

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. Here lists our most requested dishes, we do custom catering so you're never limited to a set menu.

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

PASTA & RISOTTO

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

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

ENTREES

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

Seared Diver Sea Scallops creamed corn & asparagus \$130	Pan Roasted Pork Medallions cognac sauce \$140
Grilled Lamb Sirloin salsa verde \$125	Blackened Ahi Tuna jalapeno & currant salsa \$140
Hammered Pork Chop arugula, roasted butter & pecorino \$125	Grilled Atlantic Salmon braised artichokes & caper berries \$145
Grilled Shrimp white bean ragout w/ pancetta \$125	Veal Braciola prosciutto, pecorino & demi glace \$170
Peppered Duck Breast wilted greens, oranges & chianti cherries \$135	Black Angus Sirloin 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

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

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

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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