

## Sample Banquet Menu Selections

Below, please find sample menu selections from our banquet program.  
Our banquet team is eager to assist you in customizing the perfect menu for your event.

# Appetizers

Our selections of warm and chilled appetizers may be combined into an appetizer station or tray passed by a server. Our banquet manager can recommend the appropriate items for station service.

Appetizers are sold by the dozen with pricing listed per dozen.

## Warm Appetizers

### Roasted Red Pepper Bruschetta

Fire roasted yellow and red peppers with sundried tomato, basil and fresh mozzarella served on toasted baguette.

### Dungeness Crab, Shrimp & Artichoke Crostini

Fresh Dungeness crab, bay shrimp, Parmesan cheese, fresh chives and artichoke hearts on toasted baguette.

### Crab Stuffed Mushrooms

Oven roasted with crab, shrimp and artichoke hearts.

### Wild Salmon Croccantini Raft

Wild Alaska silver salmon chargrilled with sundried tomato and fresh basil butter served on a bed of garlic mashed potatoes on a croccantini raft.

### Fresh Dungeness Crab Cakes

Miniature crab cakes with beurre blanc and ginger plum sauce.

### Steak Oscar Crostini\*

Thinly sliced Double R Ranch tenderloin, crowned with fresh Dungeness crab and tarragon aioli on toasted baguettes.

## Chilled Appetizers

### Tempura Ahi Roll\*

Fresh big eye or yellowfin ahi flash seared rare, sliced and served with wasabi ginger sauce.

### Skewered Ocean Prawns

Large ocean prawns skewered and served chilled with cocktail sauce.

## Appetizer Platters

Each platter will serve 35 guests.

### Market Vegetable Platter

Fresh seasonal vegetables with blue cheese and cucumber dill dipping sauces.

### Seasonal Fresh Fruit

A selection of the finest fresh seasonal fruit with Devonshire cream dipping sauce.



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# Columbia River Dinner Reception

Invite your guests to enjoy our signature reception featuring tray passed appetizers and a variety of colorful and festive display stations.

This reception must be ordered for a minimum of 20 guests.


### Tray Passed Appetizers

Roasted Red Pepper Bruschetta.  
Dungeness Crab, Shrimp and Artichoke Crostini.

### Seasonal Fresh Garden Vegetables, Cheese and Fruit Display

With dipping sauces, specialty cheeses and an assortment of crackers.

### Wild Alaska Silver Salmon and Prime Rib Station\*

Wild Alaska silver salmon roasted on an alder plank with sundried tomato and fresh basil butter. 

Slow roasted prime rib with au jus and creamy horseradish sauce.

Classic Caesar salad.

Roasted Yukon Gold potatoes.

Warm oven baked rolls.

### Dessert Station

Homemade miniature desserts including Chinookies, fruit tartlets and chocolate dipped strawberries.

### Coffee and tea service



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# Plated Dinner Entrees

All dinner entrees are served with Anthony's starter salad and fresh seasonal vegetables accompanied by warm oven baked rolls as well as the guest's choice of coffee or tea service.

### Anthony's Starter Salad

Dinner will begin with your selection for the group of Anthony's seasonal field green salad or a Caesar salad.

### Seasonal Fish & Shellfish

#### Roasted Ocean Prawns

Oven roasted with garlic butter, lemon and gremolata. Served with Basmati rice.

#### Fresh Dungeness Crab Cakes

Served with ginger plum sauce, beurre blanc and Basmati rice.

#### Wild Chinook Salmon

Chargrilled, finished with sundried tomato basil butter and served with roasted Yukon Gold potatoes.

#### Oven Baked Alaska Halibut

Oven baked with sour cream, red onion and fresh dill, served with Basmati rice.

#### Australian Lobster Tail

Oven roasted with dipping butter and served with roasted Yukon Gold potatoes.

## Meats & More

We proudly serve steaks from Washington's own Double R Ranch. All steaks are cooked to medium.

#### Prosciutto Roasted Chicken

Roasted bone-in chicken breast lined with prosciutto and Parmesan butter, finished with an artichoke kalamata olive tapenade. Served with roasted Yukon Gold potatoes.

#### Steak Oscar\*

Chargrilled seven-ounce Double R Ranch top sirloin crowned with Dungeness crab and hollandaise. Served with roasted Yukon Gold potatoes.

### Seafood Duets

#### Coconut Prawns & Steak\*

Ocean prawns covered with crispy coconut paired with a chargrilled Double R Ranch top sirloin. Served with roasted Yukon Gold potatoes.

#### Australian Lobster Tail & Steak\*

Oven roasted Australian lobster tail served with dipping butter paired with a chargrilled Double R Ranch top sirloin. Served with roasted Yukon Gold potatoes.



