



CATERING MENU

DELIVERY • SET-UP • SERVERS • BARTENDERS • FULL SERVICE

667 Bloomfield Ave. Verona, NJ 07044

973-239-1303

frankanthonys.com

SALADS

Small will serve 10 – 12

Large will serve 20 – 25

PEAR SALAD \$30 \$50

Mixed greens w/ fresh pears, grape tomatoes, crumbled Gorgonzola cheese, & red onion, served w/ our house-made balsamic vinaigrette on the side

CLASSIC CAESAR \$25 \$45

Romaine lettuce topped w/ croutons, & freshly grated Parmesan cheese; served w/ Caesar dressing on the side

GARDEN SALAD \$25 \$45

Iceberg lettuce, grape tomatoes, black olives, carrots, cucumbers, & red onion, served w/ house-made balsamic vinaigrette on the side

FRANK ANTHONY'S HOUSE SALAD \$30 \$50

Mixed greens, dried cranberries, chopped walnuts, cucumbers, & crumbled goat cheese; served w/ our house-made balsamic vinaigrette on the side

ARUGULA SALAD \$35 \$50

Baby arugula, toasted almonds, apples, dried cranberries, shaved Reggiano, pomegranate vinaigrette

ITALIAN STRING BEAN SALAD \$40 \$80

String beans, red onion, mozzarella, fresh herbs, garlic, balsamic & extra virgin olive oil

CUCUMBER SALAD \$45 \$90

Tomato, fresh homemade mozzarella, & red onion, tossed w/ extra virgin olive oil & red wine vinegar

SPINACH SALAD \$40 \$70

Fresh baby spinach, crisp bacon, chopped red onion, hard-boiled egg, & crumbled Gorgonzola

PLATTERS

Small will serve 10 – 12 • Large will serve 20 – 25

ANTIPASTO \$60 \$100

Genoa salami, prosciutto, sweet & hot sopressata, ham, Italian cheeses, roasted peppers, stuffed cherry peppers, assorted olives, sun-dried tomatoes & marinated artichokes

FRESH MOZZARELLA \$40 \$80

Sliced fresh homemade mozzarella, topped w/ fresh basil & layered w/ fresh tomato & roasted red pepper

ITALIAN PANELLA FINGER SANDWICHES \$40 \$75

Soft sliced panella bread, stuffed w/ your choice of items & sliced into bite-sized pieces

FILET MIGNON PLATTER

\$90 (2.5lbs Sliced) • \$180 (5lbs Sliced)

Roasted tenderloin of beef, sliced & served room temperature on a platter w/ a creamy horseradish sauce.

3 FOOT SUBS

PREPARED \$25 (Per ft.) • COLD CUTS \$25 (Per ft.)

Made to order

ASSORTED SANDWICH PLATTER \$40 (12pc) \$80 (25pc)

A variety of our specialty sandwiches made w/ Italian rolls, focaccia bread, plain & whole-wheat wraps

VEGETABLE CRUDITE \$40 \$75

Assorted fresh vegetables, cut & decoratively arranged on a platter, served w/ your choice of artichoke or spinach dip

FRESH FRUIT PLATTER \$50 \$90

Assorted fresh seasonal fruits, sliced & artistically arranged

GRILLED VEGETABLE PLATTER \$40 \$80

Assorted fresh seasonal vegetables, seasoned, & grilled

STUFFED BREADS

\$25 EACH

Eggplant Parm • Chicken Parm • Meatball Parm
Broccoli Rabe & Mozzarella • Spinach & Mozzarella
Sausage, Peppers & Onions • Eggplant & Mozzarella
Pepperoni & Mozzarella

