

MARKATO

CATERING MENU

125 W 55 th St. New York , NY 10019 T 212.247.0500

Markato@estiatoriamilos.com

www.markatofinefoods.com

CATERING MENU

PITES

Greek Pies with House made Filo

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

Tyropita - Manouri and barrel aged feta cheese

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

(Pre-order 24 hours in advance)

DESSERTS

Assorted Greek Cookies

Small \$30 (7-10 guests.) Large-\$54 (15-18 guests.)

Sliced Fruit Platter

Small \$55 (7-10 guests.) Large-\$80 (15-18 guests.)

BEVERAGES

Soft Drinks \$2.50

Evian Water (500ml) \$2.00

Sorouti Sparkling water (250ml) \$1.75

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

Catering Hours of Operations:

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

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

BREAKFAST

Fruit Salad – Selection of season fruits.

Small \$55 (7-10 guests.) **Large**-\$80 (15-18 guests.)

Assorted Whole Fruits

\$1.50/Person

Montreal Bagels- come with a side of cream cheese butter, Capers and Onions.

\$4.00/person (Minimum 6 guests)

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

\$12.00/person (Minimum 6 guests)

Parfait Greek or Cyprus Yogurt –Come with 2 Selections of fresh fruit, granola, walnuts Greek and Sweet Spoons

(Please ask the favors)

Greek Yogurt- 5.25/person

Cyprus Yogurt – 6.25/Person

(Minimum 6 Guests)

Fresh Squeeze Orange Juice

\$3.50/person (Minimum 6 guests)

Protein Lunch

Served with a choice of Spanakorizo, Gigantes Plaki, White Bean Piazzì, Beluga Lentils or Grilled Vegetables.

(Minimum 6 guests)

Alaskan Wild Grilled Salmon filet. \$15.50 /person

Tuna Loin : White and black sesame crusted yellowfin tuna broiled to medium rare. \$19.90

Organic Grilled Chicken Breast -Organic boneless breast grilled \$15.50/person

Shish-Kebab Platter- Filet mignon kebabs serves with soft pita breads and Milos tzatziki.\$10.99/person

Chicken Souvlaki. Chicken skewer with onion, Holland pepper, Tomatoes, topped with Mexata dressing serves with pita and Mixed green. . \$10.99/person

LEGUMES

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

Small \$45 (5-8 guests.) **Large**-\$75 (8-16 guests.)

SALADS

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

Small \$70 (5-8 guests.) **Large**-\$125 (8-16 guests.)

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

Small \$60 (7-10 guests.) **Large**-\$110 (15-18 guests.)

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

Small \$45 (7-10 guests.) **Large**-\$80 (15-18 guests.)

Gyros

Classic Gyro - Berkshire Farms pork belly and front served with pita bread, vine ripened tomato, Vidalia onion, Italian parsley and Milos tzatziki.

Chicken Gyro - Organic chicken served with pita bread, Vidalia onion, vine ripened tomato, Greek yogurt and fresh mint.

Platter Style \$15.50/person (Minimum 6 guests)

GREEK SPREADS

Served with Pita chips

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 \$35(7-10 guests.) **Large**-\$65 (12-16 guests.)

Add Crudit  Platter- \$35 (7-12 guests.)

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

Chicken Avocado – Organic Chicken breast with Avocado, carrots and Honey Mustard.

*Potato chips and pickles Included

Small \$60 (5- 8 guests.) **Large**-\$120 (8-12 guests.)