

Appetizer Platters

MARKET CHEESE PLATE

Selection of Domestic and Imported Cheeses with a Fresh Fruit Garnish
Smoked Gouda, Dill Havarti, Vermont Cheddar and Sage Derby

ITALIAN ANTIPASTO

Marinated mushrooms, Artichoke hearts, vine ripened tomatoes, stuffed green olives, roasted red peppers, grilled zucchini and yellow Squash arranged with thin slices of Genoa Salami, Pepperoni and Prosciutto, Imported Gouda, Provolone and cubes of Fresh Mozzarella cheese.

MOZZARELLA TOMATO BASIL PLATTER

Half moons of Fresh Mozzarella cheese layered with sliced vine ripened Tomatoes and fresh basil leaves with side of extra virgin olive oil

FARMERS MARKET CRISP VEGETABLE CRUDITE

Fresh Asparagus, Cherry Tomatoes, Pea Pods, sliced English Cucumbers, Baby Carrots and Cauliflower served with our creamy house dressing

LOCAL FRESH FRUIT

Fresh Watermelon, cantaloupe, honeydew, chunks of pineapple red and green grapes garnished with blueberries, sliced kiwi and sweet Strawberries

JUMBO SHRIMP PLATTER

Tail on jumbo Shrimp served with our homemade Cocktail sauce with fresh Lemon

HOUSE BAKED FOCCACHIA BREAD

Fresh baked seasoned Foccachia with minced garlic sliced plum tomatoes, shredded Basil leaves and thick sliced of fresh Mozzarella cheese drizzled with extra virgin olive oil