



PARTY PLATTERS & APPETIZERS

Cold / Room Temp Party Platters

Italian Antipasto Platter...

A mouth-watering selection of cheeses, vegetables and meats such as pepperoni, dried sausage, Genoa salami, fresh mozzarella, imported provolone, marinated mushrooms, roasted peppers, artichoke hearts, and olives.

Small (served on a disposable plastic platter)...\$165

Double (served on a brushed stainless steel serving platter with stand)...\$345

Crudités Basket...

A wicker basket brimming with fresh vegetables, sliced and artfully arranged. Broccoli, cauliflower, baby carrots, celery, radishes, peppers (red, green and yellow), cucumbers and more! Fresh from the Farmers Market, served with our home-made veggie dip...\$85

Grilled Vegetable Platter...

A mélange' of colorful, seasonal vegetables, grilled and drizzled with olive oil and garlic, then dusted with fresh herbs and seasonings...\$185

Fresh Fruit and Cheese Platter...

Fresh fruit and assorted crackers served with a selection of imported and domestic cheeses, such as Jarlsburg, aged Cheddar, Gouda, Swiss, Provolone and Muenster. decoratively arranged with a variety of spreads...\$145

Tuscany Platter...

Fresh Mozzarella, prosciutto, roasted peppers, sun-dried tomatoes served with foccaccia bread, pesto dip and garlic-infused olive oil...\$165

Imported and Domestic Cheeses

Cubed Cheese Tray...

An assortment of imported and domestic cheese, cut fresh and arranged attractively on a tray with a cheese ball as the centerpiece, served with an assortment of crackers, pita chips and honey mustard dipping sauce...\$125

Platter of Imported and Domestic...

Brie, Boursin and Goat Cheese Wheels, served with assorted crackers, pita chips and toast rounds...\$165

A Selection of...

Smoked Cheddar and Mozzarella, Baby Swiss, Gouda, Herbed Chevre, and Brie served with assorted crackers, pita chips and toast rounds...\$165

The European Collection...

Platter of Cotswold, Camembert, Scottish Cheddar, Danish Blue and Imported Swiss garnished with dried fruits and spiced mixed nuts. Served with crackers and sliced bread...\$225

Classic ...

Vermont and Wisconsin Cheddars, Dilled Havarti and Imported Swiss garnished with fresh fruits and served with crackers and sliced bread...\$125

Wings & Things

Buffalo Wings... *Crispy party wings tossed with a mildly spicy sauce, served with carrot & celery sticks, ranch & bleu cheese dressing...\$85*

Sesame Wings... *Served with Hoisin dipping sauce...\$85*

Chili-Lime Wings... *Served with pineapple-citrus dressing...\$85*

Thai-Marinated Wings... *Served with honey-mustard dipping sauce... ..\$85*

Jerk Wings ... *Exotic jerk marinade, island spices, slow roasted. Cool ranch dipping sauce... ..\$85*

Baby Back Ribs... *Cooked long 'n low with our own barbecue sauce... ..\$145*

Ribs & Wings... *BBQ ribs and Buffalo wings, served with bleu cheese dip... \$125*

Chicken Tenders... *with honey-mustard sauce...\$85*

Buffalo Tenders... *Spicy Buffalo Tenders with ranch dip and bleu cheese dressing, carrots and celery...\$85*

Curry-Coconut Tenders... *with spicy apricot yogurt dipping sauce...\$85*

Sesame Tenders... *Served with ancho chili dipping sauce and sweet & sour sauce, garnished with crudité's...\$85*

Chilled Seafood Party Platters

Cold Seafood Salad... A delicious combination of shrimp, scungilli and calamari tossed with olive oil, lemon, garlic, herbs and seasonings, presented in a large sea shell-shaped bowl! (Market Price)

Shrimp Cocktail... Freshly prepared jumbo shrimp, served ice-cold with tangy cocktail sauce and garnished with wedges of fresh lemon. (Market Price)

Cold Shrimp & Lobster Platter... Three fresh lobsters, steamed and split into six halves, arranged on a platter with 50 jumbo shrimp and a full pound of fresh lump crabmeat. Lemon wedges, home-made remoulade & cocktail sauce.

Shrimp Trio... Fresh Shrimp Cocktail, Caribbean Jerk Shrimp and Lemon-Garlic Seasoned Shrimp (total 75 - 80 shrimp). Served with lemon wedges, cocktail sauce and key lime mustard. (Market Price)

Smoked Salmon Platter... The finest quality Norwegian Salmon is sliced very thin and served with cream cheese, capers, chopped onions and 24 mini-bagels. (Market Price)

Poached Salmon Platter... Poached in chardonnay with dill, lemons and capers. Garnished with cucumber-dill sauce, served with cream cheese, cucumber, tomatoes and capers. Includes cocktail rye and pumpernickel bread.

Heat & Eat Party Trays

Party Meatballs... Choice of Italian, Swedish or Sweet & Sour glazed...\$85/tray

Fried Ravioli...(choice of cheese, spinach or a combination of both) served with marinara dipping sauce...\$85

Franks-in-blanket ...\$85

Cocktail-sized Rice Balls ...\$85

Party-sized Potato Croquettes ...\$85

Fancy Mushrooms... with crabmeat stuffing, broiled with garlic and white wine... or stuffed with sausage and mozzarella, baked in a flavorful marinara sauce...\$95

Clams Oreganata...

Freshly-shucked Little Necks topped with seasoned bread crumbs, garlic and olive oil, broiled to a golden brown finish and served with fresh lemon. (Market Price)

Make-Your-Own Sausage and Peppers Heroes ...

Sweet and hot Italian sausage sautéed with fresh green peppers and onions, with or without our homemade marinara sauce. Served with fresh Italian bread...\$125

Make-Your-Own Fajitas ...

Soft tortillas served with grilled chicken, onions, sweet peppers and southwestern toppings...\$175

Gourmet Sausage Grill...

Grilled Italian sausage, German bratwurst, Smoked Kielbasa and Andouille sausage served with grilled onions and peppers, sauerkraut, flavored mustards, kosher dill pickle spears, torpedo rolls, beer-whipped cheese and Bavarian pretzels...\$185