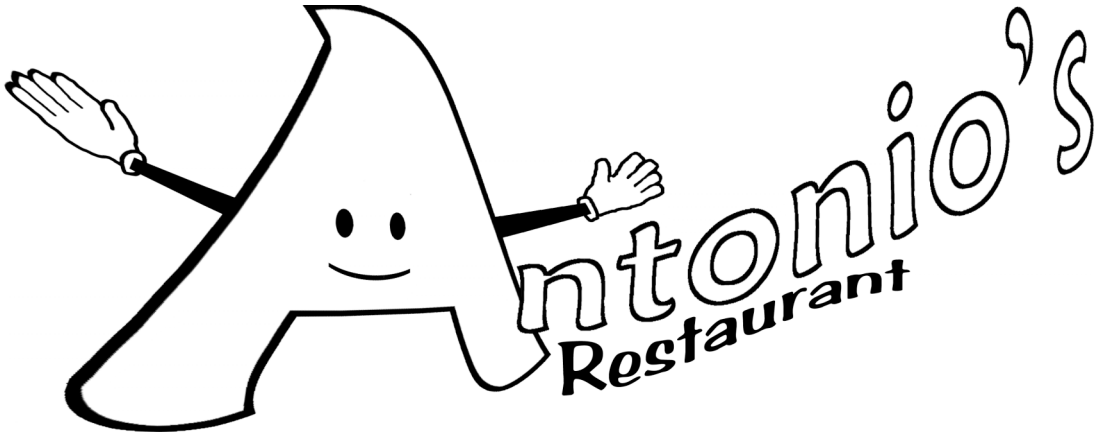

Holiday Food Menu 2009
1185 Hopmeadow Street Simsbury, CT
(860) 651-FEED (3333)

Breads and Salads (priced per person)	Price
Garlic Bread	.99
Plain Bread w/ Butter Chips	.99
Family Style Salad	2.95
Family Style Greek Salad	3.75
Family Style Antipasto	3.95
Family Style Cobb Salad	3.95

Pizza & Grinders	Hours notice	Price
Party Size Pizzas *for take out only*	24	22.95
Whole Party Pizza Toppings		5.75
1/2 Party Pizza Toppings		3.50
Pizza Buffet *for eat in only*	reservation	4.95/ person
4 FT Party Grinder	72	79.95
6FT Party Grinders	72	99.95

ANTONIO'S RESTAURANT

Appetizers

We recommend 4-5 Hors d 'oeuvres per person for the first hour, and 3 per person every additional hour. All Prices listed below are per piece unless otherwise noted.	Hours notice	Price
Buffalo Wings	5	.65
Boneless Chicken Tenders (served with Honey Mustard or BBQ sauces)	5	1.49
Jalapeno Poppers	24	.95
Steve's Deviled Eggs	24	.95
Antipasto Board-includes cold Italian Meats, Fresh marinated mushrooms, artichoke hearts, olives, pepperoncini peppers, and sliced Italian Bread	24	3.95/ person
Mediterranean Board- includes marinated fresh mushrooms and artichoke hearts, Greek olives, tomatoes, Feta cheese, salsa, and sliced Italian Bread.	24	3.95/ person
Assorted Cheese Board	24	3.25/ person
Fresh Veggie Platter	5	2.95/ person
Teriyaki Chicken Wings	5	.65
Clams Casino	48	1.75
Crab Cakes	48	1.75
Stuffed Mushroom Caps (crabmeat or sausage & herb)	48	.95
Sea Scallops wrapped in Bacon	48	1.50
Individual Shrimp or Chicken Egg Rolls served with a spicy mustard sauce	48	.75
Teriyaki Beef or Chicken Kabobs	48	1.75
Stuffed Potato Skins	48	1.25
Sausage & Pepper Kabobs	48	1.50
Franks in a Blanket served with a spicy mustard sauce	48	.95
Shrimp Cocktail	48	Market
Cocktail Meatballs w/marinara **or** Swedish style	48	.90

ANTONIO'S RESTAURANT

Entrée's

Full Trays Feed Approximately 15-20 Servings For **HALF** the items, please **Add $3.00** to **HALF** the item cost .

