

# AT HOME

## TUSCAN DINNER

A Dinner Menu of simple, rustic *dishes* inspired from *Tuscany*. Robust flavors.

**\$10.50/PERSON - PARTY OF 15**

### SALADS (CHOOSE ONE)

MIXED GREEN SALAD  
CAESAR SALAD

### ENTRÉE (CHOOSE ONE)

BAKED PENNE  
PENNE w/ MEAT SAUCE  
SPINACH & CHEESE RAVIOLI  
SPAGHETTI w/ MEATBALLS  
RIGATONI w/ PEPPERS  
LASAGNA BOLOGNESE  
EGGPLANT PARMESAN  
CHICKEN ROSMARINO  
CHICKEN w/ ARTICHOKE

## AT PLAY

**APPETIZER (CHOOSE TWO)**

STUFFED MUSHROOMS  
GRILLED DATES  
CAPRESE  
BRUSCHETTA ROMANA

## SICILIAN DINNER

A Dinner Menu of tasteful, authentic *dishes* inspired from *Sicily*. Mediterranean flavors.

**\$13/PERSON - PARTY OF 15**

### SALADS (CHOOSE ONE)

ARUGULA SALAD  
MIXED GREEN SALAD  
SPINACH SALAD

### ENTRÉE (CHOOSE ONE)

PENNE w/ SAUSAGE  
STUFFED EGGPLANT  
CHICKEN ROSMARINO  
CHICKEN PICCATA  
CHICKEN MARSALA  
CHICKEN FIORENTINA  
BEEF SHORT RIBS  
BRAISED LAMB SHANK  
GRILLED SALMON  
LOBSTER RAVIOLI

## AT WORK

**5 SANDWICH w/ PASTA SALAD - COOKIE**

**Starting at \$45**

**(CHOOSE TWO)**

CLASSICO SANDWICH  
LOMBARDO  
CAPRESE SANDWICH  
POLLO BALSAMICO

## SIDES FOR FIVE

**\$25**

GARLIC KNOTS  
PEAS & CORN w/ PROSCIUTTO  
POLENTA

**\$15**

PASTA SALAD  
GREEN BEANS w/ ALMONDS  
ROASTED POTATOES

**\$10**

MAC-N-CHEESE  
WHIPPED POTATOES  
SAUTÉED VEGETABLES



— CAFE —  
**D'ANTONIO**  
— CELEBRATION —

# CATERING PARTY GUIDE

**ORDER 48-HOUR IN ADVANCE  
CALL 407.566.2233**

ANTONIO'S

MAITLAND LOCATIONS (RESTAURANT/Upstairs -MARKET&CAFÉ/Downstairs) 611 S. ORLANDO AVE · MAITLAND, FL · 32751

CELEBRATION LOCATION (CAFE D'ANTONIO) 691 FRONT, SUITE 110 · CELEBRATION, FL · 34747

# OUR CATERING

Our Catering Menu serves an average of 12 to 15 people per tray -UNLESS OTHERWISE SPECIFIED. Our Catering Tray are aluminum pan w/ lock-in top to accommodate delivery, refrigeration, and reheating.

- V** VEGETARIAN
- GF** GLUTEN-FREE

## APPETIZERS

**ITALIAN STYLE PIGS IN A BLANKET (25 pieces) \$35**  
Molinari Sweet Sausage wrapped in Puff Pastry with a honey glaze. Served with Pomodoro Sauce.

**GRILLED DATES (25 pieces) GF \$30**  
Applewood Smoked Bacon wrapped Dates stuffed with Ricotta cheese and finished with Balsamic.

**EGGPLANT MEATBALLS (20 pieces) V \$25**  
Roasted eggplant and feta meatballs with our marinara sauce.

**BRUSCHETTA ROMANA (20 pieces) V \$40**  
Freshly tossed bread topped with chopped tomatoes, Red Onion, extra virgin olive oil and fresh basil.

**STUFFED MUSHROOMS (20 pieces) GF \$45**  
Silver dollar Mushrooms stuffed with Sausage, Roasted Peppers, topped with Mozzarella. Served over a Light Tomato Sauce.

**CAPRESE (15 pieces) V GF \$45**  
Fresh Milk Mozzarella, served with slice Tomato, Basil, and a drizzle of extra virgin olive oil.

## SALADS

**HOUSE V GF \$45**  
Green leaf and Romaine lettuce with Tomato, Cucumber and Carrots.

**CAESAR \$45**  
Crisp Romaine lettuce tossed with our own Caesar dressing and freshly baked croutons.

**SEAFOOD GF \$90**  
Shrimp, scallops, calamari, vegetables and Kalamata olives

**ARUGULA V GF \$60**  
Arugula tossed in Gorgonzola-Balsamic vinaigrette with walnuts and sliced Pears.

**SPINACH GF \$60**  
Fresh Spinach leaves with hard boiled egg, Pancetta crumbles, sliced Mushrooms, Croutons and Balsamic vinaigrette.

