

Call and speak with our catering team today! 610.873.5544
anthonyscucinafresca.com



Anthony's

CUCINA FRESCA

CATERING SERVICES

Exquisite Italian cuisine with uncompromising taste. Hand-crafted pastas and heartwarming flavors of Italian homestyle cooking with the freshest ingredients.

We kindly request 24 hours for all catering orders.

- In-store pick up
- Delivery
- Full-service catering
- Hosted events
- Premium Serviceware
- Family celebrations
- Corporate events
- Graduations
- Weddings
- Dietary needs



Appetizers

Small serves up to 12

Large serves up to 24

DANILO'S TASTING BOARD – SM. \$70 LG. \$130

Gorgonzola, sharp provolone, prosciutto di parma, roasted red peppers, kalamata olives, grapes, and honey served with italian crostini

GRILLED VEGETABLES – SM. \$55 LG. \$90

Grilled zucchini, kalamata olives, grilled asparagus, artichoke hearts, roasted red peppers, marinate mushrooms, eggplant

SEASONAL FRUIT – SM. \$40 LG. \$65

Assorted seasonal fruit arranged on a tray

CRUDITES – SM. \$35 LG. \$60

Celery, cucumber, cherry tomatoes, cauliflower, carrots, and broccoli served with homemade ranch dressing

ITALIAN TRAY – SM. \$60 LG. \$90

Pepper ham, capicola, genoa salami, provolone cheese served with crostini bread

ANTHONY'S CAPRESE SKEWER – SM. \$45 LG. \$75

Beautiful cherry tomatoes, homemade fresh mozzarella, basil topped with pesto and a balsamic glaze

BRUSCHETTA – SM. \$35 LG. \$60

Homemade mozzarella, fresh tomato, garlic, basil, olive oil and prosciutto served with crostini bread

MEATBALLS – SM. \$50 LG. \$90

Homemade Italian meatballs topped with our tomato sauce

STUFFED FIGS – SM. \$45 LG. \$80

Our dry figs stuffed with creamy mascarpone cheese and walnuts, served with prosciutto di parma

ANTHONY'S EGGPLANT – SM. \$35 LG. \$65

Sliced and baked eggplant topped with marinara sauce, basil, romano cheese, fresh mozzarella and olive oil

CRAB STUFFED MUSHROOMS – SM. \$50 LG. \$90

Local mushrooms stuffed with crab imperial

STUFFED JUMBO SHRIMP – SM. \$50 LG. \$90

Jumbo shrimp stuffed with crab imperial and wrapped in bacon

MINI CRAB CAKES – SM. \$70 LG. \$130

Lump crabmeat mixed with sauted onions, red bell peppers and our house blend of flavors seared to a golden brown

CLAMS AND MUSSELS MIX – SM. \$40 LG. \$70

Clams and mussels served in a spicy marinara sauce or a delicious white wine sauce, topped with homemade crostini bread

Salads

Small serves up to 12

Large serves up to 24

ANTIPASTO – SM. \$45 LG. \$90

Fresh mozzarella, prosciutto, gorgonzola, roasted red peppers, pears, grapes, and glazed mushrooms served over spring mix with balsamic glaze dressing

CAPRESE – SM. \$35 LG. \$65

Buffalo mozzarella, tomatoes, kalamata olives, and a fusion of pesto and olive oil served over greens with our balsamic glazed dressing

PEAR – SM. \$35 LG. \$60

Sliced pears marinated in a cinnamon sauce with gorgonzola and walnut, served over mixed greens with homemade vinaigrette dressing

ANTHONY'S SIGNATURE – SM. \$45 LG. \$85

Fresh strawberries, grapes, sliced almonds, goat cheese, and grilled salmon served over romaine lettuce, drizzled with honey and balsamic vinaigrette



Salads

(continued)

ORANGE - SM. \$35 LG. \$60

Sweet orange, fennel, gorgonzola, raisins, and toasted sliced almonds served over a bed of baby spinach and spring mix with balsamic mustard dressing

MANGO - SM. \$35 LG. \$60

Fresh mango, gorgonzola, radish, pecans, and sun-dried cranberries served over arugula with strawberry dressing

ORGANIC - SM. \$35 LG. \$60

Chick peas, sunflower seeds, feta cheese, kalamata olives, beets, and fresh mushrooms served over a bed of spinach with homemade honey vinaigrette dressing

HARVEST - SM. \$40 LG. \$70

Apple raisins, gorgonzola, and roasted pecans served over spring mix with raspberry vinaigrette dressing

