TUSCAN TRIO

- $17 PER PERSON -
20 GUEST MINIMUM

APPETIZERS (choose one)

-Wedding Soup - chicken broth, tiny meatballs, pastina, veggies, & escarole
-Chicken Dumpling Soup - savory chicken broth, handmade dumplings, & veggies
-Zucchini Fritti - hand-breaded zucchini, served crispy with marinara
-Spring Greens Salad - carrots, cucumbers, tomatoes, & homemade vinaigrette
-Pepperoni Stromboli - handmade pizza dough, mozzarella, Romano, pepperoni, & Italian spices
-Sicilian Pizza Squares - handmade dough, marinara, Romano cheese, and Italian spices
-Caprese Skewers - fresh mozzarella, grape tomatoes, green Castlevetrano olives, balsamic drizzle on a skewer

ENTREES (choose one)

-Chicken Cutlets - with marinara & Romano
-Breaded Eggplant - with marinara & Romano
-Pork Cutlets - with marinara & Romano
-Chicken Marsala - chicken breast medallions, mushrooms, & marsala wine
-Penne Marinara - with Romano cheese on the side
-Pesto Pasta - penne pasta, walnut pesto, Romano, garlic, olive oil, & Italian spices
-Sausage, Peppers, & Onions - marinara or aglio olio
-Herb-crusted, grilled Pork Chops - apple & fennel slaw
-Pasta Primavera - fresh veggies, penne pasta, & chardonnay marinara sauce
-Grilled Chicken - herb-marinated & fire-grilled

SIDES (choose one)

-Italian Roasted Potatoes
-Penne Marinara (hot)
-Homemade meatballs roasted in tomato sauce
-Chilled Marinara Pasta Salad
-Green Beans & Carrots aglio olio
-Broccoli "Milanese" (Romano & breadcrumbs)
-Spring Greens Salad - carrots, cucumbers, tomatoes, & homemade vinaigrette
-Sicilian Pizza Squares - handmade dough, marinara, Romano cheese, & Italian spices

:SIGNATURE PROTEINS:

ADD THESE SIGNATURE PROTEINS TO YOUR MENU. ENHANCE YOUR NEXT EVENT! (MARKET PRICE $$)

•Beef Tenderloin whole roasted & sliced. Served with a wild mushroom, red wine demi glace

•Steamed Mussels or Clams - choose a white wine or a basil marinara broth

•BBQ Pulled Pork - dry-rubbed and braised pork shoulder. Served with BBQ sauce & slider buns

•Rack of Lamb - Dijon & herb-crusted. Oven roasted. Drizzled with a red wine reduction

•Charcuterie Display - assorted Italian meats, cheeses, olives, artichoke hearts, crostinis, fresh fruit, & crackers

ARTISAN ANTHONY'S

CULINARY - CATERING - CARRYOUT

:CATERING MENU:

- FALL/WINTER, 2026 -

PANINI PRANZO

- $15 per person -
20 guest minimum

Hand-crafted sandwiches served on assorted Artisan breads.
• Choose two signature paninis •

SIGNATURE PANINIS:

-Crispy Chicken - pretzel-crusted chicken with dijon aioli & Spring greens

-Eggplant alla Caprese - tender breaded eggplant, sliced tomato, provolone, & fresh basil

-Veal Cutlet - hand-breaded veal, provolone, & marinara(add $2 pp)

-Turkey & Provolone - smoked turkey breast, provolone, Spring greens, tomato, & Dijon aioli

-Ham & Swiss - black forest ham, Swiss, Dijon aioli, Spring greens, & tomato

-The Tony Q. Sub - salami, mortadella, pepperoni, provolone, house pickled peppers, & vinaigrette

-Grilled Veggie - zucchini & eggplant, charred tomatoes, provolone, Spring greens, & Dijon aioli

-Chicken Parm - chicken cutlets, marinara, melted provolone, Spring greens

SIDES (choose one - family style serving)

-Spring Green Salad - with cucumbers, tomatoes, carrots, & homemade vinaigrette
-Caesar Salad - with garlic crostinis, Romano, grape tomatoes, & Caesar dressing
-Italian Herb Roasted Potatoes
-Chilled Walnut Pesto Pasta Salad(add $1 pp)
-Penne Marinara
-Broccoli "Milanese" (breadcrumbs & Romano cheese)

¤ CONNECT WITH ARTISAN ANTHONY'S ¤

CALL US TO DISCUSS YOUR EVENT, 440-725-8347.

ANTHONY QUAGLIATA, chef/owner

FACEBOOK.COM/ARTISANANTHONYS/
INSTAGRAM: @ARTISAN_ANTHONYS
E-MAIL: ARTISANANTHONYS@GMAIL.COM
WEBSITE: ARTISANANTHONYS.COM

FESTA! FESTA!