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# Plated Lunch Entrees

All lunch entrees are served with Anthony's starter salad and fresh seasonal vegetables accompanied by warm oven baked rolls as well as the guest's choice of coffee or tea service.

### Anthony's Starter Salad

Lunch will begin with your selection for the group of Anthony's seasonal field green salad or a Caesar salad.

### Seasonal Fish & Shellfish

#### Shrimp and Cheddar Melt

Bay shrimp with sliced tomato and cheddar cheese on a toasted English muffin served with ginger slaw.

#### Alaska Roasted Ocean Prawns

Oven roasted with garlic butter, lemon and gremolata. Served with Basmati rice.

#### Lingcod

Oven baked with a sour cream, red onion and fresh dill topping accompanied by Basmati rice.

#### Wild Alaska Silver Salmon

Roasted on an alder plank and finished with smoked red pepper beurre blanc.  
Served with Basmati rice.

### Seafood Duets

#### Hawaiian Duet

Chargrilled fresh mahi mahi finished with macadamia nut butter paired with crispy coconut prawns. Served with Basmati rice.

Seasonal selection

#### Coconut Prawns and Steak\*

Ocean prawns coated with crispy coconut paired with a chargrilled Double R Ranch top sirloin. Served with Basmati rice.

### Entree Salads

Served with a cup of Anthony's clam chowder.

#### Almond Chicken Salad

Grilled chicken breast, crispy noodles and sesame tamari dressing.

#### Dungeness Crab Salad

Dungeness crab, avocado, grapefruit, romaine and market greens with fresh basil vinaigrette.



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# Lunch Buffets

Select for your guests one of the following signature lunch buffets. Each is served with warm oven baked rolls as well as the guest's choice of coffee or tea service.

### Grilled Chicken Breast

Chargrilled breast of chicken marinated in ginger and soy.  
Jasmine Rice.  
Seasonal greens tossed with our creamy sesame dressing.

### Signature Double R Ranch London Broil

Chargrilled Double R Ranch flank steak marinated in ginger and soy.  
Basmati Rice Pilaf.  
Anthony's seasonal field green salad.

### Wild Alaska Silver Salmon

Wild Alaska silver salmon roasted on an alder plank and finished with smoked red pepper beurre blanc.  
Anthony's garlic mashed potatoes.  
Classic Caesar salad.



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# Sweet Endings

Our homemade desserts are the perfect ending for every event.  
Pricing is per guest.

### Anthony's Burnt Cream

A classic Anthony's dessert from the original Mad Anthony's Restaurant.  
Traditional vanilla custard under a caramelized sugar topping.

### Gooey Chocolate Cake

Homemade rich dark chocolate pudding cake served warm  
and topped with vanilla ice cream.  
Minimum 12 orders.

### Bailey's Irish Cream Chocolate Mousse

Our signature chocolate mousse topped with our Bailey's  
whipped cream and chocolate curls.

### Anthony's Homemade Cheesecake

Topped with raspberry sauce.

### Homemade Huckleberry Slump

Wild huckleberries baked under a buttery crust and served warm with  
vanilla ice cream. A petite portion of this Anthony's favorite.

### Confection Plate

An array of homemade miniature desserts including Chinookies, fruit tartlets  
and chocolate dipped strawberries.

### Cascading Chocolate Fountain

An assortment of fresh fruit selections, marshmallows and rolled French wafers  
served with an impressive display of warm milk chocolate  
cascading down the largest  
chocolate fountain in the United States!



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# Riverside Buffet Brunch

Perfect for a breakfast or brunch event. Brunch service is offered for a minimum of 30 guests.

### Seasonal Fresh Fruits

Served with Devonshire cream dipping sauce.

### Anthony's Signature Blueberry Coffee Cake

Homemade and served warm from the oven with cinnamon butter.

### Mixed Grill

Apple link sausage and alder smoked bacon

### Scrambled Eggs

### Fisherman's Potatoes

Oven roasted potatoes with garlic, rosemary and olive oil.

### Dungeness Crab, Shrimp and Cheddar

Served open-faced on a toasted English muffin.

### New Orleans French Toast

With orange butter and warm maple syrup.

### Alaska Halibut

Oven baked with sour cream, red onion and fresh dill.

### Homemade Miniature Desserts

Chinookies, fruit tartlets and chocolate dipped strawberries.

**Glass of freshly squeezed orange juice, sparkling wine or mimosa  
freshly brewed coffee and tea service**

## Continental Breakfast

### Anthony's Homemade Blueberry Coffee Cake

Served warm with cinnamon butter.

### Seasonal Fresh Fruit Platter

Served with Devonshire cream dipping sauce.

### Freshly Squeezed Orange Juice

### Freshly Brewed Coffee

### Tea Service

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## Beverage Service

Our beverage selections are available upon request and may be customized for your event.



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