

# greca

mediterranean kitchen + bar



# CATERING

by 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.*

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



# 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**

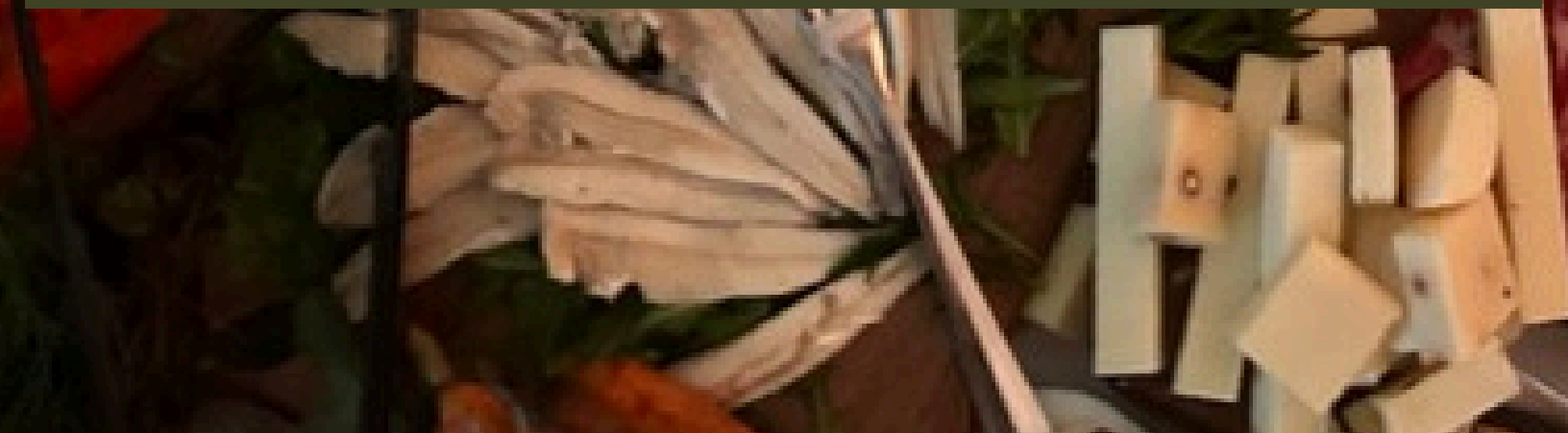
**and much more...**





## 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 [greca.com](http://greca.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

### MINI GREEK SALAD SKEWERS

grape tomatoes, feta, olives

### OCTOPUS SALAD

chilled octopus, ladolemono, roasted red peppers, onions; crostini

### DEVILED EGGS

anthotyro cheese stuffed egg; smoked salmon

### TUNA TARTARE

santorini fava, ladolemono, crispy kritamo; on a pita chip

### TYROKAFTERI PROFITEROLES

dough puffs filled with spicy whipped feta

### SHRIMP COCKTAIL

### BACON-WRAPPED DATES

stuffed with gorgonzola

### 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

### FRITATTA BITES

egg, potato, village sausage, herbs

### 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-glaze, 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

### BRONZINO PLAKI

filet mediterranean sea bass with tomato, onion, herbs, wine, potatoes

### PAPILLOTE

fresh catch of the day baked in parchment with herbs, potatoes, lemon, onion

### BEET ROOT RISOTTO

herbs, mascarpone, arugula pesto

### SHORT RIB PAPPARDELLE

pulled short rib, tomato, herbs, pappardelle pasta, parmesan

### EGGPLANT IMAM

slow-roasted eggplant stuffed with caramelized onions in an aromatic tomato sauce; lemon potatoes

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.



## 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.





# BRUNCH

Greca's brunch is a celebration of fresh flavors and elegant comfort. From beautifully prepared eggs to delicate fish, hearty pasta dishes, and our signature Tsourekí French Toast — made from a rich, sweet Greek Easter bread — every dish is crafted with care and flair. Our smoked salmon platters and other classic brunch offerings round out a menu that can be tailored to your tastes and event style. Whether you're hosting a casual gathering or a more refined affair, we'll create a custom brunch experience that feels both familiar and unforgettable.

## BRUNCH "CONVERSATION STARTER" MENU

Brunch events can be in the form of a **Buffet**, a **Grazing Table**, **Pots & Pans Tableside Brunch**, **Family-Style Platters**, or **Full-Service Plated Affairs**

*choose from...*

### CHEESE BOARD

assorted gourmet cheeses with jams, breads, fruit and accoutrements

### ASSORTED PITAS

spanakopita, tyropita (three Greek cheeses and herbs baked in puff pastry), prasopita (leeks, onions, scallions, greens), kolokythopita (zucchini, herbs, anthotyro cheese)

### HUMMUS BOARD

homemade seasonal hummus topped with complimentary elements

### ROASTED VEGGIE BOARD

seasonal vegetables

### SEAFOOD BOARD

smoked salmon, smoked trout, shrimp cocktail, accompaniments

### DEVILED EGGS

assorted stuffings from spicy to elegant

### ASSORTED GREEK DIPS

tzatziki, skordalia (garlic potato), melitzanosalata (eggplant), tyrokafteri (spicy whipped feta), muhammara (walnuts and peppers), hummus, fava (yellow split pea); all served with pita

### FRESH FRUIT

### DANISHES, BAGELS with creamed cheeses

### GREEK YOGURT

assorted fruit preserves and many others...

