Antonio's is Western New York's most elegant banquet facility celebrating 18 years of Exquisite Service. Serving all of your gathering needs from the most elegant wedding to the most efficient conference! Comfortably seating 20 to 600, we can accommodate any group.

Located just minutes from the world famous Niagara Falls, Antonio's fine dining is the perfect location for you. Antonio's uses only the finest ingredients and everything is homemade, we do not 'cut corners' so the difference is in the taste! Our professional staff will tend to your every requirement to ensure that your event will be just perfect. It is our pleasure to assist you...

-The Strangio Family & Staff

Banquet & Conference Menu
Current as of May 2021

Terms of Agreement

1. The quotation herein is subject to a proportionate increase to meet increased cost of foods, beverages, and other increases in present commodity prices, labor cost, taxes or currency values. Quotations cannot be guaranteed until the year of the function. All prices are quoted based on normal service times of 2 to 3 hours (for non-weddings) if additional time is required an additional fee may apply. Breakfast must be served between 7:00 - 11:00 AM. Lunch between Noon - 2:00 PM and Dinner between 3:00 PM - 7:00 PM.

2. The Date of your function is not guaranteed until deposit is paid. Tentative bookings are valid for one week only.

3. Payments shall be made in the form of a certified check, or bank draft 48 hours before the day of the function unless credit has been established to Antonio's satisfaction. A 3% charge will be incurred on all credit card sales.

4. Deposits- In the event of a cancellation 50% of your deposit will be refunded only if we can schedule another party of similar value for the particular date, time and room reserved for your event. Deposits will vary depending on the size of your event, please inquire. For Weddings a $500 non-refundable deposit is due upon guarantee and $500 will be due upon signature of contract. Final Balance will be due 48 hours prior to event. Wedding cancellations within 60 days of your event will be subject to full payment based on the package you selected and original count.

5. Antonio's reserves the right to charge for the minimum number of people required for each individual banquet room even if your actual number of guests falls considerably from your original projection. Please inquire as to the minimum number of guests required for each of our three main banquet rooms. 50 person minimum for any buffet package. All cash bars require a minimum charge of $50.00.

6. The office must be notified of the exact number of guests' (and set-up requirements) 10 days prior to the party. This will be considered a guaranteed amount for which you will be charged even if fewer guests attend. If no guarantee is received by the office, we will assume the guarantee to be the original figure given when planning the party.

7. Set-Up & Decoration Limitations Dance Floors, Staging and additional Table set-up in addition to cake cutting and cookie and favor placement are included in Wedding Packages Only. For all other parties an additional set-up fee may apply showers included. Decorating rules include (but are not limited to) the following: No tape on walls; No Confetti of any kind; Smokeless Candles Preferred… Third Party Chair Covers are subject to additional charge. All decorations, including chair covers, must be removed immediately after your function ends unless prior arrangements are made or additional charges may apply. Additional rules may apply.

8. All sit-down dinners with more than one choice of entrée must have color-coded cards to identify dinner choices.

9. Alcoholic beverages cannot be brought into the banquet facilities from outside sources. Antonio's reserves the right to refuse alcoholic beverages to anyone (no one under 21 will be served).

10. Antonio's shall not assume the responsibility for any merchandise or articles left on the premises during or after the event. You will be responsible for any damages caused by your guests during your event. Liability for any such damage or clean up will be charged accordingly.

11. Any and all sub-contractors (i.e. photographers, videographers, DJ's, etc.) hired by you for your event must be individually insured and must provide a certificate of insurance to Antonio's at least two-weeks prior to your event.

12. Saturday evening parties require a minimum charge of $29.00 per person from April through October.

13. Please ask about our special group rates, which include free compimentary food and beverage, also add all appropriate sales taxes 8%.

CONFERENCE & SEMINAR PACKAGES

Business Meeting Package Includes…

Antonio’s Banquet & Conference Center is located within the Quality Inn Niagara Hotel. The newly refurbished hotel is conveniently located in the city of Niagara Falls, NY.

The Quality Inn offers 100 clean, comfortable guestrooms including executive suites, Jacuzzi suites, bridal suites and even heart-shaped Jacuzzis for that special event. The hotel also offers a beautiful indoor pool for relaxation. Additionally, each room is equipped with coffee makers, hair dryers, irons, ironing boards & wire-less high-speed internet capability. We also offer a FREE Seasonal Trolley to the Falls and Casino.

The hotel is a perfect compliment to any event that may be planned at Antonio's. Whether you are hosting a company conference or an elaborate wedding with out of town guests your rooms will be just steps away.

Please ask about our special group rates, which include wedding and conference packages. Also inquire about special offers to the bride and groom for their special day!

We offer fantastic "Getaway Packages" combining our beautiful guestrooms with our dining accommodations, which makes for the perfect night or weekend getaway. Inquire about these packages at the front desk (716) 283-0621.

Thank you for considering Antonio's and the Quality Inn Niagara for your event. We look forward to sharing it with you!
Room Rental
(standard 8:00 AM - 4:00 PM)

Continental Breakfast
(Substitute a hot breakfast buffet for an additional $2 per person)

Mid-Morning Coffee Break

Hot Lunch Buffet with Soda at Noon

Lunch Buffet Options:
Italian: Pasta, Meatballs, Roasted Chicken OR Roast Beef Au Jus
Asian: Beef and Broccoli, Sweet & Sour Chicken, Rice
Light: Soup, Grilled Chicken Caesar Salad
Standard: Assorted Wraps, Pasta Salad, Chips, Soup
(All Buffets include Garden Salad, Rolls, Soda, Coffee & Tea, Dessert)

Afternoon Break with Coffee, Sodas and Sweets

Please inquire about the use of AV Equipment and Hotel Packages
(All Speed Internet Access Available Free of Charge)

$26.95 per person
(20 person minimum)
*We may accommodate small seminars of 20 to large conferences seating over 800 - theater style!

