

Dear Friends

Dear Friends:

Our food is “excellent,” our service is “extraordinary,” our world-class facility “impressive,” and for over forty years our reputation “impeccable”...welcome to Antone’s Banquet Centre!

With construction completed, visitors to the newly renovated Antone’s Banquet Centre will be treated to an upscale experience that raises the bar for event hosting in the area. The changes are apparent from the moment you approach our new stone entryway, which leads you into the warmth of Old World Tuscany. Elaborate bronze and crystal chandeliers, imported custom tile flooring and lush carpet under foot lead you to either a cozy spot in front of our fireplace or to any one of our three newly designed bar areas. Our spacious facility can accommodate up to 800 guests and our staff event planners are always on-site.

This unique entertainment and meeting complex provides you with an exciting variety of possibilities for your upcoming event. Whether planning a business meeting/seminar in the corporate world, a wedding or holiday party in the social world, Antone’s Banquet Centre is committed to you, the satisfied customer.

Antone’s staff of professionals will assist you with careful attention to detail and individual needs. For business or pleasure, our services include conventional banquet meetings to theme parties custom designed for that special occasion and budget.

In addition to our world-class facility, we provide quality catering service at any site in northeast Ohio. Antone’s expertise in this area is nationally recognized and unparalleled in this region.

Thank you for the opportunity to provide you with a memorable event. We consider your business a personal compliment.

Warmest regards,



The family and staff of
Antone’s Banquet Centre

BREAKFAST & BRUNCH

Breakfast I

\$9.95 per person

Scrambled eggs
Sausage, bacon or ham (choice of 1)
French toast or pancakes (w/maple syrup)
Potato cakes
Muffins
Bagels
Assorted juices
Coffee, decaf & tea
Fresh fruit cup (add \$1.00)

Breakfast II

\$11.95 per person

Cheese quiche & Scrambled eggs
Sausage, ham or applewood bacon
(choice of 2)
Hawaiian custard french toast or waffles
Potato cakes
Assorted pastries & muffins
Assorted juices
Coffee, decaf & tea
Fresh fruit cup (add \$1.00)

Brunch I

\$13.95 per person

Chilled fruit juices
Scrambled eggs
Bacon, ham or sausage (choice of 2)
Home fried potatoes
French toast with maple syrup
Assorted pastries & sweet rolls
Baked chicken
Penne with spaghetti or marinara sauce
Tossed garden salad
French rolls with butter
Coffee, decaf & tea

Brunch II

\$15.95 per person

Fruit cup
Cheese quiche
Hawaiian French toast
Canadian bacon & sausage
Assorted pastries & sweet rolls
Chilled fruit juices
Chicken Francaise
Buttered redskin potatoes
Tossed garden salad
French rolls with butter
Coffee, decaf & tea

Continental Breakfast

\$5.95 per person

Pastries & sweet rolls
Muffins & bagels
Assorted fruit juices
Coffee, decaf & tea

Available Monday through Friday with purchase of our luncheon entrees.



LUNCH

SERVED LUNCHEON ENTREES

Roast sirloin of beef au jus	11.95	Seashells or mostaccioli with meatball	10.95
Braised swiss steak jardiniere with a vegetable pan gravy in wine	12.95	Penne broccolini.....	11.95
Chicken parmigiana	11.95	Oscar's salad topped with filet mignon.....	13.95
Helen's baked half chicken (Greek style)	11.95	Oscar's salad topped with broiled chicken breast	12.95
Baked stuffed boneless chicken breast	12.95	Chicken salad or tuna salad croissant with Oscar salad	12.95
Broiled or fried filet of fresh haddock.....	12.95		
Homemade baked lasagna	11.95		

Please refer to our Sit Down Dinner selections and ask your event planner about modifying any dinner entree to a luncheon sized portion.

Luncheons include tossed salad with choice of dressing (Roquefort or Gorgonzola \$1.50 additional) choice of potato or vegetable as well as French roll, sculptured butter, coffee, decaf, tea and choice of ice cream or sherbet (pasta and salad selections do not include potato or vegetable).

BUFFET LUNCHEON ENTREES

Available Monday through Friday.

Please refer to our Create Your Own Buffet menu and choose any two entrees, along with any three accompaniments.



