

# TUSCAN TRIO

- \$15 per person -  
15 guest minimum

family-style dinner

## APPETIZERS (choose one)

- **Wedding Soup** - chicken broth, tiny meatballs, pastina, veggies, & escarole
- **Chicken Dumpling Soup** - savory chicken broth, handmade dumplings, & veggies
- **Spring Greens Salad** - carrots, cucumbers, tomatoes, & white wine vinaigrette
- **Pepperoni Stromboli** - homemade pizza dough, mozzarella, Romano, pepperoni, & Italian spices
- **Pesto Stromboli** - homemade pizza dough, walnut pesto, spinach, mozzarella, & Romano

## ENTREES (choose one)

- **Chicken Cutlets** with marinara
- **Breaded Eggplant** with marinara & provolone
- **Pork Cutlets** with marinara
- **Chicken Marsala** - chicken breast medallions, mushrooms, & marsala wine
- **Penne Marinara** with
- **Pesto Pasta** - penne pasta, walnut pesto, Romano, garlic, olive oil, & Italian spices
- **Sausage, Peppers, and Onions** with marinara
- **Herb-crusted Pork Chops** with apple & fennel slaw

## SIDES (choose one)

- **Italian Roasted Potatoes**
- **Penne Marinara**
- **Cavatappi Marinara Pasta Salad** (cold)
- **Green Beans** aglio olio
- **Broccoli "Milanese"**
- **Spring Greens Salad** - carrots, cucumbers, tomatoes, & white wine vinaigrette



# ZUPPA DUO

- \$13 per person -  
10 guest minimum

choose one soup & one salad

## Pint of:

- **Chicken Dumpling**
- **Vegetarian Tuscan Bean**
- **Tomato Basil Bisque**
- **Italian Wedding Soup**
- **Sweet Corn & Bacon Chowder**
- **Vegetable Barley**
- **Chicken Paprikash**
- **French Onion Soup**

## Salad:

- **Spring Greens Salad** with homemade vinaigrette
- **Caesar Salad** with homemade garlic crostinis

# ARTISAN ANTHONY'S

culinary - catering - carryout

## :CATERING MENU: - SUMMER, 2024 -

### PANINI PIATTO

- \$13 per person -  
15 guest minimum

*hand-crafted sandwiches served on assorted Artisan breads.  
Choose up to 2 signature paninis to make a variety tray*

### SIGNATURE PANINIS:

- **Crispy Chicken** - pretzel-crust chicken with dijon aioli & Spring greens
- **Eggplant alla Caprese** - tender breaded eggplant, sliced tomato, provolone, & fresh basil
- **Veal Cutlet** - hand-breaded veal, provolone, & marinara
- **Turkey & Provolone** - smoked turkey breast, provolone, Spring greens, & tomato
- **Ham & Swiss** - black forest ham, Swiss, Spring greens, & tomato
- **The Tony Q Sub** - salami, pepperoni, provolone, house pickled peppers, & Italian dressing
- **Grilled Veggie** - zucchini & eggplant, charred tomatoes, provolone, Spring greens, & dijon aioli

### SIDES (choose one - family style serving)

- **Spring Green Salad** - with cucumbers, tomatoes, carrots, & white wine vinaigrette
- **Caesar Salad** - with garlic crostinis, Romano, grape tomatoes, & Caesar dressing
- **Italian Roasted Potatoes**
- **Walnut Pesto Pasta Salad**(cold)
- **Penne Marinara**
- **Broccoli "Milanese"** breadcrumbs & Romano cheese

Artisan Anthony's can customize any catered affair.  
Call us to discuss your event, 440-725-8347.

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**ARTISAN ANTHONY'S  
MARINARA SAUCE  
IS GLUTEN-FREE  
& VEGAN**

# FESTA! FESTA!

- \$18 per person -  
20 guest minimum

a buffet-style party

## APPETIZERS (choose one)

- **Sheet Pizza** (48 cut) - marinara or cheese pizza
- **Asiago Polenta Fries** - with pepperoni marinara
- **Spring Greens Salad** - with cucumbers, tomatoes, carrots, & white wine vinaigrette
- **Caesar Salad** - with garlic crostinis, Romano, grape tomatoes, and Caesar dressing
- **Zucchini Fritti** - fresh zucchini hand-breaded, served crispy with marinara
- **Pepperoni Stromboli** - homemade pizza dough, mozzarella, Romano, pepperoni, & Italian spices
- **Pesto Stromboli** - homemade pizza dough, walnut pesto, spinach, mozzarella, & Romano

