

# Catering Menu

## Starters

- SKORDALIA** garlic, potato **16** (one pound) | **31** (two pounds)  
**TZATZIKI** cucumber, yogurt, garlic **16** (one pound) | **31** (two pounds)  
**HUMMUS** chickpeas, tahini, garlic **18** (one pound) | **35** (two pounds)  
**TARAMOSALATA** fish roe, lemon **16** (one pound) | **31** (two pounds)  
**CHEESE & OLIVES** feta & raw saganaki, kalamata olive (with pits) **40** (one pound of each cheese, one pound of olives) | **78** (two pounds of each cheese, two pounds of olives)  
**BRUSCHETTA** marinated tomatoes in basil & garlic, topped with fresh mozzarella | **42** (20 pieces) | **80** (40 pieces)  
**PETITE SPINACH & FETA PIES** wrapped in phyllo; triangles **39** (20 pieces) | **76** (40 pieces)  
**PETITE CHICKEN KABOBS** 3oz per skewer **40** (20 skewers) | **78** (40 skewers)  
**PETITE PORK KABOBS** 3oz per skewer **40** (20 skewers) | **78** (40 skewers)

## Chef's Specialty Pastas

- LAMB MAC AND CHEESE MOSTACCIOLI** baked with mozzarella & kefalograviera cheese **52** (sm. pan) | **102** (lg. pan)  
**MEDITERRANEAN PASTA** rotini pasta, artichoke hearts, olives, sun-dried tomatoes, basil, garlic, oil & cheese **42** (sm. pan) | **76** (lg. pan)  
**VODKA GNOCCHI** creamy vodka tomato sauce **41** (sm. pan) | **66** (lg. pan)  
**BASILS PASTA** angel hair pasta & marinara **32** (sm. pan) | **58** (lg. pan)  
**SHRIMP PASTA** shrimp, broccoli, fettuccine, alfredo sauce **49** (sm. pan) | **92** (lg. pan)  
**CHEESE RAVIOLI** **38** (26 pieces) | **74** (52 pieces)  
**CHICKEN FETTUCINE** sliced chicken, fresh fettuccine, alfredo sauce **44** (sm. pan) | **78** (lg. pan)

## Authentic Old World

- CHICKEN KABOB** 2.5oz pieces with green & red pepper (off the skewers) **54** (5 kabobs, 20 pieces) | **105** (10 kabobs, 40 pieces)  
**GRILLED LEMON CHICKEN** (bone-in) grilled, olive oil, lemon, oregano, garlic **36** (2 chickens cut in 1/8th's) | **70** (4 chickens cut in 1/8th's)  
**PASTICHIO** with macaroni, ground lamb & beef, bechamel topping **51** (sm. Pan) | **99** (lg. pan)  
**GRILLED CHICKEN BREAST** (boneless) olive oil, lemon, oregano **56** (16-4.5oz breasts) | **108** (32-4.5oz breasts)  
**MOUSAKA** with eggplant, potato, ground lamb & beef, bechamel topping **51** (sm. pan) | **99** (lg. pan)  
**DOLMADES** grape leaves stuffed with ground lamb & beef, rice, creamy lemon sauce **42** (20 pieces) | **76** (40 pieces)  
**CHICKEN PARMIGIANA** breaded with tomato sauce, and baked mozzarella cheese **42** (16-2.5oz butterflied breasts) | **80** (32-2.5oz butterflied breasts)  
**GYROS** with tzatziki sauce, tomatoes, onion & pita **85** (sm. pan) | **165** (lg. pan)  
**CHICKEN MARSALA** (boneless) chicken breast sauteed with mushrooms, marsala wine sauce **42** (16-2.5oz butterflied breasts) | **80** (32-2.5oz butterflied breasts)  
**CHICKEN LEMONATI** (boneless) chicken breast sauteed with mushrooms, capers, lemon wine sauce **42** (16-2.5oz butterflied breasts) | **80** (32-2.5oz butterflied breasts)

## Soups & Salad

**AVGOLEMONO SOUP** | **10** (quart)

- BASILS WEDGE** chopped ice-berg, feta, bacon, tomatoes & cucumbers with our home-made creamy feta cheese dressing **32** (4 orders) | **62** (8 orders)  
**HOUSE SALAD** mixed greens, tomato, red onion, black olives (with pits), cucumber, feta, oil-vinaigrette dressing **27** (sm. pan) | **49** (lg. pan)  
**KALE SALAD** green onions, cranberries, feta in a lemon oil dressing **28** (sm. pan) | **54** (lg. pan)  
**KALE CAESAR SALAD** green onions, fried pita fingers, house-made caesar dressing **28** (sm. pan) | **54** (lg. pan)

## Lamb

- ROAST LAMB** shank, olive oil, garlic & lemon | **25** (per shank)  
**LOLLY-POP LAMB CHOPS** char-grilled **159** (15 pieces) | **299** (30 pieces)  
**LAMB MEATBALLS** with tomato sauce **47** (24 pieces) | **96** (48 pieces)  
**WHOLE ROASTED LAMB** 35-40 pounds | **market price**

## Sides

- ROASTED POTATOES** olive oil, garlic, herbs, lemon & spices **23** (16 wedges) | **45** (32 wedges)  
**GREEK RICE** with tomato cinnamon sauce **23** (sm. pan) | **45** (lg. pan)  
**SAFFRON ORZO** **25** (sm. pan) | **48** (lg. pan)  
**GRILLED VEGETABLES** zucchini, squash, roasted red peppers, green beans **32** (sm. pan) | **58** (lg. pan)  
**BREAD** **4** (loaf)  
**PITA BREAD** **16** (10 pitas cut in 1/4's) | **31** (20 pitas cut in 1/4's)

## Desserts

- BAKLAVA** **36** (20 pieces) | **70** (40 pieces)  
**LOUKOUMADES CHIPS** fried pita, honey, powdered sugar, cinnamon, walnuts **24** (10 pitas cut in 1/4's) | **46** (20 pitas cut in 1/4's)  
**CHEESE CAKE** | **90**  
**BAKLAVA CHEESE CAKE** | **95**

## Basils

4000 FOX VALLEY CENTER DR. | AURORA, IL. | 60504 | [BASILSGREEKDINING.COM](http://BASILSGREEKDINING.COM)

*Ordering (some items may need 24 hour notice)*

630.692.1300 | [INFO@BASILSGREEKDINING.COM](mailto:INFO@BASILSGREEKDINING.COM)

## Pan Sizes

**SMALL PAN** (sm. pan) - 10"(length) x 12"(width) x 2"(depth) | **LARGE PAN** (lg. pan) - 20"(length) x 12"(width) x 2"(depth)  
(FEEDS 6-8) (FEEDS 12-15)