



Anthony's Catering

WEDDING RECEPTION

PLATINUM PACKAGE

DINNER BUFFET

To include *choice of 6 hot or Cold hors d'Oeuvres*

[*See Platinum hors d'Oeuvres list*](#)

Garden Green Salad Bar

Includes 14 toppings and 3 dressing

Chef attended Pasta Station with choice of 3 pastas and 3 sauces

Grilled chicken breast strips, New Zealand mussels, scallops, assorted gourmet pesto and garlic bread sticks

**Chef attended Carving Station with choice of 2*

Beef Wellington

Pan seared Tenderloin of beef

Roasted in crusted Sirloin of beef

Chilean Sea-Bass in parchment

Honey Glazed Pitt Ham

Fresh baked Snapper wrapped in banana leaves

Choice of 2 entrées

Veal Marsala-cutlets of veal topped with sautéed mushrooms and a Marsala wine sauce

Veal chop- Dusted with all spice served with a cognac demi-glaze

Roasted airplane Breast of chicken- With mango salsa

Pistachio Crusted Grouper Fillets served with a citrus sauce

Pan Seared Scallops on a bed of baby spinach

Grilled Duck Breast served with a citrus plum sauce

Grouper and lump crab au gratin

Roasted Pork medallions

Choice of 3- Duchess potato, gold garlic smash potatoes, baby vegetable, flavored polenta, brandy sweet potatoes, Roasted asparagus with mango corn relish, champagne poached pears, honey and cinnamon glazed carrots, Tuscan white beans and tomato sauce, curry vegetable, merlot braised

This menu is based on 50 people minimum, less than 50 can be customized,

** Chef attendants are not included in package price*

Wedding cakes available

PLATINUM RECEPTION PACKAGE