ANAS CAFE

BREAKFAST • LUNCH • CATERING

CATERING MENU







anascafes.com

CATERING

Breakfast Selections

Priced per Guest Minimum 8 Guests



ANAS MINI PASTRIES PLATTER..... $9.95

An arrangement of our freshly baked miniature Pastries: bagels, muffins, croissants, danishes and english scones, muffins & bagels garnished with seedless grapes and driscoll's strawberries, served with butter, cream cheese & fruit preserves.

NEW YORK MINI BAGEL PLATTER $8.95

A delicious assortment of our freshly baked miniature bagels served with flavored and traditional cream cheese, butter & fruit preserves.

SMOKED NORWEGIAN SALMON PLATTER ... $19.95

An elegant display of thinly sliced nova scotia smoked salmon, garnished with capers, sliced, red onion, Roma tomatoes and Kalamata olives.
Served with three types of cream cheese and an assortment of our freshly baked miniature bagels.

PRESSED JUMBO ENGLISH MUFFINS ASSORTED..... $11.95

*Scrambled Eggs, Spinach and Feta Cheese
*Scrambled Eggs, Ham and cheese,
*crispy Bacon Eggs and Cheese Cheese
*Egg Whites and cheese
*Egg Whites vegetable omelet,
*Scrambled Eggs beef sausage and cheese,
*Scrambled Eggs turkey sausage and cheese,
*Scrambled Eggs pork sausage and cheese,

GRILLED PRESSED BREAKFAST WRAPS ASSORTED..... $11.95

*Classic Wrap Scrambled Eggs melted Cheese and Bacon in a whole wheat Wrap
*Sunrise Wrap Scrambled Eggs, Mushrooms, sauteed Spinach and fresh Mozzarella in a Spinach Wrap
*Egg Whites vegetable omelet,
*Scrambled Eggs, beef sausage and cheese,
*Scrambled Eggs, turkey sausage and cheese,
*Scrambled Eggs, pork sausage and cheese,

FARMER BOY BREAKFAST. $14.95

Farm fresh scrambled eggs slow roasted home-fries assorted toast with choice of bacon, sausage or ham.



BREAKFAST BUFFET ON GRILL $19.95

Scrambled eggs or scrambled egg whites, challah french toast or buttermilk pancakes with diced bananas and strawberries crisp smoked turkey bacon or turkey sausage, maple syrup and sweet butter.

HOT CEREAL BAR & GRITS..... $8.95

Oatmeal or cream of wheat, served with brown sugar, honey and fresh fruit.

LOW-FAT PARFAIT $8.95

A bountiful bowl of layered non-fat yogurt, sliced fresh fruit, home-made granola, nuts, raisins, sun-dried cranberries and fresh berries.

Consuming raw or under cooked meats, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
If you have food allergies, please let your server know when ordering.

CATERING

BREAKFAST COMBOS

Combo #1 — $11.95
ANAS MINI PASTRIES PLATTER, HOT BEVERAGES SERVICE

ADD FRESH SQUEEZED ORANGE JUICE $3.95

Combo #2 — $21.95
SMOKED NORWEGIAN SALMON PLATTER, HOT BEVERAGE SERVICE,

ADD FRESH SQUEEZED ORANGE JUICE $3.95

Combo #3 — $16.95
FARMER BOY BREAKFAST, HOT BEVERAGES SERVICE

ADD FRESH SQUEEZED ORANGE JUICE $3.95

Combo #4 — $21.95
BREAKFAST BUFFET ON THE GRILL, HOT BEVERAGE SERVICE,

ADD FRESH SQUEEZED ORANGE JUICE $3.95

Combo #5 — $21.95
ANAS MINI PASTRIES PLATTER, CREATE YOUR OWN LOW-FAT PARFAIT, HOT BEVERAGES SERVICE

ADD FRESH SQUEEZED ORANGE JUICE $3.95

Combo #6 — $21.95
KELLOGG'S CEREALS, ANAS MINI PASTRIES PLATTER, COFFEE SERVICE

ADD FRESH SQUEEZED ORANGE JUICE $3.95

SMASH AVOCADO TOAST BAR..... $12.95
MULTY GRAIN TOAST, ARRUGULA, CHERRY TOMATOES, TURKEY BACON BITS, CUCUMBER AND FETA CHEESE

ANA'S COFFEE SERVICE..... $3.95
FEATURING OUR SIGNATURE ROAST, OR DECAFFEINATED FRESH BREWED COFFEE.

