

CATERING PACKAGES FOR 10

PASTA DINNER 12 PER PERSON

Includes 5 Homemade Italian Breads

CHOOSE ONE PASTA:

Rigatoni & Meatballs • Rigatoni & Sausage
Rigatoni Bolognese • Rigatoni Alla Vodka

CHOOSE ONE SALAD:

Garden Salad or Caesar Salad

VEAL DINNER 19 PER PERSON

Includes 5 Homemade Italian Breads

CHOOSE ONE VEAL:

Veal Parm • Veal Francese
Veal Piccata • Veal Marsala

CHOOSE ONE SIDE:

Rigatoni Marinara • Rigatoni & Broccoli
Mashed Potatoes • Green beans

CHOOSE ONE SALAD:

Garden Salad or Caesar Salad

CHICKEN DINNER 16 PER PERSON

Includes 5 Homemade Italian Breads

CHOOSE ONE CHICKEN:

Chicken Parm • Chicken Francese
Chicken Piccata • Chicken Marsala

CHOOSE ONE SIDE:

Rigatoni Marinara • Rigatoni & Broccoli
Mashed Potatoes • Green beans

CHOOSE ONE SALAD:

Garden Salad or Caesar Salad

FISH DINNER 22 PER PERSON

Includes 5 Homemade Italian Breads

CHOOSE ONE FISH:

Salmon Picatta • Anthony's Mahi Mahi
Roasted Red Pepper Salmon

CHOOSE ONE SIDE:

Rigatoni Marinara • Rigatoni & Broccoli
Mashed Potatoes • Green beans

CHOOSE ONE SALAD:

Garden Salad or Caesar Salad

STAFFING, RENTAL EQUIPMENT, AND MORE

(Rental equipment includes Delivery, set up and pick up)

CHAFING RACK

Includes 2-hour chafing dish fuel, serving utensils & labels

25

BUFFET TABLES

*Includes spandex tablecloth
(1 table accommodates up 4 chafing racks)*

25

CAMBRO SHELF HOT/COLD BOX

This insulated box will keep food at the right temperature for up to 4 hours, and is able to accommodate up to 5 Full-Size Pan and 10- Half-Size Pans

25

DISPOSABLE DINNERWARE

Set for 10, includes dinner plates, dessert plates, cups & pre-rolled napkins with silverware

25

TO-GO CONTAINERS

Set of 10, includes 9"x9" Microwavable containers with to-go bags

20

ROUND TABLE

*60" Round tables, Includes Black or white Spandex tablecloth
(Accommodates 8-10 people)*

25

RECTANGULAR TABLE

*30" x 72" Rectangular tables Black or white Spandex tablecloth
(Accommodates 6-8 people)*

25

COCKTAIL TABLES

32" Round tables, Includes Black or white Spandex tablecloth

15

RESIN FOLDING CHAIR

Black or white Padded chairs

5

EXPERIENCED STAFF MEMBER

*Server, Bartender or kitchen staff member
(4 Hour Minimum, Fee may differ on selected holidays)*

75/H

PORTABLE BAR

Includes 110 qt. Cooler with ice, 6 ft. Bar back table with black spandex tablecloth & 4 ft. Beverage Table

250

FULL BAR SERVICE

A complete selection of wine, beer, and premium spirits available à la carte

(MARKET PRICE)

4 FT. BEVERAGE TABLE DISPLAY

Includes 50 QT. Cooler with ice & table cover

40

BEVERAGE COOLER 50 QT: 20/100 QT: 30

Includes ice

SOFT BEVERAGE PACKAGE 4 PER PERSON

*Includes one 12 oz. can of soda and two 8 oz. bottles of water per guest.
(Minimum of 20 guests required)*

ICED TEA STATION

*Includes sweetened and unsweetened options, station table with tablecloth, beverage dispensers with ice and cups.
(Minimum of 20 guest Required)*

3 PER PERSON

COFFEE & TEA STATION

*Includes regular and decaffeinated options, Station table with tablecloth, urns for coffee and water, sweeteners, creamers, stirrers and hot cups.
(Minimum of 20 guests required)*

4 PER PERSON

SONY TOWER BLUETOOTH SPEAKER

Powerful sound to every corner of the room, includes one wireless microphone

150

PHOTOGRAPHY SERVICES STARTING AT 150 PER HOUR

*Professional photography coverage billed hourly, with full post-production editing included.
(2- Hour Minimum)*

VIDEOGRAPHY SERVICES STARTING AT 250 PER HOUR

*Professional video coverage billed hourly, including full post-production editing.
(2- Hour Minimum)*

PHOTOGRAPHY AND VIDEOGRAPHY STARTING AT 300 PER HOUR

*Professional photo & video coverage billed hourly, including full post-production editing.
(4- Hour Minimum)*

954-595-2104

2861 E. Commercial Blvd, Fort Lauderdale FL 33308

General Manager: Hector J. Cordova: 786-516-6618

Catering Manager: Luis Parrilla: 954-806-4120

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ASK ABOUT OUR ADDITIONAL EQUIPMENT RENTALS & MORE

***CONSUMER INFORMATION:** Please be advised that our products may contain or come into contact with common allergens, including wheat, eggs, dairy, soy, nuts, shellfish, and seafood. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. A minimum of 48 hours' notice is required for catering orders. Catering menus and availability may vary during select holidays. Catering menu may differ on selected holidays