TOP CUISINE CATERING

AT THE ANTHRACITE CAFE | OFF-PREMISE À LA CARTE MENU

We Offer Several Venue Options to Accommodate Your Private Events
We Also Specialize In Large Corporate Functions

Choose any combination of items from any category. Minimum 15 people per item. All prices are per person and subject to 6% sales tax.

CATEGORY ONE • PASTA

$2.95 PER PERSON

Baked Macaroni & Cheese

Cheese Baked Rigatoni

Penne Pasta — choice of marinara, mini meatballs & marinara, Bolognese, vodka blush, creamy Alfredo or Italian garlic sauce

Vegetable Primavera Penne — choice of marinara, vodka blush, creamy Alfredo or Italian garlic sauce

Buffalo Macaroni & Cheese

Cavatappi with Broccoli & Italian Garlic Sauce

Cheese Tortellini — choice of marinara, Alfredo or vodka blush ($3.25)

CATEGORY THREE • SPECIALTY DINNERS

INDIVIDUALLY PRICED

Our Famous Pretzel Chicken — $3.95

House-Smoked Pulled Pork — $3.95

Braised Short Rib in Au Jus — $4.25 Minimum(25PL)

Beef Tips Burgundy with Mushrooms — $4.25

Breaded Chicken Parmigiana — $3.95

Lasagna Roll-Ups — $3.95

Baked Fresh Cod with Lemon Butter — $5.25

CATEGORY FIVE • COLD SALADS

$2.25 PER PERSON

Italian Pasta Salad • Cole Slaw • Potato Salad

Macaroni Salad • Smoked Baked Beans

Garden Salad with Two Dressings • Caesar Salad

***Also Available: Fresh Rolls & Butter

Paper Package

Complete Chafer Rental

CATEGORY TWO • DINNERS

$3.50 PER PERSON

Italian Meatballs

Swedish Meatballs

Sliced Roast Beef in Au Jus

Steak Roll-Ups with Gravy

Baked Ham with Sweet Glaze

Center-Cut Breaded Pork Chops

Italian Roasted Porchetta

Sweet Italian Sausage & Peppers

Stuffed Cabbage (Piggies)

Chicken Francaise

Chicken Scampi

Chicken Marsala

Stuffed Chicken Breast

Breaded Chicken Tenderloins

Italian Roasted Chicken

Roasted Turkey Breast with Gravy

Turkey Roll-Ups with Gravy

CATEGORY FOUR • STARCHES & VEGETABLES

$2.50 PER PERSON

Fresh Whipped Potatoes with Gravy

Rosemary Roasted Red Potatoes

Roasted Sweet Potato Hash

Scalloped Potatoes • Au Gratin Potatoes

Garden Rice Pilaf • Dumplings & Cabbage

California Mixed Vegetables

Green Beans Almondine • Sweet Buttered Corn

Broccoli & Cauliflower Au Gratin

Butterscotch Carrots • Farmers Mix

DISPLAY PLATTERS & APPETIZERS

TOP CUISINE CATERING | OFF-PREMISE EVENTS

DISPLAY PLATTERS

25-person minimum per selection • Prices per person

Charcuterie Board $6.95

Antipasto Platter $6.95

Domestic Cheese Display $4.95

Seasonal Fruit Display $4.25

Garden Vegetable Display $3.95

HOT & COLD APPETIZERS

25-person minimum per selection • Call Mike at 570-208-9300 for pricing

- **Jumbo Shrimp Cocktail**
- **Scallops Wrapped with Bacon**
- **BBQ Shrimp Wrapped with Bacon**
- **Mini Breaded Crab Cakes**
- **Crab-Stuffed Mushrooms**
- **Sausage & Cheese Stuffed Mushrooms**
- **Casino Stuffed Mushrooms**
- **Italian Mini Meatballs**
- **Swedish Mini Meatballs**
- **Sweet & Sour Mini Meatballs**
- **Chicken Teriyaki Bites**
- **Chicken Francaise Bites**
- **Chicken Scampi Bites**
- **Breaded Chicken Bites (Choice of 1 Sauce)**
- **Buffalo Chicken Wings (Choice of 2 Sauces)**
- **Italian Bruschetta**
- **Vegetable Spring Rolls**
- **Mini Egg Rolls with Sweet Thai Chile Sauce**
- **Cocktail Franks in Puff Pastry**
- **Soft Pretzel Bites with Cheese Sauce & Mustard**
- **Mini Cheesesteaks**
- **Mini Reubens**
- **Cheeseburger Sliders**

For over 35 years, we have proudly served Luzerne County and the surrounding areas. Our commitment has always been to provide our customers with the highest quality food, freshly prepared from scratch with care, dedication, and attention to every detail.