Gourmet Side Salads

Priced per Guest at a Minimum of 8 Guests



ORGANIC GREEN SALADS $9.95

CLASSIC CAESAR SALAD..... $9.95

With imported shaved romano cheese.

ORGANIC MESCLUN GREENS $9.95

Freshly made just for you.

BABY SPINACH BACON $9.95

And fresh mushrooms.

GREEK SALAD $9.95



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C A T E R I N G

TROPICAL FRESH FRUIT SALAD Seasonal fruit salad with mixed berries. **$8.95**

FRESHLY SQUEEZED JUICES $5.95
A selection of fresh orange, grapefruit, cranberry and apple juices.

WATER BOTTLE (16OZ.) $3.50

ASSORTED NAKED JUICES $8.95

ASSORTED OF TROPICANA JUICES $4.95

FRESHLY MADE SMOOTHIES $8.95
A selection of freshly cut seasonal fruits

ASSORTED SNAPPLES $3.95

HOT BEVERAGE SERVICE $3.95
Our Signature City Dark Roast, Decaf & Flavored Coffees, Herbal Teas or Hot Chocolate

ASSORTED CAN SODA $3.50

Chef's Entree Salads



Priced per Guest at a Minimum of 8 Guests
Served With A Basket of Brick Oven Bread
and Assorted Homemade Dressings
Chef's Specialties

CHICKEN CAESAR SALAD **$17.95**

Grilled breast of chicken, crisp romaine lettuce tossed with imported shaved romano cheese, herbed focaccia croutons served with our chef's special caesar dressing.

ANAS COBB SALAD..... **$17.95**

Smoked turkey breast, rows of ripened avocado, bacon, roasted sweet corn, sliced fresh mushrooms over mixed greens.

CHEF SALAD **$17.95**

Smoked turkey, roast beef, ham, fresh turkey, chicken breast, asst cheeses, romaine lettuce, roma tomatoes, sprouts, cucumbers, green peppers, sliced eggs and shredded carrots.

GRILLED TUNA NICOISE **$17.95**

Fresh spinach, grilled yellowfin ahi tuna, sliced hard eggs and dijon potatoes, capers, black olives, green beans, cherry tomatoes and red onions.

GRILLED SHRIMP **$20.95**

Romaine lettuce, grilled jumbo shrimp, garlic croutons, roasted tomatoes, sweet peppers and sweet corn.

ANAS FAVORITE SALAD **$17.95**

Grilled marinated shrimp, french green beans, ripe tomatoes, red potatoes, red onion, crumbled smoked bacon over baby mesclun greens.

GRILLED BALSAMIC CHICKEN **$17.95**

Marinated breast of chicken over fresh mixed greens with roasted italian vegetables.

CHAR-GRILLED FLANK STEAK **$20.95**

Crisp greens, roasted balsamic portobello mushrooms and crispy onions.

CATERING

Create Your Own Salad Bar $22.95

Everything you need to build your own salad bar, including romaine & field greens, your choices of 2 proteins, 2 cheeses, 8 vegetables, and dressing.

Priced per Guest at a Minimum of 12 Guests

2 proteins

ROSEMARY GRILLED CHICKEN
CRISPY CHICKEN CUTLET
GRILLED CAJUN CHICKEN
ALBACORE TUNA
PORTOBELLO MUSHROOM
SMOKED TURKEY
SPICY SHRIMP

2 cheeses

SAGA BLUE CHEESE
FETA CHEESE
SHAVED ROMANO CHEESE
SHREDDED CHEDDAR CHEESE
FRESH MOZZARELLA CHEESE

8 vegetables

DRY CRANBERRIES
FRESH AVOCADO
BLACK OLIVES
KALAMATA OLIVES
ARTICHOKES
SHAVED RED ONIONS
SCALLIONS
CROUTONS
BELL PEPPERS
CHOPPED TOMATOES
SLICED CUCUMBERS
BROCCOLI FLORETS
SLICED MUSHROOMS
SWEET CORN
SHREDDED CARROTS
CHICKPEAS
SWEET PEAS
SESAME NOODLES
KIDNEY BEANS
PENNE PASTA
SUNFLOWER SEEDS
ALFALFA SPROUTS
CHERRY TOMATOES
SLICED BEETS
GOLDEN RAISINS
MANDARIN ORANGES
ROASTED PEPPERS

