

# APPETIZER SELECTIONS

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

Optional - Choice of 2nd Appetizer



## Featured Appetizers

### 1/2 Fresh Pineapple Boat

Pineapple scooped out replaced with fresh fruit

### Fresh Seasonal Fruit

Beautifully fresh cut fruits of the season

### Martin's House Salad

A bountiful selection of fresh garden vegetables served with our signature creamy Pepper Parmesan and Roasted Garlic Vinaigrette dressing or the dressing of your choice

### Soup Selections

Maryland Crab - Baked Onion - Minestrone  
Chicken Corn Chowder - Cream of Tomato Basil  
Cream of Broccoli - White Bean

### Melon with Prosciutto

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

### Manicotti Marinara

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

### 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.

### Sunshine Salad

Fresh greens and seasonal fresh berries topped with toasted pine nuts and blue cheese crumbles drizzled with raspberry and vinaigrette dressing.

### Greek Salad

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

### Classic Caesar Salad

Crisp romaine lettuce dressed with our homemade Caesar dressing and topped with freshly made seasoned croutons.

### 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.

### Simply Spinach Salad

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

### Shrimp Provencale

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

## Additional Appetizers

### Antipasto

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

### Whole Pineapple

Whole pineapple with top cut off. The pineapple is scooped and then filled with fresh fruit. The top is then replaced. \$2.00pp

### Shrimp Cocktail

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

Five (21-25 to a pound)	\$3.00
Five (16-20 to a pound)	\$4.00
Five (Under 15 to a pound)	\$5.00

### Intermezzo

A hollowed out lemon or lime, filled with a light refreshing sherbet. \$1.50 pp