**CLASSICO GF \$70**  
Mixed greens, Egg, Tomato, Italian Cotto ham, Mortadella, and Genoa salame.

**ANTIPASTO GF \$45**  
A selection of Italian Meats & Cheeses, Olives and marinated Vegetables.

## PASTA & ENTREE

**BAKED PENNE V \$99**  
Oven baked Penne pasta, Pomodoro sauce, Ricotta, Basil and Mozzarella cheese.

**PENNE w/MEAT SAUCE \$110**  
Penne pasta tossed with our homemade tomato-meat sauce.

**PENNE w/ SAUSAGE \$135**  
Penne pasta tossed with Molinari® Sausage, and Caramelized Onions in a light tomato sauce.

**SPINACH & CHEESE RAVIOLI V \$110**  
Half-moon Ravioli, stuffed with Spinach and Ricotta cheese, sautéed with Shallots, Sun-dried Tomatoes in a tomato cream sauce.

**LOBSTER RAVIOLI V \$140**  
Ravioli stuffed with lobster meat, mozzarella and ricotta cheese, served in a sherry cream sauce.

**SPAGHETTI w/ MEATBALLS \$110**  
Spaghetti pasta tossed with Pomodoro sauce and Meatballs.

**RIGATONI w/ PEPPERS V \$110**  
Sausage, Onions and Peppers sautéed in Pomodoro sauce; tossed with Rigatoni pasta.

**LASAGNA BOLOGNESE \$110**  
Fresh homemade meat sauce layered with Pasta, Ricotta and Mozzarella cheese and topped with Pomodoro sauce.

**EGGPLANT PARMESAN V \$110**  
Breaded Eggplant layered with Parmesan and Mozzarella; topped with Pomodoro sauce.

**STUFFED EGGPLANT V \$135**  
Eggplant dipped in a light batter and filled with Ricotta, Mozzarella and Parmesan cheeses and Sun-dried Tomato with fresh tomato sauce.

**CHICKEN w/ ARTICHOKE \$110**  
Chicken breast sautéed with Artichokes hearts, Garlic and Basil in a white wine Lemon sauce; served with fresh Vegetables and Roasted Potatoes.

**CHICKEN PARMIGIANA \$110**  
Pounded breast of Chicken; breaded, pan-seared and topped with fresh tomato sauce and melted Mozzarella cheese. Spaghetti with Pomodoro sauce

**CHICKEN ROSMARINO GF \$110**  
Half Chicken basted in our own recipe of fresh rosemary, garlic, olive oil and kosher salt, slowly roasted on the wood burning rotisserie\*. Roasted Potatoes and mixed vegetables.

**CHICKEN PICCATA GF \$135**  
Breast of Chicken sautéed with Capers and White wine in a Lemon butter sauce. Whipped Potatoes and Vegetables.

**CHICKEN MARSALA GF \$135**  
Breast of Chicken sautéed with Mushrooms, Marsala wine and a touch of demi glaze. Whipped Potatoes and Vegetables.

**CHICKEN FIORENTINA GF \$135**  
Breast of Chicken topped with sautéed Spinach, melted Mozzarella and a creamy white wine sauce. Whipped Potatoes and Vegetables.

**BEEF SHORT RIBS \$135**  
Braised boneless beef short ribs with a balsamic BBQ sauce, served over cheddar cheese polenta.

**BRAISED LAMB SHANK GF \$150**  
Slow braised Lamb shank served over Parmesan Risotto with sweet Peas.

**STEAK & ONIONS \$140**  
Dry-rubbed and thin sliced Rotisserie NY Strip with melted Fontina cheese, Arugula and horseradish crème fraiche.

**GRILLED SALMON GF \$135**  
Fresh Salmon grilled to perfection with Lemon Herb butter. Roasted Potatoes and Vegetables.

## DESSERTS

**TIRAMISU V \$65**  
Ladyfinger biscuits dipped in espresso coffee and liquor, layered with Mascarpone® cheese and Zabaglione, topped with cocoa.

**CANNOLI V \$45**  
Crunchy cannoli shell filled with Ricotta cheese, Chocolate chips, Lemon zest and a touch of Cinnamon.

**BREAD PUDDING V \$45**  
Italian bread pudding with Cinnamon, Nutmeg, and Raisins topped with fresh Crème Anglaise.

**MARINATED MIXED BERRIES V GF \$75**  
Fresh seasonal berries marinated in hazelnut liqueur. Served with house-made whipped cream.

**SANDWICHES** Platter of 10 Sandwiches. Choice of Chips or Pasta salad.  
**CLASSICO \$80**

Ham, Salami, Mortadella, and Provolone with Balsamic vinaigrette on Ciabatta bread. Served with Lettuce, Onion and Tomato.

**LOMBARDO \$80**  
Breaded chicken breast with mozzarella cheese, tomato sauce On Ciabatta bread.

**CAPRESE V \$90**  
Fresh milk Mozzarella and vine ripened Tomatoes served with extra virgin olive oil on a Ciabatta bread.

**POLLO BALSAMICO \$80**  
Grilled chicken breast, arugula, caramelized onion, goat cheese, pan balsamic glaze on Ciabatta bread.



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