Service charges of 20% buffet and 24% sit down plus applicable sales tax, will be added to total bill. Credit cards, please add 5% to your total. All prices are subject to change without notice, due to fluctuating food costs.

antone's
~ BANQUET CENTRE ~
AND CATERING SERVICES

HORS D'OEUVRES

Priced Per Item

Jumbo shrimp cocktail	1.85
Jumbo shrimp shooters	1.95
Medium shrimp cocktail	1.50
Medium shrimp shooters	1.60
Jumbo stuffed shrimp with crabmeat	3.50
Shrimp and crabmeat in phyllo twist	3.50
Clams casino	2.15
Snow crab claws	priced daily
Oysters Rockefeller.....	2.95
Scallops wrapped in bacon	2.50
Tuna tartar with mango & avacado in phyllo cup.....	1.75
Jumbo wing dings (garlic, BBQ or hot)	1.00
Chicken New Orleans in pastry puff	2.35
Prosciutto and melon	1.95
Sausage pieces in phyllo dough	1.95
Lolly pop lamb chops	4.50
Smoked turkey in pastry puff with a honey mustard	1.75
Eggrolls	1.35
Water chestnuts wrapped in bacon.....	1.75
Mini chicken kabobs	3.50
Mini shrimp kabobs.....	3.50
Mini filet kabobs	4.50
Mini sausage kabobs.....	2.95
Mini tortellini kabobs with basil pesto & alfredo sauce	2.25
Spanakopeta.....	1.95
Tiropeta	1.95
Hummus w/ pita bread	1.20
Tabouli w/ pita chips	1.50
Stuffed grape leaves	1.75
Artichoke pate on toasted melba	1.25
Artichoke pate in phyllo twist	2.25
Crostini with olive tapenade.....	1.50
Crostini with tomato, basil and baby mozzarella	1.75
Fried cheese pieces	1.35
Fried zucchini95

Homemade pizza squares	
Spinach & ricotta.....	1.00
White.....	.95
Sicilian	1.00
Mozzarella95
Italian greens with cheese.....	1.10
Stuffed hot peppers with sausage in marinara	2.95
Jumbo stuffed mushrooms	
With bread and cheese stuffing	1.50
With crabmeat	2.50
With sausage	2.15
With spinach and ricotta	1.95
Hors d'oeuvre sandwiches	
Boneless breast of chicken	2.95
Hot sausage.....	2.95
Filet.....	4.95
Roast beef	2.95

***All above served with assorted toppings in potato roll or French roll*

Assorted mini quiche	1.45
Grapes rolled in bleu cheese with toasted pecans	1.50
Snow pea pods stuffed with brie.....	1.45
Phyllo cups stuffed with crabmeat and cream cheese.....	2.25

Priced Per Person

Fried chicken strips with multi colored peppers	2.95
Sausage pieces with peppers and onions	2.95
Baby back BBQ ribs.....	4.95
Swedish meatballs	2.25
Fried calamari	2.95
Meat & cheese trays (pepperoni, ham, and salami pieces)	2.95
Cheese plate - cut	2.50 (w/ antipasto) 3.95
Fresh vegetable platter with Antone's special dips	1.95
Fresh fruit tables and tiers	priced daily

Minimum cost per person for cocktail parties only. Please see your party planner for details. Service charges of 20% buffet and 24% sit down plus applicable sales tax, will be added to total bill. Credit cards, please add 5% to your total. All prices are subject to change without notice, due to fluctuating food costs.



CREATE YOUR OWN BUFFET

Buffet includes complete table place settings, French rolls with sculptured butter, coffee, decaf & tea and lemon slice in water.

