

THANK YOU for your interest in hosting your special event at **Anthonino's Taverna**.

We look forward to providing you with a unique atmosphere, exceptional food, wine, spirits, remarkable service and memories to last a lifetime.

Our private event space offers Buffet or Family Style dining and can accommodate up to 50 guests Monday – Thursday and 150 guests on Sundays.

A total amount of food and beverage minimums must be met for the event space and does not include tax or gratuity or a room fee of \$500.00 will be added.

Lunch: Monday–Thursday
2 hour event until 5 pm up to 50 guests
\$500.00 plus tax and 18% gratuity

Dinner: Monday–Thursday
3 hour event until 11:00 PM up to 50 guests
\$1,000.00 plus tax and 18% gratuity

Lunch: Sunday
2 hour event until 5 pm up to 150 guests
\$1200.00 plus tax and 18% gratuity

Dinner: Sunday
3 hour event until 11:00 pm up to 150 guests
\$1,500.00 plus tax and 18% gratuity

Additional time may be added to your event, please ask about our rates.

Valet Parking available for an additional cost and prior arrangement.

Please feel free to contact us with any questions as we create your special event. You may conveniently reach our Event Coordinator, Meegan Whitehead at 314-773-4455 extension 5 or email: Meegan@Anthoninos.com

We look forward to seeing you and thank you for your interest in Anthonino's Taverna for your special occasion!

APPETIZERS

Prices are subject to sales tax and 18% service gratuity

\$13.95 per person A la Carte
includes Ice Tea and Coffee
\$8.95 per person with the purchase of a meal

Choose one hot and one cold from list below

Hot:

Toasted Ravioli, Calamari, Baked Goat Cheese, Spanakopita, Pickle Chips, Sausage Bites, or Wings

Cold:

Hummus with Pita or Vegetables, Capreses Salad, Hortiatiki, Bruschetta, Yogurt Tzatziki or Billy Goat Chips

Additional options may be added at \$3.00 per person

Appetizer Trays:

Cheese Platter <i>serves 25 guests</i>	\$50.00
Salami Platter <i>serves 25 guests</i>	\$75.00
Cold Shrimp Platter <i>serves 25 guests</i>	\$100.00

LUNCH OPTIONS

Prices are subject to sales tax and 18% service gratuity

Pizza Buffet \$14.95 per person
Your choice of 5 pizzas served unlimited for 1 hour

Sandwich Buffet \$12.95 per person

Your choice of one listed below:

Served on Artisan Bread with potato chips and cold pasta salad.

Gyro Sandwich
Meatball Sandwich
Chicken Parmesan
Sub Sandwich

Additional options may be added at \$2.00 per person

Lunch Pasta Buffet or Family Style

\$16.95 per person

Your choice of one pasta listed below:

Served with our house salad, Italian bread and a cannoli for dessert.

Lunch Pasta Buffet or Family Style (continued)

Your choice of sauce with:

Meatball Creste Di Gallo
Sausage Creste Di Gallo
Pasta con Broccoli Creste Di Gallo
Beef Ravioli
Cheese Ravioli

Additional options may be added at \$2.00 per person

DINNER OPTIONS

Prices are subject to sales tax and 18% service gratuity

Buffet or Family Style \$22.95 per person
Served with our Relish and Cheese Tray, House salad, Italian bread served with butter and extra-virgin olive oil, choice of one entrée, two sides and a dessert choice.

Entrees Choice of one listed below:

Roast Beef with horseradish, au jus
Salsiccia with roasted sweet peppers and onions
Roasted Seasonal Filet of Fish with lemon, oregano, extra virgin olive oil
Herb Roasted Chicken with lemon, oregano, extra-virgin olive oil
Chicken Parmigiano with marinara, mozzarella, parmesan
Grilled Palermo Chicken with light breading, lemon garlic sauce

Additional options may be added at \$8.00 per person

Sides choice of two listed below:

Pasta Creste Di Gallo with choice of sauce
Pasta con Broccoli with cream sauce
Greek Lemon Potatoes with extra-virgin olive oil, oregano, lemon, curry
Greek Green Beans with extra-virgin olive oil, oregano, lemon
Broccoli with feta, pine nuts, lemon juice
Vegetable Medley seasonal mix with thyme, tarragon

Choice of one listed below:

Cannoli crispy shell, chocolate chip ricotta cream
Baklava phyllo, nuts, honey glaze
Sheet Cake* vanilla or chocolate, Italian buttercream
**Customization available for an additional cost*

PREMIUM DINNER

Prices are subject to sales tax and 18% service gratuity

Buffet or Family Style \$29.95 per person

Served with our Relish and Cheese Tray, House salad, Italian bread served with butter and extra-virgin olive oil, choice of two entrées, two sides and a dessert choice.

