



DIPS & SPREADS 'PIKILIA'

*all prepared in house

TZATZIKI

Greek yogurt, sour cream, garlic, cucumber, xvoo, red wine vinegar, salt & pepper
pint \$15 | quart \$30

MELINTZANOSALATA

Roasted eggplant garlic caramelized onions, parsley, blended with xvoo red wine vinegar, salt & pepper
pint \$16 | quart \$32

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 \$15 | quart \$30

PITA BREAD

Grilled with xvoo, oregano
Dozen \$18

MEZE APPETIZERS

FIRE GRILLED & MARINATED WILD SHRIMP

\$48 per dozen (minimum)

LOLLIPOP LAMB CHOPS MARINATED

Fire Grilled
\$72 per dozen

MINI 'SOUVLAKI SKEWERS' MARINATED

Fire Grilled (priced per dozen)
CHICKEN \$48 | PORK TENDERLOIN \$54
BEEF TENDERLOIN \$60 | SWORDFISH \$60

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
\$24 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

\$24 per lb (1 Lb. minimum)

KASSERI CHEESE

\$24 per lb (1 lb minimum)

GREEK STYLE ROASTED POTATOES

Lemon, oregano, xvoo, serves 12 plus | \$34

TRADITIONAL RICE PILAF

Serves 12 plus | \$30

SAUTEED VEGETABLES

Seasonal medley, garlic, butter, s&p, Serves 12 plus | \$30

SALADS / SALATES

MAD GREEK 'VILLAGE STYLE' (NO LETTUCE)

Tomatoes, cucumbers, red onion, peppers, feta, olives
'parea house xvoo vinaigrette'
½ Pan \$50 | Full Pan \$95

THE GREEN GREEK

Lettuce, tomatoes, cucumbers, red onion, peppers, feta, olives
'parea creamy greek dressing'
½ Pan \$50 | full pan \$95

ROASTED BEETS & BABY ARUGULA

Red onion, cucumbers, grapes, toasted walnuts, goat cheese
'parea honey saba musto vinaigrette'
½ Pan \$75 | full pan \$140

FETA WATERMELON PICKS

Honey mint walnut dust
\$36 per dozen (minimum)

ORZO PASTA SALAD COLD

Cucumber, tomatoes, scallion, pepperoncini & feta,
'parea creamy greek dressing'
Quart \$18

SOUVLAKI SKEWERS

"LARGE KEBOBS"

Skewered with onions & peppers, fire grilled
Priced per dozen

CHICKEN \$240

PORK TENDERLOIN \$250

BEEF \$320

SWORDFISH \$320

ENTREES

Full trays serve 12-15 ppl

SHRIMP SAGANAKI STYLE

Sauce of tomatoes, wine, garlic, scallion, pepperoncini,
baby spinach & feta cheese | \$195

FLAT SEARED SALMON

Lemon, oregano, xvoo, capers & scallions | \$195

LAMB SHANKS SLOW BRAISED

10 per tray | \$280

ROAST PORK LOIN GREEK STYLE

Lemon, oregano, xvoo.. | \$120

SPETSOFAI

Greek style sausage & peppers | \$100

PASTITSIO

Serves 20-25 | \$120

MOUSSAKA

Serves 20-25 | \$135

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

SALES TAX & SERVICE CHARGE 27% TO BE ADDED TO TOTAL