

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 French dressing or the dressing of your choice

Soup Selections

Maryland Crab - French 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