



# CATERING CATALOG



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## GUARANTEE

To ensure excellent service and ample food preparation, the Catering Office must be notified of the guaranteed attendance no later than noon the day prior to the scheduled catering that the same menu items will be served to guests.

## BILLING ARRANGEMENTS

Billing arrangements for all events must be made in accordance with The Great Greek. Payment will be guaranteed with your credit card.

## TAXES & GRATUITY

Applicable tax will be applied to all food and beverage. Gratuity is not automatically added to the bill. The current tax is 6% for food and beverages. The tax will be added to your final billing.

## PRICING

All food and beverage prices are guaranteed 90 days prior to your event. Menu items and pricing are subject to change. There will be a **labor surcharge for groups requesting full staff service.**

## FOOD & BEVERAGE

All food and beverage items will be prepared by the The Great Greek Mediterranean Grill.

## MENU SELECTION

Menu selections are requested with 24 hours notice. Special dietary substitutions are available and can be made in advance. **The catering and culinary staffs will be happy to design a specific menu to suit your special needs.**

## SPECIFIC RESPONSIBILITIES OF THE CUSTOMER

Admittance to your function room for set-up and take down and meeting attendee arrivals and departures must coincide with the event times listed on the estimate. Should any revisions at the beginning or ending times of an event be requested, the Great Greek **would make every effort to accommodate the request.** An estimate of the anticipated charges will be pre-authorized to your card. For social events, an estimated bill will be presented for pre-payment. If final payment is not received prior to your function, the Great Greek Mediterranean Grill reserves the right to cancel the catering completely.

## PLANNING YOUR CATERING

Your personal Catering Services contact will complete all final details regarding your catering. At the time final banquet event orders are presented, you shall review, **approve and sign-off on the final details and estimated charges.** Additional fees may apply for event changes made less than 24 hours in advance, extraordinary cleaning, extension of actual service times or any additional services requested. Other than specifically stated in the approved menu, The Great Greek Mediterranean Grill will not be responsible for any specific dietary requests or requirements.

Concerns on the day of the should be addressed to the catering service contact



## DIPS

Sizes are Based on appetizer portions, reflected in the following quantities:

- Small 5 guests
  - Medium 8 guests
  - Large 12 guests
- (Not served with Pita Bread. Pita Bread is \$12.50 per order)

### HUMMUS (V,GF,DF)

Traditional Greek Flavor of Pureed Chickpeas, Tahini, Lemon, Garlic Drizzled with Extra Virgin Olive Oil and Dash of Aleppo

**(S) \$12.00 (M) \$20.00 (L) \$28.00**

### TZATZIKI (V,GF)

Greek Yogurt Mixed with Cucumbers, Garlic, Salt, Extra Virgin Olive Oil, Lemon Juice, and Dill

**(S) \$12.00 (M) \$20.00 (L) \$28.00**

### MELITZANOSALATA (V,GF)

Greek Eggplant Dip, is a Simple Yet Tasty Dish of Roasted Eggplant, Garlic, Oil, and Lemon Juice Drizzled with Extra Virgin Olive Oil

**(S) \$12.00 (M) \$20.00 (L) \$28.00**

### TIROKAFTERI (V,GF)

Greek Feta Dip with Roasted Red Pepper Blended with a Trio of Hot Peppers, Cream Cheese and Feta

**(S) \$12.00 (M) \$20.00 (L) \$28.00**

## FRESH VEGETABLE DISPLAY (V,GF,DF)

Serves 20  
Chef's Choice of Seasonal Fresh Vegetables

**\$55.00**

## RICE DOLMADES (V,GF,DF)

Serves 20  
Grape Leaves, Stuffed with a Delicious Blend of Herbs, Rice and Fresh Squeezed Lemon Mixture, Wonderfully Tender. Served Chilled

**\$42.00**

## FALAFEL TRAY (V,DF)

Serves 20  
Deep Fried Chick Pea Fritters Served with a Mint Yogurt Dip

**\$47.00**

## SPANAKOPITA (V)

Greek Pie made with a mix of seasoned Spinach, Leeks and Blend of Cheese and Feta Stuffed in a Puff Pastry Shell Baked Golden Brown

**MINI \$3.00**

**LARGE \$6.25**



## SALADS

Tray sizes are below and based upon individual salad portion sizes.

