



Antony Sit Down

Salad (Select 1)

Spring Mix Salad ~ Arugula with Feta cheese, dried cranberries, cucumbers and grape tomatoes finished with Balsalmic vinaigrette.

Classic Caesar Salad ~ Romaine lettuce tossed with shredded Monterey Jack cheese, garlic croutons and creamy Caesar dressing.

Garden Salad ~ Italian Romaine mix with garden vegetables, finished with Balsalmic vinaigrette.

Entrees (Select 3)

Top Sirloin ~ Tender grilled top quality grilled steak served with a Merlot demi glaze

Chicken Florentine ~ Sauteed chicken breast with herbs and spices, atop a fresh bed of baby leaf spinach and topped with mozzarella and provolone cheese.

Chicken Picatta ~ Boneless breast of chicken basted in a light egg batter sauteed in white wine lemon butter sauce with capers.

Chicken Parm ~ Boneless breast of chicken lightly breaded and fried in olive oil to a golden brown topped with marinara and Italian cheeses.

Veal Parmigiana ~ Tender veal cutlet topped with marinara sauce and Italian cheeses.

Fresh Filet of Tilapia ~ Tilapia encrusted in mango and coconut and baked and served atop a bed of fresh baby spinach.

Fresh Filet of Flounder Florentine ~ Flounder stuffed with fresh baby spinach and mozzarella cheese.

Accompaniments (Select 2)

Red Bliss Oven Roasted Potatoes

Garlic Mashed Potatoes

Twice Baked Potatoes

Candied Mashed Sweet Potatoes

Asparagus ala Hollandaise

Veggie Medley

Green Beans Almondine

Glazed Candied Carrots

Steam Broccoli in Garlic Butter Sauce