Greek Catering Menu

Greek Starters:

- **Spanakopita-** ***$8 per person (2 pieces)***
  "Flaky filo pastry filled with a savory mix of spinach, kosher vegan feta cheese, and fresh dill, baked to golden perfection."

- **Stuffed Grape Leaves -** ***$8 per person (2 pieces)***
  "Tender grape leaves stuffed with a flavourful mixture of rice, herbs, and a hint of lemon, served chilled."

- **Tzatziki with Pita Chips -** ***$6 per person***
  "Rich, creamy tzatziki made from fresh cucumbers, garlic, and dill, served with crispy pita chips."

- **Fried Zucchini Chips with Lemon Dip -** ***$8 per person***
  "Golden, crispy zucchini slices served with a tangy lemon and garlic dip. A true Greek delight!"

- **Greek Salad Cups -** ***$8 per person***
  "Fresh cucumbers, tomatoes, bell peppers, red onion, and olives tossed with olive oil, oregano, and kosher feta, served in individual cups."

Greek Main Courses

- **Chicken Souvlaki Skewers -** ***$22 per person (2 skewers)***
  "Juicy chicken skewers marinated in olive oil, lemon, and Greek spices, grilled to perfection."

- **Grilled Lamb Patties -** ***$22 per person (2 patties)***
  "Seasoned ground lamb patties infused with garlic, parsley, and oregano, served with a side of tahini sauce."

- **Stuffed Bell Peppers (Meat or Vegan) -*$20 per person***
  "Bright bell peppers stuffed with a savory mixture of rice, vegetables, and either spiced ground beef or a vegetarian blend, baked in a light tomato sauce."

- **Baked Greek Salmon - *$24 per person***
  "Fresh salmon fillets baked with olive oil, lemon, garlic, and oregano, served with a side of roasted vegetables."

- **Meat (or vegan) Moussaka - *$18 per person***
  "Layers of eggplant, and ground juice beef with a creamy tomatoes béchamel sauce, baked to perfection. A hearty and flavourful dish!"

Greek Sides

- **Lemon Herb Rice Pilaf - *$5 per person***
  "Fluffy rice cooked with fresh herbs, lemon zest, and a touch of olive oil. A simple yet delicious side dish."

- **Oven-Roasted Potatoes with Garlic and Oregano- *$6 per person***
  "Golden potatoes roasted with olive oil, garlic, and fresh oregano, finished with a squeeze of lemon juice."

- **Grilled Vegetables with Olive Oil and Balsamic - *$7 per person***
  "Seasonal vegetables grilled to perfection, drizzled with olive oil and balsamic glaze."

- **Pita Bread with Za’atar - *$4 per person***
  "Warm, fluffy pita bread brushed with olive oil and sprinkled with za’atar spice."

Greek Desserts

- **Baklava (Parve) - *$6 per person***
  "Layers of flaky filo pastry filled with a spiced walnut mixture and drizzled with honey or syrup. A traditional Greek dessert!"

- **Greek Almond Cookies (Kourabiedes) - *$5 per person***
  "Crumbly almond cookies dusted with powdered sugar, perfect with a cup of coffee."

- **Loukoumades (Honey Doughnuts) - *$7 per person (3 pieces)***
  "Golden, bite-sized doughnuts soaked in honey syrup and sprinkled with cinnamon and crushed nuts."

- **Semolina Cake (Revani) - *$6 per person***
  "Moist semolina cake infused with a light citrus syrup, garnished with crushed pistachios."