

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 \$17.25

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

Mexican Fish Ceviche \$21.25

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

Mexican Shrimp Ceviche \$21.25

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

Peruvian Fish Ceviche \$21.25

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 \$39.95

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 \$19.25

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



Panamanian Fish Ceviche \$21.25

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

Caribbean Fish Ceviche \$21.25

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

Turkey & Pesto Mini Wraps \$42.95

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

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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 \$32.95

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 \$40.00

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

Pork Empanadas \$40.00

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 \$32.95

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 \$42.95

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 \$40.00

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

Guava Empanadas \$40.00

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

Creamy Chipotle Meatballs \$36.95

– Meatballs in a creamy tomato and
chipotle sauce
1 Dz



APPETIZERS & PLATTERS

Salads

Antigua's House Salad

Half Tray \$25.95 - Full Tray \$45.95

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 \$25.95 - Full Tray \$45.95

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 \$25.95 - Full Tray \$45.95

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

\$32.95

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

Flan

\$45.00

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

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

Chocolate Raspberry Mousse

\$32.55

Creamy guava tarts with fresh seasonal berries and mint leaves

Mini Cup Cakes or Brownies

\$21.55

24 assorted cupcakes
OR brownie bites



BOXED LUNCHES

Sandwiches

Sandwiches are made on hoagie or kaiser rolls, with lettuce and tomato

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

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

Upgrade to a croissant or pretzel buns for an additional .50 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 - green leaf lettuce, tomato & cheese
- 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 mayo, mustard, 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, grilled chicken, 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 & herbs vinaigrette, sprinkled with cotija cheese
- Garden Salad –mixed greens, tomatoes, red onions, and croutons. Choice of ranch, Italian, or southwest dressing

\$13.95 per boxed lunch plus 5.5% WI state tax

Boxed Lunch Extras

-Canned Soda (Pepsi, Diet Pepsi, 7 Up, Bottled Water) \$2.00

-Extra bag of chips or cookies \$1.95



FULL MEALS OPTIONS

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 & 5.5% WI state tax

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 & 5.5% WI state tax

- Camarones Antigua* – Shrimp stuffed with melted cheese, wrapped in bacon, and served over a spicy chipotle sauce
 - Salmon in Blackberry Sauce – Salmon served with a deliciously sweet blackberry sauce
 - Tequila Cream Salmon – Salmon served with our unique tequila cream sauce
 - Camarones Al Mojo de Ajo – Shrimp sautéed with white wine and garlic
- Chose two options. Served with Cilantro Rice and Antigua's House Salad

Served with Cilantro Rice and Antigua's House Salad

Lunch \$19.95 - Dinner \$25.95 per person

plus delivery & 5.6% WI state tax

*Add \$1.95 per person

FULL MEALS OPTIONS

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 & 5.6% 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 \$18.95- Dinner \$26.95 per person
plus delivery & 5.6% WI state tax



FULL MEALS OPTIONS

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 & white wine Small burritos – chicken, beef, or been & cheese
- Flautas – Chicken, pork or potato fried rolled up tacos and deep-fried to perfection
- Southwest Chicken Wrap - Green & 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 \$17.95 – Dinner \$23.95 per person

plus delivery \$ 5.6% 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 \$17.95 - Dinner \$22.95 per person

plus delivery, & 5.6% WI state tax



EXTRAS & RENTALS

Disposables \$.75 per person

Plates & napkins

Serving Utensils \$.75 each

Plastic spoon or tong

Cutlery Packs \$.95 each

plastic silverware, napkin, salt, pepper pack

Canned Sodas \$2.00

Canned soda or bottled water
Pepsi, Diet Pepsi, 7 Up or Sprite

Chafing Dishes \$16.50 each

Disposable chafing dish, with water tray and sternos



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

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 (\$25 Deposit)
Sterno fuel can	\$2.50