CHOOSE OF DRESSING

HONEY DIJON
CLASSIC FRENCH
BLUE CHEESE
RUSSIAN
HONEY BALSAMIC VINAIGRETTE
ROASTED GARLIC VINAIGRETTE
BALSAMIC VINAIGRETTE
SESAME GINGER
LOW FAT HONEY DIJON
LOW-FAT ITALIAN
LOW-FAT CAESAR
VIRGIN OLIVE OIL
FAT-FREE RASPBERRY VINAIGRETTE
FAT-FREE LEMON HERB
BALSAMIC VINEGAR
RED WINE VINEGAR



HOT SIDES $8.95

Priced per Guest Minimum 10 Guests

VEGETABLES

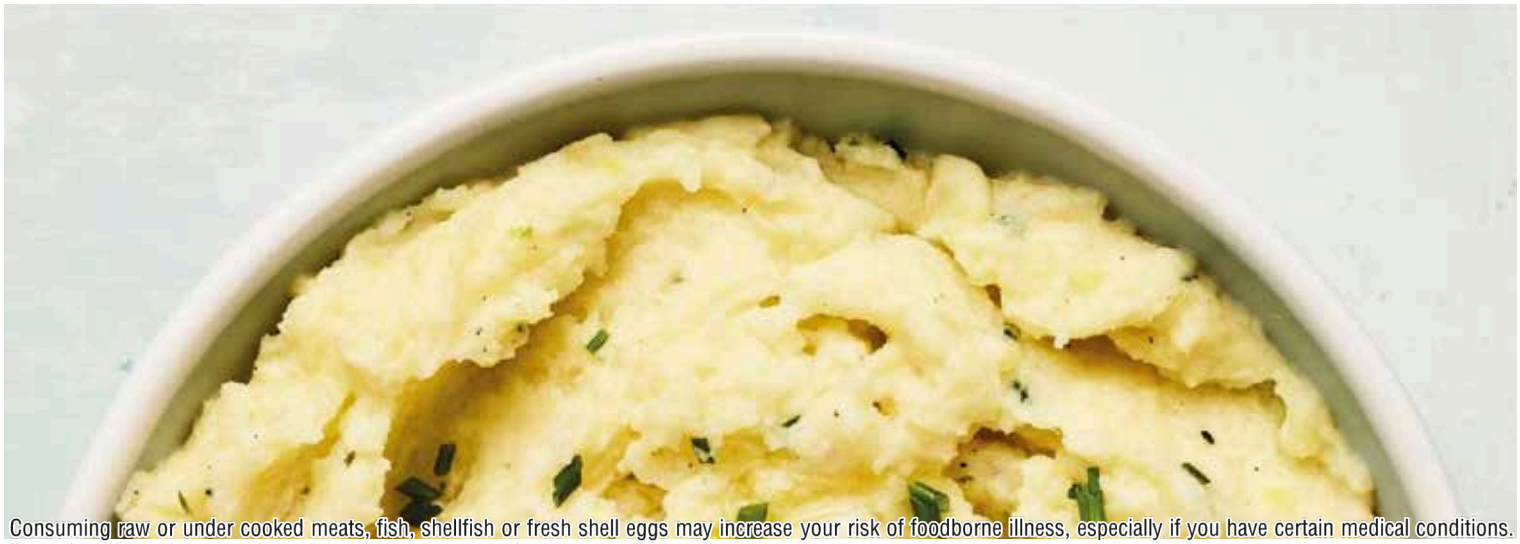
String Beans Almondine
Sauteed Garlic Broccoli Rabe
Steamed Mixed Vegetables
Sauteed Spinach with Mushrooms
Grilled Vegetables
Pasta