AMPLE FREE PARKING ON PREMISES!

SPORTS / AWARDS BANQUET PACKAGE
(Sunday – Thursday Only – Minimum 75 ppl)
Rolls and Butter
Entrée (served at same time)
Ziti with Red Sauce
Roasted Chicken
Italian Sausage OR Meatballs
Coffee and Tea
Pitchers of Soda on Tables
Dessert – Platters of Cookies for Tables

$17.95 per person
(Add House Salad - $1.00 per Person)

Intended for schools and not for profit organizations

BEREAVEMENT LUNCHEON
(Served Family Style – Mon-Fri)
Rolls and Butter
Mixed Greens Garden House Salad
Ziti w/ Homemade Sauce
Served with Choice of two meats...
Roasted Chicken
Meatballs
Breaded Pork Loin Cutlet
Chicken Cutlet
Italian Sausage

Dessert
Coffee, Tea, Decaf and Pitchers of Soda on Tables

$17.95 per person

Antonio’s

ROOM DIMENSIONS

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>Ball Room</th>
<th>Francesco</th>
<th>Reggio</th>
<th>Calabria</th>
</tr>
</thead>
<tbody>
<tr>
<td>130’ x 53’</td>
<td>6890</td>
<td>1378</td>
<td>1908</td>
<td>3604</td>
</tr>
<tr>
<td>Theatre Style</td>
<td>900+</td>
<td>180</td>
<td>220</td>
<td>500</td>
</tr>
<tr>
<td>Banquet</td>
<td>600</td>
<td>110</td>
<td>165</td>
<td>300</td>
</tr>
<tr>
<td>Wedding</td>
<td>500</td>
<td>90</td>
<td>140</td>
<td>250</td>
</tr>
</tbody>
</table>

* Dinner Dance (Wedding) Min/Max Occupancy Figures

<table>
<thead>
<tr>
<th>Minimum</th>
<th>Maximum</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entire Ball Room</td>
<td>370</td>
</tr>
<tr>
<td>Francesco</td>
<td>25</td>
</tr>
<tr>
<td>Reggio</td>
<td>80</td>
</tr>
<tr>
<td>Calabria</td>
<td>150</td>
</tr>
<tr>
<td>Francesco &amp; Reggio</td>
<td>150</td>
</tr>
<tr>
<td>Reggio &amp; Calabria</td>
<td>230</td>
</tr>
</tbody>
</table>

* Please note that further adjustments may be made if your count does not fit the above minimums

** Also note that when room maximum limits are reached, some setup limitations may apply to your functions (please inquire)

APPETIZERS
HOT & COLD HORS D’OEUVRES
<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flora’s Specialty Eggplant Patties</td>
<td>50</td>
<td>$150.00</td>
</tr>
<tr>
<td>(Eggplant &amp; Ground Beef Patties seasoned and sautéed to perfection)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>50</td>
<td>$90.00</td>
</tr>
<tr>
<td>(Sautéed mushrooms stuffed with Flora’s homemade breading)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Prosciutto with Melon</td>
<td>50</td>
<td>$120.00</td>
</tr>
<tr>
<td>Scallops with Bacon</td>
<td>100</td>
<td>$220.00</td>
</tr>
<tr>
<td>(Fresh scallops wrapped in bacon)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bruscetta (may choose assorted display - inquire)</td>
<td>100</td>
<td>$90.00</td>
</tr>
<tr>
<td>(Toasted bread covered with fresh tomato mixture)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Calamari Fritti (Tender fried Calamari)</td>
<td>100</td>
<td>$110.00</td>
</tr>
<tr>
<td>Mini Roast Beef Sandwiches (week add $25)</td>
<td>50</td>
<td>$95.00</td>
</tr>
<tr>
<td>Assorted Finger Sandwiches</td>
<td>100</td>
<td>$90.00</td>
</tr>
<tr>
<td>Assorted Wraps</td>
<td>50</td>
<td>$65.00</td>
</tr>
<tr>
<td>Pannini w/ Assorted Cold Cuts (ham, salami, etc)</td>
<td>50</td>
<td>$90.00</td>
</tr>
<tr>
<td>Pannini w/ Italian Cold Cuts (prosciutto, capicola etc)</td>
<td>50</td>
<td>$110.00</td>
</tr>
<tr>
<td>Stuffed Cherry peppers</td>
<td>50</td>
<td>$55.00</td>
</tr>
<tr>
<td>Buffalo Shrimp</td>
<td>50</td>
<td>$130.00</td>
</tr>
<tr>
<td>Pizza Logs</td>
<td>50</td>
<td>$120.00</td>
</tr>
<tr>
<td>Mozzarella Sticks</td>
<td>50</td>
<td>$100.00</td>
</tr>
<tr>
<td>Jalapeño Poppers</td>
<td>50</td>
<td>$75.00</td>
</tr>
<tr>
<td>Chicken Quesadillas</td>
<td>100</td>
<td>$105.00</td>
</tr>
<tr>
<td>Pizzaiolo</td>
<td>100</td>
<td>$120.00</td>
</tr>
<tr>
<td>Assorted Cheese &amp; Crackers Display</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted Cheese &amp; Crackers Display</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fried Chicken Wings</td>
<td>100</td>
<td>$120.00</td>
</tr>
<tr>
<td>Assorted Mushrooms</td>
<td>50</td>
<td>$110.00</td>
</tr>
<tr>
<td>Mini Egg Rolls</td>
<td>50</td>
<td>$120.00</td>
</tr>
<tr>
<td>Vegetable Platter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vegetable Platter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Antipasto Dough</td>
<td>100</td>
<td>$70.00</td>
</tr>
<tr>
<td>(sliced Italian cured meats, imported cheese, olives, cherry peppers, roasted peppers, grilled vegetables)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**BASIC COCKTAIL PARTY PACKAGE**

