



## ANTIPASTO, PLATTERS & SOUPS

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### ANTIPASTO

#### TRADITIONAL ANTIPASTO

*Prosciutto, melon, grilled peppers, eggplant, mushrooms, bocconcini and black olives*

#### COLD CUT ANTIPASTO

*Prosciutto, capricolo, Genoa salami, provolone cheese, sundried tomatoes, olives and crudité*

#### SEAFOOD ANTIPASTO

*Prosciutto, melon, marinated seafood, bocconcini, cherry tomatoes and olives*

#### SMOKED SALMON ANTIPASTO

*Slices of smoked salmon with capers, red onion, grilled zucchini, Havarti cheese, tomato and olives*

#### VEGETARIAN ANTIPASTO

*Grilled eggplant, yellow and red peppers, zucchini, towered and topped with soft goat cheese, garnished with frisée lettuce, raspberry vinaigrette*

#### TRADITIONAL SHRIMP COCKTAIL

*Served with cocktail sauce and lemon*

### CENTRE PLATTERS

#### TRADITIONAL GREEK RELISH

*Spanakopita, tiropita, feta cheese, olives, pickled vegetables and loukaniko*

#### MEDITERRANEAN PLATTER

*Assorted grilled vegetables, hummous, baba ganouj, tzatziki, olives and pita bread*

#### CHEESE PLATTER

*Assorted domestic and imported cheeses with fruit garnish, crudité and crackers*

#### COLD SEAFOOD PLATTER

*Marinated mussels, shrimp, smoked salmon, seafood salad, feta cheese and olives*

#### PEROGIE PLATTER

*Perogies sautéed with onions in butter*

### SOUPS

#### SHRIMP BISQUE

#### ROAST CORN & RED PEPPER CHOWDER

#### MARITIME CLAM CHOWDER

#### BUTTERNUT SQUASH

#### CALDO VERDE

#### CHICKEN RICE

#### MINISTRONE