POTATOES

Old-fashioned Mashed Potatoes
Oven-roasted Vegetables
Roasted Garlic Mashed Potatoes
Oven-roasted Red Skin Potatoes
Mashed Sweet Potatoes
Fried Potato Wedge

RICE

Spanish Rice
Rice Pilaf with Vegetables
Oriental Fried Rice
Brown Rice Mushroom Pilaf
Yellow or White Rice



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CATERING

ANAS PARTY HEROS



24 Hours Notice Required

$195 Per 3 Feet serves 12-15 People
(Served with one Complimentary Salad)

$295 Per 6 Feet Serves 25-30 People
(Served with two Complimentary Salad)

ITALIAN STYLE

Made on italian brick oven sesame semolina hero stuffed to overflowing with all of the following: Boar's head turkey ham, beef salami, smoked turkey, imported provolone cheese, thinly sliced Romano cheese, pepperoncini, sliced red onions, shredded lettuce, sliced plum tomatoes, oregano & two dressings (olive tapenade and extra virgin olive oil and vinegar).

ROSEMARY CHICKEN BREAST

Made on italian brick oven sesame semolina hero stuffed with all the following: Grilled rosemary breast of chicken, fresh mozzarella cheese, sliced roma tomatoes, caramelized onions, watercress and sun-dried tomato spread.

GREAT AMERICAN STYLE

Made on italian brick oven sesame semolina hero brimming with good stuff: Thinly sliced lean roast beef, oven roasted fresh turkey breast, low fat ham, imported swiss cheese, american cheese, leaf lettuce, roasted peppers & sliced tomatoes served with our homemade Russian dressing and mayonnaise.

THE FRENCH CONNECTION

A classic combination of thinly sliced smoked breast of turkey imported french brie cheese, sliced tomatoes & tri-color mesclun with honey dijon mustard.

VEGETARIAN STYLE

Made on italian brick oven sesame semolina hero overstuffed with all of the following: Fire roasted mixed peppers, sauteed baby eggplant, grilled portobello mushrooms, sliced fresh mozzarella cheese & sauteed garlic fresh baby spinach, served with two dressings. (Basil pesto spread and goat cheese spread

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CATERING

ANAS SIGNATURE SANDWICHES $14.95

1 CRANBERRY WALNUT CHICKEN SALAD LETTUCE TOMATOES ON 7 GRAIN BREAD
2 CAJUN GRILLED CHICKEN PEPPER JACK CHEESE, TOMATO, LEAF LETTUCE & CHIPOTLE MAYO ON CIABATTA
3 SMOKED TURKEY AND BRIE CHEESE LEAF LETTUCE, ROMA TOMATO & HONEY MUSTARD ON PRETZEL BAGUETTE
4 SIERRA SMOKED TURKEY SMOKED TURKEY, RED ONION, TOMATO, BABY GREENS & CHIPOTLE MAYO BAGUETTE
5 PROSCIUTTO DE PARMA FRESH MOZZARELLA, LETTUCE, TOMATO, ROASTED PEPPERS & BALSAMIC ON CIABATTA
6 ITALIAN HERO BAKED HAM, GENOA SALAMI, CAPICOLA, PROVOLONE CHEESE, ROASTED PEPPERS, BALSAMIC
7 TENDER ROAST BEEF CHEDDAR CHEESE, PLUM TOMATOES, LEAF LETTUCE & HERB MAYO ON PUMPERNICKEL
8 BLACK FOREST HAM AND SWISS CHEESE, LEAF LETTUCE, TOMATOES & DIJON MUSTARD ON ON PUMPERNICKEL
9 SMOKED SALMON, SCALLION CREAM CHEESE, CUCUMBERS ON BLACK BREAD
10 HEALTHY MEDITERRANEAN TUNA SALAD ONION, CARROTS, ROASTED PEPPERS, ON 7 GRAIN BREAD