LET US MAKE YOUR EVENT EXTRA SPECIAL

Call Mike Anytime for Personal One-On-One Service

570-208-9300

RED BUFFET MENU
$17.95

SALAD CHOICES:
Tossed Garden Salad, Caesar Salad or Cup of Chicken Soup

ENTRÉE CHOICES (PICK TWO)
Smoked Ham W/*Brown Sugar Glaze*
Sausage & Peppers in Marinara
Stuffed Cabbage (*Piggies*)
Boneless Breaded Pork Chops
Italian Meatballs
Swedish Meatballs
Steak Roll-Ups
Roast Beef in Au Jus
Stuffed Chicken Breast
Breaded Chicken Tenderloins
Chicken Francaise
Chicken Scampi
Chicken Marsala
Roasted Turkey Breast
Turkey Roll-Ups
Italian Roasted Chicken
Southern Fried Chicken Tenderloins *($1.00 *Extra*)
Beef Tips Burgundy *($1.25 *Extra*)
Pretzel Chicken Tenderloins *($1.95 *Extra*)
Chicken Parmigiana *($1.00 *Extra*)
Southern Pulled Pork *($1.75 *Extra*)
Baked Cod Filet *($2.00 *Extra*)

PASTA CHOICES (PICK ONE)
Baked Penne with Choice of: (*Marinara, Alfredo or Garlic Butter Sauce*)
Penne Ala Vodka
Penne Bolognese (*Meat Sauce*)
Penne With Mini Meatballs & Marinara *($1.00 *Extra*)
Cheese Baked Rigatoni
Baked Macaroni & Cheese
Shells & Broccoli
Cheese Tortellini in Marinara or Alfredo Sauce *($1.25 *Extra*)

POTATO CHOICES (PICK ONE)
Fresh Whipped Potatoes W/*Gravy*
Rosemary Roasted Red Potatoes
Scalloped Potatoes
Au gratin Potatoes
Rice Pilaf
Homemade Haluski with Hand Made Dumplings

VEGETABLE CHOICES (PICK ONE)
Green Beans Almondine
Green Beans Marinara
Country Mixed (*Carrots, Corn & Peas*)
Broccoli & Cauliflower Au Gratin
California Mixed Vegetable (*Broccoli, Cauliflower & Carrots*)
Butterscotch Carrots
Sweet Buttered Corn
Peas & Carrots

INCLUDES THE FOLLOWING
Bakery Fresh Rolls & Butter
Coffee & Soft Drinks

Price of Each Buffet is Subject to 6% Sales Tax and 20% Service Charge
*** (Additional Server Gratuity is Greatly Appreciated) ***
$100 Room Charge is Needed to Hold the Date. So it Acts as a Deposit But Does Not Come off the Final Bill and is NON-Refundable.
For All Buffets The Minimum Amount Of People 30 Adults
CALL MIKE ANYTIME FOR PERSONAL ONE-ON-ONE SERVICE AT 570-208-9300

WHITE BUFFET MENU
$19.95

SALAD CHOICES:
Tossed Garden Salad, Caesar Salad or Cup of Chicken Soup

ENTRÉE CHOICES (PICK THREE)
Smoked Ham W/*Brown Sugar Glaze*
Sausage & Peppers in Marinara
Stuffed Cabbage (*Piggies*)
Boneless Breaded Pork Chops
Italian Meatballs
Swedish Meatballs
Steak Roll-Ups
Roast Beef in Au Jus
Stuffed Chicken Breast
Breaded Chicken Tenderloins
Chicken Francaise
Chicken Scampi
Chicken Marsala
Roasted Turkey Breast
Turkey Roll-Ups
Italian Roasted Chicken
Southern Fried Chicken Tenderloins *($1.00 *Extra*)
Beef Tips Burgundy *($1.25 *Extra*)
Pretzel Chicken Tenderloins *($1.95 *Extra*)
Chicken Parmigiana *($1.00 *Extra*)
Southern Pulled Pork *($1.75 *Extra*)
Baked Cod Filet *($2.00 *Extra*)

