

CATERING MENU

APPETIZERS

FRIED ZUCCHINI BALLS

Shredded Zucchini,
bread crumbs & seasoning
Serves 10 (30 pieces) \$30
Serves 20 (60 pieces) \$55
Serves 30 (100 pieces), \$85

GREEK MEATBALLS

Seasoned with Mint & Spices
Serves 10 (30 pieces) \$36
Serves 20 (60 pieces) \$70
Serves 30 (100 pieces), \$100

COLD APPETIZER PLATTER

A delicious variety of dips on a
large tray served with pita.
(includes: hummus, tzatziki,
taramasalata, fresh beets, olives,
eggplant salad & Dolmades)

Serves 10 \$36
Serves 20 \$70

SKEWERS

Grilled Vegetables \$48
Chicken \$60
Lamb \$66
Shrimp \$70
Per Dozen

SPINACH PIE

Spinach & feta wrapped in fillo.
\$42 per Dozen

DOLMADES

Grape leaves stuffed
with seasoned rice.
\$10 per Dozen

GREEK SALAD

An authentic blend of romaine lettuce, plum tomatoes, feta cheese, onion,
sweet & hot peppers, olives & stuffed grape leaves tossed in our own homemade dressing.

Serves 10 \$40 w/Chicken \$70
Serves 20 \$75 \$120
Serves 40 \$110 \$150

CASSEROLES

IMAM BALDI

Layers of eggplant baked and
covered with onions sauteed
with tomatoes and fresh garlic.
Serves 10 \$60
Serves 20 \$105

MOUSAKA

Layers of eggplant & potatoes
seasoned with ground beef
baked with a bechamel topping.
Serves 10 \$85
Serves 20 \$130

PASTICHIO

A traditional family recipe of
macaroni and seasoned ground
beef baked with a bechamel
topping.
Serves 10 \$70
Serves 20 \$120

SPECIALTIES

STUFFED PEPPERS & TOMATOES

Stuffed with rice and seasoned
ground beef served with
a light tomato sauce.
\$8 Per Person

LAMB PIE

Chunks of lamb stewed with
potatoes, peas & carrots in a
light gravy wrapped in fillo.
\$10 per Person

CHICKEN AND SPINACH PIE

Spinach, feta & chicken breast
sauteed and wrapped in fillo
served with lemon-dill sauce.
\$10 Per Person

LAMB KOKKINISTO

Tender chunks of leg of lamb
stewed in a cinnamon tomato
sauce served over orzo.
Serves 10 \$85
Serves 20 \$160

GRILLED CHICKEN & SPINACH

Grilled chicken breast served over
fresh spinach sauteed with tomatoes
& garlic topped with feta.
Serves 10 \$80
Serves 20 \$150

SEAFOOD

SHRIMP MYKONOS

Shrimp sauteed with fresh tomatoes,
garlic & feta served over orzo.
Serves 10 \$90
Serves 20 \$170

SEAFOOD ORZO

Shrimp, calamari & octopus sauteed with orzo,
fresh tomatoes, garlic & tomato sauce.
Serves 10 \$90
Serves 20 \$170

DESSERTS

BAKLAVA

Fillo layered with walnuts
& cinnamon and soaked
in a light syrup.
\$75

RAVANI

Sweet semolina cake soaked
in a light syrup.
\$55

KATAIFI

Shredded fillo layered with
walnuts & cinnamon and
soaked in a light syrup.
\$75

All desserts serve 20

All catering orders must be made at least 24 hours in advance

48 Hours notice required on all catering cancellations