Entrees

Choice of one listed below:

Roast Beef with horseradish, au jus

Salsiccia with roasted sweet peppers and onions

Roasted Seasonal Filet of Fish with lemon, oregano, extra virgin olive oil

Herb Roasted Chicken with lemon, oregano, extra virgin olive oil

Chicken Parmigiano with marinara, mozzarella, parmesan

Grilled Palermo Chicken with light breading, lemon garlic sauce

Choose of one listed below:

Dolmathes grape leaves stuffed with ground beef, lamb and rice

Beef Spiedini sirloin steak rolled with genoa salami, provolone

Grilled Pork Tenderloin with sweet roasted red peppers

Grilled Beef Tenderloin

Chicken Spiedini with light breading, Capicola, provolone

Additional options may be added at \$12.00 per person

Sides Choose two listed below:

Pasta Creste Di Gallo with choice of sauce

Pasta con Broccoli with cream sauce

Greek Lemon Potatoes with extra-virgin olive oil, oregano, lemon, curry

Greek Green Beans with extra-virgin olive oil, oregano, lemon

Broccoli with feta, pine nuts, lemon juice

Vegetable Medley seasonal mix with thyme, tarragon

Dessert Choose one listed below:

Cannoli crispy shell, chocolate chip ricotta cream

Baklava phyllo, nuts, honey glaze

***Sheet Cake** vanilla or chocolate, Italian buttercream

**Customization available for an additional cost*

PASTA DINNER

Prices are subject to sales tax and 18% service gratuity

Buffet or Family Style \$20.95 per person

Served with our Relish and Cheese Tray, House salad, Italian bread served with butter and extra-virgin olive oil, choice of three pastas and a dessert choice.

All pastas are served using Creste Di Gallo noodles and can be served in red, white, or pink sauce.

**Bolognese is available for an upcharge of \$1.00 per person*

Classic Pastas with sauce suggestions

Choice of three below:

Pasta marinara

Pasta con Broccoli cream sauce with broccoli

Pasta Primavera marinara with zucchini, red bell pepper, red onion, cremini mushrooms

Baked Mostaccioli *Bolognese

Cheese Ravioli marinara

Extras: \$2.00 per person

Shrimp Pasta marinara

Chicken Pasta pink sauce with Capicola, stewed tomatoes

Pasta marinara with Meatballs or Salsiccia

St. Louis Style Beef Ravioli marinara

Beef Ravioli *Bolognese

Dessert choice of one below:

Cannoli crispy shell, chocolate chip ricotta cream

Baklava phyllo, nuts, honey glaze

***Sheet Cake** vanilla or chocolate, Italian buttercream

**Customization available for an additional cost*

DESSERT AND BEVERAGE OPTIONS

Prices are subject to sales tax and 18% service gratuity

A la Carte Choice of two below: \$6.95 per person

Tiramisu

Cannoli crispy shell, chocolate chip ricotta cream

Baklava phyllo, nuts, honey glaze

***Sheet Cake** vanilla or chocolate, Italian buttercream

**Customization available for an additional cost*

House Bar:

Lunch \$12.00 per person/per hour (2 hours)

Dinner \$15.00 per person/per hour (3 hours)

Soft Drinks \$1.00 per person Lunch or Dinner

Anthonino's taverna

2225 Macklind Ave. St. Louis, MO 63110 (314) 713-4455

CATERING & EVENTS



Hours

Monday - Thursday 11 a.m. - 10 p.m.

Friday - Saturday 11 a.m. - 11 p.m.

Sundays

available for private events only