



BEACH BITES

Just add the waves and shades!



SANDWICH BOSS

A Muffaletta-style creation built to feed everyone. Fresh meats, cheeses, and juicy tomatoes, topped off with tangy pickled vegetables and vinaigrette dressing. Best if bundled up and chilled overnight. When ready, cut into it like you would a pie. Tastes particularly good at the beach.

Ingredients:

- Large round, oval, or square loaf
- Arugula
- Salami
- Capicola
- Fresh mozzarella
- Provolone
- Pickled Italian vegetables
- Italian or Greek vinaigrette
- Roma tomatoes
- Banana peppers

Directions:

Slice open loaf so you have equal halves. Level off the base layer so the ingredients lay flat. Begin with a layer of dressing, and build layers of meats, cheeses, arugula, sliced tomatoes, and peppers. Finish with pickled vegetable mix. Drizzle with vinaigrette and put top on sandwich. Press down on top half. Wrap entire sandwich in foil and weight in the refrigerator, about five pounds on the top. Chill at minimum for 4 hours or as long as overnight. When ready to serve, cut like a pie.

KID FRIENDLY & APPROVED

For the smaller set with big appetites try these fun and easy snacks. Taste great and travel well.



NUGGET SLIDERS

Heat up pre-cooked nuggets and arrange on mini slider buns. Add a dash of your favorite BBQ sauce, mustard or ketchup. (BBQ sauce shown here).



GRAPE & CHEESE SKEWERS

Stack fresh grapes and cubed cheese on toothpicks or appetizer skewers. A quick snack with a fruit serving!