

## APPETIZERS

- SPANAKOPITA (SPINACH PIE)** \$65/\$120  
crusty 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 (\$70/\$140) CHICKEN (\$60/\$120)**  
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)**  
custard wrapped in phyllo dough & drenched in a honey syrup sauce **\$120**



## 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 chic 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

