Antigua
Catering & Events

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 peek at our exciting menu or connect with us online to start the celebration. It's time for you to be fully present and enjoy the festivities without any stress!

Order Minimums & Delivery Info
We require a $500 minimum for delivery orders, plus a $40 delivery fee. For pickup orders, the minimum is $150 (empanadas not included).

Please note: We need a minimum of 72 hours' notice for all casual catering orders. However, placing your order in time does not guarantee availability—our calendar fills up quickly! For weekend orders, we highly recommend booking at least 1–2 weeks in advance to ensure we can accommodate your event.
We appreciate your understanding and can't wait to serve you!







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Cold Appetizers

Ceviche & Chips

Fish marinated in lime juice with tomato, onions, and cilantro - 1 pound

Choices:

- Mexican- with white fish $24.21
- Mexican- with shrimp $25.24
- Panamanian- with white fish (habanero peppers, and celery) $24.21
- Caribbean- with white fish (onions, tomato, cilantro, mango) $24.21
- Peruvian- with white fish (yuca, celery, garlic, corn, sweet potato) $25.24

Mini Wraps

Made with soft flour tortillas, - 1 Dozen

Choices:

- Southwest - Chicken, lettuce, tomatoes, cheese, and tortilla chips, tossed in our homemade southwest dressing $47.64
- Turkey & Pesto - Sliced turkey, pesto, mixed greens, cream cheese, tomato $49.70
- Grilled Chicken - Mesquite grilled chicken, lettuce, tomato, ranch dressing $47.64
- BLT - Bacon, lettuce, tomato, ranch dressing $46.61
- Veggies & Mozzarella Cheese $46.61





Skewers & Shooters Other Bites

Choices by the dozen:

- Fresh fruit Skewers $43.26
- Antipasto $46.35
- Feta, olives & cherry tomatoes $37.08
- Mexican street corn shooters $55.62

Guacamoles and Chips

Fresh avocados with diced tomatoes, onions, cilantro, lime juice, seasoned to perfection.
1 pound



Choices:

- Classic
- Bacon & fresco cheese
- Sun-dried tomato and roasted pumpkin seeds
- Pineapple & mango
- Pomegranate seed

All -Market Price!



Salsas

Fresh homemade salsas & chips

Choices:

- Antigua Signature Salsa - Made with chile de arbol, Jalapeno and tomatoes. 2- 16 oz salsa containers and 2 lbs of tortilla chips $30.89
- Pico de Gallo - Diced tomatoes, onions, jalapenos, cilantro & lime juice. 1 lb and 1/2 lbs of chips $18.80
- Mango Pico de Gallo - our traditional Pico de Gallo with fresh sweet mango, served with Antigua's home made tortilla chips. 1 lb and 1/2 lb chips $20.86

Sliders & Tea Sandwiches

Served on sweet rolls -1 Dozen

Choices:

- Chicken salad with grapes, celery, pecans, green apples, and cranberries $50.21
- Potato Salad $40.94
- Ham & Cheese $40.94

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Cold Platters

Fresh Fruit Platter

Seasonal Fruit platter with mixed berries and mint
Minimum order of 10 people $7.06 per person

Fresh Veggie Platter

Carrots, broccoli, celery, cauliflower, cherry tomatoes, ranch dressing.
Minimum order of
10 people $7.16 per person

Veggie Cups

Carrots, broccoli, celery, cauliflower, cherry tomatoes, served in cups with ranch dressing
1 dozen - $46.30

Charcuterie Cups

Individual cups with an assortment of meats, cheeses, olives, fruits, nuts, berries, chocolate - covered raisins, and pretzels - 1 Dozen
$126.69






Grazing Table

A beautifully arranged spread of assorted cured meats, an assortment of artisanal cheeses, fresh fruits, olives, nuts, bread & crackers, complimented by dips, spreads, and colorful vegetables. The table gets beautifully styled with layered textures, wooden boards, and serving dishes, offering a visual feast as much as a culinary one. Perfect for any event, a grazing table invites guests to savor a variety of flavors at their own pace, creating a relaxed, interactive dining experience.