ENTREES *(priced per person)*

SELECT THREE OR MORE

From the Broiler

Roast sirloin of beef in light pan gravy	3.55
Roast sirloin of beef - Carved	5.50
Braised filet of sirloin tips with mushrooms in wine.....	5.95
Homemade Italian meatballs	3.10
Homemade Italian sausage w/peppers & onions.....	3.30
Stuffed cabbage.....	3.30
Homemade stuffed peppers	3.75
Roast prime rib of beef au jus - Carved	7.25
Filet mignon - Carved	9.25
Braised filet mignon tips with mushrooms in wine.....	9.25
Roast porkloin with homemade dressing	4.25
Roast porkloin w/ apple bread stuffing.....	4.75
Roast porkloin stuffed w/ gorgonzola cheese and sundried cherries	4.75
Baby back BBQ spareribs	4.75
Baked glazed ham in pineapple sauce	3.25
Baked glazed ham - Carved	4.80
Braciola	4.25

Vegetarian

Eggplant Rollatini.....	3.75
Eggplant Parmagiana	3.35
Grilled eggplant w/ portabella mushrooms and roasted red peppers	4.50

Chicken

BBQ Chicken.....	3.30
Baked marinated chicken	3.30
Southern fried chicken	3.30
Baked Greek style chicken	3.30
Roast turkey with homemade dressing	4.25
Chicken ala Antone's	5.25
Chicken francaise	5.25
Chicken marsala portabella.....	5.25
Chicken parmagiana.....	5.25
Chicken w/ blistered tomatoes & peppers	5.75
Chicken picatta with wild mushrooms in lemon wine sauce.....	5.25
Chicken New Orleans in a spicy cajun cream.....	4.50
Stuffed chicken breast.....	5.25
Stuffed crabmeat chicken	5.95

Seafood

Broiled or fried filet of fresh haddock.....	3.40
Baked haddock almondine	3.50
Baked Boston scrod San Francisco style	3.95
Baked whitefish alfredo with shrimp & crab	6.50
Baked stuffed flounder with crabmeat	5.95
Sole francaise	5.50

ACCOMPANIMENTS

\$4.95 per person *Select one of each:*

Salad

Mixed garden
Caesar
Antone's Salad (additional 1.75)
Oscar's salad (additional 1.95)

Potatoes

Buttered redskins
Greek style
Homemade whipped
Oven browned
Rice pilaf
Scalloped

Vegetables

Baby glazed carrots
Broccoli, cauliflower & carrot medley
Buttered broccoli spears
Buttered corn
Green beans almondine
Buttered green beans

Homemade pastas with choice of spaghetti or marinara sauce

Medium seashells
Mostaccioli
Penne
Penne broccolini (additional 1.25)
Homemade cavatelli (additional 1.50)

AROUND THE WORLD STATIONS

An entertainment concept offering your guests a variety of international cuisines. Your guest may explore several buffets to satisfy their dining needs. Please see your party planner for details.

Please refer to our specialty items page for additional selections.

*Saturday events under 200, add \$1.00 per person
Dinner salad served before buffet, add \$1.00 per person*



SPECIALTY ITEMS

SPECIALTY ITEMS

Additional charge per person

Salad

Antone's	1.75
Greek	1.95
Romaine salad with fresh strawberries in raspberry liqueur dressing	2.50
Oscar's salad with red onion, gorgonzola and Kahlua caramelized pecans in raspberry strawberry vinaigrette.....	1.95
Feel Good salad with strawberries, pears, sundried cherries, gorgonzola cheese, red onion and caramelized walnuts in raspberry strawberry vinaigrette.....	2.25

Potatoes

Baby red russet.....	1.00
Twice baked	1.95
Roasted yukon gold	1.00
Roasted sweet potato w/ baby carrots.....	1.95
Wild rice	1.50

Vegetables

Asparagus	2.50
Grilled asparagus	2.50
Grilled baby vegetables.....	3.25
Broccoli ala olio75
Italian greens	2.50
Italian greens and beans	2.75
Julienne vegetables in wine.....	2.25
Buttered corn w/ romano & parmesan cheese & basil50

Homemade pastas

Cavatelli	1.50
Cheese ravioli.....	1.95
Pasta broccolini	1.25
Pasta carbonara.....	2.95
Shrimp and crabmeat ravioli in alfredo sauce	3.50
Stuffed seashells	2.95
Tortellini alfredo	2.95
Cassarechio w/ pink vodka sauce	1.00
Tortellacci stuffed w/ veal in red or white sauce	2.25

THEME BUFFETS

Caesar's Buffet

26.95 per person

Fried zucchini
Fried cheese pieces
Caesar salad
Chicken cacciatore
Homemade Italian sausage with peppers & onions
Braciole
Baby seashells with spaghetti sauce
Penne broccolini
Eggplant rollatini stuffed with ricotta cheese
Italian greens with hot peppers
Fresh Italian rolls with herbed garlic butter
Spumoni ice cream

