



**Dear Event or Convention Coordinator,**

**Visiting Tucson?**

Don't let your group leave without experiencing the award winning continental cuisine, world class wine list and magnificent views of Anthony's in the Catalinas restaurant, perfect for group events and intimate dining as well!

**Are you looking for . . .**

**A great location for a group night out or a relaxing luncheon?**

Whether you need a place to hold a private meeting or just to reward your guests with a special dining experience, choose *Anthony's* where you can select from **five different private rooms** for groups of all sizes. Plan an unforgettable event for your guests with Anthony's experienced meetings and event staff. You can create a personalized, pre-selected menu for your guests, meet with the sommelier to select the perfect wine pairings for your entrees, and design customized menus that fit your budget! Come in and visit Arizona's only commercial underground wine cellar.

**A restaurant to recommend to your guests?**

If you're not responsible for the off-site activities of your guests, they may still look to you for recommendations of Tucson's finest restaurants. **Recommend the best!** Anthony's features detail-oriented service and tableside preparation of Caesar salads and flambé desserts!

**Visit Anthony's online** to see for yourself what the restaurant has to offer!

Download our Special Event Planner to envision your event, even from afar. You will find pictures of private meeting rooms, sample menus and information about the restaurant's location relative to where your guests are staying. Our Special Events Planner is located online at [www.AnthonysintheCatalinas.com](http://www.AnthonysintheCatalinas.com)

For additional information or to make a reservation, please contact me at **(520) 299-1771**. We look forward to assisting you soon.

Sincerely,

Anthony and Brooke Martino  
Proprietors

*SPECIAL EVENT WINES*

<u>SPARKLING</u>	Domaine St. Michelle <i>Brut</i>	Washington	\$27.00
	Nicolas Feuillatte <i>Brut</i>	Champagne	\$73.00
	Veuve Cliquot <i>Brut</i>	Champagne	\$110.00
<u>CHARDONNAY</u>	Rodney Strong	Sonoma	\$32.00
	Cantina Tramin	Italy	\$40.00
	Bethel Heights	Oregon	\$60.00
<u>OTHER WHITES</u>	Alois Lageder <i>Pinot Grigio</i>	Alto Adige, Italy	\$37.00
	Seafried <i>Sauvignon Blanc</i>	New Zealand	\$ 30.00
<u>CABERNET SAUVIGNON</u>	14 Hands	Washington	\$28.00
	Castle Rock Reserve	Napa	\$36.00
	Franciscan	Oakville	\$49.00
<u>MERLOT</u>	Castle Rock	Napa	\$36.00
	Frog Leap	Napa	\$48.00
<u>OTHER REDS</u>	Van Duzer "Vintners Cuvee" <i>Pinot Noir</i>	Willamette	\$39.00
	Saintsbury <i>Pinot Noir</i>	Carneros	\$56.00
	Villa Trasqua Chianti Classico	Italy	\$42.00
	Yalumba Shiraz	Australia	\$39.00
	Martino <i>Malbec</i>	Argentina	\$45.00
	Poderi Ella <i>Barbaresso</i>	Italy	\$69.00

Experience one of the greatest "Wine Lists in the World" with over 2,000 selections. Anthony's in the Catalinas has been a *Wine Spectator* "Grand Award Winner" since 1993.

