

kouzina

CATERING

APPETIZERS

- TIROPITA (CHEESE PIE)** \$2.50/piece
crispy phyllo w/cheese and herbs
- SPANAKOPITA (SPINACH PIE)** \$65/\$120
crispy phyllo w/spinach feta and herbs
- DOMATHES (GRAPE LEAVES)** \$3/piece
lamb, rice, tomato & herbs stuffed and rolled in grape leaves
- KEFTEDES (GREEK MEATBALLS)** \$65/\$130
fresh beef, garlic, mint, onions & fresh herbs

SALADS



- ELLINIKI (GREEK SALAD)** \$60/\$120
mixed greens w/tomato, onion, cucumber, feta, kalamata olives & greek dressing
- HORIATIKI (NO LETTUCE)** \$70/\$140
traditional village salad with tomatoes, onions, cucumbers, peppers, aged barrel feta, olives, EVOO & Oregano
- PRASSINI (ROMAINE SALAD)** \$50/\$100
finely chopped romaine lettuce, scallions, dill, cucumber, EVOO & vinegar
- CAESAR** \$60/\$120
Romaine Lettuce, Chopped Bacon, Cherry Tomato, Kefaloteri Flakes, Croutons & Dressing

BUILD YOUR OWN GYRO BAR



- PORK (\$95/190) CHICKEN (\$95/190)**
Seasoned gyro meat served with pita bread, tomato, onion, and tzatziki or honey mustard to create your own custom gyro sandwiches

CHARCUTERIE BOARDS

custom charcuterie boards with domestic and imported cheeses, cured meats, nuts, dried fruits, honey & wood grilled pita
\$65 (Feeds 6-8) \$90 (Feeds 12-14+)



DESSERTS (FULL TRAY ONLY)

- BAKLAVA** \$125
traditionally made with phyllo dough, stuffed with walnuts & honey, baked to perfection
- GREEK CUSTARD (GALAKTOBOUREKO)** \$120
custard wrapped in phyllo dough & drenched in a honey syrup sauce



TRAYS

- MOUSSAKA** \$70/\$140
layers of eggplant, minced seasoned ground beef & topped w/bechamel sauce
- PASTITSIO (GREEK LASAGNA)** \$65/\$130
layered pasta with seasoned minced ground beef and topped with bechamel sauce
- FALAFEL** \$40 (30 pcs) \$80 (60 pcs)
rolled chick peas and fresh herbs fried to perfection
- CHICKEN SOUVLAKI SKEWERS** \$6/piece
marinated chicken on a skewer
- PORK SOUVLAKI SKEWERS** \$8/piece
marinated on a skewer
- LAMB SOUVLAKI SKEWERS** \$10/piece
marinated lamb on a skewer
- BIFTEKI** \$8/piece
mini herbed beef pattys served w/tzatziki

BUILD YOUR OWN INDIVIDUAL BOWLS & BOXES \$17PP

CHOICE OF BASE, PROTEIN & SAUCE

- rice pilaf
- mixed greens
- chicken gyro
- chicken souvlaki
- pork souvlaki
- falafel
- pork gyro
- bifteki
- honey mustard
- tzatziki
- greek dressing
- spicy feta spread



SIDES

- GREEK STYLE GREEN BEANS** \$60/\$120
fresh green beans sauteed with zucchini & tomato sauce
- GREEK FRIES** \$50/\$100
fresh cut french fries topped with feta cheese & oregano
- GRILLED PITA (\$2/pc) & SPREADS** \$10 (12oz) \$15 (16oz)
wood grilled pita & choice of spread: hummus, tzatziki, spicy feta dip (Tyrokafteri), or eggplant spread (Melitzanosalata)
- ROASTED POTATOES** \$50/\$100
potato wedges baked with lemon, extra virgin olive oil & fresh herbs
- RICE PILAF** \$50/\$100
greek style rice topped with lamb sauce



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please inform us of any food allergies before placing orders

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Kouzina is a scratch kitchen-
customized options available- inquire now!