Minimum 30 guests $25.70 per person








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Hot Appetizers

Sliders

Served on sweet rolls - 1 Dozen
Options:

- Pulled pork - with chipotle mayo and red onions $49.70
- Bistro Sliders - beef tenderloin on a sweet roll with mexican street corn relish $58.75
- Cuban - pork, ham, pickles, mustard, swiss cheese $47.65



Skewers & Other Bites

-1 Dozen

- Antigua Bites - chicken wrapped in bacon stuffed with cheese and jalapeno. Served with chipotle mayo $27.75
- Creamy chipotle meatballs $41.15
- Chipotle BBQ meatballs $41.15
- Marinara meatballs $41.15
- Spanish & shrimp chorizo $44.25
- Chimichurri glazed chicken or beef skewers $46.30

Hot Trays

- Yuca fries with cilantro alioli
  -Full size tray (10 lbs) $139.57
  -1/2 size tray (5 lbs) $69.53
- Poblano Pasta - Penne pasta with corn kernels, poblano pepper slices, in a creamy poblano pepper sauce.
  -Full size tray $71.60
  -1/2 size tray $49.70
  Add 4oz Grilled chicken for $4.65 pp

Golden Crisp

-1 Dozen

- Mini Chicken Chimichangas* $39.95
- Mini Beef Chimichangas* $39.95
- Cheese Flautas* $39.95
- Chicken Flautas* $39.95
- Crispy Coconut Shrimp $49.95 served with sweet & sour sauce

*Served with sour cream & salsa



Empanadas

Big taste wrapped in a little pocket!
1 dozen $56.65

Choices:

- Argentinian - ground beef, olives, red bell peppers, onions, egg white and raisins
- Pork - pulled pork & cheese
- Buffalo chicken & blue cheese
- Steak & cheese
- Philly cheese steak
- Wisconsin corn & cheddar cheese
- Veggie
- Spinach & feta cheese
- Mushrooms and cream
- Guava & cream cheese dusted with cinnamon and sugar
- Nutella and berries
- Strawberry Cheesecake

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ENTREES

Salads

Caprese Salad Skewers

Fresh mozzarella cheese, cherry tomatoes, basil, balsamic vinegar & olive oil - 1 dozen $40.25

Antigua's House Salad

Mixed greens, red onions, diced tomatoes, and shredded carrots are tossed in our homemade basil chimichurri vinaigrette, and topped with cotija cheese - Half Tray $45.85- Full Tray $61.30

Caribbean Salad

Mixed Greens, sweet diced mango, and sliced bell peppers, tossed in a homemade citrus vinaigrette dressing & sprinkled with cotija cheese.
Half Tray $45.85- Full Tray $61.30

Southwest Salad

Mixed greens, tortilla chips, tomatoes, mozzarella cheese, sweet corn, tossed in a southwest flavor ranch dressing
Half Tray $45.85- Full Tray $61.30

Pear Salad

Roasted pears, mixed greens, walnuts, fresco cheese, pomegranate seeds, creamy walnut dressing.
Half Tray $45.85- Full Tray $61.30

Jalapeno Caesar Salad

Romaine lettuce, croutons, parmesan cheese, jalapeño Caesar dressing.
Half Tray $45.85- Full Tray $61.30

Add a 4 oz Grilled Chicken $4.64 per person
Add Shrimp- 4 pieces per person $8.19
A full-size pan serves 20 - 25 People, a half-size pan serves 10 -15 people

Desserts

Latin Cakes

Sliced moist pound cake dipped in egg batter and shredded coconut, toasted to perfection, and served with fresh strawberry sauce $42.20
1 Dozen & 8 oz of strawberry sauce