Perfect for Office or Holiday Functions

(Minimum 40 People – Two Hour Food Stations)

- Assorted Cheese and Vegetable Crudites Display
- Jumbo Buffalo Wings
- Ziti with Red Sauce & Farfale Alfredo (pasta station)
- Roast Beef Au Jus (may be carved if over 100 ppl)
- Roast Turkey with Gravy (may be carved if over 100 ppl)
- Fresh Rolls
- Coffee Station
- Two Hours Bottled Beer, Wine and Soda Bar
- $31.95
  (salad station – add $2.00)

You may add to this package or combine our delicious hors d’oeuvres selections with our open bar (beverage) menu to customize the perfect Cocktail Party!

PLEASE INQUIRE ABOUT ADDING DESSERTS TO THIS PACKAGE

**CHAMPAGNE BRUNCH PACKAGE**

(75 person minimum)

(Add Open Bar to create the perfect **Sunday Afternoon Wedding**)

- Champagne Fruit Punch OR Mimosas
- Sliced Fresh Fruit
- Assorted Pastries & Muffins
- Scrambled Eggs
- Crisp Bacon / Country Sausage Links
- French Toast / Breakfast Potatoes
- Roasted Chicken (or chicken option)
- Farfale Alfredo
- Desserts
- Coffee, Tea & Decaf
- $19.95 per person
  (Add Baked Ziti with Zucchini - $2.50 per person)

**OR CHOOSE LUNCH SELECTIONS**

(75 person minimum)

- Champagne Fruit Punch OR Mimosas
- Mixed Greens House Salad
- Ziti with Red Sauce
- Choice of Potato
- Whipped Potato w/ gravy
- Roasted potato
- Choice of Two Meats
- Roast Beef
- Meatballs
- Roasted Chicken
- Breaded Pork Loin
- Roast Breast of Turkey with Gravy
- Dessert
- Coffee, Tea & Decaf
- $20.95 per person

**SUNDAY BRUNCH**

(Perfect for day after Wedding Gatherings, Anniversaries, etc…)

Served between 11:00 AM and 2:00 PM

- Brunch Buffet
  (50 person minimum)
- Selection of Chilled Juices
- Sliced Fresh Fruit
- Assorted Pastries & Muffins
- French Toast or Pancakes
- Scrambled Eggs
- Crisp Bacon & Country Sausage Links
- Breakfast Potatoes
- Farfale Alfredo or Ziti with Red Sauce
- Chicken Ala King OR Roasted Chicken
- Coffee, Tea & Decaf
- $18.95 per person
  (Add Baked Ziti with Zucchini - $2.50 per person)

**INDIVIDUALLY SERVED BRUNCH**

Selection of Chilled Juices

- Platter of Assorted Pastries & Muffins for Tables
- French Toast or Pancakes
- Scrambled Eggs
- Crisp Bacon & Country Sausage Links
- Breakfast Potatoes
- Platter of Roasted Chicken for Tables
- Coffee, Tea & Decaf
- $16.95 per person

**FAMILY STYLE LUNCHEON**

- Rolls and Butter
- Mixed Greens Garden House Salad
- Ziti w/ Homemade Sauce
Choice of Two Meats
Roasted Sliced Beef (hand carved)
Meatballs
Italian Sausage with Peppers on Onions
Roasted Chicken
Chicken Francaise
Chicken Parmigiana
Breaded Pork Loin or Chicken Cutlet
Roast Breast of Turkey with Gravy

Dessert
Coffee, Tea & Decaf
$17.95
(add potato and vegetable - $1.00)

LUNCHEON PACKAGES

<table>
<thead>
<tr>
<th>Choice</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prime Rib</td>
<td>$19.95</td>
</tr>
<tr>
<td>NY Strip Steak 8 oz</td>
<td>$19.95</td>
</tr>
<tr>
<td>Grilled Pork Chops</td>
<td>$16.95</td>
</tr>
<tr>
<td>Poached Salmon</td>
<td>$17.95</td>
</tr>
<tr>
<td>Chicken Cordon Bleu</td>
<td>$15.95</td>
</tr>
<tr>
<td>Chicken Marsala</td>
<td>$15.95</td>
</tr>
<tr>
<td>Chicken Francaise</td>
<td>$15.95</td>
</tr>
<tr>
<td>Chicken Parmigiana</td>
<td>$15.95</td>
</tr>
<tr>
<td>Roast Breast of Turkey with Gravy</td>
<td>$15.95</td>
</tr>
<tr>
<td>Caesar Salad with grilled chicken</td>
<td>$14.95</td>
</tr>
<tr>
<td>Ziti with Homemade Sauce</td>
<td>$14.95</td>
</tr>
<tr>
<td>Fresh Fruit Plate</td>
<td>$13.95</td>
</tr>
<tr>
<td>Pasta Primavera</td>
<td>$14.95</td>
</tr>
</tbody>
</table>

All entrees include House Salad or Soup, Choice of Potato, Vegetable, Rolls & Butter, Coffee and Dessert

LUNCHEON BUFFET

(50 Person minimum)

