

Mini BBQ

Fresh off the Grill

Hamburgers -6
Hot Dogs -4
Veggie Burgers -6

Buffet

Corn on the Cob – 1.5
Potato Chips – 1

Dessert

Watermelon - 1

Beverages

Bottled Water - 1
Canned Soft Drinks - 1

Condiments

Anthony's Famous New York Style Onions
Sauerkraut, American Cheese
Ketchup, Mustard and Mayonnaise

PACKAGE INCLUDES

(Minimum 40 people)

Unlimited Food for 2 hours
Paper Goods and Serving Equipment

\$25 per person

Additional Fee for Cooking Equipment and Staff

Barbecue Buffet

Buffet

BBQ Chicken
Italian Sausage and Peppers
Corn on the Cob
Pasta Salad
House Salad

Dessert

Watermelon or Fresh Fruit Salad
Potato Chips

Beverages

Our Signature Peach Lemonade
Iced Tea

Condiments

Barbecue Sauce, Salt and Pepper

PACKAGE INCLUDES

(Minimum 40 people)

Paper Goods and Serving Equipment
Additional Fee for Staff

\$35 per person

Full Barbecue

Off the Grill

Hot Dogs
Hamburgers
Veggie Burgers

Buffet

Grilled Lemon Chicken
Italian Sausage and Peppers
Corn on the Cob
Potato Salad
Coleslaw
Macaroni Salad
House Salad

Dessert

Sliced Watermelon
Cookies and Brownies

Beverages

Our Signature Peach Lemonade
Iced Tea

Condiments

Anthony's Famous New York Style Onions
Sauerkraut, American Cheese
Ketchup, Mustard and Mayonnaise

PACKAGE INCLUDES

(Minimum 40 people)

Unlimited Food for 2 hours
Paper Goods and Serving Equipment

\$45 per person

Additional Fee for Cooking Equipment and Staff

Deluxe Barbeque

Fresh off the BBQ

Hot Dogs
Hamburgers
Veggie Burgers & Turkey Burgers

Buffet

Slow Cooked Jack Daniels Ribs or BBQ Brisket
Grilled Lemon Chicken
Italian Sausage and Peppers
Corn on the Cob
Grilled Veggie Medley
Coleslaw, Potato and Macaroni Salad
Baked Beans
House Salad

Dessert

Sliced Watermelon
Cookies and Brownies

Beverages

Our Signature Peach Lemonade
Iced Tea

Condiments

Anthony's Famous New York Style Onions
Sauerkraut, American Cheese
Ketchup, Mustard and Mayonnaise

PACKAGE INCLUDES

(Minimum 40 people)

Unlimited Food for 2 hours
Paper Goods and Serving Equipment

\$55 per person

Additional Fee for Cooking Equipment and Staff

Seafood Delight

Steamed Lobster with Drawn Butter

Steamed Prince Edward Island Mussels and Little Neck Clams
Tossed in a White Wine Sauce

Grilled Lemon Herb Chicken

Sweet Local Corn on the Cob with Seasoned Butter

Grilled French Bread with Infused Oils

Homemade Coleslaw

Sliced Watermelon

PACKAGE INCLUDES

(Minimum 40 people)

Limited Food for 2 hours

Lobster Bibs, Wet Napkins, Claw Crackers

Paper Goods and Serving Equipment

\$60 per person

Additional Fee for Cooking Equipment and Staff

Surf and Turf

Steamed Lobster with Drawn Butter

Steamed Prince Edward Island Mussels and Little Neck Clams
Tossed in a White Wine Sauce

Marinated Grilled Flank Steak

Grilled Lemon Herb Chicken

Braised Short Ribs

Sweet Local Corn on the Cob with Seasoned Butter

Grilled French Bread with Infused Oils

Coleslaw

Potato Salad

Pasta Salad

Sliced Watermelon

Brownies

PACKAGE INCLUDES

(Minimum 40 people)

Limited Food for 2 hours

Lobster Bibs, Wet Napkins, Claw Crackers

Paper Goods and Serving Equipment

\$80 per person

Additional Fee for Cooking Equipment and Staff

Clam Bake

Appetizers

Fresh Vegetable Crudites with Spinach Dip
Maryland Crab Chowder
Seafood Pasta Salad
Shrimp Cocktail with Sauce and Lemon Wedges

Main Course

Live Clam Bake with Shrimp, Clams, Lobster, Corn and Potatoes
Grilled Lemon Herb Chicken
Grilled Vegetables
House Salad with Two Dressings
Grilled French Bread with Infused Olive Oils

Dessert

Watermelon
Cookies and Brownies

PACKAGE INCLUDES

(Minimum 40 people)
Limited Food for 2 hours
Lobster Bibs, Wet Napkins, Claw Crackers
Paper Goods and Serving Equipment
Additional Fee for Cooking Equipment and Staff

\$75 per person

Ends with Fresh Lemon Wedges and Hot Towels

Louisiana Seafood Bake

Appetizers

Fresh Vegetable Crudites with Spinach Dip
Chicken Gumbo Soup
Seafood Pasta Salad
Shrimp Cocktail with Sauce and Lemon Wedges
Soft Shell Crab Bordelaise

Main Course

Live Clam Bake with Shrimp, Clams, Lobster, Corn and Potatoes
Live Crawfish Boil
Blackened Flank Steak
Jumbalaya
Grilled Vegetables
Cole Slaw
House Salad with Two Dressings
Grilled French Bread with Infused Olive Oils

Dessert

Strawberry Display with a variety of Dipped and Stuffed Strawberries
Watermelon
Cookies and Brownies

PACKAGE INCLUDES

Lobster Bibs, Wet Napkins, Claw Crackers
Heavy Duty Disposable Plates and Flatware
Additional Fee for Cooking Equipment and Staff

\$100 per person

Ends with Fresh Lemon Wedges and Hot Towels