greca

mediterranean kitchen + bar



CATERING

by Chef Dino Kolitsas
and the Culinary Team at Greca

BEST RESTAURANTS 2025 Connecticut magazine WINNER STATEWIDE

READER'S CHOICE 2025 LITCHFIELD MAGAZINE WINNER



Award-winning Catering from Chef Dino Kolitsas and the Culinary Team at Greca

Grazing Tables by Greca

Elevate your event with a showstopping Grazing Table — where artful presentation meets flavor. Whether serving as the opening act to your celebration or as the main attraction, each Grazing Table is a one-of-a-kind creation designed to delight the senses. Crafted by Chef Dino Kolitsas and his culinary team, these beautiful displays feature a thoughtful balance of colors, textures, and tastes — from handcrafted spreads and artisan cheeses to seasonal fruits, charcuterie, seafood, and vibrant plant-based dishes.

Each Grazing Table is customized with your guests in mind: Among those we create are vegan, farm-to-table, seasonal, and seafood-focused Grazing Tables — each one reflecting the spirit of the event and the chef's creative vision. A true feast for both the eyes and the palate, these tables transform any gathering into an unforgettable experience.

A Symphony of Flavors & Textures

Each Grazing Table is thoughtfully curated to showcase an array of flavors, textures, and colors that celebrate the art of shared dining. The selection can be customized to suit your event's theme, dietary preferences, and seasonal availability — always fresh, abundant, and beautifully presented. Below are just a few of the items that may appear on your Grazing Table.

Loaded Hummus Board
Santorini Fava (yellow split pea spread)
Grilled Seasonal Vegetables
Lentil Salad
Seafood Salad (shrimp, mussels, calamari)
Spicy Sweet Potato and Bean Dip
Assorted Olives
Truffled Deviled Eggs
Burrata with Roasted Shallots and Hot Honey
Assorted Gourmet Cheeses
Dates Stuffed with Gorgonzola and Walnuts
Smoked Trout
Dakos Bruschetta
Canapes
Fresh Seasonal Fruit
Dried Fruit
Roasted Spicy Eggplant with Herbed Anthotyro Cheese
Brie Wheel with Fig Jam

and much more...





Catering for Every Occasion: From Intimate Gatherings to Large Weddings

From intimate dinners to large weddings, and from gatherings for ten to three hundred (or more), Greca brings its award-winning cuisine and hospitality to any setting. Host a private evening in your home with Chef Dino personally presiding over your kitchen, or let our team design a custom menu for gatherings held indoors or under the open sky. We cater everything from elegant cocktail parties and milestone celebrations to corporate events and weddings — whether in your home, at your venue, or in one of our trusted partner spaces. Greca is proud to be the exclusive caterer at ***The Silo at Hunt Hill Farm****, and a preferred caterer at* ***19 Main*** *and* ***Harrybrooke Park****. Wherever your event takes place, we bring the same artistry, warmth, and attention to detail that define every Greca experience.*



Divine Dinners

Intimate or Grand

For a more formal dining experience, Greca offers beautifully composed plated dinners — multi-course meals that showcase our team's creativity, skill, and passion for elevated cuisine. Each course is thoughtfully designed to delight both the palate and the eye, featuring vibrant flavors, seasonal ingredients, and artful presentation worthy of any Instagram feed. Whether for an intimate gathering or a grand celebration, our plated dinners elevate the occasion with dishes that are as memorable as they are delicious. And we have a team of incredible professionals with a passion for entertaining and serving for all full-staffed events.





Enticing Entrées

Menus Done Your Way

Imagine the perfect meal for your special event — one that feels both elegant and inviting, where every dish tells a story of flavor and care. With a menu (see Events section of our Catering Menu at grecamed.com) that Chef Dino calls "a conversation starter", he and his team offer a wide range of entrées, that include Faroe Island Salmon with Trahana, a silky, perfectly cooked fillet resting on the rustic comfort of an ancient grain pasta tossed with black truffle pâté, and shallots; Lamb Kleftiko, slow-braised until tender and infused with herbs, lemon, potatoes, tomatoes and olive oil. For more traditional appetites, our Prime Rib au Jus offers classic indulgence, while our vegan choices include a vibrant Yemista (ripe garden tomatoes stuffed with rice, grated zucchini, and herbs), adding a striking, rustic Greek touch to the table. Whether you choose entrées from our menu, or consult with Chef Dino to design a menu with dishes created just for you, Greca's catering brings warmth, artistry, and unforgettable flavor to every celebration.