SIGNATURE PASTA SALADS

Small will serve 10 – 12 • Large will serve 20 – 25

FARFALLE ANNA \$40 \$75

Bowties w/ cherry tomatoes, basil & fresh mozzarella

CLASSIC MAC SALAD \$35 \$70

Elbow pasta, pickles, bell peppers, carrots, secret sauce, and spices

TORTELLINI ANTIPASTO \$50 \$90

Cheese Tortellini, genoa salami, ham, provolone, roasted red peppers, sundried tomatoes, olives, evoo, Italian seasonings

ORZO SALAD \$40 \$75

Orzo rice, bell peppers, red onion, arugula, evoo

CHICKEN

Small will serve 10 – 12

Large will serve 20 – 25

CAMPISI \$55 \$95

Artichoke hearts, roasted peppers, in a light butter & wine sauce

TAVANO \$55 \$95

Onions, fresh spinach, fresh tomato & mozzarella in a light white wine sauce

BALSAMICO \$55 \$95

Breasts of chicken baked in aged balsamic vinegar w/ peppers & onions

FRANCESE \$55 \$95

Lemon, butter & white wine sauce

MARSALA \$55 \$95

Fresh mushrooms & onion in a Marsala wine sauce

DI GIAMBOTTA \$60 \$100

Hot & sweet peppers, sausage & potatoes in a light wine sauce

MILANO \$55 \$95

Stuffed w/ prosciutto & provolone in roasted red pepper cream sauce

PARMIGIANA \$60 \$100

Topped w/ homemade mozzarella and layered with mozzarella and marinara sauce

PICATTA \$55 \$95

Capers, lemon & butter

ANGELINA \$65 \$110

Layered w/ prosciutto & mozzarella, in a pink tomato sauce

DANIELI \$55 \$95

Light tomato-garlic & Parmesan sauce

BEEF, PORK & VEAL

Small will serve 10 – 12 • Large will serve 20 – 25

HOT ROAST BEEF \$65 \$115

Oven-roasted prime, sliced & served w/ sautéed mushrooms & onions, topped w/ a homemade beef gravy

STEAK GIAMBOTTA \$70 \$130

Hot & sweet peppers, sausage & potatoes in a light wine sauce

FILET MIGNON M/P PER LB. \$55 \$95

Seasoned & roasted tenderloin

BONELESS PORK LOIN \$55 \$95

Center-cut pork loin served w/ peppers, onions & potatoes

HOMEMADE MEATBALLS \$60 \$100

Made the traditional Italian style

VEAL PARMIGIANA \$75 \$140

Topped w/ homemade mozzarella in a marinara sauce

STUFFED VEAL \$80 \$150

Wild mushrooms & imported provolone topped w/ a roasted shallot demi-glace

VEAL MEATBALL \$70 \$130

In a traditional marinara sauce

SAUSAGE & PEPPERS \$50 \$95

In red sauce or pan juices

HERB DUSTED ROAST LOIN OF PORK \$65 PER LOIN

Boneless loin of pork, seasoned w/ fresh herbs, roasted & served sliced or whole

SEAFOOD

Small will serve 10 – 12 • Large will serve 20 – 25

MUSSELS MARINARA \$40 \$80

Fresh Prince Edward Island mussels simmered in our traditional marinara, offered hot & sweet

FRIED CALAMARI \$50 \$90

Lightly dusted & fried served w/ a side of marinara, offered hot & sweet

FRIED SHRIMP \$70 \$130

Fresh gulf shrimp seasoned w/ Italian breadcrumbs

FRUTTA DI MARE \$60 \$110

Shrimp, calamari, clams & mussels, in marinara sauce

SHRIMP FRA DIAVOLO \$65 \$125

Served over linguini

RIGATONI, SHRIMP & BROCCOLI \$65 \$110

Sautéed shrimp, fresh broccoli, roasted grape tomato, garlic & oil

MIXED SEAFOOD SALAD (COLD) \$65 \$120

Clams, shrimp, scallops, mussels, & calamari w/ garlic, lemon, olive oil & fresh herbs

