



Fresh breads & crackers available

Cheese is an ideal complement

Antipasti Bar



Ordering Form

Make Entertaining Easy—Order Antipasti,*

Pick Up & Go at *Wagshal's Delicatessen* and Transfer to Your Party Plates

\$6.99 per person

*48-hour advance notice required. Items based on availability.

Number of selections based on your guest total. See instructions below.

Fresh Salads, Dips, Spreads & Bites

Nicoise Salad

Seared tuna, haricots verts, eggs, baby new potatoes & tomatoes tossed in a vinaigrette dressing

Antipasti Salad

Assorted olives, mortadella salami, tomatoes, garlic, pepperoncini, red & green peppers, cauliflower, mozzarella, provolone, Italian parsley, fresh basil & EVOO

Tuna alla Siciliana

Seared ahi tuna with a sauce of tomatoes, garlic, pine nuts, currants, capers, white wine, Kalamata olives & EVOO

Swordfish Involtini

Swordfish stuffed with bread crumbs and orange zest with a sauce of tomatoes, garlic, pine nuts, currants, capers, white wine, Kalamata olives & EVOO

Calamari Salad

Grilled tender squid, red onions, Yukon Gold potatoes, Italian parsley, tomato, EVOO & lemon zest

Eggplant Caviar

Cannellini Bean Dip

Hummus

Muffaletta & Tuscan Tapenades

Tapenades include: capers; anchovies; tart, buttery green & smoky Kalamata olives; sweet red & yellow peppers; savory garlic & EVOO

Deviled Eggs

A combination of smoked salmon, traditional, and Ibérico bacon deviled eggs

Porchetta

Stuffed pork leg rolled with onions, leeks, thyme, rosemary and garlic

Vegetables & Cheese

Fresh Tomato & Buffalo Mozzarella

Slices of vine ripe tomatoes & buffalo mozzarella layered with basil and pesto

Grilled Veggies

Zucchini, eggplant, bell peppers & artichoke hearts drizzled with EVOO & aged balsamic vinegar

Cipollini Onions, Pickled Garlic & Pepperazzi

A combination of: sweet, broad onions from Emilia-Romagna tossed in balsamic vinegar with mild pickled garlic cloves and round, red peppers imported from Peru

Olives Gigante

An assortment of tart and crunchy green olives stuffed with anchovies, blue cheese, garlic, asparagus, almond or sun-dried tomatoes

Marinated Feta & White Anchovies

Creamy feta cheese marinated in EVOO with fresh sprigs of thyme, bay leaves & garlic cloves and imported white anchovies in EVOO & garlic

Cerignola Olives, Pepperdew, Bergamot Lemons & Caperberry Salad

Boldly colorful Cerignola olives with a meaty texture & mild buttery flavor. Red Pepperdew peppers. Bergamot lemons. And, a salad of caperberries, garlic, Italian parsley, Picola peppers & EVOO

Bocconcini

Tossed in EVOO, cherry tomatoes, fresh basil & pepper flakes

Kalamata & Super Colossal Calabrese Olives

Famous for their soft texture, these olives are considered by many to be the best

Desserts (Minimum 10)

Cannolis \$2.95 ea.

Crispy shells dipped in chocolate wrapped around a cream filling

Tiramisu \$3.99 ea. serving

Layers of cake & mocha cream lined with espresso soaked lady fingers

Espresso Panna Cotta \$3.99 ea. serving

Silky custard like Italian pudding

Name _____

Phone # _____ Pick Up Date _____

E-mail _____

Ordering Instructions: **Three** selections for 10-15 guests. **Four** selections for 16-25 guests. **Five** selections for 26-35 guests. **Six** selections for more than 35 guests. Credit card required when ordering.

_____ # of guests x \$6.99 = _____ (total)