

APPETIZERS

Cheese & Charcuterie

Antipasta Appetizer Platter

Serves 8-10 \$49.99

Fresh mozzarella balls, artichokes, roasted red peppers, olives, prosciutto, salami and pepperoni, topped off with cheese classics such as reggiano parmesan and grande provolone.

Cheese & Pepperoni Platter Tray

Serves 8-10 \$39.99

Serves 15-20 \$55.99

Serves 25-30 \$69.99

Yellow and white cheddar cheese, monterey jack, pepper jack and sliced pepperoni. Mustard for dipping and grapes for garnish.

Cheese Continental Tray

Serves 8-10 \$49.99

Serves 15-20 \$64.99

Serves 25-30 \$74.99

Havarti, Gouda, Jarlsberg Swiss, Smoked Gouda, New York State Cheddar, Pepper Jack and Cheese Spread.

Gourmet Cheese & Fruit Tray

Serves 15-20 \$55.99

Red and green grapes, pears and apples, strawberries and kiwi, black bear french brie, swiss, sharp cheddar, goat cheese, danish bleu cheese, and crackers.

Dutch Cheese Board \$39.99

Gouda Cheese, Smoked Gouda, 3 Chili Pepper Gouda, Edam Cheese, Candied Walnuts, Dried Apricots and water crackers.

Domestic Cheese Board \$39.99

Brie, Goat Cheese with Cranberry, Port Wine Cheese Ball, Chipotle Cheddar Cheese, Mild Cheddar, Dried Apricots, Candied Walnuts and water crackers.

European Cheese Board \$39.99

Dublinger, Manchego, Jarlsberg Swiss, Frommage d’Affinois, Candied Walnuts, Dried Apricots and water crackers.

Italian Cheese Board \$39.99

Italian Sharp Cheddar, Parmesan Reggiano, Fresh Mozzarella, Gorgonzola, Imported Provolone, Candied Walnuts, Dried Apricots and water crackers.

French Cheese Board \$39.99

French Brie, Goat Cheese, Roquefort Society, Frommage d’ Affinois, Port Salut, Candied Walnuts, Dried Apricots and water crackers.

Dessert Cheese Board \$39.99

Honey Goat Cheese, Triple Crème Brie, Tiramisu Mascarpone, Orange Ginger Cheese, Chocolate Chip Cookies, Candied Walnuts and Dried Apricots.

Spanish Cheese Board \$49.99

Iberico, Manchego, Winey Goat and Valdeon Blue, with almond fig cake.

Dips, Deviled Eggs & Appetizers

Dips

By the pound \$6.99 lb.

Mini Dipper Choice of 3 dips \$10.99 ea.

Little Dipper Choice of 4 dips \$22.99 ea.

Choose from brushetta, buffalo chicken, hoagie, spinach, taco, nacho cheese, turkey club and crab dip.

Deviled Eggs

30 count \$14.99

50 count \$24.99

75 count \$34.99

“Zallie’s Own” Guacamole \$7.99 lb.

Fresh, all natural guacamole made from ripe hass avocados. Choose from mild or with jalapeno.

“Zallie’s Own” Bread Dip Bowl \$17.99

Round pumpernickel bread filled with your choice of dip. Served with pumpernickel bread pieces and carrots for dipping.

Sweet ‘n’ Sour Meatballs \$7.99 lb.

Hand rolled meatballs made with fresh herbs and pineapples served in our “Zallie’s Own” sauce.

“Zallie’s Own” Stromboli Platter \$54.99

Our “Zallie’s Own” signature stromboli, sliced and arranged with your choice of pepperoni, cheesesteak, buffalo chicken cheesesteak and Italian pulled pork with provolone.

Antipasta
Appetizer
Platter



Seafood Platters

EZ Peel Shrimp Tray

Serves 15-20 \$29.99
Serves 25-30 \$57.99

Large shrimp, 31-40 count, seasoned or plain, ready to peel, served with cocktail sauce on a bed of fresh greens, garnished with lemon wedges.

Scallops Wrapped with Bacon \$1.49 ea.

Poached Salmon Platter \$49.95

Serves 8-10
 Poached salmon served with dill sauce.

Shrimp Tray

Serves 6-10 \$42.99
Serves 10-15 \$64.99
Serves 15-20 \$88.99

Jumbo gulf shrimp, 21-25 count, peeled and deveined, steamed in mild or hot and spicy seasonings, arranged on a bed of fresh greens, served with cocktail sauce and garnished with fresh lemons.

Colossal Tray

Serves 10-12 \$129.99
 Colossal crab meat, 8-12 shrimp, cocktail crab claws, arranged on a bed of fresh greens with cocktail sauce and garnished with fresh lemons.

Titanic Tray

Serves 10-12 \$79.95
 100 jumbo shrimp cooked, peeled and deveined, served on a bed of fresh greens with cocktail sauce and garnished with fresh lemon.

Shrimp Classic

Serves 8-10 \$49.95
 100 large cooked and cleaned shrimp served with cocktail sauce.

Shrimp Mariner

Serves 3-6 \$29.95
 50 large cooked and cleaned shrimp served with cocktail sauce.

Maryland Style Mini Crab Cakes

15 count \$39.99
30 count \$79.99
60 count \$158.99

The perfect size for any cocktail party. Made from fresh jumbo lump crab meat.

"Zallie's Own" Crab Bite Tray

Serves 6-10 \$49.99
Serves 10-15 \$75.99
Serves 15-20 \$98.99

A perfect blend of 100% crab meat and special seasonings, fried golden brown, served with cocktail and tarter sauce.

Mushroom Caps Stuffed with

Crab Imperial \$13.99 lb.

Fresh mushroom caps stuffed with "Zallie's Own" Crab Imperial.

Smoked Fish Tray \$19.99 per person

Featuring a whole whitefish stuffed with whitefish salad, Nova Lox, Regular Lox, Kipperd Salmon, Creamed and Chopped Herring, Assorted "Zallie's Own" Bagels. Your choice of cream cheeses and sliced cheeses, accompanied by cucumbers, tomatoes, red onions and black olives.

Please order a minimum of 3 business days before event



Maryland Style Mini Crab Cakes



EZ Peel Shrimp

Vegetable Trays

Serves 10-12 \$39.99

Serves 20-25 \$49.99

Serves 30-35 \$59.99

Includes carrots, celery, green peppers, broccoli, cauliflower, cucumbers and your choice of Marzetti dips (ranch, spinach, blue cheese, dill and sour cream & dill).

Mediterranean Flare

Olive Antipasta Tray \$8.99 lb.

Choose up to seven varieties of mixed olives, roasted red peppers, tomatoes, mozzarella cheese, feta, tabouli and olive tapenade.

Italian Festival

Serves 8-10 \$45.99

Sundried tomatoes, mixed olives, roasted red peppers, tomatoes and mozzarella cheese.

Mediterranean Platter

Serves 15-20 \$59.99

Featuring hummus, tabouli, olive tapenade, feta, carrots, cucumbers, olives and pita.



Mediterranean Platter