

## Catering Menu Homemade Pita Chips

Tzatziki	
creamy Greek dip sauce made from yogurt, grated cucumber, garlic, olive oil, and fresh herbs	5 pp
Tirokafteri (Zesty Feta)	
spicy Greek dip made from feta cheese, roasted	5 pp
red peppers, garlic, olive oil, and a hint of chili	
pepper for heat. Creamy and tangy with a kick	
Hummus	
blended chickpeas, tahini (sesame paste), lemon	5 pp
juice, garlic, and olive oil.	
Soupa   Soup	
Avgolemono   Chicken Lemon Rice	
classic Greek soup made with chicken, rice,	5 pp
and a velvety, tangy egg-lemon sauce	• pp
Vegetarian Lentil Soup	
hearty and nutritious made with lentils,	5 pp
vegetables like carrots, celeryand seasoned	о рр
with herbs and spices	
Salates   Salads	
<u>Garates   Garates</u>	
Classic Greek Salad	
romaine lettuce, tomatoes,	6 pp
cucumbers, Kalamata olives, chick	
peas, peperoncini, red onion,feta,	
beets	
Greek Village Salad	_
tomatoes, cucumbers, onions, green	7 pp
pepper, Kalamata olives,feta cheese	
Authentic Greek	
Vanatarian Dalmada	
Vegetarian Dolmades	5 pp

grape leaves stuffed with rice, herbs, and spices

bite size greek pastries filled with a creamy

cheese mixture, typically wrapped in phyllo dough and baked until golden and crispy.

cheese, wrapped in phyllo dough.

bite size greek pastries filled with spinach, feta

**Tiropitakia** 

Spanakopitakia

5 pp

4 pp

4 pp