

## Premium Appetizers

*(Please Choose One At 4.50 per person)*

### **Beef Tenderloin with Shiitake Mushroom Risotto**

Topped with a Madeira Wine Demi-Glace  
Served in a Mini Martini Glass and Demitasse Spoon

### **Asian Marinated Pork Medallions**

Served on Top of an Asian Spoon, Finished with Pineapple, Mango and Fresh Mint Relish.

### **Mini Beef Wellington**

Mushroom Duxelle with a Cabernet Sauvignon dipping sauce

## Soups

*(soups are based on 50 people minimum at \$3.00 per person)*

### **New England Clam Chowder**

Sea Clams, Fresh Cream, Smoked Bacon

### **Classic House made Chicken Soup**

with Imported Orzo Pasta and Escarole

### **Wild Mushroom Soup**

with Kale and Imported Tio-Pepe Sherry Wine

### **Butternut Squash and Caramelized Apple Bisque**

Scented with Cinnamon and Lavender Honey

## Deli Platters & Sandwiches

### **Deli Platters, Sandwiches & Wraps**

Available upon request

## Stationary Displays

*(Based on 50 people minimum at \$5.95 per person)*

### **International Cheese and Fruit Display**

with Gourmet Crackers and Toasted Crostini Basket

### **Tuscan Roasted Antipasto Display**

with Imported Meats, Cheeses, Flavored Oils, Roasted Vegetables and Rustic Breads

## Desserts

*(Based on 50 people at \$3.75 per person)*

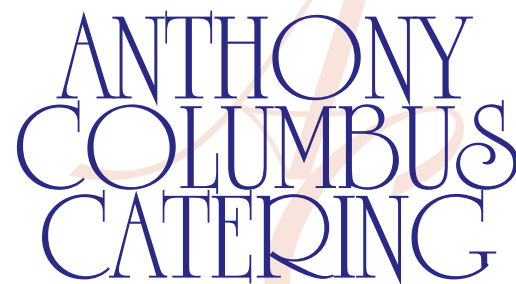
### **Assorted Mini Italian Pastries**

### **Assorted Cookies and Brownies**

### **Strawberries Romanoff**

Presented in Mini Martini Glass

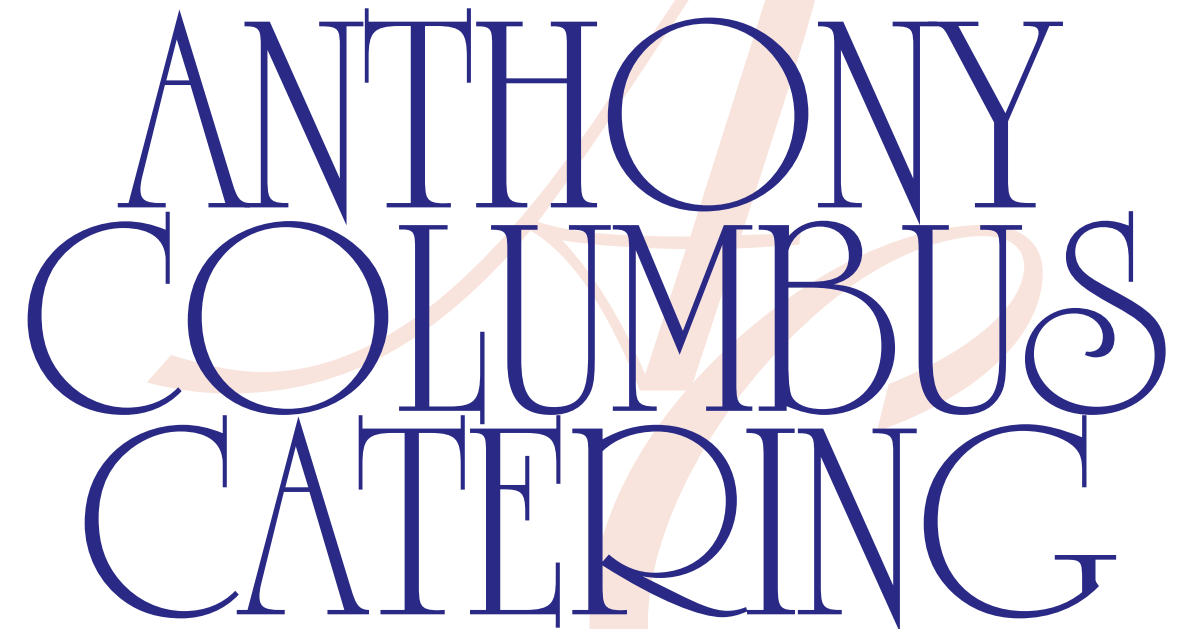
### **Chef's Selection of Assorted Cakes and Cheese Cakes**



ANTHONY  
COLUMBUS  
CATERING

### **Terms and Conditions**

A deposit of half the amount of the total is required to reserve the date of the scheduled function. The remainder of the balance and final count is due 7 days before the event.



ANTHONY  
COLUMBUS  
CATERING

**781-974-8995**

80 Abbott Street • Braintree, MA 02154

We can deliver to your home, office  
or function hall of your choice.

Function facilities we recommend:

DAV Chapter 29, 788 Liberty Street, Braintree, MA 02184,  
781-848-6128

Furnace Brook Golf Club, Reservoir Road, Quincy, MA 02169  
617-472-8466

## Buffet Menu Selection

Please choose two entrees. Select one vegetable, one salad and one pasta, potato or rice. To complete your buffet fresh rolls, coffee and tea station with assorted cookies, cream puffs and mini cupcakes will be included.

\$16.50 per person  
(Minimum of 50 people)

Please add a 6.25% meals tax, 5% service fee and 100.00 per server. Additional services can be added such as Chef Attended carving Station, linen and china, silverware and glassware available upon request.