<table>
<thead>
<tr>
<th>Choice</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salad OR Soup</td>
<td>$17.95</td>
</tr>
<tr>
<td>Ziti w/ Homemade Sauce OR Farfale Alfredo</td>
<td>$17.95</td>
</tr>
<tr>
<td>Choice of Two</td>
<td>$17.95</td>
</tr>
<tr>
<td>Roasted Sliced Beef Au Jus / Roasted Chicken</td>
<td>$17.95</td>
</tr>
<tr>
<td>Breaded Pork Cutlet / Roast Breast of Turkey with Gravy / Cold Cut Platter / Assorted Wraps</td>
<td>$17.95</td>
</tr>
<tr>
<td>Potato OR Vegetable</td>
<td>$17.95</td>
</tr>
<tr>
<td>Rolls &amp; Butter</td>
<td>$17.95</td>
</tr>
<tr>
<td>Dessert</td>
<td>$17.95</td>
</tr>
<tr>
<td>Coffee, Tea &amp; Decaf</td>
<td>$17.95</td>
</tr>
</tbody>
</table>

DINNER ENTRÉE SELECTIONS

(Individually Served Menu Options)

<table>
<thead>
<tr>
<th>Choice</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast Prime Rib 12 oz</td>
<td>$31.95</td>
</tr>
<tr>
<td>(Slow Roasted Sliced Prime Rib of Beef with au jus)</td>
<td></td>
</tr>
<tr>
<td>NY Strip Steak 8 oz</td>
<td>$29.95</td>
</tr>
<tr>
<td>(An 8 ounce Charbroiled Strip Steak)</td>
<td></td>
</tr>
<tr>
<td>NY Strip Steak 10 oz</td>
<td>$31.95</td>
</tr>
<tr>
<td>(A 10 ounce Charbroiled Strip Steak)</td>
<td></td>
</tr>
<tr>
<td>Filet Mignon 6 oz</td>
<td>$39.95</td>
</tr>
<tr>
<td>(A 6 ounce Charbroiled Center Cut Tenderloin Filet)</td>
<td></td>
</tr>
<tr>
<td>Filet Mignon 10 oz</td>
<td>$45.95</td>
</tr>
<tr>
<td>(A 10 ounce Charbroiled Center Cut Tenderloin Filet)</td>
<td></td>
</tr>
<tr>
<td>Tenderloin</td>
<td>$33.95</td>
</tr>
<tr>
<td>(Slow Roasted, Sliced Tenderloin with Bordelaise Sauce)</td>
<td></td>
</tr>
<tr>
<td>Roasted Pork Loin</td>
<td>$22.95</td>
</tr>
<tr>
<td>(Baked Pork Loin with Pan Gravy)</td>
<td></td>
</tr>
<tr>
<td>Chicken Florentine</td>
<td>$23.95</td>
</tr>
<tr>
<td>(Sautéed Boneless Chicken Breast with Fresh Spinach Wine Sauce)</td>
<td></td>
</tr>
<tr>
<td>Chicken Francaise</td>
<td>$23.95</td>
</tr>
<tr>
<td>(Boneless Breast egg-battered, sautéed &amp; finished w/Lemon Wine Sauce)</td>
<td></td>
</tr>
<tr>
<td>Chicken Cordon Bleu</td>
<td>$23.95</td>
</tr>
<tr>
<td>(Boneless Breast of Chicken Rolled with Ham and Swiss Cheese)</td>
<td></td>
</tr>
<tr>
<td>Antonio’s Romano Encrusted Chicken</td>
<td>$23.95</td>
</tr>
<tr>
<td>(Boneless Chkn encrusted in romano cheese batter finished in a cream sauce)</td>
<td></td>
</tr>
<tr>
<td>Chicken Parmigiana</td>
<td>$23.95</td>
</tr>
<tr>
<td>(Breaded Chkn Cutlet topped with Homemade Sauce &amp; Cheese &amp; Side Pasta)</td>
<td></td>
</tr>
<tr>
<td>Chicken Marsala</td>
<td>$23.95</td>
</tr>
<tr>
<td>(Sautéed Chicken Breast with Mushrooms in a Marsala Wine Sauce)</td>
<td></td>
</tr>
<tr>
<td>Beef Rollitini</td>
<td>$32.95</td>
</tr>
<tr>
<td>(Sliced Top Round Stuffd w/Ricotta Cheese, Spinach &amp; Grated Romano)</td>
<td></td>
</tr>
<tr>
<td>Roasted Sliced Beef</td>
<td>$24.95</td>
</tr>
<tr>
<td>(Slow Roasted Top Round of Beef Hand Carved)</td>
<td></td>
</tr>
<tr>
<td>Veal Parmigiana</td>
<td>$27.95</td>
</tr>
<tr>
<td>(Breaded Veal Cutlet Topped w/Homemade Sauce &amp; Cheese &amp; Side Pasta)</td>
<td></td>
</tr>
<tr>
<td>Veal Scaloppini</td>
<td>$27.95</td>
</tr>
<tr>
<td>(Sautéed Veal Cutlet Topped with Mushrooms in a White Wine Sauce)</td>
<td></td>
</tr>
<tr>
<td>Lemon Pepper Haddock</td>
<td>$22.95</td>
</tr>
<tr>
<td>(Fresh Haddock lightly seasoned w/ Lemon Pepper)</td>
<td></td>
</tr>
<tr>
<td>Pasta Primavera</td>
<td>$21.95</td>
</tr>
<tr>
<td>(A medley of fresh vegetables sautéed and served over pasta)</td>
<td></td>
</tr>
<tr>
<td>Surf &amp; Turf</td>
<td>Market Price</td>
</tr>
<tr>
<td>(6 oz filet mignon and 8 oz lobster tail)</td>
<td></td>
</tr>
</tbody>
</table>

All Entrées Include Soup (Minestrone or Italian Wedding or Broccoli Cheddar) OR Mixed Greens Garden Salad, Choice of Potato, Seasonal Vegetable, Rolls & Butter, AND Dessert (Ice Cream, Sherbet, Ice Cream Sundae, Mousse or cut and serve Your Cake) Coffee, Tea & Decaf

Dessert Options

(For Cheesecake with topping, Apple Crisp with Ice Cream, Spumoni or Chocolate Brownie with Ice Cream and Chocolate Syrup add $1.00)

Additional Premium and Seasonal Dessert Options are available upon request for an additional charge.

