



Easter Catering Menu

FLATBREADS & SPREADS

Margherita
Fresh mozzarella, roasted tomatoes, basil
\$10.00 Each

Prosciutto
Figs, parmesan, arugula, prosciutto, balsamic glaze
\$14.00 Each

Funghi
Fresh mozzarella, mushrooms, cipollini onions, truffle oil
\$12.00 Each

Cauliflower Crust add 3.50
Chicken add 3.00

Mediterráneo
Kalamata olives, cherry tomatoes, Onions, feta, oregano, olive oil
\$12.00 Each

Tzatziki Spread
Greek yogurt, garlic, cucumber, dill, pita
1 lb. container \$15.00

Hummus Spread
Chickpeas, tahini, garlic, pita
1 lb. container \$15.00

Spicy Feta Spread
Imported feta, yogurt, jalapenos, pita
1 lb. container \$15.00

SALADS

Fattoush Salad
Romaine hearts, cucumber, tomato, onion, radish, parsley, pita croutons, lime-sumac dressing
Serves (4-6 guests) \$15.00

Roasted Beet Salad
Baby arugula, goat cheese, cranberries, caramelized walnuts, honey-cider vinaigrette
Serves (4-6 guests) \$18.00

Caesar Salad
Romaine hearts, pecorino romano, croutons, house-made Caesar dressing
Serves (4-6 guests) \$15.00

Greek Salad
Tomatoes, cucumbers, onions, Kalamata olives, green peppers, feta, oregano, Greek vinaigrette
Serves (4-6 guests) \$18.00

ENTRÉES

Pastichio
A traditional Greek lasagna
Serves (4-6 guests) \$25.00

Tuscany Chicken
Lightly breaded free-range chicken breast, marinated cherry tomatoes, arugula, fresh mozzarella, balsamic glaze
Serves (4-6 guests) \$40.00

Roasted Chicken
Oregano, olive oil, lemon
Serves (4-6 guests) \$30.00

Roasted Leg of Lamb
Boneless, sliced
Per Pound Price \$16.00

Whole Roasted Lamb
Market Price

SIDES

Roasted Greek Potatoes
Oregano, Garlic
Serves (4-6 guests) \$16.00

Rice Pilaf
Thyme, onion, olive oil, chicken base
Serves (4-6 guests) \$16.00

Grilled Vegetables
Eggplant, zucchini, red and green peppers, yellow squash, basil pesto, olive oil, lemon
Serves (4-6 guests) \$20.00

Sautéed Mushrooms
Garlic, oregano, olive oil
Serves (4-6 guests) \$18.00