ANTHONY'S



in the Catalinas

### *Hot Hors d'oeuvres*

*Fresh tomato, basil & Provolone  
on crostini*  
\$4.00

*Shrimp crostini with horseradish,  
tomato & Provolone*  
\$8.00

*Sonoran Duck Quesadilla*  
\$4.00

*Potstickers with soy ginger sauce*  
\$4.00

*Vegetable or Sausage stuffed mushrooms*  
\$4.00

*Vegetable or chicken spring rolls*  
\$4.00

*Meatballs with Dijon mustard sauce*  
\$4.00

*Smoked Bacon wrapped Quail Breast*  
\$6.00

*Tempura chicken*  
\$4.00

*Tempura shrimp*  
\$8.00

*Mini Crab cakes*  
\$4.00

*Bacon wrapped scallops*  
\$8.00

### *Cold Hors d'oeuvres*

*Salmon mousse with crostini*  
\$4.00

*Smoked duck breast on crostini  
with mango chutney*  
\$6.00

*Smoked salmon on pumpernickel  
with cream cheese*  
\$4.00

*Black forest ham & hearts of  
palm with cream cheese roulade*  
\$4.00

*Chili charred beef on crostini*  
\$4.00

*Pate on toast points*  
\$4.00

*Prosciutto & Crostini*  
\$4.00

*Oysters on the half shell*  
Market Price

*Assorted seafood platter*  
Market Price

*Fresh fruit platter*  
\$4.00

*Fresh vegetable platter*  
\$4.00

*Assorted cheese platter*  
\$4.00

*Listed prices based on 2-pieces per person, with the exception of platter set-ups.  
Availability may vary according to season. Prices are subject to change.*

## Appetizers

### *House Smoked Salmon*

*Hickory smoked on premise & served with cream cheese, onions, capers & lemon*

\$12.95

### *Scallops Rockefeller*

*One half dozen baked with Florentine sauce, topped with béarnaise & pancetta*

\$14.95

### *Imported Prosciutto Di Parma*

*Served with imported Italian artichokes, caramelized onions, shaved Reggiano parmesan & fig compote olives, cornichons & crostini*

\$12.95

### *Anthony's Crab Cakes*

*Pan seared lump crab cakes, fresh dill, lemon served with a lemon beurre blanc & chive & pepper oil*

\$18.95

### *Ahi Tuna Carpaccio*

*Chili-charred Ahi tuna served with field greens and a ginger-wasabe-soy-lime sauce*

\$14.95

### *Escargot Du Chef*

*Baked with garlic butter, Danish blue cheese & topped with seasoned ciabatta bread crumbs*

\$16.95

### *Jumbo Shrimp Cocktail*

*Chilled jumbo shrimp served with avocado, mandarin orange salsa, & southwestern cocktail sauce*

\$16.95

### *Shrimp Lejon*

*Stuffed with horseradish, wrapped with applewood smoked bacon & served with a caper remoulade sauce*

\$16.95

### *Chili-Charred Beef Carpaccio*

*Chili-charred beef, thinly sliced and garnished with tomatoes, virgin olive oil & balsamic vinegar*

\$13.95

### *Sonoran Quesadilla*

*Shredded duck confit, southwestern black beans, cilantro pesto, pepper jack cheese & salsa fresca*

\$12.95

### *Anthony's Caesar Salad for Two*

*Prepared tableside for two or more persons  
\$9.95 per person*

### *French Onion "Gratinée ol' Bretonne"*

*Bubbling with gruyere cheese & a splash of applejack  
\$8.00*

### *Chateaubriand*

*Heart of the tenderloin of beef grilled and served with chateau sauce & sauce béarnaise*

*\$40.95 per person*

### *Grilled Salmon*

*Fresh Atlantic Filet grilled and served with Brandy shrimp cream sauce*

*\$32.95*

### *Veal Marsala*

*Scallopini of veal sautéed with fresh mushrooms and Marsala wine*

*\$34.95*

### *Filet Mignon*

*Grilled & served with béarnaise & chateau sauces*

*\$34.95*

### *Beef Medallions*

*Two medallions, pan seared, and served with wild mushrooms and mushroom sauce*

*\$30.95*

### *Shrimp Santorini*

*Sautéed shrimp with roasted garlic, crushed red pepper, dill, ciabatta bread crumbs & feta*

*\$34.95*

### *Beef Wellington*

*Filet baked in puff pastry with pâté, mushroom duxelle & prosciutto, served with Perigueux sauce*

*\$42.95*

### *Roasted Rack of Lamb*

*Herb crusted with Dijon mustard and served with Rosemary mint sauce*

*\$38.95*

### *Roast Duckling Au Poivre*

*Crispy roast duckling with a green peppercorn sauce, served with a mixed wild rice*

*\$34.95*

### *Chicken Catalina*

*Pan seared chicken breast with artichokes, mushrooms & scallions, served with lemon sauce*

