

# ANTHONY DAVID'S

## GOURMET SPECIALTIES

### Fall / Winter

Anthony David's does everything with taste, bringing you delectable handmade hors d'oeuvres and creative dishes. No matter how large or small your group is, it's personal. Listed below are our most requested dishes, and of course we do custom catering so you're never limited to a set menu.

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#### HANDMADE HORS D'OEUVRES

(\$30.00 per dozen)

Prosciutto & Potato Tart	Shrimp Wrapped in Phyllo, Thai Coconut Sauce
Crab & Scallion Spring Rolls	Peppered Hanger Steak w/ Shallots on Crostini
Beef Tartar, Truffles & Parmesan	Shredded Moroccan BBQ Duck w/ Jalapenos
Duck Empanandas w/ Chipotle Aioli	Roasted Eggplant Capanada, Pecorino Crostini
Spicy Tuna Tartar, Olives &, Toasted Chickpeas	Homemade Crab Cakes w/ Lemon Caper Aioli

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#### PASTA & RISOTTO

Small (3-5 guests ) Large (6-8 guests)

<b>Market Risotto</b> crisp vegetables & pecorino \$72/\$119	<b>Homemade Spicy Lamb Sausage</b> arugula & pappardelle \$64/\$112
<b>Rock Shrimp Risotto</b> oven dried tomatoes & basil \$72/\$126	<b>Tuna Puttanesca</b> olives, capers, tomato w/ garganelli \$65/\$115
<b>Truffle Risotto</b> micro arugula & parmesan \$88/\$154	<b>Braised Rabbit Ragout</b> caper berries & olives w/ bucatini \$75/\$135
<b>Veal Bolognese</b> porcini, arugula, & tagliolini \$95/\$133	<b>Sweet Pork Sausage</b> rabe, tomatoes & garganelli \$60/\$105
<b>Cheese Tortellini</b> wild mushrooms, herbs, cream and parmesan \$72/\$126	<b>Pumpkin Tortellini</b> butter, sage and pecorino \$82/\$146

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#### ENTREES

(\$22.00-\$34.00 per person) (Minimum 5 orders per item)

<b>Seared Diver Sea Scallops</b> creamed corn & asparagus \$130	<b>Pan Roasted Pork Medallions</b> cognac sauce \$120
<b>Lamb Osso Buco</b> braised winter vegetables \$125	<b>Pan Roasted Chilean Sea Bass</b> brussels sprouts and pancetta \$130
<b>Hammered Pork Chop</b> arugula, roasted butter & pecorino \$115	<b>Grilled Atlantic Salmon</b> braised artichokes & caper berries \$125
<b>Grilled Shrimp</b> white bean ragout w/ pancetta \$100	<b>Veal Braciola</b> prosciutto, pecorino & demi glace \$140
<b>Peppered Duck Breast</b> wilted greens, oranges & chianti cherries \$135	<b>Black Angus Sirloin</b> wilted greens & pecorino potatoes \$160

Ask about our accompaniments

953 Bloomfield Street | Hoboken | 201-222-8399 | F 201-418-8797  
FREE HOBOKEN DELIVERY | Mon.-Sun. 9am-3pm | [www.anthonydavids.com](http://www.anthonydavids.com)

## BREAKFAST

### PLATTERS

**Bagels w/assorted cream cheese:** Sm. \$22 (8-10 guests)  
Lg. \$39 (14-18 guests)

**Assorted Muffins:** Sm. \$18 (7-9 guests)  
Lg. \$26 (12-14 guests)

**Assorted Pastries:** Sm. \$27 (7-9 guests)  
Lg. \$40 (12-14 guests)

**Lox w/Red Onions, Tomatoes & Capers:** Sm. \$28 (8-10)  
Lg. \$54 (14-18)

**Scrambled/Fried Eggs:** Sm. \$18 (8-10 guests)  
Lg. \$34 (14-18 guests)  
Add extra items for \$2.50 each

**Fruit Salad:** Sm. \$36 (8-10 guests)  
Lg. \$59 (14-18 guests)

### SIDE PLATTERS

**Bacon:** Sm. \$15 (12 pieces) Lg. \$18 (18 pieces)  
**Sausage:** Sm. \$22 (12 pieces) Lg. \$27 (18 pieces)  
**Brunch Potatoes:** Sm. \$12 Lg. \$22

### QUICHES (\$18 serves 6 guests)

Potato & Goat Cheese  
Tomato, Scallion, Cheddar  
Southwestern w/ peppers, ham cheddar & onions  
Tomato, Mozzarella & Basil

### PASTRIES

**Bourbon glazed donuts:** ½ dz. \$5.00 / 1 dz. \$10  
**Cookies & Brownies:** Sm. \$24 Lg. \$41  
**Cupcakes:** \$3 each

## LUNCH

### SANDWICH PLATTER

**Grilled pepper chicken** w/ goat cheese & grilled onions on whole grain, **French chicken salad** w/ Swiss cheese & Granny Smith apples on whole grain, **Turkey w/ brie** on sour dough, **Fresh mozzarella** w/ tomato & pesto on a rustic ciabatta, **Grilled vegetable wrap**, **Grilled chicken & mango wrap**, **Tuna wrap** w/ carrots & cucumbers, **Italian tuna**, olive oil, artichokes, & roasted peppers on whole grain, **Genoa salami**, Asiago cheese, Kalamata olive spread & arugula on a baguette. \$6.00 per sandwich

### SALADS

**Caesar Salad:** Crisp Romaine w/Parmesan & croutons:  
Sm \$18.00 (6-8 guests) Lg. \$30.00 (10-12)

**Chopped Salad:** Asparagus, feta, cucumbers, roasted peppers, caper & mixed lettuces & croutons:  
Sm. \$28.00 (6-8 guests) Lg. \$40.00 (10-12)

**Pear and Gorgonzola:** Watercress & candied walnuts w/shallot vinaigrette:  
Sm \$30.00(6-8 guests) Lg. \$42.00(10-12)

**Penne w/ Feta:** Spinach, tomatoes & Bermuda onions  
Sm. \$24 (8-10 guests) Lg. \$38 (12-15)  
Add Grilled Chicken to any salad \$2.50 pp

### EXTRAS

**Assorted Beverages:** \$1.25-\$2.50 each  
**Paper Products:** paper plates & napkins \$.50 person

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## Anthony's Favorites

**Artisanal Cheese:** Artistic design of hand selected imported & domestic cheeses, crackers, seasonal fruits & berries. Sm.\$85/Lg. \$160

**Antipasto Platter:** Assorted Italian meats & cheeses garnished with olives, roasted peppers, & grilled artichoke hearts. Sm. \$65/Lg. \$110

**Creative Crudités :** A dazzling display of seasonal fresh vegetables with a lemon thyme dipping sauce. Sm.\$65/Lg. \$110

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## Services

**An occasion with taste deserves every attention to detail. Anthony David's attention to detail is unparalleled because the little things matter as much as the event itself. While organizing your social or business event, Anthony David's can also provide a private in-home Chef, rentals, servers, certified bartenders, and custom catering so you're never limited to a set menu.**

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