



ANTHONIE'S CATERING

ENTREE OPTIONS

ROTISSERIE CHICKEN

\$14 PER HALF / \$28 WHOLE CHICKEN

CHICKEN FETTUCCINE / \$24 PER PERSON

w asiago cream, bacon, corn & parmesan cheese

SHRIMP SCAMPI / \$24 PER PERSON

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

PORK RIBEYE STEAK (7oz+)

w crawfish gouda cream sauce / 35

BLACKENED SNAPPER (12oz+) crawfish gouda sauce or mango avocado pico de gallo / MKT

BRAISED DRUNKEN SHORT RIB ROAST (12oz)

\$28 PER PERSON

FLAME ROASTED WHOLE PRIME RIB

\$395 (+/-13 POUNDS, SERVES 10-12)

au jus, horseradish cream sauce

GALLON OF SEAFOOD GUMBO / \$125

w chicken, andouille, crab claws, shrimp, rice & crackers (without seafood / \$95)

GALLON TOMATO BASIL SOUP / \$85

w fried havarti croutons

ANTHONIE'S CAESAR SALAD w grilled corn, roasted peppers, croutons, parmesan & croutons / \$5 per person

ANTHONIE'S CATERING

HORS D'OEUVRES

- Fried Cajun Macaroni Bites

w tartar sauce / \$3.5 each

- Creamy Baked Spinach Dip & Chips

\$14 (serves 3+ per order)

- Campfire Rolls

w garlic butter / \$1.50 each

- Bacon Wrapped Quail

stuffed w slice of jalapeno & monterey jack cheese & served w avocado ranch / \$7.50 each

- Bacon Wrapped Shrimp

stuffed w slice of jalapeno & monterey jack cheese & served w avocado ranch / \$5.75 each

- Shrimp & Crab Avocado Campechana & Chips

\$23 (serves 4 per order)

- Avocado Crab Ranchero Dip & Chips

\$26 (serves 4+ per order)

SIDE OPTIONS

\$35 serves 5 / \$68 serves 10

- Bacon Collard Greens

- Mashed Potatoes

- Grilled Asparagus

- Creamed Spinach Stuffed Tomato

- Stone Ground Asiago Grits

- Bacon Green Beans

- Broccoli Au Gratin

- Truffle Macaroni (\$42/80)



ANTHONIE'S CATERING

(ADD ONS)

DESSERTS

- Whole Pie \$50 (Serves 6+)

Key Lime, Buttermilk Pecan or Coconut Cream

Personal Size Pie \$8 each

Key Lime, Buttermilk Pecan or Coconut Cream

- Whole Seasonal Cheesecake

\$115 (Serves 12+)

- Whole Plain Cheesecake

\$90 (Serves 12+)

- Vanilla Bean Banana Pudding

\$80 (Serves 12+)

- Seasonal 'Dekker Crumble'

\$90 (Serves 8+) - No Ice Cream Included

MISC.

- Server

\$300 (up to 6 hours)

- Bartender

\$300 (up to 6 hours)

- Disposable Plates, Napkins, Silverware, Cups, Tea, Water, Bar Setup, etc

price quoted per event

Disclaimer

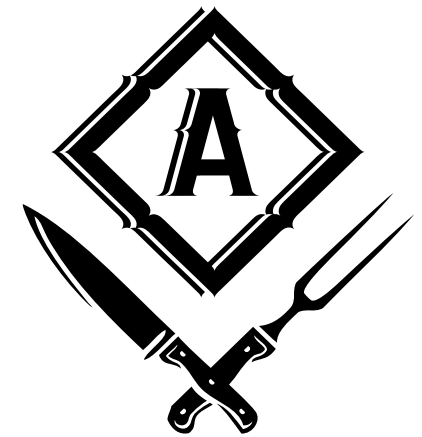
Food prices shown do not include drop off of selected items. Does not include waitstaff / kitchen staff on site. Does not include schaffing dishes, serving utensils, plates, cutlery or any other smallware. Anthony's does not supply beverages.

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