



thanks giving 2024

TAKEOUT FEAST

experience a thanksgiving table
that only greca can create!
order as a complete package
or ala carte

ALA CARTE TRAYS

trays serve 8 - 12 people

APPETIZERS

- Roasted Vegetable Platter** 50
zucchini, eggplant, cauliflower, mushrooms
- Stuffed Mushrooms** 50
herbs, shallots, mizithra cheese
- Assorted Dips and Pitas Chips** 50
skordalia (garlic potato), tyrokafteri (spicy whipped feta), hummus

SALAD

- Golden Beet Salad** 50
field greens, beets, goat cheese, candied walnuts, pickled onions, white balsamic

ENTREE

- Roasted Turkey** 140
with rosemary pan gravy
whole 10-12lb bird, slow roasted* serves 8-12 people
- Stuffing** 50
mushrooms, sausage, onion, fresh sage

SIDES

28 each

- mashed potatoes
- maple-glazed carrots
- whipped turnips
- roasted sweet potatoes
- fresh cranberry sauce

DESSERT

- Baklava Cheesecake** 50
- Milopita** (seasonal Greek Apple Cake) 50

TABLES

serve 8 - 12 people

COMPLETE THANKSGIVING TABLE

two appetizers, salad, turkey, stuffing,
three sides, apple cake
\$450.00

DINNER TABLE

one appetizer, salad, turkey, stuffing,
two sides, apple cake
\$375.00

WINE:

Terredai Pinot Grigio \$30
Terrebonne Estate Pinot Noir \$30

INDIVIDUAL DINNERS

ROAST TURKEY DINNER

mashed potatoes, stuffing, gravy,
cranberry sauce, maple-glazed carrots
\$37.00

FAROE ISLAND SALMON

champagne sauce, caper berries, mashed
potatoes
\$37.00

* Turkey is served whole, to be carved at home. To
have it carved by our chef, add \$25

Before placing your order, please inform your
server if a person in your party has a food allergy.

Please note that Greca will not be open for
dine-in service on Thanksgiving. We will only be
open until noon for takeout Thanksgiving
dinners.

**All orders must be placed one week in
advance, by Thursday Nov 21**

860-799-6586

**All pick-ups and deliveries
by 12 noon Thanksgiving Day**