ANAS SIGNATURE WRAPS $14.95

11 BUFFALO CHICKEN CARROTS, BUFFALO SAUCE, LETTUCE, TOMATO & BLUE CHEESE DRESSING
12 TEXAS CHICKEN GRILLED CHICKEN, BBQ SAUCE, CHEDDAR, LETTUCE & TOMATO
13 CHICKEN CAESAR GRILLED CHICKEN, LETTUCE, PARMESAN & ROASTED PEPPERS WITH CAESAR DRESSING
14 CALIFORNIA CHICKEN GRILLED CHICKEN, LETTUCE, TOMATO, ROASTED PEPPER, AVOCADO & RANCH DRESSING
15 GREEK ISLAND WRAP TOMATO, FETA, KALAMATA OLIVES, CUCUMBER, ONION & BALSAMIC DRIZZLE
16 CHIPOTLE CRISPY CHICKEN CUTLET AVOCADO, TOMATOES, ARUGULA W/ CHIPOTLE AIOLI, SPREAD

ANAS SIGNATURE PANINIS SERVED HOT $14.95

17 EGGPLANT PARMIGIANA FRESH MOZZARELLA, TOMATO SAUCE & FRESH BASIL
18 PORTOBELLO MUSHROOM MOZZARELLA, CARAMELIZED ONIONS, ARUGULA & BASIL PESTO
19 ROASTED TURKEY CRISPY BACON, PEPPER JACK CHEESE, TOMATO & RANCH DRESSING
20 MONTE CRISTO BAKED HAM, SMOKED TURKEY, SWISS, CHEDDAR, TOMATO & HONEY MUSTARD
21 CHICKEN FAJITA GRILL CHICKEN, ROASTED PEPPERS AND ONIONS, JACK CHEESE, & MILD SALSA

ANAS SIGNATURE OVEN MELTS SERVED HOT $14.95

22 CHICKEN CORDON BLEU CHICKEN CUTLET, SWISS CHEESE, BLACK FOREST HAM & DIJONNAISE
23 CHICKEN PARMIGIANA CRISPY CHICKEN CUTLET, FRESH MOZZARELLA, BASIL & MARINARA SAUCE
24 TURKEY CUBAN TURKEY, PROSCIUTTO, SLICED PICKLES, SWISS CHEESE & RUSSIAN DRESSING
25 SOUTHERN BBQ CHICKEN BBQ CHICKEN, CHEDDAR CHEESE, BACON, & BBQ SAUCE
26 CHICKEN BRUSCHETTA GRILLED CHICKEN, MELTED MOZZARELLA, TOMATO & SOURCREAM PESTO

ANAS SIGNATURE QUESADILLAS SERVED HOT $16.95

27 CLASSIC THREE CHEESE THREE CHEESES, ROASTED PEPPERS AND ROASTED ONION
28 GRILLED CHICKEN GRILL CHICKEN, THREE CHEESES, ROASTED PEPPERS AND ROASTED ONIONS
29 ASADA STEAK CHARD GRILL STEAK THREE CHEESES ROASTED PEPPERS AND ROASTED ONIONS
30 WILD MUSHROOM SAUTEED GRILL MUSHROOMS, THREE CHEESES, ROASTED PEPPERS AND ONIONS
31 BBQ CHICKEN GRILLED BBQ CHICKEN, THREE CHEESES, ROASTED PEPPERS AND ROASTED ONIONS

CATERING

Lunch

Priced per Guest Minimum 8 Guests

ANAS SIGNATURE SANDWICHES $14.95

A delicious assortment of our anas signature sandwiches and our chef's specialty wraps.

ANAS SIGNATURE PANINIS SERVED HOT $14.95

A delicious assortment of our anas signature paninis

LUNCH COMBO #1 $18.95

*A delicious assortment of our anas signature sandwiches, our chef's specialty wraps,
*Your choice of gourmet side salad or assortment of flavored chips.

LUNCH COMBO #2 $23.95

*A delicious assortment of our anas signature sandwiches, our chef's specialty wraps,
*Your choice of gourmet side salad or assortment of flavored chips,
*Anas signature cookies & brownies platter.

LUNCH COMBO #3 $30.95

*A delicious assortment of our anas signature sandwiches, our chef's specialty wraps,
*Your choice of gourmet side salad,
*Anas signature dessert platter,
*Tropical fruit & mixed berries.

