



# ANTHONIE'S CATERING

## ENTREE OPTIONS

**HALF ROTISSERIE CHICKEN** w brown gravy

\$12 PER PERSON

**WOOD-GRILLED PORK CHOP**

w brown gravy & apple butter

\$16 PER PERSON

**PULLED PORK SLIDER**

\$4 PER SLIDER

**SHRIMP SCAMPI**

garlic butter, angel hair pasta, spinach, tomato

relish, mushroom, parmesan

\$16 PER PERSON

**BRAISED DRUNKEN SHORT RIB ROAST** w au jus

\$26 PER PERSON

**SMOKED & BRAISED PORK SHANK** w au jus

\$21 PER PERSON

**WHOLE ROTISSERIE CHICKEN**

w brown gravy

\$22 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

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## HORS D'OEUVRES

- **Fried Cajun Macaroni Bites**

w remoulade sauce

\$2.50 each

- **Creamy Baked Spinach Dip & Chips**

\$12 (serves 3+ per order)

- **Campfire Rolls**

served w garlic butter & brown gravy

\$1 each

- **Bacon Wrapped Quail**

served w avocado ranch and barbecue sauce

\$6.50 each

- **Bacon Wrapped Shrimp**

\$4.50 each

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

\$18 (serves 4 per order)

- **Avocado Crab Ranchero Dip & Chips**

\$22 (serves 4+ per order)

**SIDES** (Choose One)

\$26 serves 5 / \$50 serves 10

- **Bacon Collard Greens**

- **Mashed Potatoes**

- **Grilled Asparagus**

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

- **Creamed Spinach Stuffed Tomato**

- **Stone Ground Asiago Grits**

- **Bacon Green Beans**



# ANTHONIE'S CATERING

## (ADD ONS)

## DESSERTS

- **Whole Key Lime Pie**

\$50 (Serves 6+)

- **Whole Buttermilk Pecan Pie**

\$45 (Serves 6+)

- **Whole Pecan Pie**

\$45 (Serves 6+)

- **Whole Coconut Cream Pie**

\$45 (Serves 6+)

- **Whole Seasonal Cheesecake**

\$90 (Serves 12)

- **Whole Plain Cheesecake**

\$80 (Serves 12)

- **Vanilla Bean Banana Pudding**

\$70 (Serves 12+)

## MISC.

- **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 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  
9108 FM 1489 ▫ Simonton, Texas 77476  
281-533-9134 ▫ info@anthonies.com  
www.anthonies.com