



CUCINA ITALIANA

## Chef's Table

Our Chef's Table, located in our Tuscan-inspired demonstration kitchen, offers a unique culinary destination. Here you'll enjoy having your own personal Chef who will prepare your customized meal tableside and a Sommelier to present your wines.

When you arrive, you and your guests will be warmly welcomed with a glass of Prosecco and an antipasto platter featuring Italian charcuterie and olives. Your Chef and Sommelier will work closely together to pair your dishes with the perfect wines. They'll also be delighted to share their expertise with you as you experience a dining adventure like no other.

The Chef's Table is designed for a minimum of 6 guests and maximum of 12 guests. Please call 843.785.6272 to reserve the Chef's Table.

### Chef's Table Pricing

3 Courses – \$225  
(Appetizer, Entrée & Dessert)

4 Courses – \$275  
(Appetizer, Pasta, Entrée & Dessert)

5 Courses – \$350  
(Appetizer, Pasta, Fish, Entrée, Dessert)



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## In-Home Catering



As a true culinary destination, Michael Anthony's offers you a moveable feast—one that we can take right to your own home. Let us help you host a simple, intimate affair or a large, spectacular gathering. Your personal chef will craft a customized menu with you, purchase the ingredients and prepare the meal right in your kitchen.

## Personalized Dinners



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# Catering Menu



Call Monday through Saturday between 10:00am and 4:00pm to place your order. A minimum of 48 hours is required for all orders.

**843 · 785 · 6272**

Orleans Plaza · 37 New Orleans Road  
Hilton Head Island · SC · 29928



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## Private Dining

Michael Anthony's has long been a culinary destination for special events of all kinds. We offer private dining options either in our Tuscan-inspired Cucina (up to 55 guests) or gracious Wine Room (up to 26 guests). We stand ready to help you host a truly memorable gathering and will work closely with you on menu selections, wine pairings, and even personalized décor.

Our private dining destinations are perfect for wedding rehearsal dinners, bridal parties, anniversaries, special birthdays, graduation parties, reunion events, and much more.

And we also have many years of experience hosting smaller corporate events. Our versatile private dining options can be configured for business presentations, conference meetings, and other professional gatherings. Well equipped with most audio-visual services, we have proudly hosted events for clients such as HGTV, Hearst Magazines, Verizon, and Merrill Lynch.

To book a private party or special event, please contact our Events Director Josh Thompson at 843-785-6272. Or visit our website at [www.michael-anthonys.com](http://www.michael-anthonys.com). Select the "Private Dining" tab in the drop down menu and submit an inquiry by clicking on the link Private Dining Inquiry to submit your event request.



## Antipasti

Serves up to 10

### Antipasto Platter - \$125

Prosciutto, coppa, soppressata, fontina, asiago fresca, mixed olives, roasted red peppers, marinated artichokes, mostarda, crackers

### Cheese Platter - \$90

Fontina, asiago fresca, grana padano, gorgonzola, mostarda, crackers

### Arancini di Riso - \$75

Parmigiano risotto balls stuffed with fontina, rolled in breadcrumbs and fried. Served with vodka sauce

### Eggplant Involtini - \$75

Lightly fried eggplant rolled with herbed ricotta, topped with Parmigiano and mozzarella, and baked with pomodoro sauce

### Meatballs (20) with Pomodoro Sauce - \$75

House made meatballs made with beef, veal and pork, served with pomodoro sauce



## Salads

Serves up to 10

### Mista Salad - \$55

Mixed baby greens with tomatoes, red onions, cucumbers and balsamic vinaigrette

### Gorgonzola and Pear Salad - \$65

Mixed baby greens with sweet gorgonzola, poached pears, honey-roasted pine nuts and balsamic vinaigrette

### Caesar Salad - \$60

Hearts of romaine with classic Caesar dressing, croutons and shaved Parmigiano

### Panzanella Salad - \$65

Tomato, cucumber, red onion, arugula, fresh mozzarella and crusty bread, tossed with a red wine vinaigrette

### Caprese Salad - \$65

Sliced tomatoes, fresh mozzarella, roasted red peppers, fresh basil, extra virgin olive oil and balsamic vinegar

## Pasta

Serves up to 10

\*\*Gluten free options available

### Lasagna Bolognese - \$120

Baked layers of fresh pasta sheets, Bolognese sauce, Parmigiano, bechamel and mozzarella

\*GF not available

### Vegetable Lasagna - \$120

Baked layers of fresh pasta sheets, roasted vegetables, pomodoro sauce, mozzarella and Parmigiano

\*GF not available

### Four-Cheese Manicotti - \$120

Pasta tubes stuffed with ricotta, mozzarella, caciocavallo and Parmigiano, baked with pomodoro sauce

\*GF not available

### Spinach and Ricotta Stuffed Shells - \$120

Pasta shells filled with spinach and ricotta, topped with mozzarella and baked in pomodoro sauce

\*GF not available

### Chicken and Sundried Tomato Stuffed Shells - \$120

Pasta shells filled with ricotta, grilled chicken, sundried tomatoes, topped with mozzarella and baked in pomodoro sauce

\*GF not available

### Fettuccini Alfredo - \$120

Fettuccini with a butter, cream and Parmigiano sauce

### Pasta Bolognese - \$120

Choice of spaghetti or penne with classic meat sauce of Bologna

### Penne alla Vodka - \$120

Penne pasta with creamy vodka sauce



## Entrées

Serves up to 10

\*\*Gluten free options available



### Eggplant Parmigiana - \$120

Lightly breaded and fried eggplant baked with mozzarella, Parmigiano and pomodoro sauce

### Chicken Parmigiana - \$150

Chicken breasts lightly breaded and fried, baked with pomodoro sauce, fresh mozzarella and Parmigiano

### Chicken Marsala - \$150

Chicken breasts sautéed with wild mushrooms and Marsala wine

### Chicken Limone - \$150

Chicken breasts sautéed with lemon, capers, garlic, demi-glace

### Chicken Saltimbocca - \$150

Chicken breasts topped with prosciutto and sage, sautéed in a white wine demi-glace

### Chicken Scarpariello - \$150

Chicken breasts sautéed with Italian sausage, red peppers, onions, cherry peppers, garlic, white wine and basil



## Sides

Serves up to 10

Meatballs (20) with Pomodoro Sauce - \$75

Sausage and Peppers - \$75

Pasta with Aglio e Olio or Pomodoro Sauce - \$40

Roasted Fingerling Potatoes - \$40

Roasted Vegetables - \$40

Cold Pasta Salad - \$50

Brussels Sprouts with Pancetta and Onions - \$40



## Desserts

Serves up to 10

### Cannoli - \$50

Cannoli filled with ricotta and chocolate chips

### Profiteroles - \$50

Homemade Italian crème puffs filled with vanilla cream and drizzled with chocolate sauce

### Tiramisu - \$50

Espresso and rum-soaked ladyfingers layered with a mascarpone mousse and cocoa

**\*\*All catering orders must be picked up by 6:00pm\*\***