

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.

Chilled Appetizers

Tropical Nachos

Fresh bay shrimp, mango salsa and macadamia nuts with ginger dressing served on homemade taro chips.

Ginger Chicken Wraps

Pan seared chicken with chopped mushrooms, water chestnuts, walnuts and fresh ginger served on Belgian endive and finished with ginger-plum glaze.

Tempura Ahi Roll*

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

Skewered Fresh Dungeness Crab Legs

Fresh local Dungeness crab legs served with Whidbey Island dipping sauce.

Warm Appetizers

Roasted Red Pepper Bruschetta

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

Dungeness Crab, Shrimp and Artichoke Crostini

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

Dijon Chicken Skewers

Chargrilled chicken drizzled with honey-Dijon sauce.

Coconut Prawns

Crispy ocean prawns lightly coated in coconut with ginger-plum dipping sauce.

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.

Tenderloin Crostini*

Thinly sliced Double R Ranch tenderloin with romesco aioli on toasted baguettes.



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Receptions

Invite your guests to enjoy one of our signature receptions featuring tray passed appetizers and a variety of colorful and festive display stations. These receptions must be ordered for a minimum of 20 guests.

Bayside Reception

Seasonal Fresh Garden Vegetables & Fruit Display

With blue cheese dipping sauce.

Charcuterie Platter

Black Forest ham, roasted turkey breast and roast beef.*

Aged cheddar and Swiss cheeses.

Tomatoes, onions, pickles and condiments.

Served with artisan breads.

Anthony's Field Green Salad

Seasonal field greens tossed with fresh basil vinaigrette, dried cranberries, crumbled blue cheese and candied pecans.

Anthony's Signature Clam Chowder

Coffee & Tea Service

Shilshole Reception

Tray Passed Appetizers

Roasted Pepper Bruschetta.

Fresh Dungeness Crab, Shrimp and Artichoke Crostini.

Seasonal Fresh Fruits & Specialty Cheese Display


Brie, white cheddar and specialty cheeses.

Fresh seasonal fruit.

Crackers.

Artisan breads.

Wild Silver Salmon & 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.

Seasonal vegetables.

Classic Caesar salad.

Roasted Yukon Gold potatoes.

Macrina artisan rolls and butter.

Dessert Station

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

Coffee & Tea Service



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Plated Dinner Entrees

All dinner entrees are served with Anthony's field green salad and fresh seasonal vegetables accompanied by warm assorted artisan breads as well as the guest's choice of coffee or tea service.

Anthony's Field Green Salad

Seasonal field greens tossed with fresh basil vinaigrette, dried cranberries, crumbled blue cheese and candied pecans.

Seasonal Fish & Shellfish

Roasted Ocean Prawns

Oven roasted with garlic butter, lemon and gremolata.

Fresh Dungeness Crab Cakes

Served with ginger plum sauce and buerre blanc.

Wild Chinook Salmon

Roasted on an alder plank and finished with smoked sweet red pepper beurre blanc.

Pacific Ahi*

Sashimi grade yellowfin or big eye ahi charbroiled medium-rare, finished with wasabi-ginger butter and pineapple chutney.

Alaska Halibut

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

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, topped with an artichoke kalamata olive tapenade.

Steak Oscar*

Chargrilled seven-ounce Double R Ranch hand-cut top sirloin crowned with Dungeness crab and Hollandaise.

Vegetarian Plates

Seasonal Vegetable Marinara

Angel hair pasta with fresh seasonal vegetables, caramelized garlic and fresh marinara.

Grilled Portobello Mushroom

Seasoned with rosemary olive oil and served over garlic mashed potatoes with grilled zucchini, finished with roasted corn salsa and soy glaze. Served with homemade taro chips.



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Plated Lunch Entrees

All lunch entrees are served with Anthony's field green salad and fresh seasonal vegetables accompanied by warm assorted artisan breads as well as the guest's choice of coffee or tea service.

Anthony's Field Green Salad

Seasonal field greens tossed with fresh basil vinaigrette, dried cranberries, crumbled blue cheese and candied pecans.

Seasonal Fish & Shellfish

Shrimp & Cheddar Melt

Bay shrimp with sliced tomato and cheddar cheese on a toasted English muffin served with fresh fruit.

Wild Alaska Silver Salmon

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

Alaska Coconut Prawns & Steak*

Ocean prawns coated with crispy coconut paired with a chargilled Double R Ranch top sirloin.

Halibut

Sauteed in a crisp panko crust with a hint of Dijon.

Meats & More

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

Grilled Lemon Chicken

Grilled, tender chicken breast finished with lemon beurre blanc.

Ginger Sesame Steak*

Grilled, thinly sliced flank steak topped with ginger sesame glaze.

Entree Salads

Served with a cup of Anthony's clam chowder.

Dungeness Crab Salad

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

Citrus Glazed Wild Salmon Salad

Chargilled wild Alaska silver salmon, romaine, field greens grapefruit sections and avocado with citrus shallot vinaigrette.



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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.

Bailey's Irish Cream Chocolate Mousse

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

Goey Chocolate Cake

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

Anthony's Homemade Cheesecake

Topped with raspberry sauce.

Best of the Season Olympic Mountain Ice Cream & Sorbet

Featuring seasonal selections made just for Anthony's.
Ask the banquet manager "what's in season".

Confection Plate

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

Anthony's Homemade Bread Pudding

Baked and served warm with vanilla bean custard sauce.

Homemade Wild Blackberry Cobbler

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

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Sunrise 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 & Cheddar

Served open-faced on a toasted English muffin.

New Orleans French Toast

With orange butter and warm maple syrup.

Homemade Miniature Desserts

Chinookies, fruit tartlets and chocolate dipped strawberries.

**Glass of freshly squeezed orange juice, freshly brewed coffee
and tea service**

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Conferences and Meetings

We can personalize your all day meeting or conference with the following breaks
in addition to your lunch service.

Continental Breakfast

Anthony's Homemade Cranberry Orange Scones & Assorted Pastries

Seasonal Fresh Fruit Platter

Served with Devonshire cream dipping sauce.

Freshly Squeezed Orange Juice

Freshly Brewed Coffee

Tea Service

Refreshment Breaks

Freshly Baked Warm Assorted Cookies

Freshly brewed coffee, tea, soda, juices and mineral water.

Beverage Service

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



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