

THE BALLROOM AT
The Dunes
BY ANTHONY'S

Sit Down Menu

LUNCHEON OR DINNER

Our banquet menu consists of a three course meal. Please select a soup or a salad for a starting course, and two main entrées to offer your guests. All entrées are served with fresh vegetable medley and roasted potatoes, with the exception of the Parmigiana entrées which receive a side of pasta. Your banquet includes bread and butter, condiments, coffee and hot tea and vanilla ice cream. Final guest counts are due seven (7) business days prior to your event date, and your final menu choices due three (3) weeks prior.

Starting Course

PLEASE CHOOSE ONE

SALAD

ANTHONY'S ITALIAN SALAD

chopped romaine, tomato, cucumber and red onions tossed in our house vinaigrette

CAESAR SALAD

chopped romaine, homemade croutons, fresh shaved parmesan, tossed in our own caesar dressing

ROASTED BEET SALAD (add \$6)

arugula, fresh roasted beets, tear drop tomatoes, red onions, gorgonzola cheese, tossed in a limoncello pistachio vinaigrette

JERSEY TOMATO SALAD (add \$6) - IN SEASON ONLY

farm fresh local jersey tomatoes, onions, cucumbers, fresh basil, oil and vinegar

PEACH CAPRESE (add \$8)

eastern shore peaches farmed local, fresh mozzarella, jersey tomatoes, red onion, fresh basil, balsamic vinaigrette dressing

SOUP

NEW ENGLAND CLAM CHOWDER

classic creamy soup, filled with tender clams, bacon, potatoes, celery, and fresh herbs

SHE CRAB SOUP

bisque style, light and creamy with jumbo lump crab meat

LOBSTER BISQUE

fresh lobster stock finished in a sherry crème

8600 Landis Avenue • Sea Isle City, NJ 08243 | 609-263-1200

anthonyssic.com | events@anthonyssic.com



Pasta Course

ADDITIONAL OPTION - PRICED PER PERSON

GNOCCHI (add \$5)

ricotta or potato, served in anthony's gravy

MEZZE RIGATONI (add \$4)

tossed in a fresh marinara sauce

PENNE ALLA VODKA (add \$4)

an old favorite - tossed with chopped tomatoes, prosciutto, fresh basil, finished in a rosa sauce

LOBSTER RAVIOLI (add \$6)

stuffed with ricotta cheese and chunks of lobster meat, finished in a lobster sherry crème with fresh basil

Main Course

CHOOSE TWO

BLACKENED SALMON • \$36

served over mixed green salad with raspberry vinaigrette, sweet chili sauce

CRAB CAKES • \$36

jumbo lump crab, no fillers, broiled golden, served with a lobster sherry crème sauce

STUFFED SHRIMP • \$38

filled with our crab imperial, broiled to golden perfection, served with lemon and melted butter

BROILED SEAFOOD COMBINATION • \$45

4oz lobster tail, cape may scallops, stuffed shrimp, served with lemon and melted butter

EGGPLANT PARMIGIANA • \$28

sliced thin, fried & layered w/ provolone cheese, locatelli, and our homemade marinara sauce

CHICKEN PARMIGIANA • \$32

breaded & fried, topped w/ locatelli cheese, provolone cheese, served in anthony's red gravy

CHICKEN FRANCAISE • \$32

pan seared boneless breast dipped in seasoned egg batter, finished in a lemon white wine sauce

CHICKEN MARSALA • \$32

boneless breast sautéed with fresh kennett square beauties finished in a marsala wine sauce

FILET MIGNON • \$46

center cut, choice, grilled to perfection, served in our house marsala demi glace

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Sit Down - Add Ons

Hot Hors D'oeuvres

BUTLERED (1 HOUR) - PLEASE CHOOSE 7 OF YOUR FAVS

\$15 PER PERSON

SHRIMP LEJON

tender shrimp, stuffed with horseradish, wrapped in bacon

SPANAKOPITA

a greek specialty, spinach and feta wrapped in a filo puff

CLAMS CASINO

my family recipe, chopped clams, topped with peppers, onions, bacon and fresh herbs

ROAST PORK SPRING ROLLS

made here, slow roasted, mixed with broccoli rabe and sharp provolone

SCALLOPS WRAPPED IN BACON

my favorite, made with jumbo fresh cape mays

MINI CRAB BITES

all lump crab, no filler

VEGETABLE SPRING ROLLS

accompanied with a sweet chili sauce

SESAME CHICKEN

marinated and breaded with japanese breadcrumbs and sesame seeds

COCONUT SHRIMP

full of coconut and lightly fried, served with a sweet chili thai sauce

KENNETT SQUARE BEAUTIES

stuffed with our homemade crab imperial

ARANCINI

stuffed risotto ball with broccoli rabe and parmesan

CHEESESTEAK EGG ROLLS

our specialty, fresh ribeye, sautéed onions and american cheese

RASPBERRY BRIE PUFF PASTRY

light and flaky pastry loaded with melted brie and raspberry filling

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COCKTAIL HOUR

Anthony's Antipasti Station

OUR SIGNATURE

\$12 PER PERSON

a seasonal selection of grilled & roasted vegetables, fresh bruschetta and crostini, imported olives, and a lavish selection of cheeses, cured meats, pepperoni, & lots of fresh seasonal fruit

Anthony's Raw Bar

MARKET PRICE PER PERSON

only the freshest jumbo shrimp, medium neck clams, a selection of fresh oysters, jumbo crab claws, fresh lemons, tabasco, and assorted dipping sauces - WOW!



SWEETS

Viennese Sweet Station

\$8 PER PERSON

sensational sweets include cannolis, eclairs, cream puffs, as well as assorted miniature pastries, whole cakes & pies - OPTIONAL: banana's foster station (additional per person)

Anthony's Ice Cream Bar

\$6 PER PERSON

mouth-watering homemade gelato, sorbets, & sundae condiments for your guests to enjoy! the station also includes a chef flambeing bananas foster served over the ice cream of your choice

International Coffee Bar

\$8 PER PERSON

freshly brewed coffee, cappuccino, and espresso served w/ bailey's irish crème, kahlua and sambuca

Anthony's Cannoli Station

\$8 PER PERSON

OMG! - let our chefs fill fresh cannoli shells before your eyes, your choice of chocolate, vanilla, cream, or ricotta, a definite crowd pleaser



Sit Down - Beverages

FROM THE BAR

TAB

Tab It

CONSUMPTION BAR

beer and wine, or add liquor

\$20

Beer & Wine

PRICED PER PERSON

premium wine includes: cabernet, sauvignon blanc, montepulciano, a nice selection of domestic bottles, imports are available (additional charge)

\$30

Open It Up!

PRICED PER PERSON

premium wine includes: cabernet, sauvignon blanc, montepulciano, selection of domestic and imported beer, liquor cocktails

FLAT FEE

All Soft Drinks

DEPENDS ON PARTY SIZE

Final bills are subject to a **20% – Service Charge** and **8% – New Jersey Sales Tax**. Service Charge is **NOT** gratuity. A tip is not required as part of your total due, our staff is paid at a higher rate and not a minimum wage. Although tips are not required, they are greatly appreciated by our hard working staff.

A **3.5% – Transaction Fee** will apply to every banquet transaction when using a credit or debit card for payment. To avoid this surcharge, cash and checks are conveniently accepted.

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