LUNCH COMBO #4 $35.95

*A delicious assortment of our anas signature sandwiches, our chef's specialty wraps,
*Your choice of gourmet side salad,
*Anas signature dessert platter,
*Tropical fruit & mixed berries.
*Assorted soda and water

HOT ENTREES

Served with your choice of Rice or Mashed Potatoes and Vegetable du jour or Organic Complimentary Salad with artisan crafted bread. Priced per Guest Minimum 10 Guests

MEAT $21.95

Old Fashion Meatloaf with a sauteed mushroom gravy,
Grilled New York Steak with crispy onions,
Sesame Soy-marinated Flank Steak shallots and peppers,
Veal Marsala with sauteed mushrooms,
Lebanese Beef Kebabs with tahini sauce,
Italian Meatballs with fire-roasted basil marinara
Beef & Macaroni



POULTRY $19.95

Chicken Marsala with sun-dried tomatoes and a wild mushroom sauce,
Chicken Cordon Bleu with a portobello mushroom sauce,
Chicken Teriyaki bone in chicken and ginger teriyaki sauce,
Wild Mushroom Chicken with lemon shallot sauce,
Pecan Crusted Chicken with a honey dijon sauce,
Cajun Chicken with pineapple and mango salsa,
Oven-roasted Fresh Turkey with cranberry sauce,
Balsamic Herb Grilled Chicken Breast with melted tomatoes,
Chicken Parmesan with fresh mozzarella and fire-roasted basil marinara
Chicken Francaise in a lemon butter sauce.

SEAFOOD $24.95

Teriyaki Ginger Glazed Salmon with julienned vegetables,
Cajun Salmon with corn salsa,
Filet Of Sole Francaise in a lemon butter sauce,
Mediterranean Style Tilapia black olives, capers & tomatoes,
Filet Of Sole stuffed with spinach feta cheese and wild rice,
Pecan Crusted Filet Of Sole in a lemon butter
Coconut Crusted Jumbo Shrimp in thai chili sauce,
Seafood Paella fried fish filet.

CATERING

PASTA & SIDES

Minimum of 10 personS



HOT PASTA

Served with one complimentary salad or any hot side and with brick oven bread.

PASTA PRIMAVERA $22.95
With shrimp scampi.

FUSILLI BOLOGNESE $16.95
Melted roma tomatoes in a basil bolero sauce.

PENNE PESTO $16.95
Sauteed spinach and grilled portobello mushrooms in a lite basil pesto veloute sauce.

STUFFED SHELLS $16.95
With ricotta mousse and fire roasted basil marinara.

TORTELLINI ALFREDO $16.95
Sauteed breast of chicken and grilled asparagus.

BAKED ZITI $16.95

BAKED LASAGNA $16.95
Your choice of meat or vegetarian.



SPAGHETTI $16.95
With your choice of meat sauce or italian meatballs.

LINGUINE CARBONARA $22.95
Bacon, melted tomatoes and jumbo shrimp.

FARFALLE PESTO $16.95
Sauteed breast of chicken, sun-dried tomatoes, ricotta and fresh basil pesto.

PENNE ALA VODKA W/ CHICKEN CUTLET .. $16.95

SPINACH FETTUCCINE $16.95
Grilled breast of chicken, wild mushrooms, and cherry tomatoes in a lite olive oil.

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CATERING



PASTA SICILIANO $16.95
With beef sausage, sauteed eggplant, grilled zucchini & red peppers in a lite marinara sauce.

BAKED PASTA MARINARA $16.95
With smoked mozzarella cheese & ricotta mousse in basil marinara sauce.

PENNE PESTO VELOUTE $16.95
With sauteed spinach, grilled portobello mushrooms & melted plum tomatoes in lite basil pesto veloute sauce topped with toasted almonds.

CHEESE RAVIOLI IN BOLOGNESE SAUCE $16.95

STUFFED SHELLS W/ RAVIOLI CHEESE IN MARINARA SAUCE..... $16.95

COLD PASTA SALADS $9.95
Priced per Guest at a Minimum of 8 Guests

TRI-COLOR FUSILLI
With ricotta mousse and fire roasted basil marinara.

