

*Anthony's  
Lakeside Party Center*

*2018 Menu*

*100+ Guests for Royal Swan Room*

*250+ Guests for Crystal Ballroom*



*All dinners are served sit down.*

***Traditional Dinner --Served Family Style--\$62.95***

*Dinner includes two meats, two starches, two vegetable choices, and rolls and butter.*

*Additional items may be added at a cost of \$1.75 per item.*

*\*Please add an additional \$3.50 for any premium protein choice.*

***Choices***

*Meats*

*Chicken Marsala  
Chicken Piccata  
Buttermilk Fried Chicken  
Stuffed Chicken Breast  
Honey Dijon Chicken  
BBQ Chicken  
Stuffed Pork Chop  
Pulled Pork  
Roast Beef  
Honey Baked Ham  
Stuffed Cabbage  
\*Grilled Flat Iron Steak  
\*Maryland Blue Crab Cake*

*Starches*

*Garlic Red Skinned Mashed Potatoes  
Parslied Potatoes  
Cheddar Red Skinned Mashed Potatoes  
Roasted Vegetable Alfredo (Penne)  
Pasta Primavera  
Mac N Cheese  
Baked Ziti  
Jasmine Rice Pilaf  
Penne Pasta  
Fettucine Alfredo*

*Vegetables*

*Tossed Salad  
Mixed Field Green Salad  
Harvest Salad  
Spinach Salad  
Caesar Salad  
Pasta Salad  
Mustard Seed Coleslaw  
Grilled Corn Salad  
Warm Potato Salad  
Green Beans Almandine  
Candied Carrots  
Crispy Broccoli  
Sweet Corn  
Horseradish Cauliflower Puree*

***All dinners may be customized to your specific needs.  
Add 6% sales tax and 18% gratuity to all dinners.  
Prices and items subject to change without notice.***

*Anthony's  
Lakeside Party Center*

*Plated Dinners served sit down.*

*Choice of one to two dinners.*

***The following entrées are served with one starch, two vegetable choices, rolls and butter.***

*\*Pasta Primavera with Seasonal Fresh Vegetables in White Wine, Garlic, & Butter Sauce  
\$59.95*

*\*Roasted Vegetable Alfredo with Seasonal Fresh Vegetables in a Rich Parmesan Cream Sauce  
\$59.95*

*\*Baked Ziti with Local Sausage Artisan Cheeses in House Made Red Sauce  
\$59.95*

*\*Chicken Parmesan served over a bed of Penne Pasta and House Made Red Sauce  
\$61.95*

*Chicken Marsala with Marsala Wine, Mushrooms, & Italian Herbs  
\$61.95*

*Boneless Skinless Chicken Breast with Traditional Bread Stuffing & Gravy  
\$61.95*

*Stuffed Chicken Breast with Prosciutto, Olives, Provolone & Marsala Wine Reduction*

*Chicken Piccata with White Wine, Lemon & Caper Sauce  
\$61.95*

*Honey Dijon Chicken with Homemade Honey Dijon Sauce  
\$61.95*

*Stuffed Pork Chops with Sun-Dried Tomatoes, Spinach & Italian Cheeses  
\$61.95*

*Brown Sugar Baked Ham with Pear & Honey  
\$61.95*

*Roast Beef with Sliced Garlic, Fresh Rosemary & Roasted Beef Au Jus  
\$62.95*

*Grilled Flat Iron Steak with Roasted Garlic, Herb Vinaigrette & Smoked Sea Salt  
\$63.95*

*Herb Crusted Beef Tenderloin (Filet) with Fresh Thyme & Merlot Reduction  
\$69.95*

*Maryland Blue Crab Cakes with Avocado Puree, Pickled Corn, Citrus & Remoulade  
\$69.95*

*Surf and Turf—Herb Crusted Filet Mignon and Butter Poached Lobster Tail  
\$70.95*

***\*Entrée is served with salad only.***

*Meat temperatures will be served medium (pink) to all guests.*

***All dinners may be customized to your specific needs.***

*Add 6% sales tax and 18% gratuity to all dinners.*