Please inquire about a Gelato Cart for your event...

FAMILY STYLE DINNER A

House Mixed Greens Garden Salad
(may be served with your entrée traditional family style)
Rolls and Butter

**Pasta...**
Ziti al Pomodoro (our homemade red sauce)

**Entrée...**
(Choice of Two)
Italian Sausage w/ Green Peppers & Onions
Pork Cutlet
Chicken Cutlet
Roasted Chicken
Meatballs

Roasted Potato
Coffee, Tea & Decaf

**Dessert...**
(Choice of One)
Ice Cream
Sherbet
Platters of Chocolate Chip Cookies on Tables

$23.95 per person

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**FAMILY STYLE DINNER B**
House Mixed Greens Garden Salad
(may be served with your entrée traditional family style)
Rolls and Butter

**Pasta...** (Choice of One)
Ziti al Pomodoro (our homemade red sauce)
Linguini with Scaloppini Sauce
Farfale Alfredo

**Entrée...** (Choice of Two)
Roasted Pork Loin
Pork Cutlet
Roasted Sliced Beef (hand carved)
Chicken Francaise
Romano Encrusted Chicken
Chicken Marsala
Chicken Parmigiana
Roasted Chicken
Meatballs
Seasonal Vegetable
Potato (Roasted, Whipped or Garlic Smashed)
Coffee, Tea & Decaf

**Dessert...**
(Choice of One)
Ice Cream Sundae
Chocolate Mousse
Sherbet
Chocolate Brownie with Ice Cream
Apple Crisp

$25.95 per person

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**(Served until 10:30 AM)**

**Continental (Buffet)**
$9.95 per person
Assorted Chilled Juice & Sliced Fresh Fruit
Assorted Pastries and Muffins
Coffee, Tea & Decaf
(add bagels & cream cheese - $1.50)

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**INDIVIDUALLY SERVED BREAKFAST**

**Original...**
$10.95 per person
Scrambled Eggs & Pancakes or French Toast
Bacon / Sausage Links
Breakfast Potatoes
Coffee, Tea, Decaf & Orange Juice
(for toast add $1.00)

**Continental...**
(served individually)
$9.50 per person
Fresh Fruit Cup
Pastry or Muffin
Juice, Coffee, Tea & Decaf

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**CLASSIC BUFFET**
(30 person buffet minimum)
$11.95 per person
Selection of Chilled Juices & Sliced Fresh Fruit
Scrambled Eggs & Pancakes or French Toast
Crisp Bacon OR Country Sausage Links
Breakfast Potatoes
Coffee, Tea & Decaf

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**ALL-INCLUSIVE BUFFET**
(30 person buffet minimum)
$13.95 per person
Selection of Chilled Juices & Sliced Fresh Fruit
Assorted Pastries & Muffins
Pancakes or French Toast
Scrambled Eggs & Breakfast Potatoes
Crisp Bacon & Country Sausage Links
Coffee, Tea & Decaf
(add bagels & cream cheese - $1.50)
(If buffet minimums are not met we may serve a similar package individually)

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**BRUNCH BUFFET**
(40 person minimum)
Selection of Chilled Juices & Sliced Fresh Fruit
Assorted Pastries, Muffins
Pancakes or French Toast
Scrambled Eggs & Breakfast Potatoes
Country Sausage Links & Crisp Bacon
Farfale Alfredo or Ziti with Red Sauce
Chicken Ala King or Roasted Chicken
Coffee, Tea & Decaf

$18.95 per person
(Add Baked Ziti with Zucchini - $2.50 per person)

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**BREAKFAST MENU SELECTIONS**

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**SHOWERS**
(Because of the special needs and time requirements of showers, breakfast menus are only available if meal is served by 10:30AM. Please choose from the lunch selections below. 3 Hour Time Limit on Showers. Four display tables are included in Shower Packages. Additional tables and setup requests may require an additional fee)

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prime Rib (min 15 orders)</td>
<td>$17.95</td>
</tr>
<tr>
<td>NY Strip Steak 8oz</td>
<td>$17.95</td>
</tr>
<tr>
<td>Poached Salmon</td>
<td>$16.95</td>
</tr>
<tr>
<td>Grilled Pork Loin</td>
<td>$15.95</td>
</tr>
<tr>
<td>Chicken Cordon Bleu</td>
<td>$15.95</td>
</tr>
<tr>
<td>Caesar Salad with grilled chicken</td>
<td>$15.95</td>
</tr>
<tr>
<td>Strawberry Mescaline Salad w/ grilled chicken</td>
<td>$16.95</td>
</tr>
<tr>
<td>Chicken Francaise</td>
<td>$15.95</td>
</tr>
<tr>
<td>Chicken Marsala</td>
<td>$15.95</td>
</tr>
<tr>
<td>Chicken Parmigiana</td>
<td>$15.95</td>
</tr>
<tr>
<td>Ziti with Homemade Sauce</td>
<td>$14.95</td>
</tr>
<tr>
<td>Pasta Primavera</td>
<td>$14.95</td>
</tr>
</tbody>
</table>

