

DIPS

- Hummous Garbanzo beans \$8.00 pint
pureed with fresh garlic, lemon juice and tahini.
- Melintzanosalata Roasted ... \$10.00 pint
eggplant, pureed with fresh garlic and Greek seasonings.
- Tirokafteri Whipped Feta \$11.00 pint
cheese, blended with roasted red and hot peppers.
- Tzatziki Fresh yogurt, shredded ... \$8.00 pint
cucumbers and fresh garlic dip!
- Taramosalata Greek Caviar! . \$10.00 pint
Fish roe blended with pureed potatoes.

SOUPS

- Lentil Purely vegetarian, made \$10.00 (32oz.)
with YiaYia's (Grandma's) recipe.
- Avgolemono The classic \$10.00 (32oz.)
Greek soup! A creamy chicken and rice with a hint of lemon.

SALADS

- Village Salad The true \$46.00 full pan
Greek Salad! Tomatoes, cucumbers, onions, peppers, olives, feta, and pepperoncini, tossed in our vinaigrette dressing.
- Greek Salad Crisp \$39.00 full pan
romaine & iceberg mix, topped with cucumbers, tomatoes, onions, green peppers, olives, pepperoncini and Feta cheese.

APPETIZERS

- Spanakopita Our \$45.00 full pan
homemade spanakopita is stuffed with sautéed spinach and feta cheese, the baked to perfection in phyllo!
- Dolmades Traditional Greek \$15.00 dz
dolmades are stuffed with rice and seasoned ground beef, topped with avgolemono sauce.
- Dolmas Yialantzi Vegetarian \$9.00 dz
rice stuffed grapeleaves, served with tzatziki sauce for dipping!

MEATS

- Gyros Original Gyros, served \$14.00 per lb.
4-5 guests. (meat only)
- Chicken Souvlaki Flame \$3.75 each
broiled skewers of chicken.
- Lamb Souvlaki Tender \$4.75 each
marinated lamb skewers, flame broiled.
- Pork Souvlaki Skewer of \$2.50 each
tender cubes of marinated pork, flame broiled.
- Broiled Sausage Almost spicy . \$2.50 each
delicious sausage, flame broiled.

Create your own menu!
Our catering specialist will assist you!
call: (972) 250-0002

TRADITIONAL GREEK

- Baked Pastitsio Layers of \$54.00 full pan
thick macaroni, ground beef simmered in tomato sauce and Greek cheeses, topped with Bechamel sauce and oven baked!
- Moussaka Layers of \$59.00 full pan
roasted eggplant, potatoes and seasoned ground beef, topped with creamy Bechamel and baked to perfection.
- Grecian Chicken \$39.00 full pan
Everyone's favorite home cooked meal. roasted with olive oil, lemon and oregano.

SPECIALTY ITEMS

- Soutzoukakia Greek \$15.00 per dz.
meatballs, sautéed in red wine tomato sauce.
- Salonika Pepper Somewahat .. \$5.50 each
hot pepper, stuffed with sautéed chicken, fresh tomatoes, feta and graviera cheeses, and oven roasted.

SIDES

- Greek Potatoes \$26.00 full pan
- Greek Style green beans \$26.00 pan
- Rice \$26.00 full pan
- Kalamata Olives \$6.00 per pound
- Feta Cheese \$7.00 per pound
- Pita Bread \$1.00 each