Events Menus

For Chef Dino and his culinary team, a printed menu is simply a conversation starter, where the possibilities are endless. From traditional Greek, to elevated New Greek cuisine; and from Classic American to Global Fusion, their creative approach and passion for perfection translate to an event that your guests will talk about for a long time!

STARTERS

CHEESE BOARD
assorted cheeses; jams, olives, accoutrements
GRILLED VEGGIE BOARD
seasonal vegetables; accoutrements
LOADED HUMMUS BOARD
seasonal toppings
OCTOPUS SALAD
chilled octopus, ladolemono, roasted red peppers, onions; crostini
DEVILED EGGS
anthotyro cheese stuffed egg; smoked salmon
TUNA TARTARE
santorini fava, ladolemono, fried capers; on a pita chip
TYROKAFTERI PROFITEROLES
dough puffs filled with spicy whipped feta
SHRIMP COCKTAIL
BACON-WRAPPED DATES
stuffed with gorgonzola and walnuts
SALMON SLIDERS
pickled onions, wasabi mayo
BURGER SLIDERS
FIG AND CHICKEN SLIDERS
fresh mozz, fig jam, arugula
CANAPES
BEETS SKORDALIA
golden beets, garlic potato spread
OLIVE TAPENADE
BRUSCHETTA
GOAT CHEESE
whipped goat cheese, greek honey, chili oil
EGGPLANT CAPONATA v
eggplant, olives, onion, garlic, tomato

CRAB CAKE KATAIFI
wrapped in shredded phyllo, whipped feta, truffle honey
MOROCCAN CIGARS
seasoned ground beef wrapped in an eggroll wrapper; spicy yogurt sauce
LOUKANIKO
grilled village pork sausage
ARTICHOKE BOTTOMS
stuffed with spinach, anthotyro, herbs
SPANAKOPITA
mini spinach pies with feta, herbs
ZUCCHINI KEFTEDHES
zucchini croquettes
WILD MUSHROOM SPRING ROLLS
stuffed with shitakes and oyster mushrooms; calabrian chili oil
YOURVALAKIA
meatballs in avgholemono (egg-lemon) sauce
POTATO KEFTEDHES
potato croquettes spiked with herbs, anthotyro cheese
LOLLIPOP LAMB CHOPS
TOMATO KEFTEDHES
tomato fritters, feta, garlic, herbs
MINI GYROS
lamb and beef gyro carvings, tzatziki, tomato on a pita triangle
MINI CHICKEN SKEWERS
marinated chicken thighs

MAINS

BRAISED SHORT RIBS
demi-glace, root vegetable puree
PRIME RIB
au jus, baked potato, asparagus with gorgonzola vinaigrette
CHICKEN SANTORINI
chicken breast, tomato, onion, garlic, ouzo, epirus feta, orzo pasta
ROAST CHICKEN
half all-natural chicken; wilted spinach, lemon potatoes
WILD MUSHROOM CHICKEN MADEIRA
chicken breast in a wild mushroom mushroom and madeira wine brown sauce; mashed potatoes
FAROE ISLAND SALMON
champagne sauce, caperberries; trahana (sourdough pasta with mushroom, shallot, black truffle pate)
PORK OSSO BUCCO
pork shank in rustic brown sauce, mashed potatoes
SHRIMP SANTORINI
san marzano tomatoes, onion, garlic, ouzo, orzo pasta
FISH PLAKI
fresh catch filet with tomato, onion, herbs, wine, potatoes
PAPILLOTE
fresh catch of the day baked in parchment with herbs, potatoes, lemon, onion
SHORT RIB PAPPARDELLE
pulled short rib, tomato, herbs, pappardelle pasta, parmesan

This menu is just a “conversation starter”. Our team specializes in unique culinary experiences that express the hosts that hire us. Whether it’s a menu that is fully-vegan, all about street food, or an elegant Michelin-worthy spread, we can design a menu that will amaze your guests.



Catering Trays for Home & Office

SALADS
SANDWICHES
APPS
HOT TRAYS

Perfect for office lunches, sales meetings, and training sessions — or for casual gatherings at home — Greca's catering trays make serving effortless and impressive. Whether it's a sandwich tray or a tray of one of Greca's award-winning entrees, each is crafted with the same attention to flavor and freshness that defines our restaurant, featuring vibrant dishes that travel beautifully and please every palate. Whether you're hosting clients, colleagues, family, or friends, these trays turn any meal — planned or spontaneous — into a delicious culinary experience worth sharing.

