



MENU

PACKAGES

INDIVIDUAL ENTREES **\$17.00-\$22.00 per person**

Includes

2 Sides

Pick 1

Wrap and salad

Rice and salad

BRONZE MENU PACKAGE

\$37.00 per person

Premium ingredients Fish Seafood extra \$10

2 Entrees

2 Sides

PLATINUM MENU PACKAGE

\$52 per person

Premium ingredients

Includes

MEZZE PLATTER

2 Entrees

2 Sides

1 Dessert

MEDITERRANEAN MEZZE PLATTER

GOLD PACKAGE PLATTER

Roasted red pepper hummus, eggplant dip, harissa and pita triangles

BRONZE PLATTER

Roasted red pepper hummus, harissa and pita triangles

Tabouleh

Green beans with grape tomatoes

Roasted eggplant

Grape leaves

APPETIZERS

Pick 1

ARUGULA & SHRIMP FLATBREAD

Mini flatbreads, arugula, Romesco sauce, shrimp and feta

MEDITERRANEAN ANTIPASTI PLATTER

Prosciutto, salami genoa, artisanal cheese, olives, crostini and chicken liver pate

STUFFED MUSHROOMS

Stuffed with peppers, onions and feta

STARTER

Pick 1

CHICKPEA & FETA SALAD

Quinoa, kale, tomato, and feta with lemon vinaigrette

GREEK SALAD

Romaine, green peppers, olives, tomato, feta and herb dressing

ENTREES

GRILLED SALMON -premium

Herb crusted, served with harissa

PAN SEARED FLOUNDER

With lemon, oregano crusted in an olive wine sauce

BEEF MOUSSAKA

Layered with ground beef, eggplant, ricotta, bechamel sauce and cheese

SPANAKOPITA

Spinach and ricotta topped with phyllo pastry

VEGAN FLATBREAD

Falafel, lettuce, harissa , sundried tomato hummus on flatbread

STUFFED CHICKEN ROLL

Chicken roll stuffed with peppers, artichoke, spinach and feta

CHICKEN KEBABS

Herb and smoked paprika rubbed on skewers

CHICKEN SHAWARMA

Chicken, tzatziki sauce, hummus, pita bread

BEEF GYRO

Beef Gyro, tzatziki sauce, onions, hummus on flatbread

JUMBO GRILLED SHRIMP

Grilled, herb rubbed

DESSERT

Pick 1

Baklava

Pistachios cake

Fresh fruit tart

Yellow sheet cake

White chocolate bread pudding

Assorted cookies