Bite Size Lemon or Guava Tarts

Creamy guava or lemon tarts with fresh seasonal berries and mint leaves - 1 Dozen $30.90

Mini Cup Cakes or Brownies

24 assorted cupcakes OR brownie bites $26.25

Flan

Mexican style caramel custard.
Whole flan serves about 18-20
Slices $46.35

Chocolate Raspberry Mousse

A simple, yet delicious dessert. Mini cups of airy chocolate raspberry mousse. $39.25





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BOXED LUNCHES

Sandwiches

Sandwiches are made on hoagie rolls, with lettuce and tomato

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

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

Upgrade to a croissant or pretzel bun for an additional .85 cents
Add provolone or American cheese for an additional .75 cents

Wraps

- **Turkey & Pesto** – turkey, pesto, lettuce, tomatoes, cream cheese
- **Southwest Salad** – green leaf lettuce, tomato, 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

Wraps include 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

Salads include a cookie

$16.25 per boxed lunch plus 6.4% WI state tax
Add Chicken to a salad for $4.65
-Extra bag of chips or cookies $2.25 each

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TACO BAR & SPECIALTY MENUS

Taco Bar

Choose two Protein 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

$17.45 per person, plus delivery & 6.4% WI state tax
Add Cilantro, onions, and limes for .$.67 per person

Antigua's Specialty Menu

Choose two meat 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
- **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 $23.25 - Dinner $30.85 per person
plus delivery & 6.4% WI state tax
**Add $1.95 per person*



Revised 3.25

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SPECIALTY MENUS

Mexican Menu

Choose two options:

- Mole Poblano - Chicken breast served with a traditional mole sauce made with over 20 ingredients including; dried peppers, dried nuts, chocolate, and other staple seasonings of Mexican gastronomy.
- Cochinita Pibil – Slow-cooked, braised pulled pork, seasoned with annatto, citrus, and served with pickled red onions.
- Carne a la Diabla – Steak fajita strips cooked in our delicious chile de árbol sauce (spicy)
- Steak Ranchero – Strips of grilled beef, cooked in a red sauce, with tomatoes, onions, and jalapeños

Served with Cilantro Rice and Antigua's House Salad
Lunch $20.55- Dinner $27.76 per person
plus delivery & 6.4% 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.
- Encocao de Camaron – A traditional dish from Ecuador. Shrimp cooked in a delicious mixture of sweet 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 - Puerto Rican-style oven-roasted seasoned pork, served with arroz con gandules, Puerto Rico's national dish (rice with pigeon peas).



Served with cilantro rice, and fried plantains
Lunch $21.75- Dinner $28.75 per person
plus delivery & 6.4% WI state tax

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TEX - MEX & ITALIAN MEALS

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 $22.65 - Dinner $28.65 per person
plus delivery, & 6.4% WI state tax





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 bean and cheese
- Flautas – Chicken, pork or potato tacos, rolled up 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 $20.55–Dinner $25.75 per person
plus delivery & 6.4% WI state tax

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EXTRAS & RENTALS

Disposables

Plates, napkins, cutlery packs
$.98 per person

Serving Utensils

Plastic spoons or tongs $.77 each

Delivery & Set Up

5 Miles or less	$40
5-10 Miles	$45
10 Miles or more	$60

$2.50 Per additional mile

Canned Sodas

Canned soda or bottled water
Sprite, Coke, Diet Coke $2.06

Chafing Dishes

Disposable chafing dish, with water tray and 2 sternos, serving spoon or tong $20.60 per set



Rentals

4" White china dessert/bread plate	$.90
6” Salad Plate	$1.20
10' Dinner Plate	$1.20
Flatware set - Fork, knife, dessert spoon/fork	$2.15
Steak Knife	$1.00
Water Glass	$1.05
Wine Glass (one size)	$1.30
Irish Coffee Mug	$1.30
Stainless Steel Chafing Dish	$25.75
Sterno Fuel Can	$2.75

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