

Menus

Thank you for your interest in Antun's of Westchester. Please view our photos of our facility and to view our magnificent wedding menu in the Gallery . Call our office at (914) 592-5260 and speak to one of our Banquet Managers regarding pricing and any additional information. Our prices are based on the day and date that you are looking for. Our extravagant Complete Wedding Package includes the following:

Antun's can customize each and every menu and we offer several different menus for select budgets and requests. Below is our most popular wedding package; however, Antun's also offers a Stimulus Wedding Package for our more price conscience clients. Ask about it today because catering does not need to be expensive anymore!

ANTUN'S WEDDING INFORMATION HIGHLIGHTS: We have a complete 5hr wedding package which includes:

- An Open Bar for 5hrs, serving name brand liquors, mixed drinks, beer, wine, champagne, soda and bar juices.
- A sumptuous Cocktail Hour with approximately eight to ten different hot and cold passing Hors d' Oeuvres, butler-style, a large Cold Buffet with assorted salads and traditional relishes and 2 Hot Chafing Dishes with food items of your choice.
- For Dinner, you will select a Fruit, Pasta or Soup Appetizer that you would like served to your guests.
- Then, you will select a Salad Course that you would like served to your guests.
- For your Dinner Entrée, you will select four (4) delicious selections and your guests will choose one (1) of the four (4) that day, or you can select one special duet combination entree; all entrees served with your choice of starch and vegetable. Freshly baked rolls and creamy butter is also served with dinner.
- For Dessert, our fantastic wedding package includes a magnificent presentation of Flaming Cherries Jubilee over French Vanilla Ice-cream. The presentation alone is one that you will always remember.
- After Dinner, you will have Coffee Service serving freshly brewed Columbian coffee, decaffeinated coffee and tea. International Coffees served with whipped cream, cordials and after dinner drinks, will be available upon request.
- A Tiered Wedding Cake, with your choice of cake, filling and style, is also included in this wonderful wedding package.
- Beautiful Fresh Flower Centerpieces for your guests tables are also included in this package, with your choice of color.
- Antun's has over 20 linen colors to choose from for the tablecloths and napkins, each with optional white imported lace overlays.
- Antun's provides you with your Place-cards and Direction cards.
- Beautiful Garden Areas are available for an outside ceremony, with a lover's bridge, ponds with fountains and fish and an amazing gazebo. For a 1/2 hour Ceremony, there will be an additional charged. If you would like to use the garden for pictures prior to your reception, speak with your Maitre D'.

A \$1,000 non-refundable deposit is required upon contract signing. For specific prices according to month and day, please call our Banquet Office at (914) 592-5260. Antun's of Westchester...Romantic Charm, Lasting Memories!

Full Detailed Complete Wedding Menu

Our wonderful full wedding package is presented below. Please note that this menu is a sample menu that most of our brides and groom select; however, upgrades, additions and customization of the menu is available. Please use this menu as a guide and if there are any menu items that are not listed that you would be interested in, please let your Banquet Consultant know.

At the start of your memorable event, your guests will be greeted by our staff and presented with a beautiful glass of Champagne, adorned with a wedding fruit.

Beverage Service

5 hour Open Bar serving name-brand liquors, mixed drinks, domestic beer, wine (red, white, zinfandel), champagne and an assortment of soda and bar juices

A Sumptuous Continental Cocktail Party & International Smorgasbord

One full hour of food and beverages served from beautiful, elaborately decorated tables, finished in imported lace, ferns, flowers, centerpieces and sterling silver trays.

Hors d'Oeuvres

Served from Silver Trays and other unique vessels, Butler-Style
(Chef's Selection of 8-10 items)

- Smoked Salmon on Dark Grain Bread
- Louisiana Breaded Shrimp with Cajun Mayonnaise
- Japanese California Sushi
- New Zealand Mussels
- Crab Rangoon
- Roast Beef on Barquette with Horse Radish Cream
- Miniature Frankfurters wrapped in Puff Pastry
- Swedish Meatballs
- Mini Quesadillas
- Potato Skins with Cheddar Cheese and Bacon Bits
- Miniature Potato Pancakes with Apple Sauce
- Mini Rubens on Rye Toast
- Deep Fried Calamari Strips
- Buffalo Wings with Bleu Cheese
- Sesame Chicken with Honey Mustard Sauce
- Crabmeat Salad on Cucumber Wheel
- Mini Pizza Bagels
- Mini Quiche
- Italian Bruschetta
- Oriental Egg Rolls with Duck Sauce
- Portobello Mushroom Steak Fries
- plus many other seasonal items

Cold Bistro Section

Elaborately decorated and displayed by our own Garde Manager which includes the items below:

Crudite Miniaturized Raw Vegetables presented with a Savory Dip
Fruit Platter
Beautifully Decorated Platter with a Medley of Fresh Fruit
Grilled Vegetables A variety of beautiful grilled Vegetables drizzled with Balsamic Glaze
Assorted Salads An assortment of cold, freshly prepared salads along with traditional relishes
Country French Charcuterie An assortment of Imported Cold Meats and Sausages presented with various Mustards and Melba Toast
Cheese Table A fine selection of Imported Cheeses artistically displayed for your guests
Mexican Sombrero A Ceremonial Mexican Sombrero filled with Assorted Chips and served with Salsa and Dipping Cheese
Breads of All Nations Unique and Exotic Breads from around the World displayed

