

CATERING

ATHENIAN:

- Your choice of any two meats (or veggie)
- Choice of Salad (Greek, Prasini, Gryro)
- Pita Bread
- French Fries or Rice
- Tzatziki

\$15.95 (per person)

SPARTAN:

- Your choice of any three meats (or veggie)
- Choice of Salad (Greek, Prasini, Gyro)
- Pita Bread
- French Fries or Rice
- Tzatziki
- Choice of dessert (Baklava, Loukomades)

\$18.50 (per person)

OLYMPUS:

- Your choice of any four meats (or veggie)
- Two choices of Salad (Greek, Prasini, Gyro)
- Pita Bread
- French Fries or Rice
- Baklava and Loukomades

\$20.50 (per person)

VEGGIES:

**Zucchini & Portobello Mushroom
Falafel (vegan)**

- *Hummus (additional charge of \$1 per guest will be added)
- *Grecian Burger (additional charge of \$1 per guest will be added)
- *Prices do not include taxes
- *Additional delivery charge may be added (subject to distance traveled)
- *Prices do not include any additional charges incurred by guests

MEAT CHOICES:

Beef/Lamb Gyro

A seasoned beef and lamb mix, cooked on a vertical rotisserie.

Pork Gyro

Thin slices of seasoned pork, stacked and cooked on a vertical rotisserie.

Chicken Gyro

Thin slices of seasoned boneless chicken, stacked and cooked on a vertical rotisserie.

Pork Souvlaki

Seasoned pork cubed and skewered on a stick, cooked over open flame.

Chicken Souvlaki

Seasoned chicken cubed and skewered on a stick.

Burger Patty

A ground seasoned beef patty.

SALAD CHOICES:

Gyro Salad

Fresh spinach and organic dressed with our signature honey balsamic vinaigrette.

Greek Salad

The traditional village salad, tomatoes, cucumbers, red onions, peppers, kalamata olives, feta cheese, dressed with red wine vinaigrette.

Prasini Salad

Crispy romaine hearts with fresh scallions, dill & shredded feta cheese, dressed with extra virgin olive oil with lemon zest.

DESSERT CHOICES:

Baklava

Greek phyllo, walnuts & house made syrup

Loukoumades

Traditional Greek beignets, nuts and honey syrup