



ON-SITE FULL SERVICE MENU

Award Winning Catering

FULL SERVICE EVENTS

Our professionally trained Service Team provides you and your guests with exceptional service, which includes: event delivery, staffing, setup, serving and cleanup. Service Team charge applies based on a minimum hour requirement for setup, event time, and breakdown (additional charge for Culinary Action Stations, Server Passed Hors D'oeuvres and Culinary Team). A production fee will be added for all catered events requiring setup beyond the buffet line.

DELIVERY INFORMATION

If you do not require full-service for your event, we offer delivery and setup based on your location and specific requirements. Some items may not be available for delivery. Delivery charges apply. All deliveries will have a half-hour delivery window. Please factor in the time it takes to access your venue (i.e. security, parking, check-in, etc.).

CATERING SERVICE ON-SITE OPTIONS

Full Service Catering

Starting at \$35.95 per person for one entree. \$39.95 per person for two entrees.

Customizable packages include choice of 1 salad, requested number of entrees, 2 sides & 1 bread option

Food Truck Direct Service

Weekday \$1,500 • Weekend \$2,500 minimum

ADDITIONAL CATERING ENHANCEMENTS

Culinary Action Stations - Chef Attended

Server Passed Hors D'oeuvres

Late Night Snack (*Special Menu Available*)

Bar Packages

Greek's Charcuterie Board Display

Are you looking for something for your special day that's not listed? Just ask!

Prices do not include service personnel, event support fees, or sales tax.

APPETIZERS

\$3 per person

1.5 pc per person

Falafel

Feta Bruschetta

Stuffed Cucumbers

\$4 per person

1.5 pc per person

Dolmades

Stuffed Grape Leaves

Vegetable Skewers

Fire Roasted Vegetable

Caprese

Greek Salad

Spanakopita

Meatballs

Keftedes

Sweet & Spicy

Hummus

Phyllo Cups

Spinach Artichoke

Parmesan Crab

Mediterranean Dip

Sampler

Tzatziki, Hummus, Feta Dip

Mediterranean Layered Dip

\$5 per person

1 pc per person

Bacon Wrapped Shrimp

Crab Cake Bites

Sliders

Beef

Pulled Pork

Philly

Coconut Shrimp

Mini Meat Skewers

Chicken

Pork

Beef +1

Shrimp +1

SALADS Choose one

Chopped Iceberg

Lettuce, tomato, carrot, red onion, cucumbers, shredded cheese and croutons

Greek +1.5

Lettuce, tomato, cucumber, red onion, kalamata olives and pepperoncini

ENTREES Choose two

8oz portion or (2) 4oz portions

Roasted Chicken

Mediterranean

Marsala

Caprese

Pork Tenderloin

Meat Skewers 4oz (Choose one)

Steak +1

Chicken

Pork

Shrimp +1

Make Your Own Gyro Bar (Choose one)

Lamb, Chicken, Pork, Shrimp, Vegetarian

Stuffed Chicken Breast +4

Bacon Wrapped with Cream Cheese & Jalapeno

Spinach & Artichoke

Caprese

Cordon Bleu

Beef Round (Market)

Beef Tenderloin (Market)

Prime Rib (Market)

Additional toppings available:

Crab & Lobster Sauce, Plaki (roasted tomato & onion),

Lemon Butter & Thyme

SIDES Choose two

Roasted Fingerling Potatoes

Greek

Garlic Parmesan

Salt and Herb Butter

Roasted Green Beans

Greek

Garlic Parmesan

Salt and Herb Butter

Roasted Broccoli

Veggie Medley

Asparagus Bundles

Rice Pilaf

Garlic Mashed Potatoes

Baked Macaroni & Cheese

CULINARY ENHANCEMENTS

\$7 per person

Mashed Potato Bar

Feta Fry Bar

Loaded Fry Bar

Mac & Cheese Bar

CULINARY ACTION

(Chef Attended, additional charge applies)

Hand-Carved Gyro Station +175

BREAD

Warm Pita Quarters

Fresh Dinner Rolls

DESSERTS

Baklava \$4

Cheesecake Minis \$4

Double Chocolate

Brownies \$4

BEVERAGES Choose two

\$3.5 per person

Sweet Tea

Unsweet Tea

Lemonade

Water (Complimentary)