SALADS

GRECA SALAD HT 55 / FT 100 *gf*
vine-ripened tomatoes, Epirus feta, cucumbers, onions, green peppers, Kalamata olives, EVOO, red wine vinegar, Greek mountain oregano

APPLE GORGONZOLA SALAD HT 50 / FT 95 *gf*
field greens, green apples, dried cranberries, walnuts, white balsamic vinaigrette

GOLDEN BEET SALAD HT 55 / FT 100 *gf*
field greens, golden beets, candied walnuts, goat cheese, pickled red onions, white balsamic vinaigrette

GREEK POTATO SALAD HT 50 / FT 95 *gf, v*
capers, red onion, extra virgin olive oil, white wine vinegar

PASTA SALAD HT 50 / FT 95
orzo pasta, roasted mushrooms, herbs, mizithra cheese, extra virgin olive oil, lemon zest

LENTIL SALAD HT 50 / FT 95 *gf, v*
lentils, roasted red peppers, tomato, hearts of palm, herbs, extra virgin olive oil, red wine vinegar

CEASAR SALAD HT 45 / FT 80
romaine, croutons, grated parm, caesar dressing

SANDWICH TRAYS

ASSORTED COLD SANDWICHES *17 pp*

WALDORF CHICKEN SALAD WRAP
green apples, dried cranberries, walbnuts; arugula, tomato, onion

GRILLED VEGETABLES GRINDER
zucchini, eggplant, mushrooms, roasted red peppers, fresh mozz, balsamic glaze

TUNA SALAD CROISSANT
field greens, tomato, avocado

ASSORTED HOT PITA WRAPS *17 pp*

GYRO-IN-PITA
ground lamb and beef, tzatziki, onion, tomato

CHICKEN SOUVLAKI-IN-PITA
chicken skewer, tzatziki, tomato, onion

FALAFEL-IN-PITA *v*
chick pea fritters, red pepper coulis, tomato, onion

LOUKANIKO-IN-PITA
village pork sausage, grilled onions, mustard aioli

KOTOBACON-IN-PITA
chicken skewer, bacon, mustard aioli

FALAFEL-IN-PITA
chick pea fritters, red pepper coulis, tomato, onion

ASSORTED HOT SANDWICHES *17 pp*

FIG PANINI
chicken breast, fig jam, arugula, fresh mozz, parmesan focaccia

GRILLED CHICKEN SPANAKOPITA SANDY
grilled chicken, spinach, feta, herbs, brioche

MEATBALL PARMIGIANA
flat meatball, marinara, mozz, grinder

EGGPLANT PARMIGIANA
battered eggplant, marinara, mozz, grinder

APPS

TRADITIONAL GREEK DIPS QT 37 each
choose from: tzatziki, hummus, tyrokafteri (spicy whipped feta), fava (yellow split pea), skordalia (cold potato garlic), melitzanosalata (roasted eggplant)

SPANAKOPITA HT 70 / FT 125
spinach, feta, herbs, phyllo

CHEESE BOARD 150
variety of gourmet cheeses, fig jam, preserved fruit, accoutrements

ROASTED VEGGIE BOARD 125 *gf v*
seasonal vegetables, hummus

HOT TRAYS

ROAST CHICKEN HT 100 / FT 190 *gf*
butcher cut chicken quarters roasted with lemon, herbs; lemon potatoes

CHICKEN SANTORINI HT 95 / FT 170
chicken breast, tomato, garlic, onion, ouzo, orzo pasta, feta

SHRIMP SANTORINI HT 150 / FT 290
shrimp, tomato, garlic, onion, ouzo, orzo pasta, feta

CHICKEN KALAMAKIA HT 90 (20 skewers) / FT 180 (40 skewers) *gf*

FAROE ISLAND SALMON HT 195 / FT 370
baked with champagne sauce; trahana (sourdough pasta with black truffle pate, mushrooms and shallots)

PASTITSIO FT 150
layers of pasta, seasoned ground beef, creamy bechamel

MOUSSAKA FT 165
flayers of potato, eggplant, seasoned ground beef, bechamel

IMAM BAILDI HT 95 / FT 180 *v gf*
slow-roasted eggplant and onions in an aromatic tomato sauce, lemon potatoes

SHORT RIB PAPPARDELLES HT 125 / FT 245
short rib ragu tossed with pappardella pasta, parmesan

YEMISTA HT 95 / FT 180 *v gf*
beefsteak tomatoes stuffed with rice, herbs and zucchini

RIGATONI KARROTO HT 60 / FT 110
carrot-based cream sauce with mushrooms, onion, garlic, tomato, peas, pecorino romano, parmesan

GYRO BAR 25/person groups of 15 or more
A Build-Your-Own setup with trays of Gyro Carvings, Chicken Skewers and Falafel; with pita, tomato, onion and tzatziki

half trays serve 4-6 people; full trays 8-12

Don't see it? Just ask!
Our culinary team is happy to accommodate special menu requests. Call for a consultation with our Catering Coordinator to customize a menu just for your group!