Helen's Greek Feast

25.95 per person

Stuffed grape leaves
Spanakopeta
Greek salad
Roasted lamb kabobs
Baked greek style chicken
Sole francaise
Pastichio
Rosemarina pasta
Zucchini & green beans in light tomato wine sauce
Fresh baked rolls with sculptured butter
Helen's homemade rice pudding

Antone's Feast

24.95 per person

Antone's salad
Chicken francaise
Eggplant rollatini
Italian sausage with peppers and onions
Homemade Italian meatballs
Cavatelli with spaghetti sauce
Italian greens with hot peppers
Homemade bruschetta
Spumoni ice cream

Service charges of 20% buffet and 24% sit down plus applicable sales tax, will be added to total bill. Credit cards, please add 5% to your total. All prices are subject to change without notice, due to fluctuating food costs.



SIT DOWN DINING

Appetizers

- Soup du'jour
- Wedding soup (additional 1.00)
- Jumbo shrimp cocktail (additional 6.95)

Salad

- Mixed garden
- Caesar
- Mesculin greens (additional 1.00)
- Antone's Salad (additional 1.75)
- Oscar's salad (additional 1.95)

Potatoes

- Baked
- Buttered redskins
- Greek style
- Homemade whipped
- Oven browned
- Rice pilaf
- Scalloped

Vegetables

- Baby glazed carrots
- Broccoli, cauliflower & carrot medley
- Buttered broccoli spears
- Buttered corn
- Green beans almondine
- Buttered green beans

Desserts

- Ice cream
- Spumoni
- Sherbet
- Chocolate, strawberry or raspberry melba sauce (additional .50)
- Cake (additional .50)
- Double chocolate brownie (additional 1.25)

Above accompaniments are included in cost of sit-down dinners. If another selection is preferred, please refer to our specialty items page.

SIT DOWN DINNERS

From the Broiler

- Roast sirloin of beef with light pan gravy in wine.....19.95
- Roast prime rib of beef au jus.....24.95
- Filet mignon (8 ounce).....28.95
- Broiled New York strip steak (10 ounce)24.95
- Baked stuffed pork chop (12 ounce).....19.95
- Roast pork loin with homemade dressing20.95
- Veal francaise22.95

Chicken

- Baked boneless stuffed chicken breast.....19.95
- Helen's baked half chicken (Greek style).....17.95
- Chicken ala Antone's20.95
- Chicken francaise20.95
- Chicken marsala ala portabella21.95
- Chicken parmigiana.....20.95
- Roast turkey breast with homemade dressing in gravy19.95

Seafood

- Broiled or fried filet of fresh haddock.....19.95
- Baked haddock almondine20.95
- Baked Boston scrod San Francisco style22.95
- Baked whitefish alfredo with shrimp & crab24.95
- Broiled South African lobster tails (in season)price daily
- Fresh roasted salmon with lemon dill sauce21.95

Vegetarian Offerings

- Cassareccia alfredo with shrimp and crab23.95
 - Homemade spinach or mushroom ravioli in alfredo.....19.95
 - Mostaciolli broccolini.....18.95
 - Pasta primavera.....18.95
 - Grilled eggplant with portabella mushrooms and roasted red peppers19.95
- Vegetarian dinners include: appetizer, salad, French rolls with sculptured butter, dessert, coffee, decaf & tea*

FAMILY STYLE PASTA SERVED W/ DINNER
\$2.50 per person and up

FAMILY STYLE BRACIOLE (add 1.00 for pasta)
\$4.25 per person

Sit down dinners include: appetizer, salad, potato, vegetable, French rolls with sculptured butter, dessert, coffee, decaf & tea, lemon slice in water

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BEVERAGES

Special Premium Beverages

Jack Daniels	<i>Bourbon</i>
Beefeater	<i>Gin</i>
Tanqueray	
Bacardi	<i>Rum</i>
Myers	
Captain Morgan	
Chivas Regal	<i>Scotch</i>
Johnnie Walker	
Absolut	<i>Vodka</i>
Stoli's	
Mezcal	<i>Tequila</i>
Crown Royal	<i>Whiskey</i>
Canadian Club	

