

Antigua

Catering & Events

CASUAL CATERING MENU

Experience the joy of being a guest at your own party!

At Antigua, we understand that the heart of any celebration is enjoying precious moments with your loved ones. Let our team take the reins in creating the perfect menu for your event. Whether it's a straightforward pick-up order, a drop-off order, or a comprehensive catering service, we're here to ensure you can relish the role of a guest at your gathering.

Take a glance at our tempting menu or connect with us to initiate the celebration. It's time for you to be fully present and enjoy the festivities without any stress!



APPETIZERS & PLATTERS

Cold Appetizers & Platters

Chips & Salsa \$29.99

Antigua's homemade tortilla chips served with Antigua's signature salsa.
2 - 16 oz salsa & 2 lbs chips

Pico de Gallo \$17.25

Diced tomatoes, onions, jalapeños, cilantro & lime juice, served with Antigua's homemade tortilla chips
1 lb and ½ lbs chips

Mango Pico de Gallo \$19.25

Our traditional Pico de Gallo with mango or, served with Antigua's homemade tortilla chips
1 lb and ½ lb chips

Mexican Fish Ceviche \$22.25

Fish Marinated in lime juice with tomato, onions and cilantro
1 lb of ceviche and ½ lb chips

Mexican Shrimp Ceviche \$23.25

Shrimp marinated in lime juice with tomato, onions and cilantro
1 lb of ceviche and ½ lb of chips

Peruvian Fish Ceviche \$22.25

Fish marinated with lime juice, yuca, celery, habanero, garlic, corn, sweet potato, and red onions - 1lb ceviche and ½ lb chips

Chicken Southwest Mini Wraps \$43.95

Chicken, lettuce, tomatoes, cheese, and tortilla chips, tossed in our homemade southwest dressing, wrapped in a flour tortilla
1 Dozen

Ham & Cheese Sliders \$35.95

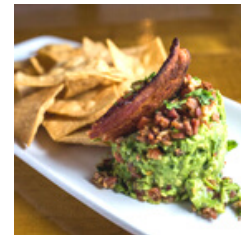
Ham, cheese on dinner rolls, with chipotle mayo
1 Dozen

Classic Guacamole \$19.25

Fresh avocados with diced tomatoes, onions, cilantro, lime juice, and seasoned to perfection. Served with Antigua's homemade chips
1lb guacamole and ½ lbs chips

Bacon Guacamole \$22.25

Our classic guacamole with crispy bacon, served with Antigua's homemade tortilla chips
1 lb guacamole and ½ lbs chips



Panamanian Fish Ceviche \$22.25

Fish marinated in lime juice, diced celery and habanero peppers
1 lb ceviche and ½ lb chips

Caribbean Fish Ceviche \$22.25

Fish marinated with lime juice, onions, tomatoes, cilantro with fresh sweet diced mango
1 lb ceviche and ½ lbs chips

Turkey & Pesto Mini Wraps \$45.95

Sliced turkey, cream cheese, pesto sauce, mixed greens, wrapped in a flour tortilla
1 dozen

APPETIZERS & PLATTERS

Cold Appetizers & Platters

Fresh Fruit Platter \$6.55 pp

Seasonal Fruit platter and berries.
Minimum order of 10 people

Fresh Veggie Platter \$5.95 pp

Carrots, broccoli, celery, cauliflower,
cherry tomatoes, ranch dressing.
Minimum order of 10 people

Veggie Cups \$34.95

Carrots, broccoli, celery, cauliflower,
cherry tomatoes, ranch dressing
Served on cups with ranch dressing 1
dozen

Meat & Cheese Platter \$7.95 pp

Assortment of cold cuts and cheeses.
Minimum order of 10



Hot Appetizers & Platters

Mini Chicken Flautas \$36.95

Small rolled up and deep fried
taquitos, filled with either chicken or
pork, topped with Mexican sour
cream and crumbling cheese
1 Dz & 8 oz of sour cream

Pulled Pork Sliders \$45.95

Shredded pork Yucatan style
sandwiches with red onion and
chipotle mayo on a dinner roll
1 Dz



