

CATERING MENU

A minimum order of \$150 is required. Take-Out or Delivery add \$12. Pre-ordering of 24 hours in advance. Napkins included. Plates & silverware as per request

APPETIZERS

Serves 5

HOMEMADE BAKED SPINACH PIE	42
Phyllo, Greek imported feta cheese, spinach, leeks, dill.	
FALAFEL	42
20 deep fried chickpea and parsley balls, mixed greens, tomato, dressing, tahini sauce	
VEGETARIAN GRAPE LEAVES (20 PCS.)	38
Tzatziki.	
GREEK KALAMATA OLIVES 30 OZ	25
Olive oil and pita.	

SALADS

Serves 5

Add Chicken Breast \$5 Chicken Gyro \$4 Meat Gyro \$4 (6 oz. individual serving)

MIXED GREEN SALAD	38
Mixed greens, tomato, red onion, homemade dressing.	
TABOULI SALAD	45
Bulgur wheat, parsley, mint, cucumber, red onion, tomato, lemon juice, olive oil.	
ARUGULA SALAD	57
Arugula, Greek hard cheese, walnuts, tomato, homemade dressing.	
CHICKEN SALAD WITH MESCLUN	59
Chicken breast, red grapes, celery, scallions, tarragon, lemon pepper, mayo, tomato, mixed greens.	
AUTHENTIC GREEK SALAD	55
Tomato, cucumber, green pepper, olives, feta cheese, oregano, red onions, olive oil, red vinegar	
KALE PORTOBELLO SALAD	59
Kale, Portobello mushroom, red onions, Greek cheese, mandarin, almonds, balsamic vinegar.	
BEET AND FETA CHEESE SALAD	47
Beet, feta cheese, olive oil, oregano.	
KALE BEET SALAD WITH GOAT CHEESE	55
Kale, beet, creamy goat cheese, olive oil, oregano.	

DIPS

Platter 30 Oz.

Includes Pita or Whole Wheat Pita

HUMMUS DIP	34
Chickpeas, tahini, lemon juice, garlic, cumin.	
TZATZIKI DIP	34
Greek strained yogurt, cucumber, garlic, dill.	
SPICY FETA DIP	34
Feta cheese, scotch bonnet, and roasted red pepper.	
EGGPLANT DIP	34
Roasted eggplant, dill, red pepper, garlic.	
ASSORTED DIP PLATTER	68
Hummus dip, Tzatziki dip, Spicy Feta dip, & Eggplant dip.	

SOUPS

Individual Serving Cup

AVGOLEMONO SOUP	5
Shredded chicken breast, rice, lemon juice, egg yolk.	
LENTILS SOUP	5
lentils, carrots, onions, celery	
FASOLADA SOUP	5
White beans, celery, carrots, white onions, extra-virgin olive oil	
CARROT GINGER SOUP	5
Fresh carrots, ginger, half and half milk.	

SIDES EXTRA

Serves 5

Pita (White or Whole Wheat)	4
Pega Grill Sauce (10 oz)	5
Tahini Sauce (10 oz)	5
Tzatziki Sauce (10 oz)	6
Greek Feta Cheese (10 oz)	17
Grilled Vegetables	17
Lemon Potatoes	17
Organic Mixed Greens	17
English Cucumbers	13
Basmati Rice	13
Shoestring Fries Big	17

WRAPS

Serves 5

<i>Add Shoestring Fries \$1.70 (per individual serving)</i>	
<i>Includes white or whole wheat pita, tomato, romaine lettuce, onions</i>	
FALAFEL WRAP	38
Tahini sauce, eggplant spread (no onions)	
CHICKEN SALAD WRAP	38
red grapes, celery, scallions, tarragon, lemon pepper, light mayo.	
HOMEMADE CHICKEN GYRO WRAP	38
Pega sauce (light mayo, mustard, curry, paprika, dill)	
GRILLED CHOPPED CHICKEN BREAST WRAP	42
Pega sauce (light mayo, mustard, curry, paprika, dill).	
MEAT GYRO WRAP	38
Tzatziki sauce, Greek strained yogurt, cucumber, garlic, olive oil, dill).	

MAIN COURSE

Individual Serving

Includes Lemon Potatoes, or Mixed Greens, or Basmati Rice

GRILLED LAMB KEBAB 14 OZ.	20
Green pepper, red onion, tzatziki sauce	
GRILLED CHICKEN KEBAB 14 OZ.	14
Green pepper and red onion, Pega Grill sauce	
GRILLED BEEF KEBAB 14 OZ.	21
Green pepper and red onion, tzatziki sauce	
GRILLED SHRIMP SKEWERS 6 PCS.	14
PRIME GRILLED LAMB CHOPS (HALF RACK)	24
Tzatziki sauce	
GRILLED SKIRT STEAK "CHURRASCO" 10 OZ.	30
GRILLED OCTOPUS SPAIN	26
GRILLED WILD SALMON CANADA 8 OZ.	14
GRILL WHITE TROUT SPAIN	16
Boneless, butterfly style	
GRILL CANTABRIC SEA-BASS SPAIN	24
Whole fish per individual serving	
<i>No side included</i>	
TRADITIONAL GREEK MEAT GYRO PLATTER	13
Slices of ground beef and lamb gyro, sliced tomatoes, red onions, paprika, tzatziki, pita	

BURGERS

Serves 5

Includes Shoestring Fries

PEGA BURGER. 8 oz. lean Angus beef	59
Kasseri Greek hard cheese, tomato, lettuce, red onion, Pega sauce.	
GREEK BURGER. 8 oz. lean Angus beef	59
Greek feta cheese, tomato, lettuce, red onion, Tzatziki sauce.	
LAMB BURGER. 8 oz. lean Prime Angus Ground Lamb/Beef,	64
Goat cheese/ mint spread, arugula, tomato, red onion.	

DESSERTS

Individual Serving

GALAKTOBOUREKO	6
Crispy phyllo, melted butter, filled with creamy custard and bathed in syrup.	
BAKLAVA	4
Phyllo dough, cinnamon, white sugar, vanilla extract.	

BEVERAGES

Individual Serving

Acquapana (500 ml)	2.7
Pellegrino (500 ml)	2.8
Pellegrino (750 ml)	3.4
Flavored Snapple	2.8
Flavored Diet Snapple	2.8
Canned Coke, Diet Coke, Coke Zero, Sprite	1.7
Canned Minute Maid Lemonade	1.7
BEER	
Mythos	3.4
Corona Extra	3.2
Corona Extra Light	3.2
Samuel Adams	3.2