SHRIMP SCAMPI \$65 \$125

Sautéed shrimp, light garlic & lemon white wine sauce

SOLE FRANCESE \$55 \$95

Fresh Dover sole, pan sautéed w/ lemon, butter & white wine

GRILLED ATLANTIC SALMON \$65 \$120

Seasoned w/ extra virgin olive oil, salt, pepper & fresh lemon

APPETIZERS

Small will serve 10 – 12

Large will serve 20 – 25

SHRIMP COCKTAIL \$50 \$95

Fresh gulf shrimp, beautifully arranged on a platter; served w/ cocktail sauce & fresh lemon

COCONUT SHRIMP \$45 \$85

Served with Thai chili dipping sauce

BUFFALO CHICKEN BALLS \$60 \$110

Pulled chicken breast w/ a blend of cheeses, scallions, & a fiery buffalo sauce

RICE BALLS \$30 per dozen

Served with marinara or vodka sauce on the side

EGGPLANT "ROLL-UPS" \$45 \$85

Eggplant cutlet stuffed with fresh mozzarella and assorted marinated vegetables

SIGNATURE WINGS \$45 (25pc) \$85 (50pc)

Jumbo wings your choice of sauce, Italian style, Thai Chili, Buffalo, Honey BBQ

CHICKEN TENDERS \$45 \$85

FRENCH FRIES \$25 \$40



DON'T SEE IT ON THE MENU?

Our chef can accommodate any special requests.

To place an order for your next meeting or event, call

973-239-1303.

PASTA

Small will serve 10 – 12 • Large will serve 20 – 25

CAVATELLI & BROCCOLI \$45 \$75

Garlic & extra virgin olive oil

PENNE ALLA VODKA \$40 \$75

Pink cream sauce

PASTA PRIMAVERA \$45 \$85

Seasonal vegetables & light cream sauce

RIGATONI VENEZIA \$40 \$75

Diced eggplant, plum tomato & fresh mozzarella in red sauce.

RIGATONI POMODORO \$40 \$75

Hand crushed tomato, garlic, evoo, basil

CAVATELLI & POT CHEESE \$40 \$75

BAKED PENNE \$45 \$80

Marinara, mozzarella, ricotta

PAPPARDELLE STELLA \$45 \$80

Sautéed wild mushroom in a light Parmesan cream sauce

ORECHIETTE, BROCCOLI RABE & SAUSAGE \$45 \$85

CHEESE TORTELLINI ALFREDO \$45 \$80

Peas & prosciutto

PASTA CICCONE \$45 \$80

Orecchiette pasta, pan fried sweet sausage, peas & caramelized red onion

CHEESE RAVIOLI POMODORO \$45 \$80

PENNE W/ GRILLED ZUCCHINI & SQUASH \$45 \$80

Light tomato-garlic Parmesan sauce

FARFALLE SOPHIA \$45 \$80

Spinach, roasted peppers, artichoke hearts, garlic, oil & mozzarella.

LASAGNE OR CAVATELLI BOLOGNESE \$50 \$90

Traditional Italian meat sauce made w/ beef, pork & veal

RIGATONI POMODORO \$30 \$55

Fresh plum tomato & basil

VEGETARIAN

Small will serve 10 – 12 • Large will serve 20 – 25

BAKED ASPARAGUS \$35 \$70

breadcrumbs & parmesan cheese or grilled & lightly seasoned

EGGPLANT PARMESAN \$40 \$75

EGGPLANT ROLLATINI \$45 \$80

SAUTÉED ESCAROLE \$30 \$50

SAUTÉED ESCAROLE \$35 \$60

With white bean

ROASTED POTATOES \$35 \$60

BROCCOLI \$30 \$50

Garlic & oil

BROCCOLI RABE \$40 \$70

Sautéed w/ garlic & oil

PARMIGINA RISOTTO \$40 \$75

WILD MUSHROOM RISOTTO \$45 \$80

RISOTTO FLORENTINE \$45 \$80

Cherry tomatoes & Spinach