



DIPS & SPREADS 'PIKILIA'

*all prepared in house

TZATZIKI

Greek yogurt, sour cream, garlic, cucumber, xvoo, red wine vinegar, salt & pepper
pint \$13 | quart \$25

MELINTZANOSALATA

Roasted eggplant garlic caramelized onions, parsely, blended with xvoo red wine vinegar, salt & pepper
pint \$13 | quart \$25

KALAMATA OLIVE HUMMUS

Garbanzo beans, whipped with kalamata olives, garlic, lemon xvoo, salt & pepper
pint \$12 | quart \$23

TYROKAFTERI

Imported feta blended with red chili pepperoncini, greek yogurt xvoo
pint \$14 | quart \$27

PITA BREAD

Grilled with xvoo, oregano
Dozen \$15

MEZE APPETIZERS

FIRE GRILLED & MARINATED WILD SHRIMP

\$36 per dozen (minimum)

LOLLIPOP LAMB CHOPS MARINATED

Fire Grilled
\$60 per dozen

MINI 'SOUVLAKI SKEWERS' MARINATED

Fire Grilled (priced per dozen)
CHICKEN \$30 | PORK TENDERLOIN \$33
BEEF TENDERLOIN \$36 | SWORDFISH \$36

WARM SPINACH & FETA CHEESE DIP

Feta cheese, cream cheese, sour cream, onions & scallions
Pint \$18 | Quart \$35

KEFTEDES

Greek style beef & lamb meatballs, mint, onion, garlic, lemon oregano & parsley
\$30 per dozen (minimum)

CHICKEN WINGS

Marinated & oven roasted, flash fried, lemon, rosemary, garlic oregano & fried onions
\$18 per dozen (minimum)

BABY BACK RIBS

Marinated, roasted & fire grilled, rosemary, garlic wine, hot cherry peppers, scallion
\$28 per pound (minimum)

DOLMADES (V)

Homemade stuffed grape vine leaves, rice, aromatic herbs lemon xvoo
\$24 per dozen (minimum)

CHICKEN AVGOLEMONO SOUPA

Traditional chicken rice soup, egg & lemon
Quart \$18

IMPORTED FETA CHEESE

\$18 per lb (1 Lb. minimum)

KASSERI CHEESE

\$18 per lb (1 lb minimum)

GREEK STYLE ROASTED POTATOES

Lemon, oregano, xvoo, serves 12 plus | \$32

TRADITIONAL RICE PILAF

Serves 12 plus | \$29

SAUTEED VEGETABLES

Seasonal medley, garlic, butter, s&p, Serves 12 plus | \$29

SALADS / SALATES

MAD GREEK 'VILLAGE STYLE' (NO LETTUCE)

Tomatoes, cucumbers, red onion, peppers, feta, olives 'parea house xvoo vinaigrette'
½ Pan \$45 | Full Pan \$85

THE GREEN GREEK

Lettuce, tomatoes, cucumbers, red onion, peppers, feta, olives 'parea creamy greek dressing'
½ Pan \$45 | full pan \$85

ROASTED BEETS & BABY ARUGULA

Red onion, cucumbers, grapes, toasted walnuts, goat cheese 'parea honey saba musto vinaigrette'
½ Pan \$50 | full pan \$95

FETA WATERMELON PICKS

Honey mint walnut dust
\$24 per dozen (minimum)

ORZO PASTA SALAD COLD

Cucumber, tomatoes, scallion, pepperoncini & feta, 'parea creamy greek dressing'
Quart \$16

PRASINI SALATA

Shredded romaine & cabbage, cucumbers, scallions, dill imported feta cheese, lemon xvoo vinaigrette /
½ Pan \$35 full pan \$65

SOUVLAKI SKEWERS

"LARGE KEBOBS"

Skewered with onions & peppers, fire grilled
Priced per dozen

CHICKEN \$180

PORK TENDERLOIN \$205

BEEF \$288

SWORDFISH \$288

ENTREES

Full trays serve 12-15 ppl

SHRIMP SAGANAKI STYLE

Sauce of tomatoes, wine, garlic, scallion, pepperoncini, baby spinach & feta cheese | \$165

FLAT SEARED SALMON

Lemon, oregano, xvoo, capers & scallions | \$175

LAMB SHANKS SLOW BRAISED

10 per tray | \$240

ORZO PASTA BAKE \$95

Supplements

Add chicken | \$45 Add salmon | \$60 Add shrimp | \$75

"BRIZOLES" PORK CHOPS THIN CUT

Greek style marinated & fire grilled | \$90 per dozen (minimum)

ROAST PORK LOIN GREEK STYLE

Lemon, oregano, xvoo.. | \$120

OVEN ROASTED EURO CHICKEN CHOP

Lemon herb marinated, Serves 12 | \$180

SPETSOFAI

Greek style sausage & peppers | \$96

DESSERTS

BAKLAVA

homemade layers of phyllo dough with butter, walnut, almond, pistachio, & cinnamon blend baked and soaked in honey clove citrus syrup \$120 full tray

NIKO'S RICE PUDDING "RIZOGALO" \$18 per quart