## ENTREES (choose two)

- **Chicken Cutlets** with marinara
- **Pork Cutlets** with marinara
- **Eggplant Milanese** with marinara
- **Chicken Piccata** - medallions of chicken breast, lemon-caper white wine sauce
- **Chicken Marsala** - chicken breast medallions, mushrooms, & marsala wine
- **Penne Marinara**
- **Pesto Pasta** - walnut pesto, Romano, garlic, olive oil, Italian spices
- **Sausage, Peppers, and Onions** with marinara
- **Herb-crusted Pork Chops** with apple & fennel slaw
- **Lasagna al Forno** - pasta sheets, ricotta, ground beef, mozzarella, marinara, Italian spices
- **Meatloaf al Forno** - ground beef or turkey, veggies, Romano, Italian spices. Roasted with tangy BBQ
- **Veal Milanese** - breaded veal cutlets with marinara (add \$2 per person)
- **Salmon al Limone** - fresh salmon fillets fire-grilled with a citrus herb butter (add \$2 per person)
- **Gnocchi alla Vodka** - homemade ricotta gnocchi tossed in a savory vodka sauce (add \$2 per person)
- **Sous Vide Pork Tenderloin** - orange & fennel marinated pork tenderloin. Sous vide & seared. Finished with lemon fennel brodo

## SIDES (choose one)

- **Italian Roasted Potatoes**
- **Walnut Pesto Pasta Salad** (cold)
- **Penne Marinara**
- **Cavatappi Marinara Pasta Salad** (cold)
- **Green Beans "aglio olio"** (garlic & oil)
- **Broccoli "Milanese"** breadcrumbs & Romano cheese
- **Cucumber Salad** white wine vinaigrette (cold)

**ADD  
Gluten-Free  
Pasta  
\$1/person**

- Private Dinner Parties
- Corporate Luncheons
- Wedding & Baby Showers
- Graduation Parties
- TO-GO Lunches & Dinners
- Golf Outings
- Holiday & Birthday Parties
- Craft Beer & Wine Dinners
- Chef-for-hire Fundraisers & Tradeshows



## AND DON'T FORGET...

- **Meatballs** in marinara - half pan - 50 - \$60
- **Meatballs** in marinara - large pan - 100 - \$115
- **Italian Sausage Links** - 50 pieces - \$75
- **Risotto Arancini** - panko-crusted risotto balls - 50 - \$90
- **Asiago or Pesto Polenta Fries** - 1/2 pan - \$49
- **Pepperoni Stromboli** - \$15/loaf (minimum 2 loaves)
- **Pesto or Veggie Stromboli** - \$15/loaf (minimum 2 loaves)
- **Grilled Veggie Lasagna** - 1/2 pan - \$49 - full - \$80
- **Lasagna al Forno beef** - 1/2 pan - \$59 - full - \$90
- **Lasagna Quattro Formaggio** - 1/2 pan - \$55 - full - \$87
- **Rigatoni alla Vodka** - 1/2 pan - \$44 - full - \$75
- **Ricotta Gnocchi** - marinara or alla vodka - 1/2 pan - \$49 - full - \$89
- **Green Beans aglio olio** - 1/2 pan - \$33 - full - \$55
- **Italian Roasted Potatoes** - 1/2 pan - \$33 - full - \$52
- **Quart of Soup of the Day** - \$12 ea. (4 quart minimum)
- **Quart of Marinara Sauce** - \$10 ea. (2 quart minimum)
- **Quart of homemade vinaigrette dressing** - \$9
- **Quart of Pecorino Romano Cheese** - \$15 - Pint \$9

## SHEET PIZZAS (48 cut)

- **Marinara & Romano** - \$30
- **Marinara & Provolone** - \$30
- **Italian Sausage or Pepperoni** - \$35 ...saus. & pep. - \$35
- **Veggie Pizza** - two-topping, marinara & provolone - \$35
- **Pesto Bianco** - walnut pesto, spinach, Romano, olive oil - \$35

## DESSERTS

- cookies, brownies, chocolate-covered strawberries, cannolis, cupcakes, & more!! Ask for pricing and availability! (48 hour notice required, please!)

- Disposable silverware, plates, bowls, & napkins...\$1.00/person
- Delivery charges: up to 10 miles...\$15 :: 11-20 miles...\$25 more than 20 miles... will quote separately
- Extra Sternos - \$1 ea - Wire Chafers - \$7 ea.
- Please make us aware of any food allergies before ordering

- We request **3** days notice for all Catering orders -
- Payment **in-full** is due before or at the time of pick-up or delivery -