*\$29.95*

### *Sausage Bucatini*

*Sautéed homemade Italian sausage with roasted tomato, red bell pepper & garlic purée, with mascarpone and basil*

*\$30.95*

### *Vegetable Platter & Jasmine Rice*

*Grilled eggplant, zucchini, squash, tomatoes, artichokes, spinach & wild mushrooms, with a basil infused olive oil*

*\$31.95*

*We offer dinner specials & fresh fish selections daily.*

*Above entrees are served with vegetables & starch and a choice of Soup du Jour, Field Salad or Fresh Fruit Plate.*

*We gladly accept Visa, Mastercard, Diners Club & Discover. Anthony's does not accept checks.*

*Consuming Raw or un-cooked meat, fish, poultry, seafood, or shellfish can increase your risk of foodborne illness.. This is especially true for people with certain medical conditions.*

ANTHONY'S



in the Catalinas

## *Dessert Menu*

### *Crème Brûlée*

*Orange & French vanilla bean custard*

*\$8.00*

### *Triple Mousse Tower*

*Layers of white, dark & milk chocolate Mousse*

*\$8.00*

### *Lemon Mousse Cake*

*Lemon Mousse, sponge base, topped with a layer of lemon glaze  
and chocolate piping*

*\$8.00*

### *Chocolate Fondant*

*Chocolate layer cake filled with a rich chocolate cream, topped  
with a chocolate miroir and rimmed with chocolate flakes*

*\$8.00 per person*

### *Molten Lava Cake*

*Heated Chocolate cake with a warm fudge center*

*\$8.00*

### *Italian Five Berry Tart*

*Blackberries, raspberries, red & black currants, and strawberries  
served with a chantilly cream filled pastry*

*\$9.00*

### *Tiramisu*

*Sponge cake, Mascarpone cream and espresso drenched ladyfingers,  
topped with waves of mascarpone and dusted with cocoa powder*

*\$8.00*

### *Chocolate Ganache Cheesecake*

*New York style cheesecake topped with a thick  
layer of chocolate ganache*

*\$8.00*



**CREDIT CARD AUTHORIZATION FOR SPECIAL EVENTS**  
THE UNDERSIGNED HEREBY AUTHORIZES THE FOLLOWING CHARGES:

- SPECIAL EVENT & PRIVATE ROOM DEPOSIT**
- FOOD, LIQUOR OR AV EQUIPMENT ASSOCIATED WITH EVENT**

**EVENT & DEPOSIT INFORMATION:**

Event Title: \_\_\_\_\_

Event Host: \_\_\_\_\_

Organization: \_\_\_\_\_

Event Date: \_\_\_\_\_ Deposit Amount: \_\_\_\_\_

MAXIMUM AMOUNT TO BE INCURRED: \_\_\_\_\_  
(If intending to pay for entire bill with this card, please indicate the maximum amount.)

**DEPOSIT DETAILS:**

This deposit will hold the reservation for and go towards payment of the aforementioned event. The deposit is refundable only if cancellation of event is made 14 days prior to the scheduled date of the event, less any credit card processing fees. If cancellation is made less than 13 days prior to the event, deposits are not refundable except at the owner's discretion.

**PAYMENT INFORMATION:**

This deposit is to be billed directly to the following credit card:

Card Type: \_\_\_\_\_ Card Number: \_\_\_\_\_ Expiration: \_\_\_\_\_

Name (please print): \_\_\_\_\_

Billing Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_

As authorized holder of the aforementioned credit card, I hereby acknowledge understanding of the aforementioned special event deposit conditions. I also accept full responsibility for the charges incurred as a result of the aforementioned reservation up to the maximum amount specified. I also guarantee the payment of such charges at the request of my credit card establishment as the result of this authorization.

Print Name: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

CARDHOLDER MUST ATTACH A LEGIBLE PHOTOCOPY OF BOTH SIDES OF THE CREDIT CARD FOR VERIFICATION.  
**ACCEPTED CARDS: VISA, MASTERCARD, DISCOVER, AMERICAN EXPRESS, DINERS CLUB.**

[www.anthonysintheatalinas.com](http://www.anthonysintheatalinas.com)

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