GRECA MEDITERRANEAN TABLE

bring a mediterranean feast to your door with a combination of starters, salads, sides and entrées

meze *choose two:*
tzatziki, hummus, tyrokafteri (spicy whipped feta), fava (yellow split pea), skordalia (cold potato garlic), melitzanosalata (roasted eggplant), muhamarra (walnuts, roasted red pepper, herbs), served with pita

proto piato *choose one:*
spanakopita, falafel, zucchini keftedhes, tyropita (cheese pies), patzarosalata (beet yogurt salad)

salata *choose one:*
greca salad or marouli salad

kyrios piato *choose two:*
roast chicken, pastitsio, moussaka, chicken kalamakia, gyro carvings, rigatoni karroto, plaki, imam baildi, ouzo mussels

sinodeftika *choose one:*
spanakorizo, mushroom trahana, lemon potatoes, cauliflower yahni

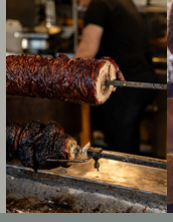
38/person groups of 10 or more

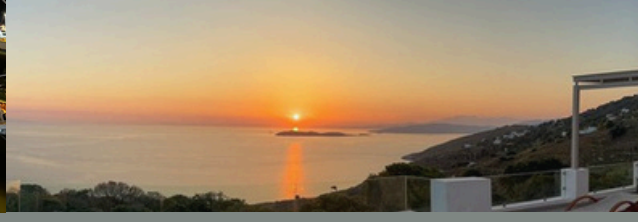


Chef Dino Kolitsas

While the catering offerings from Greca span a large range of cuisines and palates, Chef Dino's culinary philosophy is rooted in the traditions of the Mediterranean Diet — a way of cooking and living that celebrates fresh, seasonal ingredients, olive oil, whole grains, and the simple joy of sharing food. Drawing inspiration from his Greek heritage, he embraces both the rustic and the reimagined, crafting dishes that honor time-tested recipes while infusing them with modern creativity and refinement. His cuisine finds harmony between tradition and innovation, where every plate tells a story — of the sun-drenched villages, seaside tavernas, and family kitchens that shaped his palate, and of the artistry and balance that define Greca's modern Mediterranean table. A veteran of Food Network's Chopped! and a frequent guest chef on Fox61 and WFSB, Chef Dino is the Culinary Director of The Silo Cooking School, and a featured chef at several prestigious Connecticut Food Events, including Savor Litchfield and the Summer Soiree at Flanders.

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Chef Dino's Culinary Tour to Greece

EVERY SPRING & FALL



Join Chef Dino for an unforgettable 8-day trip that combines history, culture, nature and extraordinary culinary experiences as only he can provide! This is a once-in-a-lifetime journey through the heart of Greece — a country where food, culture, and history are woven together in every meal. These immersive small-group tours combine hands-on cooking with locals classes, visits to **farms**, **wineries**, and **olive oil mills**, and unforgettable dining experiences in **Athens**, the island of **Andros**, and **Meteora**. Guests explore authentic Greek cuisine from village kitchens, to seaside tavernas, learning about the health benefits of the Mediterranean Diet, all guided by Chef Dino's deep love for his heritage and the Mediterranean way of life. Also included are guided tours of the **Acropolis**, the **Monasteries of Meteora** and other ancient wonders. For further information, visit grecamed.com or email dinogreecetravels@grecamed.com.



Award Winning Excellence

Since opening its doors in 2019, Greca Mediterranean Kitchen + Bar has been recognized among Connecticut's finest dining destinations. Voted Top Caterer by Litchfield Magazine readers and repeatedly honored by Connecticut Magazine for Best Overall Excellence, Best Greek, Best Mediterranean, Best Seafood and more, Greca continues to earn accolades for its inspired cuisine, warm hospitality, and elevated yet welcoming atmosphere. Each award reflects our team's passion for culinary artistry and authentic Greek hospitality — values that shine through in every plate, at every event, and with every guest experience.

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