

# APPETIZER SELECTIONS

Seated & Buffet Dinners — Include Choice of One (1)

Optional - Choice of 2nd Appetizer



## Featured Appetizers

### Fresh Seasonal Fruit

1/2 Fresh pineapple boat scooped out and replaced with fresh fruit.

### Sunshine Salad

Fresh greens, seasonal fresh berries topped with toasted pine nuts & bleu cheese crumbles drizzled with a dressing.

### Classic Caesar Salad

Crisp romaine lettuce with our homemade caesar dressing and topped with freshly made seasoned croutons

### House Salad

A bountiful selection of fresh vegetables served with creamy pepper parmesan & french dressing or the dressing of your choice.

### Soup Selections

- Maryland Crab -
- Minestrone -
- Cream of Broccoli -
- French Onion -
- Chicken & Corn Chowder -

### Greek Salad

Tossed fresh greens topped with Greek olives, peppers, feta cheese and our homemade Greek dressing.

### Italian Salad

Fresh romaine and radicchio with pepperoncini, roasted red peppers, black olives, sliced red onions, artichoke hearts, cherry tomatoes topped with shredded provolone cheese and our homemade Italian dressing.

### Simply Spinach Salad

Fresh baby spinach leaves topped with hard-boiled eggs and crisp bacon, then drizzled with honey mustard dressing.

### Melon with Prosciutto

Thinly sliced imported prosciutto ham complimented with fresh seasonal melon slices, served on a bed of lettuce.

### Shrimp Provencale

Plump fresh shrimp gently sauteed in our own special recipe of zesty tomato and garlic sauce.

### Tomato Napolentana

Ripe garden tomatoes and sliced fresh mozzarella on a bed of romaine lettuce, garnished with roasted red peppers and dressed with a delicate basil vinaigrette.

### Manicotti Marinara

Two manicotti with a delicate ricotta cheese filling, cloaked with fresh tomato sauce and dusted with fresh parmesan cheese.

## Upgraded Appetizers

### Antipasto

A traditional Italian array of provolone and mozzarella cheese, anchovies, salami, prosciutto ham, roasted peppers, tomatoes, mushrooms, olives, pepperoncini and artichoke hearts. \$3.00 pp

### Whole Pineapple

A whole pineapple with the top cut off, scooped and then filled with fresh fruit. The top is then replaced. \$2.00 pp

### Shrimp Cocktail

Tender jumbo shrimp served with a tangy cocktail sauce and a lemon wedge.

Five (16-20 to a pound)	\$2.00pp
Five (Under 15 to a pound)	\$3.50pp

### Intermezzo

A hollowed out lemon or lime, filled with a light refreshing sherbet. \$2.00 pp