



TRAYS

ROAST CHICKEN HT 90 / FT 175

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

CHICKEN SANTORINI HT 80 / FT 150

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

SHRIMP SANTORINI HT 136 / FT 250

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

CHICKEN KALAMAKIA HT 80 / FT 150 (40 skewers)

FAROE ISLAND SALMON HT 190 / FT 360

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

PASTITSIO FT 125

layers of pasta, seasoned ground beef, creamy bechamel

MOUSSAKA FT 135

layers of potato, eggplant, seasoned ground beef, bechamel

LAMB RISOTTO HT 140 / FT 260

mushrooms, black truffle pate

IMAM BAILDI HT 90 / FT 170

slow-roasted eggplant and onions in an aromatic tomato sauce, lemon potatoes

PLAKI HT 100 / 190

fish of the day, baked with white wine, tomato, garlic, herbs, onion, potatoes

RIGATONI KARROTO HT 50 / FT 95

carrot-based cream sauce with mushrooms, onion, garlic, tomato, peas, pecorino romano, parmesan

GYRO BAR 20/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!

860-799-6586

APPS

TRADITIONAL GREEK DIPS QT 35

choose from: tzatziki, hummus, tyrokafteri (spicy whipped feta), fava (yellow split pea), skordalia (cold potato garlic), melitzanosalata (roasted eggplant)

SPANAKOPITA HT 60 / FT 110

spinach, feta, herbs, phyllo

CHEESE BOARD 125

variety of gourmet cheeses, fig jam, preserved fruit, accoutrements

ROASTED VEGGIE BOARD 125

seasonal vegetables, hummus

SALADS

GRECA SALAD HT 45 / FT 80

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

APPLE GORGONZOLA SALAD HT 40 / FT 70

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

GOLDEN BEET SALAD HT 40 / FT 70

field greens, golden beets, candied walnuts, goat cheese, pickled red onions, white balsamic vinaigrette

SIDES

spanakorizo *spinach rice*

mushroom trahana *sourdough pasta, mushrooms, shallots, feta*

lemon potatoes

cauliflower yahni *cauliflower and onion in a fragrant tomato sauce*

GRECA MEDITERRANEAN TABLE 33/person groups of 10 or more

meze *choose two:*

tzatziki, hummus, tyrokafteri (spicy whipped feta), fava (yellow split pea), skordalia (cold potato garlic), melitzanosalata (roasted eggplant), taramosalata (fish roe, almond, potato), served with pita

proto piato *choose one:*

spanakopita, falafel, zucchini keftedhes, tyropita (cheese pies)

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

sinodeftika *choose one:*

spanakorizo, mushroom trahana, lemon potatoes, cauliflower yahni

please place catering orders 24 hours in advance