YOU MAY CHOOSE MORE THAN ONE SELECTION (PLEASE INQUIRE)

All entrees served Individually and include Garden Salad or Soup, Choice of Potato, Vegetable, Rolls & Butter, Coffee, Dessert

FAMILY STYLE SHOWER
Rolls and Butter
Mixed Greens Garden House Salad
Ziti w/ Homemade Sauce OR Farfalle Alfredo
Upgrade to Farfalle with Sundried Tomato Sauce ($1.00 pp)
Choice of One Entree (add second $2.00 pp)
Roasted Sliced Beef (hand carved)
Roasted Chicken
Chicken Francaise
Chicken Parmigiana
Breaded Pork Loin or Chicken Cutlet
Roast Breast of Turkey with Gravy
Potato and Seasonal Vegetables
Dessert
Coffee, Tea & Decaf
$18.95

SHOWER BUFFET
(50 person minimum for buffet only)
Champagne Punch
Mixed Greens Salad
Ziti with Homemade Red Sauce
Vegetable
Whipped Potato w/ gravy
Choice of Two Meats...
Roasted Sliced Beef Au Jus
Meatballs
Roasted Chicken
Breaded Pork Loin
Roast Breast of Turkey with Gravy
Coffee, Tea & Decaf / Dessert
$19.50 per person

PREMIUM BUFFET
(40 person minimum for buffets only)
Cheese and Vegetable Crudites Display OR Relish Tray during buffet
Pasta...
Ziti w/ homemade sauce
Mixed Greens House Salad OR Soup
Entrée...
(Choice of Three)
Meatballs
Roasted Chicken
Chicken Marsala
Chicken Francaise
Baked Ham
Breaded Pork Loin Cutlet
Roast Beef Au Jus
Roasted Turkey with Gravy
Italian Sausage w/ roasted peppers & onions
Potato...
(Choose One)
Mashed Potato
Roasted Baby Red Potatoes
Seasonal Vegetables
Rolls and Butter
Dessert
Coffee, Tea & Decaf
$24.95 per person

REHEARSAL DINNER PACKAGE
May be served Family Style or Buffet Style
House Salad / Rolls & Butter
Ziti w/ Homemade Sauce (served with entrée)
Entrées...(Choice of Two)
Italian Sausage with Green Peppers & Onions / Meatballs
Breaded Pork Loin Cutlet / Roasted Pork Loin
Chicken Parmigiana / Chicken Francaise / Roasted Chicken
Coffee, Tea & Decaf / Ice Cream
$21.95 per person
(Add Antipasto - $4.00)
(may we suggest adding a consumption beer and wine station)

BUFFET
(40 person minimum for buffets only)

DELUXE FAMILY STYLE DINNER

Mixed Greens House Salad
Pasta...
Ziti with Homemade Sauce

Entrée...
(Choice of Two)
Meatballs
Roasted Chicken
Pork Cutlet
Chicken Cutlet
Roast Beef Au Jus
Roasted Turkey with Gravy

Potato...
Roasted Potato
Seasonal Vegetable
Rolls and Butter
Dessert
Coffee, Tea & Decaf
$21.95 per person
### Deluxe Sit Down Dinner

**Deluxe Sit Down Dinner**

(Individually Served)

**Appetizer...**
(Choice of One)
- Italian Wedding Soup
- Minestrone Soup
- Fresh Fruit Cup
- Antipasto Calabrese
- Mixed Greens Garden Salad
  (may be served with entrée – traditional Italian family style)

**Pasta...**
(Choice of One Individually Served or Family Style)
- Ziti with Sauce / Fettuccine Alfredo
- Linguini Scaloppini / Pasta with Antonio’s Sundried Tomato Sauce

**Entrée...**
- Sliced Tenderloin w/ Bordelaise Sauce
- Stuffed Chicken Breast al Antonio (or chicken option)
- Roasted Potato
- Seasonal Vegetable
- Rolls and Butter
- Coffee, Tea & Decaf

**Dessert...**
(Choice of One)
- Ice Cream Sundae
- Chocolate Mousse
- Cheesecake with Topping
- Chocolate Brownie Ice Cream Mountain
- Apple Crisp
- Sherbet

$35.95 per person

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### Extra Touches

**Antipasto**
$60.00 per table / $6.00 individual
Includes an assortment of cold cuts, olives and cheeses

**Antipasto Calabrese**
$75.00 per table
Imported Cheese, Asst. Imported Italian Meats, Cherry Peppers, Olives, Roasted Peppers, Grilled Vegetables