PASTA CHOICES (PICK ONE)
Baked Penne with Choice of: (*Marinara, Alfredo or Garlic Butter Sauce*)
Penne Ala Vodka
Penne Bolognese (*Meat Sauce*)
Penne With Mini Meatballs & Marinara *($1.00 *Extra*)
Cheese Baked Rigatoni
Baked Macaroni & Cheese
Shells & Broccoli
Cheese Tortellini in Marinara or Alfredo Sauce *($1.25 *Extra*)

POTATO CHOICES (PICK ONE)
Fresh Whipped Potatoes W/*Gravy*
Rosemary Roasted Red Potatoes
Scalloped Potatoes
Au gratin Potatoes
Rice Pilaf
Homemade Haluski with Hand Made Dumplings

VEGETABLE CHOICES (PICK ONE)
Green Beans Almondine
Green Beans Marinara
Country Mixed (*Carrots, Corn & Peas*)
Broccoli & Cauliflower Au Gratin
California Mixed Vegetable (*Broccoli, Cauliflower & Carrots*)
Butterscotch Carrots
Sweet Buttered Corn
Peas & Carrots

INCLUDES THE FOLLOWING
Bakery Fresh Rolls & Butter
Coffee & Soft Drinks

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BLUE BUFFET MENU
$23.95

SALAD CHOICES:
Tossed Garden Salad, Caesar Salad or Cup of Chicken Soup

ENTRÉE CHOICES (PICK THREE)
Smoked Ham W/*Brown Sugar Glaze*
Sausage & Peppers in Marinara
Stuffed Cabbage (*Piggies*)
Boneless Breaded Pork Chops
Italian Meatballs
Swedish Meatballs
Steak Roll-Ups
Roast Beef in Au Jus
Stuffed Chicken Breast
Breaded Chicken Tenderloins
Chicken Francaise
Chicken Scampi
Chicken Marsala
Roasted Turkey Breast
Turkey Roll-Ups
Italian Roasted Chicken
Southern Fried Chicken Tenderloins *($1.00 *Extra*)
Beef Tips Burgundy *($1.25 *Extra*)
Pretzel Chicken Tenderloins *($1.95 *Extra*)
Chicken Parmigiana *($1.00 *Extra*)
Southern Pulled Pork *($1.75 *Extra*)
Baked Cod Filet *($2.00 *Extra*)

PASTA CHOICES (PICK ONE)
Baked Penne with Choice of: (*Marinara, Alfredo or Garlic Butter Sauce*)
Penne Ala Vodka
Penne Bolognese (*Meat Sauce*)
Penne With Mini Meatballs & Marinara *($1.00 *Extra*)
Cheese Baked Rigatoni
Baked Macaroni & Cheese
Shells & Broccoli
Cheese Tortellini in Marinara or Alfredo Sauce *($1.25 *Extra*)

POTATO CHOICES (PICK ONE)
Fresh Whipped Potatoes W/*Gravy*
Rosemary Roasted Red Potatoes
Homemade Haluski with Hand Made Dumplings
Scalloped Potatoes
Au gratin Potatoes
Rice Pilaf

VEGETABLE CHOICES (PICK ONE)
Green Beans Almondine
Green Beans Marinara
Country Mixed (*Carrots, Corn & Peas*)
Broccoli & Cauliflower Au Gratin
California Mixed Vegetable (*Broccoli, Cauliflower & Carrots*)
Butterscotch Carrots
Sweet Buttered Corn
Peas & Carrots

DESSERT CHOICES (PICK ONE)
Cheesecake W/*Fresh Fruit*
House Made Chocolate Cake
Hot Biscuit Strawberry Short Cake Alamode
Hot Fudge Brownie Alamode
House Made Carrot Cake

INCLUDES THE FOLLOWING
Bakery Fresh Rolls & Butter
Coffee & Soft Drinks

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