



thanks
giving
2025

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, boutique mushrooms

Hasselback Butternut Squash 50
roasted butternut squash with warm anothotyro cheese,
greek honey

Assorted Dips and Pitas, Chips 50
tyrokafteri (spicy whipped feta), sweet potato hummus,
fava (yellow split pea dip with capers and red onions)

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

Cheesecake 50
Homemade Galaktoboureko half tray 50
milk custard baked in phyllo and finished with our aromatic syrup

TABLES

serve 8 - 12 people

COMPLETE THANKSGIVING TABLE
two appetizers, salad, turkey, stuffing,
three sides, one dessert
\$450.00

DINNER TABLE
one appetizer, salad, turkey, stuffing,
two sides, one dessert
\$375.00

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 buy 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 20
860-799-6586
All pick-ups and deliveries
by 12 noon Thanksgiving Day**