Yolanda Empanadas \$45.00

Ground beef, raisins, olives, red bell
peppers, onions & egg white
1 Dz

Pork Empanadas \$45.00

Pulled pork and mozzarella cheese
1 Dz

Antigua Bites \$46.95

Chicken with jalapeños, wrapped in
bacon, served with our homemade
chipotle mayo – 25 pieces

Poblano Pasta Half Tray \$45.95 - Full Tray \$65.95

Penne pasta with corn kernels, poblano pepper slices, in a creamy poblano pepper sauce
A full-size pan serves 20, half-size pan serves 10

Add a 4oz Grilled Chicken for \$4.25 per person

Mini Chicken Chimichangas \$36.95

Chimichangas filled with chicken and
cheese, or beef and cheese, topped
with Mexican sour cream and
crumbling cheese
1 Dz & 8 oz of sour cream

Pork & Cheese Pupusas \$44.95

Tortilla dough pockets, filled with
cheese, pork, and beans, served
with curtido (a mix of cabbage,
carrots, oregano, peppers, and
vinegar)
1 Dz 8 oz curtido & 8oz salsa

Cuban Sliders \$44.95

Pork, ham, cheese, mustard and pickles
1 Dz

Chicken Empanadas \$45.00

Pulled chicken breast, cream cheese,
poblano pepper strips & onions
1 Dz

Guava Empanadas \$45.00

Guava & cream cheese empanadas,
dusted with cinnamon and sugar
1 Dz

Creamy Chipotle Meatballs \$38.95

– Meatballs in a creamy tomato and
chipotle sauce
1 Dz

APPETIZERS & PLATTERS

Salads

Antigua's House Salad

Half Tray \$28.95 - Full Tray \$48.95

Mixed greens, pickled red onions, and diced bell peppers are tossed in our homemade basil chimichurri vinaigrette, and cotija cheese

Add a 4 oz Grilled Chicken for \$4.25 per person

Add Shrimp- 4 pieces per person \$7.95

A full-size pan serves 20, a half-size pan serves 10

Caribbean Salad

Half Tray \$28.95 - Full Tray \$48.95

Green and red leaf lettuce, sweet diced mango, black beans, and sliced bell peppers, tossed in a homemade citrus vinaigrette dressing & sprinkled with cotija cheese

Add a 4 oz Grilled Chicken for \$4.25 per person

Add Shrimp- 4 pieces per person \$7.95

A full-size pan serves 20, a half-size pan serves 10

Southwest Salad

Half Tray \$28.95 - Full Tray \$48.95

Mixed greens, tortilla chips, tomatoes, mozzarella cheese, avocado, tossed in a southwest flavor ranch dressing

Add a 4 oz Grilled Chicken \$4.25 per person

Add Shrimp- 4 pieces per person \$7.95

A full-size pan serves 20, a half-size pan serves 10

Caprese Salad Skewers

\$36.95

Fresh mozzarella cheese, cherry tomatoes, basil, balsamic vinegar & olive oil
1 Dz

Desserts

Latin Cakes \$38.95

Sliced moist pound cake dipped in egg batter and coconut, toasted to perfection, and served with fresh strawberry sauce

1 Dz & 8 oz of strawberry sauce

Guava Tarts \$5.95 each

Creamy guava tarts with fresh seasonal berries and mint leaves

Lemon Tarts \$5.95 each

Tangy lemon custard with fresh seasonal berries and mint leaves



Flan \$45.00

Caramel custard Mexican style – whole flan serves about 16 -18 Slices



Chocolate Raspberry Mousse \$35.95

A simple, yet delicious dessert. Mini cups of airy chocolate raspberry moussee.

