

# *Greek Isles Buffet/Catering Menu*

## **Appetizers/Sides/Salads/Desserts**

### **Spreads**

- \_ Santziki-Yogurt, cucumber, dill and garlic.
- \_ Hummus-Chickpea, tahini and garlic.
- \_ Hummus red bell pepper
- \_ Taramasalata-Potato, cod roe and olive oil.
- \_ Skordalia-Garlic potato spread
- \_ Melotziana-Eggplant, garlic, tomato and olive oil.
- \_ **Dolmas**-Ground beef and rice with our avgolemono sauce.
- \_ **Dolmas** Vegetarian- Rice
- \_ **Spanikopita**-Baked spinach and feta in phyllo.
- \_ **Tiropita**-Baked feta, cottage cheese and romano with dill in phyllo dough. Add Jalepeno
- \_ **Eggplant Rollatini**-Baked eggplant stuffed with ricotta and romano cheese topped w/ tomato sauce
- \_ **Bacon wrapped pineapple**
- \_ **Stuffed Mushrooms**- Crabmeat or Spinach and Feta

### **Salads**

- \_ **Greek**-Iceberg lettuce, romaine lettuce, red onions, tomatoes, cucumbers and feta mixed with our Greek dressing.
- \_ **Horiatiki**-Tomatoes, cucumbers, red onions and feta mixed with our Greek dressing.
- \_ **Caesar**

### **Sides**

- \_ White Rice
- \_ Rice Almondine white rice with lemon butter Add green onions and almonds
- \_ Greek Potatoes - tomato sauce
- \_ White Potatoes olive oil and Greece spices
- \_ Orzo
- \_ Greek style green beans

### **Desserts**

- \_ **Baklava**-Layers of phyllo and ground almonds with cinnamon and sugar soaked in our syrup.
- \_ **Galactobouriko**-Baked orange custard in phyllo.
- \_ Rice Pudding
- \_ Cheese Cake
- \_ **Karidopita**-Walnut cake.
- \_ Crepes
- \_ Greek Cookie Assortment
- \_ Seasonal Fruit Plate