## Seafood Entrees

### Boston Scrod

with Ritz Cracker Topping and Lemon Parsley Compound Butter

### Oven Baked Herb Crusted Atlantic Haddock

With Sautéed Smoked Bacon, Leeks, Fresh Lemon and Chardonnay Wine

## Beef, Pork and Veal Entrees

### Black Angus Beef Tips

Marinated with Fresh Rosemary, Garlic, Thyme and Oregano, Natural Beef Au Jus

### Dijon Crusted Roasted Pork Loin

with Apple Calvados Brandy Jus

### Roasted Marinated Pork Loin

with Caramelized Cherry Demi-Glace

### Veal Blanquette

with Baby Pearl Onions, Crimini Mushrooms, Finished with Fresh Lemon Veloute Sauce

*(The following two beef selections may be chosen for an additional charge per person)*

### Black Pepper Crusted Tenderloin of Beef

with Brandy Peppercorn Demi-Glace

### Herbed Roasted New York Sirloin Strip

with Wild Forest Mushroom Demi-Glace

## Chicken Entrees

### Chicken Brianna

Boneless Stuffed Chicken with Sweet Italian Sausage, Roasted Red Peppers, Fresh Herbs, and Imported Italian Arborio Rice, Roasted Garlic Cream Sauce

### Chicken Parmesan

Smothered in Marinara and Three Cheeses

### Chicken Marsala

Pan Seared Chicken, Assorted Select Mushrooms and Sweet Marsala Demi-Glace

### Chicken Florentine

Pan Seared Chicken, Fresh Sautéed Spinach, Vermont Cheddar Cheese Sauce

### Chicken Saltimbocca

Pan Seared Chicken, Fresh Sage, Sliced Prosciutto, Assorted Select Mushrooms, Mozzarella and Chardonnay Wine Sauce

### Chicken Francaise

Seasoned Egg Battered Chicken Topped with Roasted Peppers, Artichoke Hearts and Select Mushroom Sauté, Lemon Beurre Blanc Sauce

## Vegetables

### Zucchini and Summer Squash Provencel

with Tomatoes, Garlic and Fresh Herbs

### Steamed Green Beans

with Sautéed Red, Yellow and Green Peppers

### Steamed Green Beans

with Smoked Bacon, Leeks and Tomatoes

### Chef's Choice

Seasonal Vegetable Medley

### Steamed Asparagus

with Julienne Carrots and Sweet Butter Parsley Sauce

Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

## Pastas

**Imported Penne Pasta Carbonara**  
with Smoked Bacon, Sweet Shallots, Roma Tomatoes, Cream and Italian Blended Cheeses

### Imported Penne Pasta

tossed with Marinara and Aged Pecorino Romano Cheese

### Imported Pasta Primavera

with Seasonal Vegetables and Madeira Wine Cream Sauce

### Pan Seared Chicken, Broccoli and Imported Penne Pasta

Garlic, Chardonnay, and Parmesan Cheese or Alfredo Style

### Oven Baked Imported Penne Pasta

with Whole Milk Ricotta Cheese, Mozzarella and Parmesan Cheese Tossed in Marinara Sauce

### Imported Baby Pasta Shells

Baked with Chicken, Sweet Italian Sausage, Whole Crushed Tomatoes, Spinach and Italian Blended Cheeses

### Cheese Tortellini

Sautéed with Onion, Roma Tomatoes, Caramelized Garlic, Chardonnay Wine and Finished with Aged Pecorino Romano Cheese

## Salads

### California Greens and Baby Spinach Salad

with Tri-colored Peppers, Grape Tomatoes, Cucumbers, Carrots, Olives and Crispy Fried Leeks with Aged Balsamic Vinaigrette

### Italian Antipasto

with Select Italian Meats, Imported Cheeses, Olives, Pepperoncini, with Aged Balsamic Vinaigrette

### Classic Caesar Salad

with Garlic Herbed Crouton and Creamy Caesar Dressing

### Garden Fresh Seasonal Salad

with Tomatoes, Cucumbers, Peppers and Olives, With Ranch Dressing or Aged Balsamic Vinaigrette

## Starches

### Tomato Basil Orzo

finished with Whole Butter, Fresh Basil and Parmesan Cheese

### Yukon Gold Smashed Potatoes

### Yukon Gold Roasted Potatoes

scented with Rosemary and Parsley

### Steamed Yukon Gold Potatoes

with Parsley Butter and Cracked Black Peppercorns

### Classic Delmonico Potatoes

with Bacon and Three Cheeses

### Three Onion Risotto

with Sweet Shallots, Spanish onion and Green Onion

### Wild Mushroom Risotto

with Assorted Forest Mushrooms and Imported Madeira Wine

### Roasted Red Bliss Potatoes

with Fine Herbs

### Tuscan Roasted Potatoes

Seasoned with Garlic, Parmesan and Herbs

## Passed Hors D'oeuvres

*Choice of Three 6.00 per person based on 50 people minimum*

### Pan Seared Peking Ravioli

with Sweet Chili Garlic Sauce

### Atlantic Sea Scallops

wrapped in Applewood Smoked Bacon

### Crispy Coconut Chicken Fingers

with Asian Plum Dipping Sauce

### Stuffed Baby Bella Mushrooms

with Sweet Italian Sausage, Spinach and Sharp Provolone Cheese

### Caramelized Onion, Roma Tomato and Brie Cheese Quesadilla

served with Pico De Gallo Salsa

### Classic Greek Spanakopita

with Spinach and Fresh Feta Cheese

*(May be added at an additional charge per person)*

### Jumbo Shrimp Cocktail

house made Cocktail Sauce, Fresh Lemon