Mini Cup Cakes or Brownies \$24.55

24 assorted cupcakes OR brownie bites



BOXED LUNCHES

Sandwiches

Sandwiches are made on hoagie rolls, with lettuce and tomato

- Turkey
- Ham
- Grilled chicken
- Tuna salad
- Roast beef
- Veggie

Boxed lunch includes mayo, mustard, a bag of potato chips & a cookie

Upgrade to a croissant or pretzel bun for an additional .75 cents

Add provolone or American cheese for an additional .60 cents

Wraps

- **Turkey & Pesto** – turkey, pesto, lettuce, tomatoes, cream cheese
- **Southwest Salad** – green leaf lettuce, tomato, cheese, tortilla chips, mozzarella cheese & southwest ranch dressing
- **Tuna Salad** - tuna salad, green leaf lettuce, tomato
- **Veggie** -avocado, green leaf lettuce, tomato, bell peppers
- **Grilled Chicken Breast** - green leaf lettuce, grilled chicken, tomato & cheese
- **Chicken Caesar Salad** – grilled chicken, romaine lettuce, croutons, parmesan cheese, and Caesar dressing

Boxed lunch includes dressing, a bag of potato chips & a cookie

Salads

- **Caribbean** – mixed greens, diced mango, diced bell peppers, black beans, grilled chicken, with our homemade citrus dressing
- **Caesar Salad** – Romaine lettuce, croutons, parmesan cheese, Caesar dressing.
- **Southwest Chicken Salad** – shredded chicken, mixed greens, tomato, cheese, tortilla chips, mozzarella cheese & southwest ranch dressing
- **Antigua's Signature Salad** – Mixed greens, pickled red onions, diced tomatoes, with homemade basil & and herbs vinaigrette, sprinkled with cotija cheese.
- **Garden Salad** –mixed greens, tomatoes, red onions, and croutons. Choice of ranch, Italian, or southwest dressing

\$14.25 per boxed lunch plus 6.4% WI state tax

Add Chicken for 2.25

-Extra bag of chips or cookies \$1.95 each



TACO BAR & SPECIALTY MENUS

Taco Bar

Choose two meat options:

- Grilled Chicken
- Steak
- Ground beef
- Pulled Pork
- Seasoned veggies



Taco bar fixings: Lettuce, cheese, sour cream, salsa

Served with rice, refried beans, and flour tortillas

Hard shells available upon request

\$16.95 per person, plus delivery & 6.4% WI state tax

Add Cilantro, onions and limes for \$.45 per person

Antigua's Specialty Menu

Choose two options

- Chicken Chipotle -Chicken breast covered in our homemade creamy chipotle sauce
- Tequila Cream Chicken –Grilled chicken breast with our unique tequila cream sauce, made with diced onions, & jalapeños.
- Poblano Chicken – Chicken breast with a poblano pepper sauce, corn kernels, and strips of poblano pepper
- Poblano Chicken Pasta – Chef's pasta choice, diced grilled chicken, sautéed with a poblano pepper sauce, corn kernels, and poblano pepper strips

Served with Cilantro Rice and Antigua's House Salad

Lunch \$18.95 - Dinner \$24.95 per person

plus delivery & 6.9% WI state tax

- Camarones Antigua* – Shrimp stuffed with melted cheese, wrapped in bacon and served over a spicy chipotle sauce
- Salmon in Blackberry Sauce – Pan-seared salmon served with a deliciously sweet blackberry sauce
- Tequila Cream Salmon – Pan-seared salmon served with our unique tequila cream sauce made with onions and jalapenos
- Gambas al Ajillo – Shrimp sautéed with garlic, white wine, lemon juice

Served with Cilantro Rice and Antigua's House Salad

Lunch \$19.95 - Dinner \$25.95 per person

plus delivery & 6.9% WI state tax

*Add \$1.25 per person



SPECIALTY MENUS

Mexican Menu

Choose two options:

- Mole Poblano - Chicken tender breast served over a traditional mole sauce made with pasilla pepper, nuts, and chocolate
- Cochinita Pibil – Pulled pork seasoned with annatto seeds and orange, served with pickled red onions
- Carne a la Diabla – Strips of beef cooked in our delicious chile de arbol sauce (Spicy)
- Steak Ranchero – Strips of grilled beef, cooked in a red sauce, with tomatoes, onions, and jalapeños

