

# *Anthem* WEDDINGS

*by Anthem* CATERERS



Food and drink are the traditional foundation of any celebration and a particularly revealing measure of style and hospitality.

Determining your fare will be like creating a culinary masterpiece. The right selection can underscore a theme, establish the party's tone, add regional flair and enhance cultural and ethnic traditions.

## Las Vegas -- Like No Other

Las Vegas is uniquely beautiful. Surrounded by spectacular red rocks, the Las Vegas Valley never ceases to amaze people with its stunning visual impact.

Las Vegas offers the best of both worlds:  
stunning natural beauty with a truly special feeling and atmosphere,  
and the services of world-class professionals to create an event of the highest caliber.

Orchestrating your rituals requires a team of dedicated professionals, led by renowned caterer Victor Scott. His lavish catering productions and attention to detail are legendary.

### We Guarantee:

Your uncompromising good taste will be richly rewarded.  
You and your guests will be showered with attentiveness.  
You will feast on the award-winning cuisine that is the pinnacle of expertise in the industry.

**Our greatest achievement & pleasure  
comes from your happiness!**

Our reception includes the highly recommend complementary services of our Catering Consultant to assist you in your selection of music, photography, video, florist and anything else that would be needed to make your wedding the special day of your dreams.

Your Catering Consultant is \_\_\_\_\_ Date & Time of Consult \_\_\_\_\_

Day & Date of Wedding \_\_\_\_\_

Wedding Location \_\_\_\_\_

Reception Location \_\_\_\_\_

Time of Wedding \_\_\_\_\_ Time of Reception \_\_\_\_\_

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by *Anthem* CATERERS

To schedule a consultation with your  
personal Catering Consultant contact:

Ray Esposito or Andrea Trubiro  
(702) 614-5834

info@anthemweddings.com  
Las Vegas & Henderson, Nevada

## Cocktail Reception

Our menus are designed and prepared specifically to your individual preference.

### Hot Hors D'Oeuvres

Served by Wait Staff on Sterling Silver Trays

*Your choice of four:*

Fresh Mozzarella en Carrozza with Marinara Sauce  
Stuffed Mushroom Caps with melted Fontina Cheese  
Scallion & Olive Cream Cheese on Fresh Belgian Endive  
Cajun Chicken Brochettes  
Cocktail Franks in a Flaky Dough Crust  
Mini Vegetarian Spring Roll with Duck Sauce  
Tomato Bruschetta  
Rice Croquettes  
Salmon Mousse on Bagel Chips with Fresh Dill  
Cheese & Parsley Sausage en Croute

### Elegantly Arranged Cold Display

Intricately Detailed From Our Renowned Garde Manager  
An Assortment of Imported Wheels of Cheese  
(Served with English Crackers & Sweet Grapes)  
Iced Fresh Vegetable Crudites & Dips  
Exotic Fresh Fruit Display  
Freshly Baked French & Italian Bread Display

### Sommelier Station

A Selection of Fine Domestic & Imported Wines

### Full Service Bar

Please See Details of Full Service Bar on Page 8

# Plated Dinner

## ✧ Our Signature Champagne March and Toast ✧

Poured after your guests are seated

### Appetizer

*Your choice of one:*

Pasta Primavera

Penne Pomodoro

Medley of Fresh Fruit with Coconut Dessing

Homemade Fresh Mozzarella with Beefsteak Tomato

Fresh Mozzarella with Sundried Tomato Vinaigrette

Fresh California Strawberries al Orange (seasonal)

with Curacao Liqueur Grand Marnier & Fresh Mint

### Soup or Salad

*Your choice of one:*

#### Soups:

Stracciatella Romano ✧ Tortellini en Brodo ✧ Vegetable Minestrone ✧ Chicken Noodle

#### Salads:

Tossed Seasonal Baby Greens ✧ Classic Caesar ✧ Greek

### Entrée Selections

Chateaubriand – Sliced Prime Filet Mignon, with a Mushroom-Champignon Sauce

Chicken Piccata – Boneless Breast of Chicken,

sautéed in White Wine, Lemon & Butter, with Fresh Artichokes & Cherry Tomatoes

Chicken Francese – Egg Battered Boneless Breast of Chicken,

sautéed in Butter, Lemon & White Wine

Chicken Marsala – Boneless Breast of Chicken,

sautéed in Marsala Wine Sauce with Marinated Mushrooms

Norwegian Salmon Filet with Dijon Sauce

Shrimp Scampi, with Butter & Garlic Sauce served over a Bed of Jasmine Rice

Chef's Choice of Fresh Fish of the Season

*All Entrée Selections Served With:*

A Medley of Sauteed Fresh Vegetables & Chef's Potato Du Jour

### Dessert

Beautifully Decorated Wedding Cake of Your Dreams

From Freed's Bakery of Las Vegas

Additional Delectable Dessert Specialties  
and Chocolate Fondue Fountain Also Available

