

Catering Packages

ALL PACKAGES INCLUDE BREAD

Pasta Night

10 ppl \$120 Choice of: 20 ppl \$240
One Salad One Pasta
Garlic Bread

Traditional Dinner

10 ppl \$175 Choice of: 20 ppl \$350
One Salad One Entree
Two Sides

Italian Classic

10 ppl \$225 Choice of: 20 ppl \$450
One Salad
One Entree One Pasta
Two Sides

Dinner at Nonna's

10 ppl \$300 Choice of: 20 ppl \$600
Two Antipasti Two Entrees
Two Salads Two Sides
Two Pastas One Tiramisu

In-Home Catering



When the most exclusive dinner reservation in town is at your own table, entrust Michael Anthony's to make the evening unforgettable! Whether you're looking to host a simple, intimate gathering or an extravagant affair, your personal chef will craft a personalized menu that fits your occasion, purchase the ingredients and prepare the dinner right in your kitchen.

Chef Peter Frazzano



Our Market and Catering Manager, Chef Peter Frazzano's culinary career began early on, inspired by his Italian parents and their love and respect for quality and tradition. After graduating from the Art Institute of Atlanta, Peter headed to Italy to study and graduated from the ICIF in Asti, Italy.

Catering Menu



Call Chef Peter in The Market
Monday through Saturday between 10:00am and 4:00pm to place your order. A minimum of 24 hours is required for all orders.

843 · 785 · 6272

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

Catering Packages

ALL PACKAGES SERVE UP TO 10 PEOPLE

Hors d'Oeuvres Package \$165

For a cocktail party or prelude to dinner, start with an antipasti platter and your choice of two hors d'oeuvres

Dessert Package \$80

Choose two desserts
for a sweet ending to any affair

Wine Package \$120

Enhance your event with your choice of six bottles of Italian wine from our Market Wine List

Antipasti ~ \$65

Serves up to 10

Antipasti Platter

Prosciutto, Soppressata, Coppa, Capicola, Fontina, Asiago Fresca, mixed olives, roasted red peppers, artichoke hearts, cherry peppers

Cheese Tray

Fontina, Asiago Fresca, Grana Padano, Red Pepper Pecorino, dried apricots and dried figs

Eggplant Involtini

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

Meatballs

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

Sausage and Peppers

Mild Italian sausage with roasted red peppers in a pomodoro sauce



Salads ~ \$45

Serves up to 10

Mista Salad

Mixed baby greens with tomatoes, cucumber and red onions with a balsamic vinaigrette

Gorgonzola and Pear Salad

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

Caesar Salad

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

Caprese Salad

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

Farro Salad

Farro with arugula, cherry tomatoes, seasonal vegetables and red onion in a red wine vinaigrette

Panzanella Salad

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

Pasta ~ \$80

Serves up to 10

Bucatini all'Amatriciana

Hollow spaghetti with caramelized onions, guanciale, white wine, garlic and spicy tomato sauce

Penne alla Boscaiola

Penne with wild mushrooms, peas, pancetta, tomato and a touch of cream

Fettucine Alfredo

Fettucine with a butter, cream and Parmigiano sauce

Pasta alla Bolognese

Choice of pasta with classic meat sauce of Bologna

Eggplant Parmigiana

Lightly breaded and fried eggplant over spaghetti with pomodoro sauce

Lasagna

Baked layers of lasagna sheets, Bolognese meat sauce, Parmigiano, ricotta and mozzarella

Vegetable Lasagna

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

Four Cheese Ravioli

Ravioli filled with ricotta, mozzarella, Parmigiano and scamorza cheeses tossed with pomodoro sauce

Ricotta and Spinach Ravioli

Ravioli filled with ricotta, spinach and Parmigiano tossed with pomodoro sauce

Wild Mushroom Ravioli

Ravioli filled with cremini, shiitake and oyster mushrooms tossed with a porcini cream sauce



ASK ABOUT OUR CUSTOM ORDERS

Veal, lobster, etc. require a 48-hour notice and are market price

Entrees ~ \$130

Serves up to 10

AVAILABLE IN CHICKEN OR PORK

Limone

Marsala

Milanese

Parmigiano

Pizzaiola

Saltimbocca

Scarpariello



Sides ~ \$30

Serves up to 10

Peas with Pancetta and Onions

Rappini with Garlic

Roasted Fingerling Potatoes

Roasted Vegetables

Pasta Oglio or Pomodoro



Cannoli

Panna Cotta

Tiramisu (1/2 tray)

Fresh Fruit Tart

Ricotta and Amarena Cheesecake

Desserts ~ \$50

Serves up to 10

Hors d'Oeuvres ~ \$55

Serves up to 10

Arancini di Riso

Parmigiano risotto balls rolled in breadcrumbs and fried

Bresaola Rolls

Air cured beef tenderloin wrapped around arugula and whipped goat cheese

Caprese Towers

Stacks of fresh mozzarella, tomatoes and basil drizzled with aged balsamic and extra virgin olive oil

Crab Tartlets

Phyllo cups filled with crab, red bell peppers, lemon and breadcrumbs

Italian Party Eggs

Three varieties stuffed with pesto, artichokes and sundried tomatoes

Mini Quiche

Tartlets filled with pancetta and fontina cheese

Stuffed Mushrooms

Mushrooms stuffed with sausage, mixed vegetables, Parmigiano and breadcrumbs

Zucchini Rolls

Grilled zucchini wrapped around herbed goat cheese



Delivery Fee

Delivery on the island is available for a flat fee of \$25 (a minimum order of \$250 is required for delivery). We will deliver the food in disposable pans and containers with disposable serving utensils also provided.