CATERING MENU

Choose any for $99

Serves 8 people

Five Spreads Assortment
Five traditional Greek spreads, served with pita or fresh-cut vegetables

Traditional Spinach Pie
Spinach, leeks, Greek feta, scallions, dill,
finished with tomato sauce & a mint-olive oil dressing

Crispy Zucchini croquettes
Graviera & feta cheese, mint olive oil, served with tzatziki

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

Fresh Sardines
Grilled or pan fried, Mediterranean fresh sardines,
fresh lemon & Greek herbs

Calamari
Tender squid, grilled with lemon & olive oil emulsion sauce
or crispy with lemon caper aioli

Beets Skordalia
Oven roasted golden and blood beets, served with almond garlic purée

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

Beets Carpaccio
Thin-cut oven roasted golden and blood beets, shallot vinaigrette,
pistachio yogurt, crispy garlic

Dimitri's Salad
Baby arugula and mixed greens, mixed berries, strawberries,
dry Kalamata figs, roasted walnuts, cashews, Greek honey
& garlic balsamic vinaigrette dressing

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Grilled Vegetables
Grilled eggplant, zucchini, vine tomatoes, Vidalia onions, bell peppers
& carrots, served with almond garlic purée

Mediterranean Pasta
Linguine, tossed in garlic, fresh tomato & basil sauce
with pistachio pesto & goat cheese
(Available without goat cheese and prepared with extra-virgin olive oil)

Grandma's Pasta
Grandma's pasta in traditional Greek meat sauce

Shrimp Saganaki
Jumbo shrimp sautéed with fresh tomatoes, garlic & sweet onion,
finished with ouzo, topped with warm creamy feta & parsley, served with pita

Half chicken
Pan-seared tender chicken, finished with fresh lemon & butter,
served with golden lemon potatoes & Dijon yogurt sauce

Mousakas
Sautéed ground beef with roasted potatoes, zucchini
and eggplant, topped with feta béchamel sauce

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Choose any for $199 — *Serves 8 people*

Octopus
Tender Mediterranean octopus served over Santorini fava

Market Fish
Fresh catch of the day, chef's special preparation

Salmon
Pan-seared salmon served with spinach purée,
Mediterranean ratatouille & dill jasmine rice

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

Lamb Shank
Traditional slowly cooked lamb shank in a homemade
tomato sauce over mashed potatoes

Choose any for $249 — *Serves 8 people*

Lamb Chops
Grilled rack of lamb, Mediterranean herbs, lemon & olive oil emulsion

Ribeye Steak
24oz Prime bone-in Ribeye steak, roasted garlic,
rosemary & thyme Butter

Seafood Pasta
Linguini pasta tossed with calamari, shrimp, octopus and chopped clams
in garlic, basil and tomato sauce, finished with clam broth and butter

Choose any Side for $99 — *Serves 8 people*

- Crispy Onions
- Fresh cut oregano fries
- Truffle fries
- Roasted lemon potatoes
- Mashed potatoes
- Wild mushrooms sauté
- Mediterranean Ratatouille
- Sauteed spinach
- Roasted baby beets

Choose any Dessert for $99 — *Serves 8 people*

Greek Yogurt
Thick, creamy Greek yogurt finished with crushed walnuts
and golden Greek honey

Yogurt Flan
Silky Greek yogurt cream with seasonal berries, Greek honey,
and sweet-tart sour cherries

Baklava
Delicate layers of crisp phyllo filled with mixed nuts,
drizzled with cinnamon-infused honey syrup

Walnut Cake
Moist walnut cake soaked in warm honey and cinnamon syrup

Coconut Cake
Moist coconut cake with delicate tropical notes