

Antigua

Catering & Events

Wedding PACKAGES

We are thrilled that you're considering Antigua to cater your special day! Our dedicated team, along with our award-winning culinary staff, will ensure that every detail of your wedding reception is flawlessly executed.

Weddings are a true passion for us. We know that each couple is unique, and we love working together to craft an unforgettable experience that perfectly reflects your style and vision, no matter the venue. After all, this is your big day, and every detail—including the food—should be nothing short of perfect!



Plated Dinner Experience

Our professional, uniformed staff will circulate appetizers among your guests, followed by table-side service of the salad and main course. This elegant plated dining experience includes:

- Choice of three passed appetizers
- Choice of plated salad
- Choice of two different entrees, and two sides enhancements
- Dinner rolls and butter

PRICING

- 76.95 per guest | Surf & Turf 87.95 per guest
Additional entrée 16.75 per person
Additional side 7.25 per person

For the Elegant Plated Dinner Experience, we kindly request that you provide a seating chart with your guests' names and their selected meal choices. Additionally, we ask that each guest receive an escort card indicating their food choice. This helps our team ensure smooth and personalized service, so that each guest receives the correct meal seamlessly.

20 Guest Minimum



Family Style Service

Family-style service is a warm and inviting way to serve your meal, where large platters of food are placed in the center of each table for guests to share. This style encourages a more interactive and communal dining experience, allowing everyone to help themselves and enjoy the variety of dishes together. It creates a relaxed, homey atmosphere while still maintaining the elegance of a formal event, making it a great option for fostering conversation and connection among your guests. Family style service includes:

-Choice of three passed appetizers

-Choice of plated salad

-Choice of two different entrees, and two sides enhancements

-Dinner rolls and butter

20 Guest Minimum - 65.95 per guest

Additional entrée 16.75 per person

Additional side 7.25 per person

We encourage clients choosing family-style service to keep table decor minimal, as the platters require ample space—allowing the food to be both the centerpiece and part of the decor.



PRICING

Elegant Buffet Tablescape

Our staff will elegantly pass appetizers to your guests during the cocktail hour, we will serve the salad either directly at the table for an elegant touch or from the buffet line.

You have the option to have our staff serve your guests for a more formal experience, or we can set up a buffet line that allows your guests to help themselves at their own pace. This flexibility ensures that the dining experience aligns with your preferences while providing a smooth and enjoyable flow throughout the meal. The elegant buffet tablescapes includes:

- Choice of three passed appetizers
- Choice of plated salad
- Choice of two different entrees, and two sides enhancements
- Dinner rolls and butter

20 Guest Minimum - 62.95 per guest

Additional entrée 16.75 per person

Additional side 7.25 per person



PRICING

Casual Tablescape Buffet

You have the option to have our staff serve your guests for a more formal experience, or we can set up a buffet line that allows your guests to help themselves at their own pace. The elegant buffet tablescapes includes:

- Choice of plated salad
- Choice of two different entrees, and two sides enhancements
- Dinner rolls and butter

20 Guest Minimum - 51.95 per guest

Additional entrée 16.75 per person

Additional side 7.25 per person

PRICING



MENUS

Cold Appetizers

Romeo & Juliet

Manchego Cheese & Guava Paste

Cilantro Alioli

Creamy garlic and cilantro spread served over rustic bread

Mexican Shrimp Ceviche

Marinated shrimp in lime juice, with onions, tomatoes, and cilantro, served on crispy tortilla chips

Sangria Infused Watermelon

Compressed watermelon, infused with Spanish sangria

Margarita Infused Pineapple

Compressed fresh pineapple, infused with Margarita

Guacamole Mini Tostada

Classic guacamole made with avocado, onions, tomatoes and cilantro, served over a bite size tostadas

Bacon Guacamole & Chips

Bacon guacamole served over crispy tortilla chips

Caprese Salad Skewers

Basil, fresh mozzarella cheese, tomatoes, balsamic dressing

Spanish Onion & Fig Jam Crostini

Caramelized onions and fig jam, cream cheese, bread

Salmon Crostini

Smoked salmon over cilantro alioli and olive tapenade



MENUS

Hot Appetizers

Croquetas de Espinaca y Queso

Bite size spinach and feta cheese croquettes

Chipotle BBQ Meatballs

Pork & beef meatballs with sweet and spicy chipotle BBQ sauce

Bite Size Chimichangas

Chimichangas filled with chicken and cheese, or beef and cheese, topped with Mexican sour cream and crumbling cheese

Antigua Bites

Chicken wrapped in bacon, stuffed with cheese and jalapenos

Tinga Bites

Smoky chipotle chicken, served over mini tostadas, topped with sour cream

Spanish Onion & Fig Jam Crostini

Caramelized onions and fig jam, cream cheese, bread

Churrasco Crostini

NY strip slices with chimichurri, cheese and glaze

Spanish Shrimp & Chorizo

Grilled shrimp and Spanish chorizo

Empanadas

Pastry pockets filled with the following flavors:

- Chicken, cream cheese & poblano peppers
- Spinach & Feta Cheese
- Ground Chuck
- Buffalo Chicken
- Steak & Cheese
- W/ Corn



Entrees - Chicken

Chimichurri Glazed Chicken - Grilled chicken, agave syrup chimichurri sauce (herb and oil mix)

Tequila Cream Chicken - Grilled chicken with a creamy sauce made with diced onions, sliced jalapenos, and a hint of tequila

Chipotle Chicken - Tender chicken breast in a velvety creamy sauce with minced onions and hints of smokey chipotle peppers