**Antipasto Calabrese - Individual / Display**
$7.00 / $7.50 pp

**Seafood Antipasto**
$70.00 per table
Includes Shrimp, Seppia, Calamari, etc...

**Eggplant Ala Rosa**
$70.00 per table
(Sautéed eggplant topped with prosciutto and cheese)

**Add Hot Hors D’Oeuvres Passed by Wait Staff**
$5.00 per person

**Pasta with Homemade Red Sauce**
$3.00 per person

**Fettuccine Alfredo**
$3.50 per person

**Linguini with Scaloppini Sauce**
$3.50 per person

**Pasta with Antonio's Sundried Tomato Sauce**
$4.00 per person

**Manicotti**
$4.00 per person

**Homemade Soup**
$3.00 per person

**Caesar Salad / Other Specialty Salad**
$3.00 per person

**Add Twice Baked Potatoes to any Package**
$2.00 per person

**Small 3lbs Asst. Italian Cookies (serves 20-25)**
$70.00 per tray

**Large 5lbs Asst. Italian Cookies (serves 40-45)**
$85.00 per tray

**Melon and prosciutto (individual)**
$3.00 per person

**Sweets table for dessert after dinner**
$4.00 per person

**Late night finger foods**
$4.00 per person

**Carving Station (Beef, Ham, OR Turkey)**
$3.00 per person

**Champagne (Wine) Fruit Punch**
$3.00 per person

**Non-Alcoholic Fruit Punch**
$2.00 per person

**Intermezzo (Sorbet)**
$2.00 per person

**Upgrade to Premium Open Bar with Packages**
$4.00 per person

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### Special Services

**White Table Linens**
No Charge

**Bud Vases for Tables**
No Charge

**Favor Placement**
No Charge

**Elevated Head Table**
No Charge

**Mirrors on Table**
No Charge

**Skirting for Tables**
No Charge

**Cake Cutting and Service**
No Charge

**Colored Linen Tablecloths (per table)**
$20.00

**Colored Linen Napkins (per person)**
$1.00

**White Glove Service (per server)**
$10.00

**Chair Covers**
$3.00 per chair

**Use of Third Party Chair Covers**
$1.00 per chair

**Champagne Fountain (+$3.00 pp refills)**
$100.00

**Chocolate Fountain**
Priced on request

**Bistro/Cocktail Tables**
$20.00 per table

**Ice Sculptures**
Priced on request

**Special Centerpieces for each Table**
Priced on request

**Children's Menus**
Available upon request

**Vegetarian Selections**
Available upon request

**Audio & Visual Equipment**
Available & Priced on Request

**Head Table Backdrop/Ceiling decor**
Available & Priced on Request

**Projector and Screen**
$50.00

**Uplighting - 12 Lights**
$250.00


**Complimentary Hotel Suite for Bride and Groom w/ Wedding Package (150 min).**
Please inquire about other information and offers from wedding vendors. ALL PACKAGES MAY BE ADJUSTED TO FIT YOUR SPECIFIC NEEDS. All ‘Extra Touches’ are add-ons to packages in the regular banquet menu

Our staff will cut and serve your cake and plate your cookies for NO ADDITIONAL CHARGE (with any Wedding Package Only). Additionally, PA services are available free of charge.

### Beverage Service
All open bar packages include:
Choice of house or premium liquors, bottled beer only, bottled wine, soft drinks and all appropriate mixers and garnishes.

<table>
<thead>
<tr>
<th>Beer &amp; Wine</th>
<th>House</th>
<th>Prem.</th>
<th>Top Shelf</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Hour $9.00</td>
<td>$12.00</td>
<td>$15.00</td>
<td>$19.00 per person</td>
</tr>
<tr>
<td>2 Hours $11.00</td>
<td>$14.00</td>
<td>$17.00</td>
<td>$21.00 per person</td>
</tr>
<tr>
<td>3 Hours $13.00</td>
<td>$15.00</td>
<td>$19.00</td>
<td>$23.00 per person</td>
</tr>
<tr>
<td>4 Hours $14.00</td>
<td>$16.00</td>
<td>$20.00</td>
<td>$25.00 per person</td>
</tr>
</tbody>
</table>

Pop Bar (4 hours)$ 6.00 per person / Pop (Pitchers) Served at Tables $5.00 per pitcher / Pop Station $2.00 per person

Premium / Top Shelf:
Typical Wines: Merlot, Cabernet, Chardonnay, White Zinfandel, Pinot Grigio, Riesling
Standard Beers: Labatt Blue, Blue Lt, Bud, Bud Lt, Coors Lt and Molson Canadian (other brands including premium and craft beer available upon request)

Premium Liquor (examples): Skyy, Bacardi, Beefeaters, Canadian Club, Jim Beam, Southern Comfort, Dewars, Captain Morgan, etc...

Top Shelf (add to Prem): Kettle One, Crown Royal, Johnny Walker Red, Jose Cuervo, Jack Daniels, Premium Beer Options
(list not all inclusive - other brands available upon request)

Drink Prices: Top Shelf $9.00+/ Premium $7.00 / House $5.00
House Wine Glass $5.00 / Premium Wines Glass $7.00 - $9.00
Beer - Domestic $4.00 Bottle / Imported (Prem/Craft) $5.00 Bottle

Wine Toast add $1.50/person
Wine for toast & poured thru dinner add $3.00/person
Champagne Toast add $2.00/person
Champagne Toast & Wine Poured thru dinner add $3.50/person
Wine by the Bottle Imported from Italy (Chardonnay/Zinfandel/Cabernet/ Merlot) add $20.00/bottle
Wine or Liquor by the Bottle(Prem. Brands) Priced on Request
Cordial Cart (Served after Dinner) add $4.50/person
Add One Hour to Open Bar (total count) add $4.00/person

Upgrade to Premium Open Bar (Wedding Packages) add $4.00/person

Fruit Punch $25.00 /gallon or $2.00/person w/ refills
Wine Fruit Punch $35.00 /gallon or $2.50/person w/ refills
Champagne Fruit Punch $40.00 /gallon or $3.00/person w/ refills
Mimosa $40.00 /gallon or $3.00/person w/ refills
Champagne Fountain $100 Fee plus $3.00 per person w/ refills

Please note All Cash Bars – Add $50.00 Per Bartender Fee

DELUXE WEDDING PACKAGE

4 HOURS OPEN BAR (house)
Assorted Cheese & Cracker and Vegetable Crudites Display
During cocktail hour
Wine Toast for All Guests
Mixed Greens Garden Salad
Rolls and Butter

