
Greek Menu

Hors D'Oeuvres

Stuffed Grape Leaves

Grape Leaves Rolled Around a Delicious Mixture of Rice and Vegetables

Falafel

Deep Fried Falafels Made From Ground Chick Peas, Fava Beans and Vegetables Served with

Tzatziki Dip

Spanakopita

Spinach, Onion and Cheese Enfolded by Crispy Flaky Dough

Stationary Appetizers

Hummus Trio

Original Creamy, Roasted Red Pepper and Harissa Spicy Hummus Served with Pita Bread

Baba Ganoush

Smoked Spread Made From Eggplant, Garlic, Tahini, Virgin Olive Oil and Spices, Served with

Pita Bread

Entrees

Pasticcio (Greek Lasagna)

Layered Pasta with Spiced Meat, Topped with Creamy Bechamel Sauce

Mediterranean Baked Halibut

*Baked with Leeks, Garlic, Sliced Pulm Tomatoes, Capers, Calamata Olives, Lemon, Fresh Basil
and Rosemary, Extra Virgin Olive Oil*

Classic Greek Salad

*Romaine Hearts, Tomato, Cucumber, Red Onion, Feta Cheese and Olives with Our House
Dressing*

Tabbouleh

*Traditional Salad of Bulgur, Tomatoes, Chopped Parsley, Onion and Garlic with Extra Virgin
Olive Oil, Lemon and Salt*

Israeli Salad

*Chopped Tomatoes, Cucumbers, Onion and Parsley Dressed with Lemon Juice, Extra Virgin
Olive Oil and Red Wine Vinigar*