TRADITIONAL CAESAR - SM. \$25 LG. \$45

Romaine lettuce, shaved parmesan cheese, croutons, homemade Caesar dressing

GARDEN - SM. \$25 LG. \$45

House green mix, cherry tomatoes, cucumber, green peppers

ADD CHICKEN TO ANY SALAD - SM. \$10 LG. \$20



Pastas

Half pan serves up to 12

Full pan serves up to 24

CUSTOM PASTA - HALF \$45 FULL \$80

Select a pasta: Linguine, penne, fettuccine, radiatore

Select a sauce: Rose, Alfredo, Marinara,odka

MEAT LASAGNA - HALF \$50 FULL \$85

Lasagna noodles layered with beef, mozzarella, ricotta, and parmesan in a sauce with a touch of nutmeg, marinara, and panna

STUFFED SHELLS - HALF \$40 FULL \$70

Filled with mozzarella, ricotta and parmesan cheese choose from blush, marinara or alfredo sauce

BAKED ZITI - HALF \$40 FULL \$80

Ziti layered with our homemade red sauce, ricotta, mozzarella, and parmesan cheese

SPINACH & CHEESE MANICOTTI - HALF \$45 FULL \$85

stuffed with ricotta, mozzarella, and parmesan cheese choose from blush, marinara or alfredo sauce

CHEESE RAVIOLI - HALF \$45 FULL \$80

Stuffed with mozzarella and ricotta cheese. Choose from blush, marinara, or alfredo sauce

LINGUINE ARRABIATA - HALF \$50 FULL \$85

Spicy arrabiata tomato sauce topped with fresh basil and parmesan cheese

SPINACH & RICOTTA RAVIOLI - HALF \$50 FULL \$85

Served with marinara sauce

PUMPKIN RAVIOLI - HALF \$50 FULL \$85

Served with truffle cream sauce

PEAR RAVIOLI - HALF \$50 FULL \$85

Served with butter and sage sauce

CHORIZO RAVIOLI - HALF \$50 FULL \$85

Served with a smoked roasted red pepper creamsauce

PENNE BOLOGNESE - HALF \$45 FULL \$85

our homemade meat sauce chopped basil and parmesan cheese

PENNE CHICKEN CARBONARA - HALF \$50 FULL \$85

homemade penne pasta, grilled chicken, egg yolk and parmesan cheese



CUCINA FRESCA

Entrees

Half pan serves up to 12

Full pan serves up to 24

PARMIGIANA

VEAL - HALF \$65 FULL \$120

CHICKEN - HALF \$55 FULL \$95

Served with marinara sauce

SALTIMBOCA

VEAL - HALF \$70 FULL \$130

CHICKEN - HALF \$60 FULL \$120

Chicken or veal sauteed with olive oil in a lemon butter white wine sauce, topped with prosciutto di parma, fresh mozzarella with sauteed baby spinach

MARSALA

VEAL - HALF \$70 FULL \$130

CHICKEN - HALF \$55 FULL \$120

Our version sauteed in a mushroom marsala wine sauce

PICATTA

VEAL - HALF \$70 FULL \$130

CHICKEN - HALF \$55 FULL \$120

Our version, sauteed in a white wine lemon butter sauce with capers

CACCIATORE

VEAL - HALF \$70 FULL \$130

CHICKEN - HALF \$55 FULL \$120

Local mushrooms, onions, roasted red peppers, fresh san marsano tomatos and white wine

EGGPLANT PARMIGIANA - HALF \$45 FULL \$85

Homemade fresh mozzarella and tomato sauce

ANTHONY'S VEAL - HALF \$70 FULL \$130

Slice veal, sauteed with shrimp and olive oil in a rose sauce over homemade linguine, topped with asparagus

VEAL GIOCONDA - HALF \$70 FULL \$130

Veal tips sauteed with mushrooms and goat cheese in a rose sauce served over linguine

SAUSAGE PEPPERS & ONIONS - HALF \$45 FULL \$85

Grilled italian sweet sausage, roasted red peppers and onions

HOT ROAST BEEF - HALF \$45 FULL \$85

ROAST PORK - HALF \$45 FULL \$85

Slow cooked roast pork loin

Seafood

Half pan serves up to 12

Full pan serves up to 24

SQUID INK LINGUINE WITH LOBSTER TAIL

HALF \$65 FULL \$160

Diced lobster tail in a lemon butter white wine sauce served over beautiful black linguine