Served with cilantro rice, black beans & flour tortillas
Lunch \$ 18.95 -Dinner \$25.95 per person,
plus delivery & 6.9% WI state tax

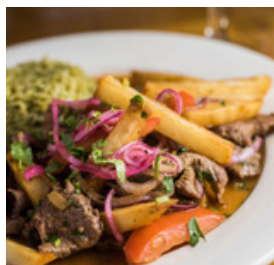


Latin American Menu

Choose two options:

- Lomo Saltado – A Peruvian dish with Asian influences, made with marinated beef strips, cooked with yellow aji peppers, vegetables, red onions, and fried potatoes.
- Ropa Vieja – Traditional Cuban dish made with shredded beef cooked with tomatoes and onions.
- Encocado de Camaron – A traditional dish from Ecuador. Shrimp cooked in a delicious mixture of coconut milk, peanuts, diced bell peppers & onions
- Pabellon Venezolano – Shredded beef cooked with tomatoes, diced onions, and bell peppers. Served with mini arepas. Together, these are Venezuela’s most popular dishes.
- Pernil de Puerco - Oven-roasted seasoned pork cooked Puerto Rican style, served with Puerto Rico’s national dish – Arroz con gandulez (Rice with pigeon peas)

Served with cilantro rice, and fried plantains
Lunch \$19.95- Dinner \$26.95 per person
plus delivery & and 6.9% WI state tax



TEX - MEX & ITALIAN MEALS

Tex-Mex Menu

Choose two options:

- Chicken or Beef Chimichangas – Flour tortillas filled with cheese, chicken or beef, and deep-fried to perfection
- Chicken or Beef Fajitas – Tender chicken breast or strip of sirloin, sautéed with bell peppers, onions & and white wine
- Small burritos – chicken, beef, or been and cheese
- Flautas – Chicken, pork or potato fried rolled up tacos and deep-fried to perfection
- Southwest Chicken Wrap - Green and red leaf lettuce, diced onions, shredded Oaxaca cheese, tortilla strips, and avocado, tossed in a southwest ranch dressing, rolled in a warm flour tortilla

Served with cilantro rice, black beans & flour tortillas

Lunch \$18.95 – Dinner \$23.95 per person
plus delivery & 6.9% WI state tax



Italian Inspired Menu

Choose two options:

- Lasagna – Ground beef or veggie lasagna, with ricotta and romano cheese filling, topped with melted mozzarella cheese
- Baked Ziti – Tube-shaped pasta with ground beef, ricotta, and mozzarella cheese, baked in a delicious tomato sauce
- Fettuccine Alfredo – Fettuccine pasta with our delicious homemade Alfredo sauce, tossed with romano and mozzarella cheese, with your choice of chicken, shrimp, or vegetables.
- Spaghetti– Spaghetti pasta with your choice of homemade meat sauce, or marinara sauce
- Chicken Parmigianino– Chicken breast hand-breaded, with mozzarella cheese and marinara sauce.

Served with garden salad, dinner rolls & butter

Lunch \$18.95 - Dinner \$24.95 per person
plus delivery, & 6.9% WI state tax



EXTRAS & RENTALS

Disposables \$.95 per person

Plates, napkins, cutlery packs

Serving Utensils \$.75 each

Plastic spoon or tong

Delivery & Set Up

5 Miles or less \$25.00

5-10 Miles \$30.00

10 Miles or more \$35.00 plus

\$1.75 Per addiotnal mile

Canned Sodas \$2.00

Canned soda or bottled water
Sprite, Coke, Diet Coke

Chafing Dishes \$16.50 each

Disposable chafing dish, with water
tray and sternos



Rentals

4" White china dessert/bread plate	\$.85
6" Salad Plate	\$.95
10" Dinner Plate	\$1.15
Flatware set - Fork, knife, dessert spoon/fork	\$1.95
Steak Knife	\$.95
Water Glass	\$1.00
Wine Glass (one size)	\$1.25
Irish Coffee Mug	\$1.25
Stainless Steel Chafing Dish	\$25.00
Sterno Fuel Can	\$2.50