### Coffee Station

Brewed Regular & Decaffeinated Coffee & Tea

Includes Iced Tea & Lemonade

# Buffet Dinner

## ✧ Our Signature Champagne March and Toast ✧

Poured after your guests are seated

### Hot Buffet Dinner Entrees

*From our Superb Assortment of International Specialties*

*Your choice of four:*

|  |                                      |
|--|--------------------------------------|
| Chicken Contadina                        | Sweet & Sour Chicken                 |
| Seafood Newberg                          | Barbecued Danish Spareribs           |
| Italian Meatballs with Peppers           | Stuffed Cabbage                      |
| Grilled Atlantic Salmon with Dijon Sauce | Kashe Varnishkes                     |
| Stuffed Eggplant Sorrentino              | Sesame Chicken                       |
| Veal & Peppers                           | Chicken Francese                     |
| Fried Calamari with Hot Sauce            | Spanish Paella                       |
| Farm Raised Herb Chicken Tetrizzini      | Risotto Milanese with Wild Mushrooms |
| Steak Pizzaiola with Mushrooms           | Spinach Lasagna                      |
| Arroz con Pollo                          | Chicken with Honey & Mustard         |
| Pastichio                                | Ravioli al Pesto                     |
| Spanikopita                              | Zucchini Rollatini                   |
| Mousaka                                  | Steak Teriyaki                       |
| Kielbasa with Sauerkraut                 | Escarole, Sausage & Cannellini Beans |
| Chicken Cacciatore                       | Pork Cutlet Milanese with Spinach    |
| Calamari Marinara                        | Sausage & Three Color Peppers with   |
| Seafood Scampi Style                     | Sweet Onions                         |

### Hot Buffet Dinner Side Choices

*Your choice of two:*

| <b>Vegetables</b>            | <b>Starches</b>      |
|------------------------------|----------------------|
| Vegetable Sir-Fry            | Roasted Red Potatoes |
| Green Beans Amandine         | Whipped Potatoes     |
| Glazed Pea Pods with Carrots | Sweet Medley Trio    |
| Steamed Broccoli             | Au Gratin            |
| Ratatouille                  | Steamed White Rice   |
|                              | Rice Pilaf           |

### Salad Bar

Classic Caesar &  
House Salad with assorted dressings

## *Buffet Dinner (con't)*

### Chef's Carving Station

*A Selection of Fine Meats, Carved to Order*

*Your choice of one:*

Roast Prime Rib Au Jus  
Freshly Roasted Vermont Turkey with Jellied Cranberries  
Honey Smoked Virginia Ham with Pineapple Ring Garnish  
Glazed Corned Beef with Dijon & Honey  
Stuffed Loin of Pork with Apples & Raisins  
Roast Leg of American Lamb with Mint Jelly

### Gourmet Pasta

*Your choice of one:*

Farfalle Primavera  
Linguine Aglio Olio  
Penne Filetto Pomodoro  
Linguine with Red or White Clam Sauce  
Cavatelli Bolognese  
Fettuccine Carbonara  
Penne with Gamberretti, Broccoli & Fresh Tomato

### Dessert

Beautifully Decorated Wedding Cake of Your Dreams  
From Freed's Bakery of Las Vegas

Additional Delectable Dessert Specialties  
and Chocolate Fondue Fountain Also Available

### Coffee Station

Brewed Regular & Decaffeinated Coffee & Tea  
Includes Iced Tea & Lemonade

## *Anthem Exclusive: Fresh from Las Vegas*

### Fresh Garden Action Station

Custom Prepared Salads with a wide array of Fresh Seasonal Ingredients  
Fresh Fruit Displays  
Vegetable Crudite

### Seafood Station

Fresh Cold Shrimp, Oysters, Clams, with Cocktail Sauce and Lemon  
Chef's Selection of Hot Seafood Dishes

### Carving Station

Roast Prime Rib Au Jus  
Chateaubriand – Sliced Prime Filet Mignon, with a Mushroom-Champignon Sauce  
Stuffed Loin of Pork with Apples & Raisins

### Hot Side Choices

*Your choice of two:*

#### **Vegetables**

Vegetable Sir-Fry, Green Beans Amandine,  
Glazed Pea Pods with Carrots, Steamed Broccoli, Ratatouille

#### **Starches**

Roasted Red Potatoes, Whipped Potatoes, Sweet Medley Trio  
Au Gratin, Steamed White Rice, Rice Pilaf

### Dessert Station

Beautifully Decorated Wedding Cake of Your Dreams  
From Freed's Bakery of Las Vegas

*Additional Delectable Dessert Specialties:*

Flaming Bananas Foster, Ice Cream Sundae Station, Assorted Pies a la Mode  
Assorted Cobblers, Tahitian Bread Pudding.  
Chocolate Fondue Fountain Also Available

### Coffee Station

Brewed Regular & Decaffeinated Coffee & Tea  
Includes Iced Tea & Lemonade

## Full Service Bar

Full Service Bar with Premium Brand Liquors Served  
Throughout Your Cocktail Hour and Reception \*

### Package Includes:

#### Liquors

Skyy Vodka  
Tanqueray  
Jim Beam  
Canadian Club  
Bacardi Light  
Cuervo Tequila  
Cutty Sark

*Other Premium Liquors Available Upon Request*

#### Beers

Assortment of Bottled Beers

#### Wines

Cypress Merlot  
Cypress Chardonnay  
Berringer White Zinfandel

*\*Please see your Catering Consultant for special requests and upgrades.*

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