

GREEK

MEZES

HALF TRAYS SERVE 8-12
FULL TRAYS SERVE 18-24

Spanakopita	45 / 85
spinach and feta cheese, phyllo dough	
Tiropita	45 / 85
kaseri and feta cheese, phyllo dough	
Grape Leaves	40 / 85
rice and herbs wrapped in grape leaves	
Zucchini Fries	45 / 85
lightly breaded, served with tzatziki	
Keftedakia	65 / 125
pan seared beef meatballs with fresh Greek herbs and spices	
Greek Spreads (Round Display Tray)	60 / 115
tzatziki, tirokafteri, hummus and melitzanosalata with pita chips	
Individual Spreads	15.95 / lb
served with grilled pita bread	
tzatziki - yogurt, cucumber, garlic	
hummus - chickpeas, tahini	
tirokafteri - spicy feta, roasted peppers	
melitzanosalata - roasted eggplant & garlic	

SALADS

HALF TRAYS SERVE 8-12
FULL TRAYS SERVE 18-24

Greek	65 / 125
romaine, tomato, cucumber, red onion, olives, feta cheese, red wine vinaigrette	
Horiatiki	75 / 145
tomato, cucumber, olives, red onions, peppers, cubed feta, red wine vinaigrette	
Prasini	60 / 115
romaine lettuce, scallions, dill, feta cheese, lemon vinaigrette	
Chilled Orzo Salad	60 / 115
tomato, cucumber, red onions, feta, Kalamata olives, oregano, lemon vinaigrette	

GRILLED SKEWERS / GYRO

Gyro	95 / 190
sliced beef and lamb gyro meat	
Chicken Souvlaki	4.95 each
marinated chicken breast	
Pork Souvlaki	4.95 each
marinated cubes of pork shoulder	
Beef Souvlaki	6.95 each
tender marinated filet	
Lamb Souvlaki	6.95 each
oregano and fresh mint marinated	
Grilled Shrimp	6.95 each
marinated Gulf shrimp	

CLASSIC DISHES

HALF TRAYS SERVE 8-10
FULL TRAYS SERVE 16-20

Pastichio	80 / 160
Greek macaroni layered with meat sauce and baked with creamy bechamel sauce	
Moussaka	80 / 160
sliced potato and eggplant layered with meat sauce and creamy bechamel sauce	
Giouvetsi	80 / 160
tender stew of beef, lamb or chicken in a rich tomato sauce baked with orzo pasta	
Leg of Lamb	95 / 190
roasted and braised until tender, sliced and served in a lemon, oregano and lamb broth	
Lemon Chicken and Potatoes	65 / 125
baked bone-in chicken with olive oil, lemon and oregano, yukon gold potatoes	
Soutzoukakia	75 / 150
Greek style beef meatballs with cumin and garlic braised in a rich tomato sauce	
Loukaniko and Peppers	80 / 160
Greek style pork sausage with leeks stewed with sweet and spicy peppers and onions	
Yemista	65 / 130
stuffed peppers and tomatoes with rice and ground beef baked with potatoes can be made vegetarian/vegan	
Roasted Pork Loin	70 / 135
slow roasted and sliced in a lemon, white wine and fresh oregano sauce	
Shrimp Santorini	95 / 190
jumbo shrimp in a savory tomato stew with scallions, dill and broiled feta cheese	
Flounder Lemonata	105 / 210
pan seared fillets with lemon, garlic and EVOO sauce	

VEGGIES & SIDES

HALF TRAYS SERVE 8-10
FULL TRAYS SERVE 16-20

Briam	60 / 120
baked casserole of eggplant, zucchini, onions, peppers and tomatoes	
Lemon Potatoes	50 / 95
yukon gold potatoes	
Orzo Pilaf	45 / 90
with leeks and fresh thyme	
Fasolakia	50 / 95
young string beans braised with scallions, dill, tomatoes and EVOO	
Bizelia and Potatoes	50 / 95
sweet green peas and yukon gold potatoes with parsley, dill, tomatoes and EVOO	
Grilled Pita Bread	1.95 each
with Greek oregano and EVOO	