- $22 PER PERSON -
20 GUEST MINIMUM

a buffet-style party

APPETIZERS (choose one)

- Sheet Pizza (48 cut) - marinara or cheese pizza
- Asiago Polenta Fries - with pepperoni marinara
- Spring Greens Salad - with cucumbers, tomatoes, carrots, & homemade vinaigrette
- Caesar Salad - with garlic crostinis, Romano, grape tomatoes, & Caesar dressing
- Zucchini Fritti - hand-breaded zucchini, served crispy with marinara
- Pepperoni Stromboli - homemade pizza dough, mozzarella, Romano, pepperoni, & Italian spices
- Pesto Stromboli - homemade pizza dough, walnut pesto, spinach, mozzarella, & Romano
- Caprese Skewers - fresh mozzarella, grape tomatoes, green Castlevetrano olives, balsamic drizzle on a skewer

ENTREES (choose two)

- Chicken Cutlets - with marinara
- Pork Cutlets - with marinara
- Eggplant Milanese - breaded eggplant with marinara
- Chicken Piccata - medallions of chicken breast, lemon-caper white wine sauce, baby spinach
- Chicken Marsala - chicken breast medallions, baby spinach, mushrooms, & marsala wine
- Penne Marinara
- Penne alla Pesto - walnut pesto, Romano, garlic, olive oil, Italian spices
- Sausage, Peppers, and Onions - marinara or aglio olio
- Herb-crusted roasted Pork Chops - with apple & fennel slaw
- Lasagna al Forno - pasta sheets, ricotta, ground beef, mozzarella, marinara, Italian spices
- Meatloaf al Forno - ground beef or turkey, veggies, Romano, Italian spices. Roasted with a tangy BBQ sauce
- Veal Milanese - breaded veal cutlets with marinara (add $3 per person)
- Salmon al Limone - fresh salmon fillets, fire-grilled with a citrus herb butter (add $3 per person)
- Gnocchi alla Vodka - homemade ricotta gnocchi tossed in a savory vodka sauce (add $2 per person)
- Sous Vide Pork Tenderloin - dry-rubbed & sous vide. Finished with a red wine demi glace

SIDES (choose one)

- Italian Roasted Potatoes - with herbs & Romano
- Chilled Walnut Pesto Pasta Salad (add $1 pp)
- Penne Marinara
- Chilled Marinara Pasta Salad
- Green Beans & Carrots aglio olio
- Broccoli "Milanese" (breadcrumbs & Romano cheese)
- Cucumber Salad - red onions, tomatoes, fresh mozzarella, fresh basil, & homemade vinaigrette
- Meatballs - roasted in tomato sauce (add $1 per person)

ADD Gluten-Free Pasta $1/person

- WE REQUEST 3 DAYS NOTICE FOR ALL CATERING ORDERS
- PAYMENT IS DUE IN FULL BEFORE OR AT THE TIME OF DELIVERY
- WE ACCEPT CASH, BUSINESS CHECK, VENMO, CREDIT CARD(+2% fee)

- PRIVATE DINNER PARTIES
- CORPORATE LUNCHEONS
- WEDDING & BABY SHOWERS
- GRADUATION PARTIES
- COOKING CLASSES
- CATERED GOLF OUTINGS
- HOLIDAY & BIRTHDAY PARTIES
- CRAFT BEER & WINE DINNERS
- CHEF-FOR-HIRE - FUNDRAISERS & TRADESHOWS


Pesto Polenta Fries

ADD TO YOUR PARTY...

- Meatballs in marinara - half pan - 50 QTY - $75
- Meatballs in marinara - large pan - 100 - $135
- Italian Sausage - in tomato sauce - 50 pieces - $85
- Risotto Arancini - panko-crusted risotto balls, 4 cheese filled
  36 QTY - $85 • 50 QTY - $110 • 100 QTY - $200
- Asiago or Pesto Polenta Fries - 1/2 pan - $49 full pan - $90
- Pepperoni Stromboli - $15/loaf (minimum 2 loaves)
- Pesto or Veggie Stromboli - $15/loaf (minimum 2 loaves)
- Veggie Lasagna roasted in marinara - 1/2 pan - $59 - full - $89
- Lasagna al Forno - beef - 1/2 pan - $69 - full - $109
- Lasagna - 4 cheese blend - 1/2 pan - $59 - full - $99
- Rigatoni alla Vodka - 1/2 pan - $47 - full - $85
- Ricotta Gnocchi - marinara or alla vodka - 1/2 pan-$55 - full -$95
- Green Beans & Carrots aglio olio - 1/2 pan - $33 - full - $55
- Italian Roasted Potatoes - 1/2 pan - $33 - full - $52
- Quart of Soup of the Day - $15 ea. (4 quart minimum)
- Quart of Marinara Sauce - $12 ea. (2 quart minimum)
- Quart of homemade vinaigrette dressing - $12
- Quart of Pecorino Romano Cheese - $17 - Pint $9

SHEET PIZZAS (48 cut)

- Marinara & Romano - $35
- Marinara & Provolone - $35
- Italian Sausage or Pepperoni - $40 ...saus. & pep. -$40
- Veggie Pizza - two-topping, marinara & provolone - $40
- Pesto Bianco - walnut pesto, spinach, Romano, olive oil- $40

DESSERTS

- cookies, brownies, chocolate-covered strawberries, cannolis, cupcakes, & more!! Ask for pricing and availability! (72 hour notice required, please!)

- DISPOSABLE SILVERWARE, PLATES, BOWLS, & NAPKINS...$1.00/PERSON
- DELIVERY CHARGES: UP TO 10 MILES...$20 ::: 11-20 MILES...$30
  MORE THAN 20 MILES... WILL QUOTE SEPARATELY
- EXTRA STERNOS - $2 EA - WIRE CHAFERS - $9 EA.
- PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES BEFORE ORDERING