

KABOB MENU

SALAD | SELECT 2

CAESAR SALAD

CRISP ROMAINE LETTUCE, HERB CROUTONS AND PARMESAN CHEESE LIGHTLY TOSSED IN CAESAR DRESSING

SPRING MIX SALAD

MIXED GREENS, CARAMELIZED WALNUTS, BLEU CHEESE AND RASPBERRY VINAIGRETTE

ROMA TOMATO BASIL SALAD

SLICE ROMA TOMATOES LAYERED WITH MOZZARELLA CHEESE, FRESH CHOPPED BASIL AND ITALIAN DRESSING

SPINACH SALAD

FRESH SLICED MUSHROOMS, RED ONION, REAL BACON BITS AND HONEY DIJON DRESSING

MAIN ENTRÉE | INCLUDES ALL 4

BEEF TENDERLOIN KABOB | BEEF FILLET, MUSHROOM, RED BELL PEPPER, SUMMER SQUASH & ONION IN A TERIYAKI GLAZE

CHICKEN BREAST KABOB | CHICKEN BREAST, PINEAPPLE, RED BELL PEPPER & ONION IN A PINEAPPLE TERIYAKI GLAZE

JUMBO SHRIMP KABOB | JUMBO SHRIMP, MUSHROOM, SUMMER SQUASH, RED BELL PEPPER & ONION IN A GARLIC BUTTER SAUCE

GRILLED VEGETABLE KABOB | MUSHROOM, SUMMER SQUASH, ZUCCHINI, RED BELL PEPPER & ONION IN A GARLIC BUTTER SAUCE

SIDES | SELECT 2

RICE PILAF | WILD RICE | QUARTERED & HERBAL BABY RED POTATOES |

GARLIC MASHED POTATOES | GREEN BEAN AMANDINE | ASPARAGUS & PARMESAN |

GRILLED VEGETABLES OR BROCCOLI TOSSED IN PESTO |

MENU INCLUDES | FULL DISPOSABLE WARE – UTENSILS, BEVERAGE CUPS AND NAPKINS
LINEN | TABLECLOTHS & SKIRTING FOR FOOD TABLES ONLY, COLORS OF YOUR CHOICE

OPA!

IT'S ALL GREEK TO ME . . .

START WITH MEZA

FALAFEL

CHICKPEA FRITTERS

TABOULI

TOSSED WITH FRESH LEMON

PAIDAKIA*

MARINATED LAMB LOLLYPOPS

SPANAKOPITA

MINI GREEK SPINACH & FETA PIES

OLIVE SKEWER WITH FETA

MARINATED FETA WITH GREEK OLIVES

TRADITIONAL HUMMUS & PITA

DOLMAS

GRAPE LEAVES STUFFED WITH RICE AND HERBS WITH OR WITHOUT MEAT

GREEK FLAT BREAD

TOPPED WITH OLIVE OIL, TOMATOES, PEPPERONCINI, FETA, OLIVES, AND RED ONIONS

MEDITERRANEAN BREADS, SPREADS, AND OLIVES

*TRADITIONAL HUMMUS, TABOULI, TZATZIKI AND GREEK OLIVES
SERVED WITH PITA BREAD & CHIPS, CARROT STICKS & CUCUMBERS*

ALL PRICES PER PERSON PLUS 7.75% SALES TAX | 21% SERVICE CHARGE



OPA!

IT'S ALL GREEK TO ME . . .

SALAD CHOICE OF TWO BUFFET | CHOICE OF ONE SIT DOWN

GREEK SPINACH – WITH RED WINE VINAIGRETTE

ORZO & TOMATO – WITH OLIVES, PARSLEY, AND FETA

TRADITIONAL GREEK – WITH ROMAINE AND RED WINE VINAIGRETTE

CUCUMBER TOMATO – MARINATED WITH CUSTOMARY GREEK FLAVORS

PEARL COUS COUS – TOSSED WITH ALL THE TRADITIONAL MEDITERRANEAN FLAVORS

MAIN CHOICE OF TWO

LAMB CHOP PAIDAKIA* – GRILLED

LAMB SOUVLAKI* – OLD WORLD MARINADE RECIPE

ROASTED LEMON CHICKEN WITH GARLIC

CHICKEN SOUVLAKI – OLD WORLD MARINADE RECIPE

SHRIMP SOUVLAKI – OLD WORLD MARINADE RECIPE

GREEK BAKED FISH – SEASONED WITH PARSLEY, TOMATOES & LEMON

BEEF SOUVLAKI – OLD WORLD MARINADE RECIPE

GREEK STYLE SHORT RIBS – JUICY AND TENDER WITH OREGANO AND ONIONS

GREEK PORK CHOP – GARLIC AND OREGANO CRUSTED WITH A HINT OF LEMON

SIDES CHOICE OF TWO

LEMONY RICE PILAF

ROASTED PARSLEY POTATOES

PASTITSIO BAKED MACARONI WITH OR WITHOUT MEAT

VEGGIE MOUSSAKA EGGPLANT AND POTATO CASSEROLE

MEDITERRANEAN GRILLED VEGETABLES

GREEK STYLE GREEN BEANS TOSSED WITH GARLIC AND TOMATOES

*Indicates Upgrade/Market Price

PRICE BASED ON 100 GUESTS | 21% SERVICE CHARGE | 7.75% SALES TAX

DESSERTS

BAKLAVA

RICE PUDDING

GREEK CHEESE TARTLETS

FRESH LEMON ZEST CAKE WITH POWDERED SUGAR