SHRIMP & CRAB LEMON AND PEPPER LINGUINE

HALF \$60 FULL \$135

Shrimp, crab meat, asparagus, and cherry tomatoes, in a lemon butter and white wine sauce, served over lemon pepper pasta

LINGUINE WITH CLAMS - HALF \$55 FULL \$130

an assortment of whole & chopped littleneck clams, served over linguine in a white wine sauce or marinara sauce

LINGUINE WITH MUSSELS - HALF \$55 FULL \$130

An assortment of mussels, served over linguine in a whitewine sauce or a marinara sauce

SHRIMP SCAMPI - HALF \$55 FULL \$130

Shrimp sauteed in a lemon butter and garlic sauce over linguine

FRUTTI DI MARE - HALF \$65 FULL \$130

Clams, mussels, shrimp and calamari in a spicy marinara sauce served over linguine

SEAFOOD RISOTTO - HALF \$65 FULL \$110

Creamy arborio rice with clams, mussels, calamari and shrimp and parmesan sauce

PENNE VODKA WITH SHRIMP

HALF \$55 FULL \$120

Shrimp sauteed in vodka sauce with bacon served over penne pasta

LOBSTER AND CRAB MEAT RAVIOLI

HALF \$55 FULL \$90

Served with rose sauce

SAN REMO SALMON - HALF \$70 FULL \$160

Baked atlantic salmon with fresh mussels, clams and shrimp seved in a spicy marinara sauce

SICILIAN SALMON - HALF \$70 FULL \$160

Atlantic salmon baked to perfection in a garlic olive oil sauce

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Sides

Half pan serves up to 12

Full pan serves up to 24

SAUTEED SPINACH - HALF \$35 FULL \$65

ROASTED BRUSSEL SPROUTS - HALF \$35 FULL \$65

MASHED POTATOES - HALF \$35 FULL \$65

ROASTED POTATOES - HALF \$35 FULL \$65

GRILLED ASPARAGUS - HALF \$40 FULL \$70

ROASTED RED PEPPER - HALF \$35 FULL \$65

GRILLED VEGETABLES - HALF \$35 FULL \$65

ITALIAN LONG HOTS - HALF \$40 FULL \$70

BROCCOLI RABE - HALF \$40 FULL \$75

Desserts

Small serves up to 12

Large serves up to 24

CANNOLIS - SM. \$45 LG. \$85

Mix of chocolate cover and plain cannolis

MILLEFOGLIE CREAM CAKE - SM. \$45 LG. \$85

Three layers of puff pastry stuffed with our delicious pastry cream

ASSORTED DESSERT SMALL - SM. \$55 LG. \$90

Cream puff, cannolis, tiramisu, fruit tarts, millefoglie

COOKIES AND BROWNIES - SM. \$40 LG. \$80

Assorted cookies and brownies

HOMEMADE TIRAMISU - SM. \$45 LG. \$85

Elegant and rich dessert made with ladyfinger cookies, espresso, mascarpone cheese and marsala wine topped with cocoa powder





PROUD OF WHAT WE MAKE

Each dish in our restaurant is prepared under the direction of Owner and Head Chef Danilo Angelucci, who seeks to touch every customer through the memories and flavors from his childhood. At Anthony's, we believe that the Italian tradition of spending time at the table with family and friends, enjoying a delicious meal, is an important part of the recipe for a happy life.

Anthony's

CUCINA FRESCA

TAYLORED CATERING FOR ALL SPECIAL EVENTS

We believe in providing our customers with the best service possible from the moment you place your order until the food is set up for you by our professional and courteous staff. Whether you are planning a small business meeting or a large party, Anthony's Cucina Fresca is the perfect choice for any event.



Corporate

For your next corporate event, choose Anthony's. Our delicious menu is matched only by our exceptional service. We cater to all corporate groups and our only goal will be delivering a fantastic experience for your company.



Weddings

Make your dream wedding an unforgettable experience with premier wedding catering from Anthony's Cucina Fresca. Let us take the daunting task of feeding your guests so you can focus on your big day!



Occasions

We are happy to cater your family event, whether it's a big birthday, bat-mitzvah, family reunion, or holiday dinner. Our authentic Italian cuisine and quality service is sure to highlight your gathering of friends or family.

Anthony's

CUCINA FRESCA

Location:

78 W. Lancaster Ave., Downingtown, PA 19355

Hours of operation:

Monday thru Thursday: 10:30am – 9:30pm

Friday & Saturday: 10:30am – 10:30pm

Sunday: 11:30am – 9:00pm

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