Mole Poblano - Our mole sauce is made with a mix of roasted chiles, mixed nuts, sesame seeds and chocolate, served with the most tender chicken breast

Chicken Paella - Saffron seasoned rice, bell peppers, onions and chicken

Chicken Milanese - Lightly breaded chicken breast stuffed with cheese and Antigua's twist of marinara sauce . A Latin variation of the chicken parmesan

MENUS

Entrees - Beef

Lomo Saltado - Tender beef strips sautéed with pickled red onions, Peruvian aji pepper, tomatoes, potatoes and a hint of soy sauce

Steak Ranchero - Beef strips sautéed with Antigua's red signature salsa made with chile de arbol, tomatoes, onions, and jalapeno strips

Ropa Vieja - Braised shredded beef, cooked with onions, bell peppers and tomatoes

Carne a la Diabla - Beef strips cooked in Antigua's spicy diabla sauce, made with a mix of peppers and onions

Beef Short Rib * 10 oz rib - Pipian rojo - a creamy red sauce made of dry peppers, pumpkin seeds, and sesame seeds

Beef Short Rib * 10 oz rib - Braised short rib with a Spanish red wine reduction

Petite Tenderloin * 2 -4 oz medallions

-Cabrales -Spanish blue cheese

-Romesco - Tomato & almond sauce

-Chimichurri - Herbs & olive oil

-Manchego cheese sauce

Entrees - Pork

Cochinita Pibil - Braised pulled pork marinated with achiote seasoning and fresh orange juice

Pernil de Puerco -Roasted pork shoulder, marinated in a mix of Latin Spices

Puerco en Salsa Verde - Braised pork cooked with green tomatillo sauce

Masita de Puerco- Sautéed chunks of Cuban pork, marinated in Cuban mojo made with sour oranges and lemon juice

Entrees - Seafood

Cilantro Scampi - Shrimp cooked with fresh cilantro, butter, garlic and white wine

Encocado de Camaron - Shrimp stew with coconut milk, diced onions and bell peppers, achiote and peanuts

Gambas al Ajillo - Sautéed shrimp with garlic, oil, red pepper, lime and white wine

Seafood Paella- Saffron seasoned rice, bell peppers, onions, shrimp, fish, mussels

Salmon a la Catalana *

Norwegian salmon, served over a bed of spinach sautéed with pine nuts, raisins and cubed granny smith apples & white wine

Blackberry Salmon *

Norwegian salmon dressed in Antigua's unique black berry sauce

Mahi Mahi in Mango Salsa *

Fresh mahi mahi with a sweet and spicy mango salsa

Surf & Turf

4 oz Petite tenderloin with choice of specialty sauce and choice of shrimp (4 pieces)

*Plated meals only

MENUS

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Salads

Pear Salad

Roasted pears, mixed greens, walnuts, fresco cheese, pomegranate seeds, creamy walnut dressing

Jalapeno Caesar

Romaine lettuce, croutons, parmesan cheese, jalapeño Caesar dressing

Southwest

Mixed greens, diced tomatoes, mozzarella cheese, tortilla chips, southwest ranch dressing

Caribbean Salad

Mixed greens, red bell peppers, mango, parmesan cheese, red wine and citrus vinaigrette

Antigua's House Salad

Mixed greens, pickled red onions, diced tomatoes, olive oil and chimichurri dressing

Rice & Pasta

Cilantro Rice -Peruvian rice seasoned with cilantro

Poblano Rice -White rice, corn kernels, poblano pepper slices

Arroz con Gandulez - Puerto Rican rice with pigeon peas, and pork

Poblano Pasta -Rigatoni pasta in a creamy poblano pepper sauce with corn kernels & poblano pepper strips

Potatoes

Butter Potatoes -Potatoes seasoned with garlic, onions and butter

Cotija Cheese Mashed Potatoes -Mashed potatoes with butter and cotija cheese

Cauliflower Mashed Potatoes- Mashed potatoes with cauliflower

Vegetables

Agave Roasted Brussels Sprouts with bacon - Pan roasted Brussel sprouts, agave honey, and bacon

Chimichurri Glazed Carrots - Roasted carrots seasoned with chimichurri sauce

Roasted asparagus with cherry tomatoes - Seasoned with chimichurri sauce

Saffron Seasoned Vegetables - Seasonal vegetables seasoned with saffron

Sweet Fried Plantains

Mexican Street Corn - Sour cream, mayo, fresco cheese, cilantro (cold)

MENUS

Vegeterian & Vegan Options

Vegetable Paella **

Saffron seasoned rice, bell peppers, onions, cauliflower, brussels sprouts, gold beats

Mixed Charred Vegetable Platter **

Seasoned charred vegetables including brussels sprouts, cauliflower, sweet potato, squash, corn and zucchini

Vegetable Empanadas

Saffron seasoned veggie filled empanadas

Cauliflower & Walnut Tacos *

Cauliflower, bell peppers, onions and walnuts, seasoned with soy sauce and served with limes and salsa

Vegan Option *Gluten Free*

Kids Menu Options

Main Entrees

Grilled Chicken - Grilled chicken breast

Chicken Tenders- Home made chicken tender in a crispy batter

Macaroni & Cheese - Home made macaroni and cheese. Plated or in mini cups

Quesadillas - Cheese or Chicken quesadillas

Carne Asada - Grilled beef sirloin strips

Sides

Fresh Fruit Skewers - Seasonal fresh fruit skewers

Seedless Grapes - Green or red seedless grapes

Cilantro Rice or White Butter Rice

Butter Pasta - Home made noodles with butter