

CATERING MENU

Serves 8 people



Choose any for \$99

Pikilia

Choice of five spreads: tzatziki, taramosalata, melitzanosalata, htipiti, skordalia, served with pita (Option to choose one or any)

Spanakopita

Traditional spinach pie, barrel-aged feta, tomato sauce, mint evoo

Zucchini croquettes

Crispy zucchini croquettes, graviera & feta cheese, mint evoo, tzatziki dip

Keftedes

Ground sirloin meatballs cooked in tomato & basil sauce, parsley, springled with crumbled feta

Psites Sardeles

Grilled Mediterranean fresh sardines, fresh lemon & herbs

Garides Skaras

Grilled tiger shrimp, parsley citrus vinaigrette

Kalamari

Grilled with ladolemono sauce or crispy with lemon caper aioli

Choose any for \$149

Octapodi

Grilled Mediterranean octopus, fennel, capers, onions, roasted red peppers, honey balsamic emulsion

Lobster Yogurt Salad

Tender lobster pieces, lightly steamed and tossed with Greek yogurt, fresh cilantro, and orange segments, finished with a citrus honey-ginger emulsion and a drizzle of basil-mint oil.

Kavouro-Keftedes

Two Maryland jumbo lump crab cakes, lemon caper aioli

Tuna Tartare

Finely diced Yellow Fin tuna, tomatoes, cilantro, scallions, taramosalata spread, crispy pita, saffron carrot puree

Psari Imeras

Fresh catch of the day, chef's special preparation

Solomos

Pan seared skin on salmon, citrus vinaigrette

Mousakas

Sautéed ground beef, roasted zucchini & eggplants, potatoes, feta cheese béchamel sauce

Makaronia tis Giagias

Grandma's pasta in traditional Greek meat sauce

Kotopoulo

Grilled organic chicken breast, creamy mushroom sauce

Arni yiouvetsi

Traditional slowly cooked lamb shank in a homemade tomato broth

Lahanika Skaras

Grilled eggplant, zucchini, vine tomatoes, Vidalia onion, Bell peppers and jumbo asparagus, almond garlic purée

Makaronia Manitaria

Linguini pasta sautéed with evoo, Shitake & cremini mushrooms, garlic, onions, fresh lemon juice, parsley, Santorini wine, seasoned with sea salt, ground pepper & crushed red pepper flakes



52 Vanderbilt Avenue
York, NY 10017
Tel: 212.922.9999
www.ammosny.com



@AmmosEstiatorio

CATERING MENU

Serves 8 people



Choose any for \$199

Garides Makaronia

Linguini pasta, ½ pound Tiger shrimp sautéed with garlic, onions, fresh lemon juice, parsley, butter & seasoned with sea salt & ground pepper

Tonos

Crusted in fine herbs pan-seared tuna, Saffron carrot puree, sautéed spinach, mushrooms, baby carrots, red bell peppers with basil oil & ginger soy cider vinaigrette

Plaki

Braised Chilean Bass in beurre Blanc sauce, caper berries, cauliflower, on top of grilled tomato & Vidalia onion, baby carrots

Fileto

Roast beef tenderloin with creamy garlic peppercorn sauce

Choose any for \$249

Astako-Makaronada

Sautéed whole lobster meat in creamy linguini pasta, garlic, onions, Santorini wine, fresh lemon juice, parsley, butter, seasoned with sea salt & ground pepper

Paidakia

Charcoal grilled rack of lamb, Taygetos Mountain grown oregano, fresh lemon vinaigrette

Brizola

Sliced 24oz Bone-in Ribeye Steak, fine herbed compound butter, creamy garlic peppercorn sauce

Choose any Salad for \$99

Horiatiki

Beefsteak tomatoes, Kalamata olives, Spring onions, cucumbers, tri-color peppers, barrel-aged feta, fresh Mount Taygetos oregano, evoo

Pantzaria Carpaccio

Thin-cut oven roasted golden and blood beets, shallot vinaigrette, pistachio yogurt

Salata a la Dimitri

Baby arugula and mix greens, mix berries, strawberries, dry Kalamata figs, Macadamia nuts, cashews, Greek honey & garlic balsamic vinaigrette dressing Add cheese for extra \$5 (choice of feta or goat cheese)

Choose any Side for \$99

- Fresh cut oregano fries
- Roasted lemon potatoes
- Garlic mashed potatoes
- Gigandes, Baked giant fava beans, Spring onions, scallions, drizzled with crumbled feta
- Greek orzo casserole, in tomato sauce, topped with Greek feta & graviera cheese
- Brussels sprouts, sautéed with cured bacon, flambéed with white wine sauce
- Grilled jumbo asparagus & shaved graviera cheese
- Creamy spinach with parmesan & barrel-aged feta cheese



52 Vanderbilt Avenue
York, NY 10017
Tel: 212.922.9999
www.ammosny.com



@AmmosEstiatorio

CATERING MENU

Serves 8 people



Choose any Dessert for \$99

Yiaourti

Double strained Greek yogurt dressed with walnuts crumbs and Greek honey

Baklava

Mixed nuts layered in phyllo dough dipped in cinnamon honey syrup

Karidopita

Walnut cake dipped in honey cinnamon syrup

Yiaourti Krema

Chilled Greek yogurt flan served with Greek honey & sour cherries

Choose any Beverage for \$40

American coffee

Iced coffee

Home-made Ice tea

Home-made Lemonade

Home-made Arnold Palmer



52 Vanderbilt Avenue
York, NY 10017
Tel: 212.922.9999
www.ammosny.com



@AmmosEstiatorio