Amaretto
Bailey's
Kahlua
Peach Tree Schnapps
Sloe Gin
Tia Maria
Sambvca
Daiquiri
Margarita
Pina Colada
Chardonnay, Cabernet,
Merlot, White Zinfandel
Miller Lite & MGD
Bud & Bud Light

Grapefruit
O.J.
Sour mix
Cranberry
Vermouth
Soft drinks
Garnishes
Bartenders
Glass-bar glasses

Premium Liquor

Old Granddad	<i>Bourbon</i>
Seagrams	<i>Gin</i>
Bacardi	<i>Rum</i>
Captain Morgan	
JB & Dewars	<i>Scotch</i>
Smirnoff	<i>Vodka</i>
El Toro	<i>Tequila</i>
Canadian Club	<i>Whiskey</i>
Seagrams VO	

Amaretto
Peach Tree Schnapps
Sloe Gin
Daiquiri
Margarita
Pina Colada
Chardonnay, Cabernet,
Merlot, White Zinfandel
Miller Lite & MGD
Bud & Bud Light

Grapefruit
O.J.
Sour mix
Cranberry
Garnishes
Vermouth
Soft drinks
Bartenders
Glass-bar glasses

Standard Liquor

Jim Beam	<i>Bourbon</i>
Hallers	<i>Gin</i>
Bacardi	<i>Rum</i>
Lauders	<i>Scotch</i>
Kamchatka	<i>Vodka</i>
Black Velvet	<i>Whiskey</i>
Windsor Canadian	

Amaretto
Peach Tree Schnapps
Sloe Gin
Chardonnay, Cabernet,
White Zinfandel
Miller Lite & MGD
Bud & Bud Light

Grapefruit
O.J.
Sour mix
Cranberry
Garnishes
Soft Drinks
Bartenders
Glass-bar glasses

Cash Bars: includes bartenders, mixes, ice and glassware\$25.00 per hr. setup

4-Hour Banquet (Over 200 people):

<i>Price per person</i>	House wine, beer
Standard\$9.95	and soft drinks\$7.95
Premium\$11.50	Soft drinks.....\$2.95
Special Premium\$12.95	<i>Price includes bartenders and glass-bar glasses.</i>
Super Special Premium ..\$15.95	<i>Shots are not included in bar service.</i>

*Please add 1.50
per person for each
additional hour.*

4-Hour Reception (between 50-100 people: add \$1.00 per person)

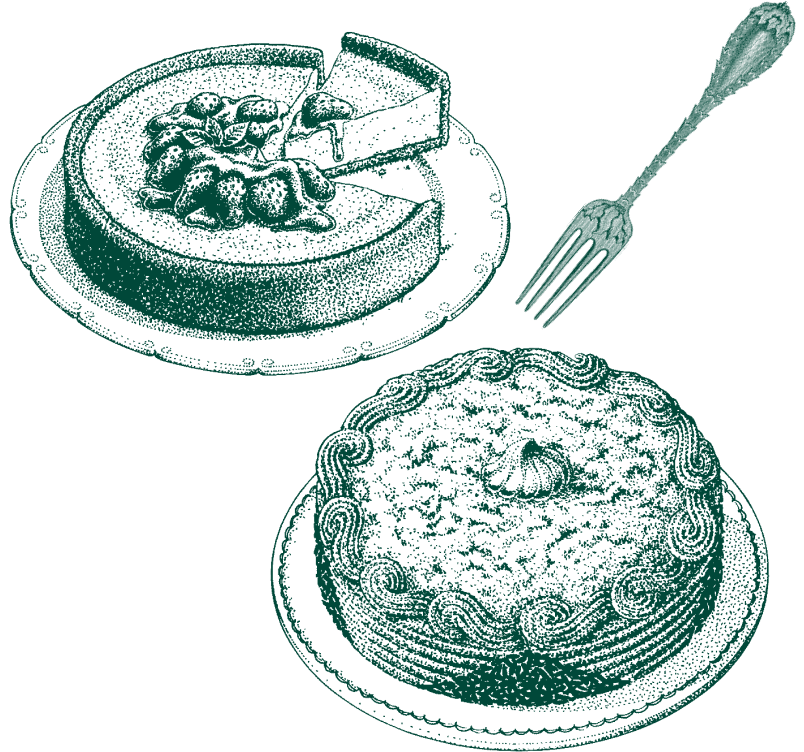
Super Special Premium adds Grey Goose, Crown Royal Reserve, Level, Cuervo, Bombay Sapphire, Absolut & Belvedere to everything already included in our Special Premium Beverage list.



