



MEDITERRANEAN & GREEK BUFFETS 2012

\$17.95 Per Person*

**Select One Entrée, Plus Any Three Salads or Side Dishes
Add A Second Entrée \$4.50 (Premium Second Entrée, Add \$6.50)
Served With Grilled Pita, Include Sodas & Bottled Waters**

***Includes Buffet Linens & Compostables (Glass Plates & Rolled Silverware, Add \$1.75)
Delivery & Set-Up Charges Not Included, Minimum 15 Guests**

Entrées (Choose One)

MEDITERRANEAN CHICKEN BREAST

*Marinated in Lemon, Olive Oil, Garlic, Oregano & Mint
Sautéed Mushrooms, Artichoke, Tomato & Rosemary*

CHICKEN SOUVLAKI SKEWERS

*Skewered Chicken Breast, Marinated in Lemon, Olive
Oil, Oregano & Mint, Grilled, Served with Tzatziki*

LEBANESE GROUND LAMB KEBOBS

*Seasoned & Grilled with Coriander, Cilantro, Cumin
Mint & Garlic, Served with Tzatziki (Available with Beef)*

LAMB MOUSAKKA

*Traditional Greek Casserole with Seasoned Ground
Lamb, Onions, Tomatoes & Roasted Eggplant
Baked with a Parmesan & Nutmeg Béchamel Crust*

LINGUINE WITH FETA, ARTICHOKE TOMATO & OLIVES

*Olive Oil, Garlic, Chardonnay, Oregano, Tomato
Olives, Mushrooms & Parsley*

GREEK LINGUINE WITH FETA & PRAWNS

*Tossed in Olive Oil, Garlic, Sweet Onion, Chardonnay
Oregano, Tomatoes, Parsley & Feta, Grated Parmesan*

SPANIKOPITA

Buttered Filo with Spinach, Feta, Parsley & Mint

STUFFED CABBAGE

*Stuffed with Ground Beef, Rice & Onions
Simmered in a Brown Sugar Tomato Sauce*

GREEK MEATBALLS

*Hand Made with Ground Beef, Onions, Oregano
Nutmeg & Spices, Simmered in a Light Tomato Sauce*

Premium Entrée

ROAST LAMB WITH A MINTED HONEY & BALSAMIC GLAZE (add \$2.00)

Perfectly Cooked Boneless Leg of Lamb

GREEK OUZO PRAWNS (add \$3.50)

Sautéed with Garlic, Ouzo, Tomato, Dill & Feta

LEMON HERB GRILLED SALMON (add \$2.50)

With a Cucumber & Tomato Relish

Salads & Sides

MOROCCAN COUSCOUS

Currants, Apricots, Honey, Almonds & Green Onion

ORZO, FETA & SPINACH SALAD

*Orzo Pasta with Baby Spinach, Red Onions, Kalamata
Olives & Feta in Balsamic Vinaigrette*

TOSSED GREEK GREEN SALAD

*Mixed Greens, Tomato, Celery, Kalamata Olives, Feta
Cucumber & Red Onion with Oregano Vinaigrette*

GARDEN GREEN SALAD

*Mixed Greens with Cucumber, Mushrooms, Carrot &
Tomato Served with Ranch & Oregano Vinaigrette*

GREEK VEGETABLE SALAD

*Cucumber, Red Onion, Tomato, Peppers, Olives
Pepperoncini & Feta Cheese in Oregano Vinaigrette*

FRESH FRUIT SALAD

Seasonal Melons, Berries, Grapes & Pineapple

LEMON RICE PILAF

Long Grain Pilaf with Lemon & Thyme

SAFFRON RICE

Seasoned with Spanish Saffron

GREEK LEMON POTATOES

Pan Roasted with Olive Oil, Oregano & Lemon

GRILLED SEASONAL VEGETABLES

*Carrot, Red Onion, Peppers & Zucchini Tossed in Olive
Oil & Grilled, Seasoned with Fresh Herbs*

Add A Dessert Selection....

BAKLAVA

Filo with Walnuts, Cinnamon, Honey & Lemon \$3.50

HONEY & ALMOND BOBOTA CAKE

Sweet Cornmeal Caked Baked with Apricots \$3.50

GINGERED RICE PUDDING

Creamy Rice Pudding with Raisins & Cinnamon \$3.50

ASSORTED DESSERT BARS

In-House Baked Selection \$2.50