Entrée...
(Choice of One)
- Chicken Cordon Bleu
- Chicken Florentine
- Chicken Francaise
- Romano Encrusted Chicken
- Roasted Sliced Beef (hand carved)
- New York Strip Steak
- Lemon Pepper Haddock
- Beef Roulini (add $1.00)

(Optional selection)
Wine Toast for All Guests
Mixed Greens Garden Salad
Rolls and Butter

Vegetable...
Seasonal Vegetables
Coffee, Tea & Decaf
Dessert
Cut and Serve Your Cake

$46.95 per person

FAMILY STYLE WEDDING PACKAGE

4 HOURS OPEN BAR (house)
Assorted Cheese & Cracker and Vegetable Crudites Display
During cocktail hour
Wine Toast for All Guests
House Mixed Greens Garden Salad
Rolls and Butter

Pasta...
(Choice of One)
- Ziti with Homemade Sauce
- Linguini with Scaloppini Sauce

Entrées...
(Choice of Two)
- Italian Sausage with Green Peppers & Onions
- Roasted Pork Loin
- Breaded Pork Loin Cutlets
- Chicken Parmigiana
- Roasted Chicken
- Chicken Francaise
- Chicken Florentine
- Chicken Marsala
- Romano Encrusted Chicken
- Roasted Sliced Beef (hand carved)
- Beef Roulini (add $1.00)

Seasonal Vegetable & Roasted Potato
Coffee, Tea & Decaf
Dessert
Cut and Serve Your Cake

$47.95 per person

add bottles of wine to tables for $2.00 per person

THE PERFECT WEDDING PACKAGE
4.5 HOURS PREMIUM OPEN BAR
Assorted Cheese & Cracker and Vegetable Crudites Display
Hot Hors D’oeuvres Passed by our Wait Staff
During cocktail hour
Champagne Toast for All Guests
Italian Wedding Soup
Mixed Greens Garden Salad
(May be served with your entrée traditional Italian family style)

*Pasta*
(Served Family Style)
Ziti al Pomodoro

*Entrée*
(both entrées served together)
Sliced Tenderloin Bordelaise
Stuffed Chicken Breast al Antonio (or Chicken Option)
(May upgrade to Surf & Turf or Filet Mignon for add’l charge – inquire)
Roasted Baby Red Potatoes (or potato option)
Seasonal Vegetable
Rolls and Butter
Coffee, Tea & Decaf
Dessert
Cut and Serve Your Cake or Dessert Option

$55.95 per person
add bottles of wine to tables for $2.00 per person

DELUXE ITALIAN FAMILY STYLE WEDDING PACKAGE
4.5 HOURS PREMIUM OPEN BAR
Assorted Cheese & Cracker and Vegetable Crudites Display
Hot Hors D’oeuvres Passed by our Wait Staff
Champagne Toast for All Guests
Antipasto Calabrese
(‘may be served as a display during cocktail hour)

*Pasta*
(choice of one)
Ziti al Pomodoro
Farfale w/ Antonio’s Sundried Tomato Sauce
Pasta with Scaloppini Sauce OR Alfredo Sauce

*Entrée*
(Choice of Two)
Chicken Francaise
Stuffed Chicken Breast al Antonio
Antonio’s Romano Encrusted Chicken
Roasted Pork Loin
Veal Scaloppini or Marsala
Chicken Florentine or Marsala
Lemon Haddock
Roasted Sliced Beef (hand carved)
Beef Rollitini
Roasted Baby Red Potatoes
Seasonal Vegetable
Mixed Greens Garden Salad
(served with your entrée – Traditional Italian Family Style)
Coffee, Tea & Decaf
Dessert
Cut and Serve Your Cake or Dessert Option

Late Night Coffee Station

$79.95 per person

ANTONIO’S ALL-INCLUSIVE WEDDING PACKAGE
FIVE HOUR UPGRADED PREMIUM OPEN BAR
Cheese and Fresh Fruit Display
Hot Hors D’oeuvres Passed by our Wait Staff
(During cocktail hour)
Champagne Toast for All Guests
One Bottle of Red and
One Bottle of White Wine for each Table

*Appetizers*
Italian Wedding Soup
Antipasto Calabrese (may be served as a display during cocktail hour)
Rolls with Butter
Mixed Greens Garden Salad
(May be served with your entrée traditional Italian family style)

*Pasta*
(Choice of Two – served together)
Ziti al Pomodoro (our homemade red sauce)
Pasta with Scaloppini Sauce
Farfale with Antonio’s Sundried Tomato Sauce

*Entrée*
(Choice of Two – served together)
Filet Mignon
Chicken Francaise (or chicken option)
Stuffed Chicken Breast al Antonio
Roasted Pork Loin
Shrimp alla Griglia
(May upgrade to Surf & Turf entrée for an additional charge)

*Potato Option* (Roasted Baby Red, Parsley, Garlic Smashed, Twice Baked)
Seasonal Vegetable
Coffee, Tea, Decaf and Dessert
Late Night Coffee Station w/ Assorted Specialty Tea
Late Night Finger Food Buffet

UPLIGHTING INCLUDED (8-12 lights) / Bridal Suite Included

$79.95 per person

Special Friday/Sunday Wedding Pkg. Discount: 10% Off Package
Group Hotel Discounts Please Inquire
Complimentary Hotel Room for Bride and Groom w/ Wedding Package
(with minimum number of guests required - 125)
Please inquire about other information and offers from wedding vendors...

ALL PACKAGES MAY BE ADJUSTED TO FIT YOUR SPECIFIC NEEDS
Please Ask – We are flexible!!!

PRICES AND PRODUCTS SUBJECT TO CHANGE CURRENT AS OF May 15, 2021
*Where listed “pp” is meant as per person.*