### PASTA

choose from any of our incredible pastas, including **Rigatoni Karoto** (carrot-based cream sauce with peas, mushrooms, tomato), **Short Rib Pappardelles**, **Greca Bolognese** (traditional meat sauce with a hint of cinnamon and spices), **Tortellini en Panne** (smoked salmon and prosciutto in an herb cream sauce), **Orchiette Ortulana** (cream sauce with crumbled sausage and pecorino) and many others...

### EGGS & GRIDDLE:

**TSOUREKI FRENCH TOAST** (made with almond-crusted Greek Easter bread, with berry compote, Greek honey and Greek yogurt)

**SHAKSHOUKA** (eggs poached in a spicy tomato sauce and topped with herbs and feta)

**GYRO AND EGGS** (gyro carvings, potatoes, herbs, topped with poached eggs and feta)

**KAYIANA** (egg scramble with grated fresh tomato, lots of herbs, grated kefalograviera cheese)

**PANCAKES** (choice of fillings: apple, banana, chocolate chip, etc)

**AVOCADO TOAST** (poached eggs, avocado mash, English muffin)

### OMELETTE STATION

### CREPE STATION

**TURKISH EGGS** (poached eggs over Greek yogurt with hot honey drizzle)

**EGG SCRAMBLE** (assorted fixings)

### ASSORTED BREAKFAST SANDWICHES

and many others...

### CARVING STATION:

**ROAST LOIN OF PORK**

**ROAST LEG OF LAMB**

**ROAST PRIME RIB**

and many others...

### ENTREES:

**BAKED SALMON** (champagne sauce)

**EGGPLANT IMAM BAILDI** (slow-roasted eggplant with caramelized onions in an aromatic tomato sauce)

**CHICKEN BOUTIQUE MUSHROOM MADEIRA** (oyster, and shitake mushrooms, madeira wine sauce)

**MOUSSAKA** (layers of eggplant, potatoes, seasoned ground beef, bechamel sauce)

### LASAGNA

**BRONZINO PLAKI** (filet Mediterranean Sea Bass baked with tomato, onion, herbs, wine and EVOO)

**CHICKEN SANTORINI** (chicken breast, tomato, onion, herbs, feta, orzo pasta, ouzo)

and many others...

### SWEET FINISHES:

### MINI BAKLAVA

**GALAKTOBOUREKO** (custard wrapped in phyllo, finished with our aromatic honey syrup)

### CHEESECAKE

**PORTOKALOPITA** (orange yogurt pie)

### RICE PUDDING

### CHOCOLATE DATE TRUFFLES

### ESPRESSO CHOCOLATE MOUSSE

and many others...

## What's a Pots & Pans Tableside Buffet?

Your guests are seated with a plate, and servers come around filling their plates from pots and pans (and a few shareable plates) that contain all kinds of delicious bites. It's a great vibe and energy, and loads of fun!





## 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 50 / FT 95 *gf*

vine-ripened tomatoes, Epirus feta, cucumbers, onions, green peppers, Kalamata olives, EV00, red wine vinegar, Greek mountain oregano

##### **APPLE GORGONZOLA SALAD** HT 45 / FT 80 *gf*

field greens, green apples, dried cranberries, walnuts, white balsamic vinaigrette

##### **GOLDEN BEET SALAD** HT 50 / FT 95 *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, walnuts; arugula, tomato, onion

##### **GRILLED VEGETABLES GRINDER**

zucchini, eggplant, mushrooms, roasted red peppers, fresh mozz, balsamic glaze

##### **CRAB SALAD CROISSANT**

claw and lump crabmeat, herbs, calabrian chili, greek yogurt; field greens, 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

##### **CHICKEN AVOCADO SANDY**

grilled chicken, avocado, tomato, mayo, 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 95 / FT 185 gf

butcher cut chicken quarters roasted with lemon, herbs; lemon potatoes

### CHICKEN SANTORINI HT 90 / FT 170

chicken breast, tomato, garlic, onion, ouzo, orzo pasta, feta

### SHRIMP SANTORINI HT 140 / FT 285

shrimp, tomato, garlic, onion, ouzo, orzo pasta, feta

### CHICKEN KALAMAKIA HT 85 / FT 170 (40 skewers) gf

### FAROE ISLAND SALMON HT 190 / FT 360

baked with champagne sauce; trahana (sourdough pasta with black truffle pate, mushrooms and shallots)

### PASTITSIO FT 140

layers of pasta, seasoned ground beef, creamy bechamel

### MOUSSAKA FT 150

layers of potato, eggplant, seasoned ground beef, bechamel

### IMAM BAILDI HT 90 / FT 170 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 90 / FT 170 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, plakaki, imam baildi, ouzo mussels

### sinodeftika choose one:

spanakorizo, mushroom trahana, lemon potatoes, cauliflower yahní

38/person groups of 10 or more





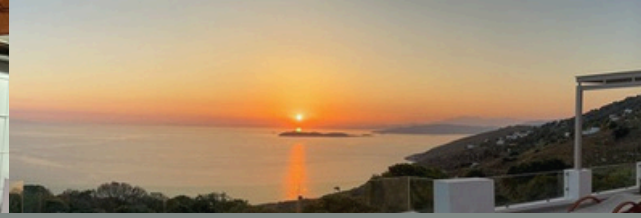
## Award Winning Excellence

*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.*



grecamed.com  
(860) 799-6586





# 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 [greca-med.com](http://greca-med.com) or email [dinogreecetravels@greca-med.com](mailto:dinogreecetravels@greca-med.com).