- Half Tray 15 guests
- Full Tray 25 guests

### **GREEK SALAD (V,GF,DF IF CHEESE IS REMOVED)**

Crisp Romaine Lettuce, Red Onion, Kalamata Olives, Cucumbers, Tomatoes, Feta Cheese, Pepperoncini, House Made Greek Dressing

**HALF TRAY \$40.00**  
**FULL TRAY \$70.00**

### **VILLAGE GREEK (V,GF,DF IF CHEESE IS REMOVED)**

Our signature Greek salad minus the lettuce: Red Onion, Kalamata Olives, Cucumbers, Tomatoes, Feta Cheese, Pepperoncini, House Made Greek Dressing

**HALF TRAY \$47.00**  
**FULL TRAY \$80.00**

### **SEASONAL FRUIT TRAY (V,GF,DF)**

Chef's Choice Season Fresh Fruit Display

**FULL TRAY \$70.00**

## SOUVLAKI SKEWERS

Choose size and quantity. Sold per piece

- Mini 3 ounces
- Large 5-6 ounces

### **CHICKEN (GF)**

Grilled Marinated Chicken on a Skewer

**MINI \$3.75      LARGE \$6.25**

### **STEAK SOUVLAKI (GF,DF)**

Grilled Marinated Steak Tenderloin on a Skewer

**MINI \$4.25      LARGE \$6.75**

### **SHRIMP SOUVLAKI (GF,DF)**

Grilled Marinated Jumbo Shrimp on a Skewer

**MINI \$4.25      LARGE \$6.75**

### **LAMB SOUVLAKI (GF,DF)**

Grilled Marinated Lamb on a Skewer

**MINI \$4.25      LARGE \$6.75**

### **SALMON SOUVLAKI (GF,DF)**

Grilled Marinated Salmon on a Skewer

**MINI \$4.25      LARGE \$7.50**



## GYRO MEAT & KITS

Protein options are offered as meat only or Gyro kits. Gyro kits include Tzatziki, Feta, Lettuce, Tomatoes, Onions and Pita. Tray sizes are below and based upon individual protein portion sizes.

- Half Tray 15 guests
- Full Tray 25 guests

### BEEF/LAMB GYRO MEAT (DF)

Traditionally Seasoned Greek Gyro Meat

- HALF TRAY \$55.00
- HALF TRAY KIT \$100.00
- FULL TRAY \$100.00
- FULL TRAY KIT \$190.00

### CHICKEN GYRO MEAT (GF)

Traditionally Seasoned Greek Chicken Gyro Meat

- HALF TRAY \$55.00
- HALF TRAY KIT \$100.00
- FULL TRAY \$100.00
- FULL TRAY KIT \$190.00

### UPGRADES

HALF CHICKEN, HALF BEEF/LAMB OF  
HALF TRAY GYRO KIT \$10

HALF CHICKEN, HALF BEEF/LAMB OF  
FULL TRAY GYRO KIT \$20

## CLASSIC GREEK ENTREES

Half Trays 15-20 guests.  
Full Trays are 25-35 guests.

### AVGOLEMONO SOUP (GF)

Greek Style Soup, Creamy Broth with Rice, Lemon and Chicken

QUART \$12.99 GALLON \$45.99

### PASTITSIO

Creamy, Cheesy Bake with a Tomato Meat Sauce and Topped with a Thick Béchamel Sauce Baked Golden Brown

HALF TRAY \$50.00 FULL TRAY \$100.00

### MOUSSAKA

Layers of Grilled Eggplant in Tomato Meat Sauce and Topped with a Thick Béchamel Sauce Baked Golden Brown

HALF TRAY \$50.00 FULL TRAY \$100.00

### VEGETARIAN MOUSSAKA (V)

Layers of Grilled Eggplant, Sautéed Garlic, and Vegetables in a Tomato Red Sauce Topped with a Thick Béchamel Sauce Baked Golden Brown

