

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