
MARKATO

CATERING MENU

BREAKFAST

Assorted Mini Pastries- Mini muffins and croissants

Small \$40 Large-\$90

Fruit Salad – Selection of season fruits.

Small \$54 Large-\$92

Montreal Bagels- 1 dozen bagels with a side of cream cheese and butter \$25

Smoked Salmon Bagel Platter- Scottish smoked salmon, Greek capers, bagels, thinly sliced tomatoes, red onion

Small \$ 180 Large-\$360

Greek or Cyprus Yogurt – 10 individually portioned yogurts with bowls of fresh fruit, granola, walnuts Greek \$55 / Cyprus \$75

*Add Greek honey with one choice of Spoon Sweets - \$65

PITES

Greek Pies with House made Filo

Spanakopita -Spinach, leeks, scallion, dill and barrel aged feta

Tyropita - Manouri and barrel aged feta cheese

Prasopita - Leek, artichoke and feta

Piperopita - Holland peppers and barrel aged feta cheese

8 Pieces \$40 | 16 Pieces-\$80

GRILL

Grilled Vegetable Platter- Eggplant, zucchini, fennel and Holland peppers with balsamic, olive oil

Small \$30 Large \$100

Mini Shish-Kebab Platter- Filet mignon kebabs

Small \$60 Large \$150

LEGUMES

White Bean Piazzi- Kastoria beans with scallion, dill, lemon and extra virgin olive oil

Gigantes Plaki. Giant Greek beans slowly baked in a clay pot with vine ripened tomato, garlic, extra virgin olive oil and crumbled barrel aged feta

Beluga Lentils. Black lentils with vine ripened cherry tomato, shallots, cilantro and white balsamic vinegar

Spanakorizo- Jasmine Rice with Spinach, scallion, dill and lemon

Small \$45 | Large \$81

SALADS

Greek Salad. Vine-ripened tomato, onion, cucumber, green peppers, Milos extra virgin olive oil and barrel aged feta

Romaine Salad. Romaine lettuce with dill, scallion, manouri cheese and Milos dressing

Mixed Greens. Mixed baby greens with shaved kefalograviera cheese and balsamic vinaigrette

Small \$40 | Large-\$120

CHARCUTERIE

Small \$185 | Large \$370

Selection of 3 imported cheeses from Greece, Prosciutto, and Salami

*Bagel chips Included

Serving Sizes

Small up to 15 people

Large up to 40 people

GREEK SPREADS

Tzatziki- Greek yogurt, cucumber, garlic, extra virgin olive oil

Taramasalata- Cured fish roe, lemon, extra virgin olive oil and capers

Tyrokafteri- Feta, manouri, roasted red pepper, Anaheim chili, roasted garlic, extra virgin olive oil

Santorini Fava- Lathouri yellow split peas slow cooked with extra virgin olive oil and lemon, topped with caramelized shallot and fresh herbs

Skordalia- Almond and potato puree with roasted garlic and extra virgin olive oil

Hummus- Chickpeas, tahini and lemon juice with smoked sweet paprika

*Pita Chips Included

Small \$40 | Large \$95

SANDWICHES

Choose up to 3 sandwiches:

Smoked Salmon- Smoked salmon with Boston lettuce on a brioche

My Greek- Feta, tomato, Kalamata olive tapenade on a cereal baguette

Prosciutto Di Parma- Prosciutto, mozzarella di bufala, arugula on ciabatta roll

Grilled Vegetable- Grilled eggplant, zucchini, and Holland peppers with manouri cheese on a seeded roll

Ham and Swiss- Berkshire ham with Swiss, arugula and fig jam on a baguette

*Potato chips and pickles Included

Small \$125 | Large \$290

Small 18 pieces | Large-42 pieces

CATERING MENU

DESSERTS

Assorted Greek Cookies

Small-\$50 Large-\$112

Sliced Fruit Platter

Small-\$30 Large-\$90

Bougatsa

10 pieces-\$40 | 30 pieces-\$120

Baklava

10 pieces-\$50 | 30 pieces-\$150

BEVERAGES

Soft Drinks \$2.50

Three Cents Grapefruit sparkling \$3.50

Three Cents Lemon Tonic \$3.50

Evian Water (500ml) \$2.00

Sorouti Sparkling water (75ml) \$1.75

Orange Juice (1 Gallon) \$24

Coffee & Tea Service(1 Gallon) \$40 House Blend
or Decaf

Tea: Mint, Green, Earl Grey, English Breakfast,
Chamomile, Classic Chai.

*Coffee and Tea service includes cups, lids, milk and
sugar

Catering Hours of Operations:

Monday to Friday 8:00 AM to 8:00 PM

Saturday 8:00 AM to 7:00 PM

**All orders should be placed by 3:00 PM
the day prior**