Item	Hours Notice	Price
Black Magic – Chicken breasts dredged thru Louisiana Cajun spices, and char grilled. Sliced into strips and tossed with sautéed tomatoes and freshly clipped leaves of spinach. Finished with Alfredo sauce and tossed with penne rigate noodles	5	119.95
Char grilled Chicken Breasts intermingled with rows of fresh Broccoli Florets on a bed of herbed Rice Pilaf	5	99.95
Chicken Parmigiana – Plump chicken breasts lovingly tenderized, (smacked with a mallet), lightly breaded and smothered with homemade marinara sauce, and mozzarella cheese.	5	99.95
Chicken Marsala - Plump chicken breasts dredged in seasoned flour and sautéed with our intense, yet not overwhelming Marsala wine reduction, mushrooms & select herbs. Served over fettuccini noodles.	5	119.95
El Paso Mac and Cheese - Fresh diced tomatoes and green peppers sautéed with a smidgen of garlic. Transformed into a glorious sauce with the help of cheddar cheese and cream. Tossed with penne rigate noodles and crowned with strips of blackened chicken breasts. Finished with sprinkles of Monterey Jack cheese and scallions.	24	99.95
Eggplant Parmigiana – Sliced disks of fresh eggplants lightly dredged in seasoned flour, dipped in egg and lightly breaded. Smothered with homemade marinara sauce, and mozzarella cheese.	5	59.95
Fettuccini Alfredo - Fettuccini noodles tossed in a sauce of butter, cream and grated Parmesan cheese.	5	42.95
Fettuccini Alfredo w/Bacon OR Broccoli	5	52.95
Lasagna - This recipe dates back to the restaurant my grandparents owned. When it's not broken, you don't fix it! Layers of herbed cheeses, ground sirloin, mild Italian sausage, our fresh marinara sauce & pasta.	24	89.95
Manicotti - Sheets of egg pasta rolled and stuffed with whole milk ricotta, herbs and a hint of grated Romano cheese. Accented with marinara sauce, and smothered with mozzarella.	72	89.95
Northern Lights - Chunks of mild Italian sausage sautéed with fresh mushrooms, coarsely chopped garlic and a pinch of crushed red pepper. Finished with Marsala wine, marinara sauce, and tossed with penne rigate noodles.	5	89.95

ANTONIO'S RESTAURANT

Party Food Continued page 4 of 4

Oven Baked Ziti with 3 Cheeses – Penne rigate noodles tossed with seasoned ricotta cheese, Parmesan cheese, shredded whole milk mozzarella and our fresh Marinara.	5	48.95
Pasta Marinara – Penne Rigate noodles dressed with our slowly simmered, fresh Marinara.	5	24.95
Penne Rigate with Meat Sauce – Ground sirloin and mild Italian sausage pan browned accented with a pinch of cinnamon and nutmeg before simmering with our fresh marinara sauce.	5	42.95
Penne with Sautéed Mushrooms or Broccoli Florets – Finished with our fresh Marinara.	5	48.95
Penne Rigate with 20 Meatballs – Finished with our fresh Marinara sauce	5	48.95
Ravioli - 200 Cheese - Pillows of egg pasta filled with a blend of ricotta, mozzarella and Romano cheeses. Finished with our Marinara sauce.	5	67.95
Ravioli - 200 Meat - Pillows of egg pasta filled with a blend of ricotta, mozzarella and Romano cheeses and ground sirloin. Finished with our Marinara sauce.	48	72.95
Ravioli Carbonara - Pillows of egg pasta filled with a blend of ricotta, mozzarella and Romano cheeses. Tossed with diced crisp bacon and spring peas in our simple Alfredo sauce of butter, cream and Parmesan cheese	24	72.95
Pasta Primavera - Penne Rigate tossed in olive oil with pan sautéed carrots, sliced mushrooms, diced tomatoes, sweet onions, florets of broccoli and a pinch of coarsely chopped garlic cloves.	24	42.95
Sausage & Peppers – Wedges of fresh bell peppers, sweet onions and chunks of mild Italian link sausage simmered for an hour with a pinch of fresh garlic and basil.	72	89.95
Shepherd's Pie - A stew of seasoned ground sirloin accented with small cuts of carrots, celery, Spanish onions and corn. Smothered with fresh mashed potatoes and capped with a sprinkle of Monterey Jack and cheddar cheeses before being slowly oven baked.	24	89.95
Steven's Baked Stuffed Sole - Filets of sole wrapped around a bread stuffing featuring shrimp and real lump crab meat. Drizzled with butter, dry sherry and a squeeze of lemon.	48	139.95
Stuffed Shells - Large pasta shells filled with a blend of whole milk ricotta, herbs and a hint of grated Romano cheese. Accented with marinara sauce, and smothered with mozzarella.	72	89.95
Tortellini Serenade - Spinach tortellini filled with three cheeses, and rolled into little green halos from heaven. Tossed in a light tomato cream sauce with fresh spinach leaves, and finished with sprinkles of Parmesan and Romano.	5	69.95
Tortellini Serenade with Strips of Char Grilled Chicken Breasts	5	92.95
Veal Parmigiana – Tender leg veal lovingly tenderized, lightly breaded, smothered with homemade marinara sauce, and mozzarella cheese.	5	119.95