PENNE PRIMAVERA
Assorted fresh steamed seasonal vegetables in a lite house dressing

PENNE PESTO
Toasted pine nuts and and sun-dried tomatoes

ANAS LUNCH BOXES
Priced per Box - Minimum of 8 Boxes

PICNIC BOX..... $18.95
*Choice of sandwich or wrap *Choice of whole fresh fruit *Bag of potato chips

BUSINESS BOX $19.95
*Signature sandwich or wrap *Choice of side salad *Freshly baked cookie

EXECUTIVE BOX $20.95
*Signature sandwich or wrap *Choice of side salad *Choice of whole fresh fruit *Freshly baked cookies

ANAS FAVORITE $23.95
*Signature sandwich or wrap *Choice of side salad *Fresh fruit cup with mixed berries *Freshly baked cookie *Bag of potato chips

Add soft drinks to any boxed lunch +$2.95
Bottled water to any boxed lunch +$2.00

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CATERING

FINGER FOOD

per person minimum 8 guests

IMPORTED FRUIT & CHEESE PLATTER $10.95 PP.

An artful selection of french brie, english cheddar, chevre goat's cheese, and smoked gouda with seedless grapes, golden pineapple and drisooll's strawberries served with carr's british crackers, breadsticks and flatbreads.

FINGER SANDWICH.....$8.95 PP.

Assortment of sandwich - 2 finger per person

CHIP AND DIP .....$8.95 PP.

Assorted nacho chips, potato chips and tortilla chips served with our spicy guacamole or salsa picante dipping sauce.

VEGETABLE CRUDITE PLATTER ..... $8.95 PP.

Crisp seasonal vegetables tastefully arranged: tri-color peppers, broccoli, carrot sticks, cauliflower, grape tomatoes, sweet potatoes and your choice of two home made dips. (Basil aioli, garlic aioli, sun dried tomato, hummus or bean.)

SLICED FRUIT PLATTER..... $8.95 PP.

A mouthwatering selection of golden pineapple, honeydew, cantaloupe, seedless grapes, kiwi Watermelon, mixed berries and other seasonal fruit.

CUSTOM CAKES

24-Hour Notice Call for Prices
available In The Following Sizes:
8" Round, Serves 12-15 Guests
12" I/4 Sheet, Serves 18-22 Guests
I/2 Sheet Serves 30-40 Guests
3/4 Sheet Serves 45-55 Guests
Full Sheet Serves 70-90 Guests

ITALIAN TIRAMISU
STRAWBERRY SHORTCAKE
CARROT WALNUT
CHOCOLATE MOUSSE
SEVEN LAYER
WHITE CHOCOLATE
GERMAN CHOCOLATE
WALNUT MOCHA

inscriptions are complimentary on all cake
Anas Cafe customizes cakes for every occa



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Decadent Desserts

per person minimum 8 guests



LOAVES & BERRIES $8.95

An assortment of homemade low-fat yogurt loaves and fat free rice crispy treats, garnished with fresh seasonal berries.

COOKIES & BROWNIES $8.95

An assortment of miniature cookies and brownies.

BROWNIES & FUDGES $9.95

An assortment of brownies and fudges.

DRIED FRUIT & BROWNIE.....$9.95

An assortment of brownies and dried fruit (Organic dry fruits).

PASTRIES.....$9.95

An assortment of french or italian pastries.

SLICED FRUIT $8.95

An assortment of sliced seasonal fruit decorated on a tray.

BEVERAGES

ASSORTMENT VITAMIN WATER, GATORADE AND ASSORTED JUICE $3.95

SPRING WATER $3.50

CANNED BEVERAGES $3.50

ASSORTED SNAPPLE ICED TEAS $3.95

VITAMIN WATER $3.95

NAKED SMOOTHIES $8.95

FRESHLY MADE LEMONADE OR ICED TEA.....$3.95

ANA'S COFFEE SERVICE $3.95

Featuring our signature roast, or decaffeinated Fresh brewed coffee.

ANA'S TEA SERVICE $3.95

Our fresh brewed leaf tea, decaffeinated and herbal teas.

HOT CHOCOLATE $5.95

Belgian cocoa with steamed milk.

All Natural Fresh

SQUEEZED JUICES $5.95

Orange juice • ruby red • grapefruit • cranberry • fresh pressed apple juice

ASSORTED BEVERAGE PACKAGE $3.95

Bottled spring water & snapple ice tea

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UPDATED 07/05/2026

QR CODE ONLINE MENU

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order online anascafes.com