



ANTHONIE'S CATERING

ENTREE OPTIONS

HALF ROTISSERIE CHICKEN w brown gravy

\$11 PER PERSON

WOOD-GRILLED PORK CHOP

w brown gravy & apple butter

\$14 PER PERSON

GRILLED NORTH ATLANTIC SALMON

w teryaki glaze

\$16 PER PERSON

SHRIMP SCAMPI

garlic butter, angel hair pasta, spinach, tomato
relish, mushroom, parmesan

\$15 PER PERSON

BRAISED DRUNKEN SHORT RIB ROAST w au jus

\$19 PER PERSON

SMOKED & BRAISED PORK SHANK w au jus

\$20 PER PERSON

WHOLE ROTISSERIE CHICKEN

w brown gravy

\$20 PER CHICKEN

TOP TIER

FLAME ROASTED WHOLE PRIME RIB

\$495 (+/-13 POUNDS, SERVES 10-12)

served w mashed potatoes, au jus, horseradish
cream sauce, campfire rolls, garlic butter
& brown gravy



ANTHONIE'S CATERING

(ADD ONS)

HORS D'OEUVRES

- **Roasted Tomato Salsa & Chips**

\$6 (serves 3 per order)

- **Creamy Baked Spinach Dip & Chips**

\$11 (serves 3+ per order)

- **Campfire Rolls**

served w garlic butter & brown gravy

\$4 (5 per order)

- **Bacon Wrapped Quail**

served avocado ranch and barbecue sauce

\$5.50 each

- **Shrimp & Crab Avocado Campechana & Chips**

\$17 (serves 4 per order)

- **Avocado Crab Ranchero Dip & Chips**

\$21 (serves 4+ per order)

SIDES

(Choose One)

\$25 serves 5 / \$48 serves 10

- **Bacon Collard Greens**

- **Mashed Potatoes**

- **Grilled Asparagus**

- **Root Vegetables w Chipolini Onions/Spinach**

- **Creamed Spinach Stuffed Tomato**

- **Stone Ground Asiago Grits**

- **Bacon Green Beans**

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(ADD ONS)

DESSERTS

- **Whole Key Lime Pie**

\$50 (Serves 6+)

- **Whole Buttermilk Pecan Pie**

\$50 (Serves 6+)

- **Whole Coconut Cream Pie**

\$45 (Serves 6+)

- **Whole Double Dekker Cheesecake**

Apple Pie or Pumpkin Pie

\$80 (Serves 12)

- **Vanilla Bean Banana Pudding**

\$50 (Serves 12+)

MISC.

- **Food Service Worker / Carver**

\$150 (up to 4 hours)

- **Server**

\$200 (up to 4 hours)

- **Bartender**

\$250 (up to 4 hours)

Disclaimer

Food prices shown include drop off of selected items. Does not include waitstaff
/ kitchen staff on site. Does not include schaffing dishes, serving utensils, plates,
cutlery or any other smallware. Anthony's is does not supply beverages.

About the Chef

Having spearheaded the ever-popular “Dekker’s” restaurant in Fulshear, Texas, Chef Antonie Dekker is no stranger to success. Dekker hails from Holland where, as a boy, he was captivated by American TV westerns. Arriving stateside at 25, he held major culinary positions in Houston, Kemah and Minneapolis before returning to his beloved Texas as Executive Chef to the Houston Texans. He moved on to serve as private chef for one of south Texas’ largest cattle ranches, pleasing the palates of notables from George HW Bush to George Strait. While Chef Dekker’s passion is “great meat cooked on an open-fire mesquite grill,” his menu reflects an obsession with all spectrums of tang.

His gold standard:
creative, scrumptious food delivered with impeccable service and genuine hospitality.

Chef Antonie’s oft-repeated phrase, “We are guest obsessed”, only begins with service and attention to detail. Using the finest ingredients with imagination and intelligence, our mission is to present our customers with a dining experience that’s every level of satisfying.



Steak ▫ Seafood ▫ South Coast Comfort
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