

Catering Menu



Group Special

Koutouki Meze (*Minimum 12 people*)

\$23/person

Traditional Greek feast

Two of our signature dips: hummus, tzatziki, famed Greek salad, spanakopita (baked spinach pie), dolmades (ground beef and rice wrapped in wine leaves), keftedes (Greek meatballs), chicken thighs, with rice pilaf & roasted Greek potatoes.

add roasted lamb

\$ 3.00/person

Catering Menu

Warmed Greek pita per piece \$1.00

DIPS:

Tzatziki serves 4-6 ppl \$ 6.00
15-20 ppl \$ 15.00

(Our traditional Koutouki recipe of Greek yogurt mixed with garden fresh cucumber with a hint of garlic, fresh lemon juice and extra virgin olive oil)

Hummus serves 4-6 ppl \$ 6.00
15-20 ppl \$ 15.00

(A purée of freshly prepared garbanzo beans and tahini enhanced with a hint of garlic, fresh lemon juice and extra virgin olive oil)

Melizano serves 4-6 ppl \$ 6.00
15-20 ppl \$ 15.00

(Roasted eggplant infused with spices, hint of garlic, fresh lemon juice and extra virgin olive oil).

Kopanisti serves 4-6 ppl \$ 6.00
15-20 ppl \$ 15.00

(Roasted Jalapeno pepper mixed with feta cheese and extra virgin olive oil)

SIGNATURE GREEK SALAD

serves 6-8 ppl \$ 18.00
12-16 ppl \$ 35.00
24-32 ppl \$ 50.00

(Vine ripe tomatoes, cucumbers, red onions, green peppers topped with feta, kalamata olives, fresh oregano and Koutouki dressing)

Catering Menu

MEZEDES

Spanakopita 1 dozen **\$ 24.00**

(A delicious, freshly baked spinach pie with herbs and feta baked in a delicate phyllo pastry).

Keftedes 1 dozen **\$ 24.00**

(Homemade meatballs made with lean ground beef and fresh herbs)

Dolmades 1 dozen **\$ 24.00**

(Grape leaves stuffed with lean ground beef, rice and herbs).

Vegetarian dolmades 1 dozen **\$ 22.00**

SIDES:

Greek potatoes serves 8-10 ppl **\$ 13.00**

serves 16-20 ppl **\$ 22.00**

serves 32-40 ppl **\$ 40.00**

Rice pilaf serves 8-10 ppl **\$ 13.00**

serves 16-20 ppl **\$ 22.00**

serves 32-40 ppl **\$ 40.00**

OVEN BAKED CLASSICS:

Moussaka *(Layers of lightly sautéed eggplant, zucchini, lean ground beef topped with bechamel sauce and parmesan cheese)*

serves 8 **\$ 85.00**

serves 15 ppl **\$ 150.00**

Vegetarian moussaka with mushroom sauce

serves 8 **\$ 85.00**

serves 15 ppl **\$ 150.00**

Catering Menu

Pastichio (*Baked layers of pasta, spiced lean ground beef, topped with bechamel sauce and parmesan cheese*)

serves 8	\$ 75.00
serves 15 ppl	\$ 140.00

SKEWERS

Chicken	9 oz	\$ 10.00 / skewer
Beef	9 oz	\$ 10.00 / skewer
Lamb	9 oz	\$ 10.00 / skewer

ENTRÉE

Zeus chicken	serves 6 ppl	\$ 120.00
	serves 12 ppl	\$ 240.00

(Chicken breast stuffed with spinach, feta and mozzarella cheese flavored with fresh spices)

DESSERTS

Baklava	1 dozen	\$ 24.00
----------------	---------	-----------------

Baked phyllo pastry filled with almonds, walnuts, honey with an orange glaze.

Bougatsa	1 dozen	\$ 24.00
-----------------	---------	-----------------

(Warm, golden fluffy phyllo pastry filled with mildly sweetened semolina custard)

Kataifi	1 dozen	\$ 60.00
----------------	---------	-----------------

(Baked pastry filled with mozzarella cheese topped with pistachio nuts, touched with honey rose essence and orange glaze)