



Banquet Buffet Menu

The standard buffet includes the following choices: One salad, one starch, one vegetable, two items from the chicken, vegetarian, beef, pork or lamb groups, and one bread. The price of your buffet depends on the items you select. Additional entrée choices available at \$4 per item.

SALADS

- Greek* — lettuce, tomatoes, cucumbers, onions, capers, feta cheese and Salonika peppers with our Caesar-style house dressing
- Village* — tomatoes, cucumbers, onions, capers, feta cheese and Salonika peppers with our Caesar-style house dressing

VEGETABLES

- Carrots with Dill* — sliced, butter-sautéed
- Green Beans Almondine* — sautéed with toasted almonds and a touch of butter

STARCH

- Creamy Garlic Mashed Potatoes* — blended with puréed garlic and butter
- Country Rice Pilaf* — with golden raisins and hints of cinnamon, bayleaf and rosemary
- Baby Red Potatoes* — whole, skin-on, with butter and parsley

CHICKEN

(boneless, skinless breast)

- Chicken Supreme* — sautéed, served with a cream and mushroom sauce
- Chicken Ke Bab* — skewered pieces marinated in lemon, olive oil, garlic and oregano; broiled with a touch of white wine
- Kotopoulo* — browned and baked in a savory mushroom, scallion and white wine sauce

(continued on reverse)

Artichoke Chicken — rolled around a mix of sautéed mushrooms, onions and artichoke hearts with kasseri cheese; wrapped and baked in phyllo pastry

Kota Sto Phyllo — rolled around a mix of sautéed spinach and leeks, feta and kasseri cheeses; baked in a phyllo pastry wrap

Kota Zakynthos — rolled around a mix of sautéed mushrooms, leeks and sun-dried tomatoes with kasseri cheese; baked in phyllo pastry

BEEF, PORK AND LAMB

- Beef Ke Bab* — broiled pieces of marinated, skewered tenderloin
- Pork Tenderloin* — in a delicate honey-lemon sauce with rosemary
- Gyros* — ground beef and lamb blended with herbs and spices; sliced from our rotisserie, served with homemade yogurt-cucumber-dill sauce
- Stifado* — lean tips of beef tenderloin baked in a sauce of tomatoes, onions and red wine; served over orzo (rice-shaped pasta)
- Lamb Ke Bab* — broiled pieces of marinated, skewered leg of lamb

VEGETARIAN

- Spanakopita* — spinach with feta, dill and green onions baked in phyllo rolls
- Vegetable Mousaka* — fresh tomato, green pepper, eggplant and potato, layered and oven-baked with a sprinkle of feta and golden raisins
- Veggie Ke Bab* — tomatoes, onions, mushrooms and green peppers, marinated, skewered and broiled

BREAD

Pita, Dinner Rolls or Sliced Baguette (chef's choice)

Plated Dinners

This option is available for up to 240 guests. Please ask your caterer for menu selections and other details.