

CATERING MENU

MEZZE

-  **TZATZIKI** Greek Yogurt, cucumber, garlic, lemon
-  **MELITZANOSALATA** roasted eggplant, walnuts, peppers, parsley

Pint
feeds 5 - 8

8

12

Quart
feeds 8 - 15

12

18

MEZEDES

KEFETDES spiced beef patties, mint, citrus zest, parsley, tzatziki

-  **SHRIMP SAGANAKI** sauteed with olives, feta, tomato essence

SPANAKOPITA phyllo with spinach and feta

Half Tray

100

145

Full Tray

200

285

125

SOUP & SALAD

-  **HORIATIKI** tomatoes, cucumbers, bell peppers, feta, Kalamata olives, onions

-  **AVGOLEMONO** egg lemon broth, chicken, rice

Small

45

Pint

8

Large

85

Quart

14

ENTREES

PASTITSIO macaroni, béchamel , spiced meat, feta

MOUSSAKA eggplant, local beef, béchamel soufflé

YIOUVARLAKI rice meat balls, tomato avgolemono

-  **BAKED EGGPLANT** tomatoes, onions, peppers

-  **LEMON CHICKEN** with lemon potatoes

-  **OVEN ROASTED LAMB**

Half Tray

110

145

110

95

110

135

Full Tray

245

285

245

185

245

270

SIDES

-  **FASOLAKIA** green beans, tomatoes, carrots

-  **BRIAM** roasted zucchini, eggplant, potatoes

-  **LEMON POTATOES** lemon, parsley, olive oil

Half Tray

40

45

25

Full Tray

80

85

65

DESSERTS

WALNUT BAKLAVA hand-rolled phyllo, walnuts, honey and orange zest syrup

KARITHOPITA walnut cake, Greek yogurt, & fresh fruit

RAVANI Semolina cake with almonds and citrus syrup

Half Tray

75 (15 pc)

65 (8 pc)

65 (8 pc)

Full Tray

125 (30 pc)

130 (15 pc)

130 (15 pc)