

ALL OCCASION CRUISES

Antipasto Grazing Station

Cold Meats

Grilled chorizo

Prosciutto

Pancetta

Salami

Honey Baked Leg of Ham served with Grilled Pineapple

Vegetarian Mixed Platter

Bocconcini

Feta

Zucchini served with Tomato Concasse

Pumpkin served on a bed of Baby Spinach and drizzled with AI Pesto

Baked Eggplant served with Crumbled Goats Cheese

Marinated Artichokes

Pan-Fried Mushrooms marinated with Balsamic and Olive Oil

Dolmades – Rice and Fresh Herbs wrapped in Wine Leaves

Sundried Tomatoes

Mixed Olives

Assorted Breads

Assorted Cheese Platter