Antipasto Platter

Savannah · 28/09/2024



Prep Time

20

Dificult

Medium

Servings

1 party platter

Description

This is a layered antipasti platter so you can cut it into square slices neatly and have all the ingredients This is a beautiful dish thats always a hit It will make the vegetarians jealous Add the veggies to your liking Serve with fresh Italian bread Enjoy

Ingredients

— - 2 heads iceberg lettuce - 1 tablespoon garlic powder - 1 tablespoon dried oregano - 1 (8 ounce) bottle Italian-style salad dressing - 1 pound thinly sliced cooked ham - 2 ½ pounds sliced provolone cheese - ½ pound Genoa salami

— thinly sliced - ¼ pound Capacola sausage

— sliced - ¼ pound pepperoni sausage

— sliced - ¼ pound prosciutto

— thinly sliced - ¼ pound thinly sliced roast beef - 1 cup fresh mushrooms - 1 (6 ounce) can marinated artichoke hearts - 1 (7 ounce) jar roasted red peppers - 1 (6 ounce) can sliced black olives - ¾ cup sliced pepperoncini peppers - 1 (5 ounce) jar sliced pimento-stuffed green olives - ½ cup crumbled Gorgonzola cheese - ½ pound mozzarella cheese

— sliced - ¼ cup grated Parmesan cheese

Instructions

1. Remove large outer leaves from the heads of lettuce. Arrange approximately 1/3 in a layer on a large serving platter. Sprinkle with 1/3 garlic powder
2. 1/3 oregano
3. and desired amount of dressing. Layer with ham and Provolone. Layer Provolone with another 1/3 of the lettuce
4. 1/3 garlic powder
5. 1/3 oregano
6. desired amount of dressing
7. salami
8. and capacola. Repeat layering with remaining lettuce
9. garlic powder
10. oregano
11. dressing
12. pepperoni
13. prosciutto
14. and roast beef. Layer with mushrooms
15. artichokes
16. roasted red peppers
17. black olives
18. pepperoncini
19. and green olives. Drizzle with more dressing as desired. Top with Gorgonzola
20. mozzarella
21. and Parmesan. Cover and chill in the refrigerator until serving.