DESSERTS

Additional charge per person

Ice cream	1.95
Sherbet	1.95
Italian spumoni	1.95
Helen's homemade rice pudding.....	2.50
New York style cheesecake	
Plain	3.75
With cherries or strawberries	3.95
Fresh baked homemade fruit pies.....	3.50
Homemade cream pies.....	3.95
Assorted Greek pastries	3.95
Chocolate or strawberry parfait	3.50
Caramel granny apple pie.....	4.50
Chocolate mousse	2.95
International pastry display	6.95
Special occasion cakes.....	1.75 & up



COFFEE

Table Service: Coffee poured at your table.

Choice of:

Coffee Station: Our ornate silver coffee urns, with choice of non-alcoholic flavored syrups. A variety of herbal and flavored teas, and an assortment of sugars will be displayed, at your request, to create the perfect after-dinner drink.

Kahlua, Baileys, Godiva, Amaretto or Frangelica can be added for an additional charge.

DECORATIONS

Hurricane candle w/ crystal holder, mirror and tapered candle5.50 per table
Gun metal candlebra w/ six crystal cone lights & votives.....10.50 per table

Ice sculptures and/or lighting packages available upon request

COMPLIMENTARY SERVICE

Antone's will tray tier and display all your favorite cookies on silver trays and provide you with china plates for your guests enjoyment, at no additional charge. Take-out containers are the responsibility of the host.

Antone's will slice & serve your cake on china plates at no additional charge as well.

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antone's CATERING POLICIES

BANQUET CENTRE
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1. Security deposit \$2.00 per person (wedding receptions \$3.00 per person). Guaranteed use of our Alexandria Room requires a double deposit. No dates will be held without deposit. No exceptions. Guaranteed minimum number of guests required upon booking. Saturday minimums apply. Please see your party planner. If a secured date must be changed, arrangements must be made at least one year prior to the originally scheduled date.
2. A security deposit only secures the date of an event, not a specific room, nor any of the prices for the date booked, unless a double deposit is made for the use of our Alexandria Room.
NO REFUNDS OF SECURITY DEPOSIT.
3. A total count is required 14 days prior to your event. The number given cannot decrease, nor be less than the number given on this contact. Additions to your count can usually be made up to 4 days in advance of your event. Final billing will be based upon the last count given and cannot be changed. **TOTAL BALANCE LESS DEPOSIT IS DUE ON THE DAY BEFORE THE EVENT.** Credit cards, please add 5% to your total bill.
4. Prices are subject to change due to fluctuating food costs. Deposit secures date only, it does not secure a specific room. Room space is determined on amount of people, if additional space is required there will be an extra charge.
5. There will be an overtime charge after 4 hours of \$300.00 per hour - \$150.00 per 1/2 hour.
6. Applicable sales tax plus 20% service charge for buffet and 24% for sit down will be added to all dinners.
7. Security charges are \$125, \$250, and \$375 based on the number of guests. Events over 4 hours will require an additional per hour security charge.
8. Menu must be finalized 30 days prior to event. Prices will be guaranteed at that time.
9. Antone's is not responsible for any lost or stolen articles.
10. Antone's is not responsible for failure to perform due to weather, fire, or utility failure.
11. The use of rice, confetti, or glitter is not permitted inside or outside of the premises. All decorations, including floral arrangements and centerpieces, must be removed immediately following the event. Extra charges will be added if the hall is left damaged or extremely dirty.
12. Food and beverage policy – all food and beverages (alcoholic & non-alcoholic), with the exception of wedding cakes and cookies, must be purchased through Antone's.
13. Linen charges are \$.85 per person
14. Antone's will custom make any menu that you desire, because we believe everyone should enjoy and remember your event, especially you.