Hot Flaming Chafing Dishes
(select 2 items of your choice)

- Sausage and Peppers
- Rice Pilaf
- Barbecue Pork
- Veal, Peppers and Mushrooms
- Fried Calamari Strips
- Chicken Oriental
- Swedish Meatballs
- Buffalo Chicken Wings
- Stuffed Cabbage

Additions to the cocktail hour are available and can be viewed on our Upgrades and Additions page. See upgrades menu for unique and affordable options to enhance your cocktail hour. Some of the options that you may want to include on your special day include: Chef Action Food Stations, Ice Sculptures, Shrimp Cocktail, etc.

Reception Toast

Champagne will be poured upon your guest arrival into the reception room for the Bride and Groom Toast

Appetizer

Freshly prepared Pasta, Fresh Fruit or Specially Selected Soup

(select one appetizer)

- Penne Ala Vodka
- Baked Ziti Parmigiana
- Penne with Broccoli in a Garlic Sauce
- Stuffed Shells
- Tortellini Primavera or Alfredo
- Rigatoni
- Cavatelli Bolognese
- Decorated sliced wedges of fruit with flavored coulis
- Fresh Fruit Supreme in a champagne glass
- Your specially selected and prepared soup suggestion

Salad Course

(select one salad item)

- Mixed Greens, tomatoes and cucumbers drizzled with our Creamy Herb-induced or Balsamic Vinaigrette Dressing
- Caesar Salad, lightly-tossed Romaine lettuce with Crispy Croutons and Parmesan Cheese
- Iceberg Lettuce Wedge with Chunky Bleu Cheese Dressing

Bread and Butter will be available at each table

Main Entrée

(Your selection of Four Entrées or One Special Duet Combination Entrée)

- Roast Prime Rib, Au jus

- Sliced Sirloin of Beef, in a delicious Mushroom Sauce
- Breast of Chicken Marsala, delicate mushroom and Marsala wine sauce
- Breast of Chicken Francaise, lemon and white wine sauce
- Breast of Chicken Cordon Bleu with Ham and Gruyere Cheese
- Grilled Alaskan Salmon, in a lemon white wine sauce / soy-ginger glaze / lobster-bisque sauce
- Grilled Fresh Tilapia, in a lemon white wine sauce / soy-ginger glaze / lobster-bisque sauce
- Filet of Sole Francaise, lemon and white wine sauce
- Filet of Sole Monte Cristo, stuffed with shrimp and crabmeat with sauce cardinale
- Filet of Sole Florentine, stuffed with spinach and cheese
- Sliced Roast Loin of Pork, in a mushroom reduction
- Specially prepared Pasta EntréeSpecial Duet Entrée:

Too many choices for your guests?...then why not be trendy and give them the best of both worlds with one Special Duet Combination Entrée for your guests and leave out the difficult decision making. The Special Duet Entrée contains Two (2) of the above listed entrées on the same plate. Most of the entrées can be selected for the special duet entrée, so ask your Banquet Consultant for more information.

Additional Main Entrée upgrades area available and can be viewed in the Upgrade and Additions section .

Selected Spanish and Caribbean menu items are also available for the Main Entrée and can be viewed in the International Menu section .

Vegetable Selection

(select one vegetable item)

- Fresh Steamed Broccoli
- Zucchini & Tomato
- Glazed Baby Carrots with Raisins
- Ratatouille
- Fresh Assorted Seasonal Vegetable Medley
- Cauliflower & Broccoli Au Gratin
- Creamed Spinach served Family Style
- Sautéed Stringbeans Almondine with Mushrooms

Potato Selection

(select one potato item)

- Baked Idaho Potato served with Sour Cream and Chives
- Roasted New Red Skin Potatoes
- Garlic Mashed Potatoes
- Gorgonzola Mashed Potatoes
- Stuffed Baked Potatoes
- Gourmet Potatoes, Mashed Potatoes with Sour Cream and Chunks of Sweet Potato
- Wild Rice Pilaf
- Vegetable Rice Pilaf
- Rice and Peas (Spanish-style)

Desserts

Special Presentation of Antun's Famous Flaming Cherries Jubilee over French Vanilla Ice Cream Flambéed by your Maitre'd in front of you and your guest

and

A Tiered Wedding Cake

Beautifully decorated with your choice of filling, flavor and style

Coffee Service and International Coffee

- Freshly Brewed Columbian Coffee, Decaffeinated Coffee and Tea will be served
- International Coffee serving a variety of Coffee's with Whipped Cream, Cordials and After Dinner Drinks, including Irish Coffee, Jamaican Coffee, Mexican Coffee and many others, will be served upon request by your guests

Also Included in Our Complete Wedding Package

- Fresh Flower Centerpieces for Your Guests Tables
- Place Cards and Directional Cards
- Choice of Linen and Napkin Colors
- Personal Maitre'd Service (gratuity additional)
- Private Bridal Suite for the length of your reception

If you have a food allergy, please speak with a Banquet Consultant.