HALF TRAY \$50.00 FULL TRAY \$100.00

### SHRIMP SANTORINI PASTA (DF)

Sautéed Jumbo Shrimp Tossed in a Tomato Sauce with Minced Garlic, Fresh Basil and Fettuccini Pasta

HALF TRAY \$60.00 FULL TRAY \$120.00



### **LAMB CHOPS (GF,DF)**

Award Winning Grilled Lamb Chops

**HALF TRAY SERVES 10 GUESTS**

**FULL TRAY SERVES 20 GUESTS**

Pricing is Market Value

## **SIDES**

Sizes are Based on Traditional Portion Sizes.

•Half Tray 15 guests

•Full Trays 25 guests

### **RICE PILAF**

Mix of White Rice and Orzo with Traditional Greek Seasoning

**HALF TRAY \$25.00 FULL TRAY \$45.00**

### **LEMON POTATOES**

Traditional Flavors of Lemon, Fresh Dill, Butter and Aleppo Seasoning

**HALF TRAY \$45.00 FULL TRAY \$75.00**

### **FRENCH FRIES (DF)**

**HALF TRAY \$25.00 FULL TRAY \$40.00**

### **FETA FRIES**

Our Signature Fries Topped with a Blend of Herbs, Feta and Mozzarella Cheese

**HALF TRAY \$35.00 FULL TRAY \$55.00**

### **MARKET VEGETABLES (V,GF)**

Chef's Choice Seasonal Fresh Vegetables, seasoned and sautéed

**HALF TRAY \$40.00 FULL TRAY \$65.00**

### **GRILLED VEGETABLES (V,GF,DF)**

Chef's Choice Seasonal Fresh Vegetables, Marinated and Char Grilled

**HALF TRAY \$45.00 FULL TRAY \$70.00**

### **PITA BREAD (V,DF)**

10 Pieces, Sliced into Quarters (if requested)

**\$12.50**

### **GREAT GREEK DRESSING (V,GF,DF)**

**16OZ \$10.00**

## **DESSERTS**

### **BAKLAVA**

Flaky Dessert Made with Thin Sheets of Dough Soaked in a House Made Citrus and Brown Sugar Syrup Layered with a Walnut Filling

**HALF TRAY \$32.00 FULL TRAY \$60.00**

### **MOM'S RICE PUDDING (GF)**

Creamy Pudding with Rice, Vanilla, and Cinnamon

**HALF TRAY \$38.00 FULL TRAY \$68.00**



**KOURABIEDES -  
TRADITIONAL GREEK COOKIES**  
Vanilla, Butter, and Powdered Sugar  
Cookies

**HALF TRAY \$26.00**  
**FULL TRAY \$48.00**

**BAKLAVA ICE CREAM**  
Vanilla Ice Cream, Mixed with Our  
House Made Baklava

**\$64.00 3 GALLONS**  
**\$24.00 1 GALLON**

## BEVERAGES

- **BOTTLED WATER \$2.00**
- **SPARKLING WATER \$2.75**
- **SAN PELLEGRINO  
ASSORTED FLAVORS  
(VARIES)**
- **JUICE BOX \$1.50**
- **SODA CAN (COKE, DIET  
COKE, SPRITE) \$2.50**
- **2L (COKE, DIET COKE,  
SPRITE) \$5.00**

## CHILDREN'S MENU

### CHICKEN FINGERS

**HALF TRAY \$40.00      FULL TRAY \$65.00**

### FRENCH FRIES (DF)

**HALF TRAY \$25.00      FULL TRAY \$40.00**

## ADDITIONAL OPTIONS

### INDIVIDUAL PACKAGING UPCHARGE

(Applies to Each Menu Item That Needs to be Individualized)

Individual Packaging on any Single Half Tray \$5  
Individual Packaging on any Single Full Tray \$15

### UPON REQUEST

- Upgraded Plate (Plastic and Glass) Pricing
- Chaffing Dish Pricing
- Chaffing Fuel Pricing
- Full Service Event Fees
- Staffing Charges