



# Catering and Private Function Menu

## APPETIZERS

	Small (10 to 15 ppl)	Medium (15 to 25 ppl)	Large (25 to 35 ppl)
<b>Tzatziki &amp; Pita Wedges</b>	19.25	30.25	40.25
<b>Hummus &amp; Pita Wedges</b>	20.75	30.75	40.75
<b>Dolmathes</b> Stuffed Grape Leaves	18.00	28.00	40.00
<b>Feta Dip</b>	28.00	38.00	50.00
<b>Mezethakia Platter</b> An assortment of dolmathes, loukanico, tzatziki and hummus, served with warm pita wedges and garnished with fresh cut tomatoes, olives and feta.	37.50	52.50	85.00
<b>Cheese &amp; Fruit Platter</b>	25.00	45.00	65.00
<b>Veggies &amp; Dip</b>	25.00	45.00	65.00
<b>Shrimp Cocktail</b>	35.00	55.00	75.00
<b>Pita Triangles</b> Filo triangles stuffed with spinach, feta and a blend of cheeses.		<b>Baked &amp; Trayed Take n Bake</b>	13.95 dozen 9.95 dozen



## SALADS & SIDES

	Small (8 to 10 ppl)	Medium (10 to 25)	Large (25 to 40)
<b>Greek Salad</b>	18.00	32.00	52.00
<b>Caesar Salad</b>	16.00	30.00	50.00
<b>Garden Salad</b>	16.00	30.00	50.00
<b>Village Salad</b> No lettuce, chunks of tomato, onions, green peppers, cucumbers, feta and olives tossed with our Greek Dressing.		- Market Pricing -	
<b>Fruit Salad</b>	22.50	38.00	58.00
<b>Shrimp &amp; Orzo Salad</b> Orzo pasta, grilled shrimp, feta, olives, tomatoes, and scallions seasoned with herbs and olive oil.	18.50	35.00	55.00
<b>Roasted Potatoes</b>	20.00	30.00	55.00
<b>Rice Pilaf</b>	20.00	30.00	55.00
<b>Greek Style Green Beans</b> Slow roasted in the oven, seasoned with a red sauce, garlic and onions.	22.00	35.00	60.00
<b>Oven Roasted Vegetables</b>	35.00	67.50	115.00



## ENTREES

	Half Pan (10 to 15 ppl)	Full Pan (20 to 30 ppl)
<b>Pastichio</b> Seasoned ground beef baked between layers of penne pasta and cheese, topped with béchamel sauce.	45.00	80.00
<b>Moussaka</b> Layers of grilled eggplant, slices of potato, and seasoned ground beef, topped with béchamel sauce.	50.00	90.00
<b>Aegean Shrimp Pasta</b> Penne pasta tossed with marinara, feta olives, and an ample portion of our marinated grilled shrimp.	55.00	105.00
<b>Loukanico &amp; Pepper Marinara</b> Grilled mild Greek pork sausage and peppers tossed with penne pasta marinara and topped with feta & olives.	45.00	80.00
<b>Baked Ziti</b> Penne pasta baked with cheeses and marinara.	40.00	75.00
<b>Chicken Parmesan</b> Chicken breast over pasta topped with marinara and baked cheese.	50.00	90.00
<b>Eggplant Parmesan</b> Lightly breaded eggplant over pasta topped with marinara and baked cheese.	45.00	80.00
<b>Baked Haddock</b> Fresh Atlantic Haddock topped with our cracker topping.	7.95 each	
<b>Spanakopita</b> A blend of spinach, feta and cheeses Baked between layers of crisp filo.	55.00	105.00
<b>Greek Chicken Quarters</b>	5.95 each	
<b>Lamb Shanks (bone in)</b>	- Market Pricing -	
<b>Lamb Shanks (de-boned Osso Bucco Style)</b>	- Market Pricing -	



## PLATTERS

	Small (10 to 15 ppl)	Medium (15 to 25 ppl)	Large (25 to 35 ppl)
<b>Chicken Tenders</b>	<b>38.00</b>	<b>55.00</b>	<b>85.00</b>

Our marinated chicken breast Tenders, lightly breaded and Served with our duck sauce.

## SOUVLAKI

Lamb	- Market Pricing -		
<b>Chicken</b>	<b>45.00</b>	<b>65.00</b>	<b>98.00</b>
<b>Pork</b>	<b>45.00</b>	<b>65.00</b>	<b>98.00</b>
<b>Steak</b>	<b>55.00</b>	<b>75.00</b>	<b>105.00</b>
<b>Assortment</b>	<b>55.00</b>	<b>75.00</b>	<b>105.00</b>

Includes chicken, pork and steak souvlaki. Lamb can be included for an additional market pricing upcharge. All souvlaki platters come with tzatziki sauce.

## Assorted Wrap Platter

- 6.95 -

A variety sandwich platter consisting of gyro, chicken, lamb, steak, shrimp and our Greek veggie pita wraps. Served with tzatziki sauce.  
Add Chips 1.25ea



## DESSERTS

### Assorted Cookie Tray

An assortment of kourabiethes, finikia, plain and chocolate dipped almond macaroons, baklava, saragli, koulourakia, chocolate chip truffle and raspberry filled cookies.

Small (10 to 15 ppl)	Medium (15 to 25 ppl)	Large (25 to 40 ppl)
20.50	37.50	47.50



### Assorted Pastry Tray

A selection of our baked desserts - baklava, saragli, kataifi, galactobouriko, tiramisu and chocolate demi-cakes, garnished with assorted Greek cookies.

- 2.75 per person -



### Galactobouriko

Creamy custard baked between layers of filo and topped with syrup. Cut into 12 or 24 pieces.

- 30.00 -

### Baklava Assortment

Baklava comes in all shapes and sizes! This platter gives you a taste of each of our varieties. It's filo-filled nuts and honey syrup any way you look at it!

Small (10 to 15 ppl)	Medium (15 to 25 ppl)	Large (25 to 40 ppl)
20.50	37.50	47.50

## BUFFET

All of our private function meals are served buffet style. Below are a few SAMPLE MENUS.

Feel free to customize a buffet that suits you and your guests based on our entire catering menu. The possibilities are endless so have fun with our menu and see what you come up with. We will be happy to help with quantities and suggestions.

If you have children in your party we will be happy to provide individual kids meals from our restaurant menu for children 10 and under or suggest some kid favorites from our catering menu.

### **\$14.95 PP**

Dolmathes with Lemon Sauce  
Hummus and Pita Wedges  
Spanakopita  
Greek Salad  
Chicken Souvlaki  
Pastichio  
Rice Pilaf  
Assorted Cookies  
Coffee & Tea

### **\$19.95 PP**

Mezethakia Platter  
Cheese & Fruit Tray  
Spanakopita  
Greek Salad  
Chicken Souvlaki  
Pastichio  
Moussaka  
Rice Pilaf  
Greek Style Green Beans  
Assorted Cookies  
Coffee & Tea

### **\$24.95 PP**

Mezethakia Platter  
Cheese & Fruit Tray  
Spanakopita  
Greek Salad  
Shrimp & Orzo Salad  
Assorted Souvlaki  
Pastichio  
Aegean Shrimp Pasta  
Roasted Potatoes  
Roasted Vegetables  
Assorted Cookies  
Coffee & Tea

Prices do not include 9% Meals Tax and 16% Gratuity.