



Group Meals

Lunch Box **\$18.25 per person**

(minimum of 6 boxes)
(24 hour notice required)

- Pita wrap (choice of veggie, gyro, chicken, sausage, pork, club, Caesar or BLT)
- Small Greek garden salad
- Cookie
- Soft drink or water



Greek Family Style Feast **\$27.75 per person**

(minimum of 6 orders)
(24 hour notice required)

- Grilled meat
- Oven Roasted Potatoes
- Rice Pilaf
- Village Salad
- Spanakopita
- Grilled Pita Bread
- Dip
- Cookie
- Soft Drink or Bottle Water

Additional Drinks

Bottle Water	\$1.25
Soft Drinks (can)	\$1.50
Sanpellegrino Juices	\$2.25
Juices (bottle)	\$2.00
Perrier (500ml bottle)	\$2.75



Starters & Sides

Pikilia

Your Choice of 3 homemade dips (tzatziki, hummus or spicy feta), cucumbers, dolmades, feta cheese, Kalamata olives, tomatoes and served with Greek pitas.

Sm: \$39 (4-6 people) Lrg: \$75 (10-12 people)

Tiropita

Our three cheese blend hand rolled in a buttery phyllo
6pc \$31.50

Spanakopita

Our spinach & feta blend hand rolled in a buttery phyllo
6pc \$31.50

Lemon Roasted Potatoes

Our famous slow roasted potatoes marinated in a fresh chicken broth, olive oil, lemon juice and seasoned to perfection.

Sm: \$28.75 (4-6 people) Lrg: \$57.50 (10-12 people)

Rice Pilaf

Seasoned rice pilaf with sautéed onions and bell peppers
Sm: \$28.75 (4-6 people) Lrg: \$57.50 (10-12 people)

Loukaniko

A traditional Greek sausage made from lean pork, seasoned with Greek spices and orange rind, grilled, sliced and served with lemon wedges.

Sm: \$34.50 (4-6 people) Lrg: \$69 (10-12 people)

Keftedes

Greek meatballs made from lean ground beef seasoned with fresh herbs and sautéed in a garlic tomato sauce.

Sm: \$40 (4-6 people) Lrg: \$80 (10-12 people)

Hot Meze Platter

Bit size portions of spanakopita, tiropita, sausage rolls, loukaniko and meatballs served with your choice of 2 homemade dips and pita bread

Sm: \$62.50 (4-6 people) Lrg: \$125 (10-12 people)

Souflaki Skewers

Chicken Skewer **\$5.75 each**
Pork Skewer **\$5.75 each**

Sharing Salads

Village (Horiatiki)

Tomatoes, cucumbers, red onions, bell peppers, olives, feta cheese with olive oil dressing.

Sm: \$47.50 (4-6 people) Lrg: \$95 (10-12 people)

Caesar

Romaine lettuce, bacon crumble, croutons, Greek saganaki cheese with a creamy Caesar dressing.

Sm: \$37.50 (4-6 people) Lrg: \$75 (10-12 people)

Quinoa a la Grec

Quinoa, cucumbers, fresh green onions, Kalamata olives, bell peppers, feta cheese and our Greek balsamic oil dressing.

Sm: \$31 (4-6 people) Lrg: \$62 (10-12 people)

Mediterranean Chickpea

Chickpeas, bell peppers, green onions, carrots, raisons, toasted almonds, fresh parsley, Greek saganaki cheese and a spiced olive oil and lemon oil dressing.

Sm: \$31 (4-6 people) Lrg: \$62 (10-12 people)

Hot Specialties

Moussaka

A classic Greek dish: Layers of grilled eggplant, potato and lean spiced beef, topped with a creamy béchamel sauce.
\$105 (6-9people)

Pastchio

Know as the Greek Lasagna: tubular macaroni pasta with lean ground beef and topped with a creamy béchamel sauce.
\$89 (6-9people)

Gemista

Bell peppers, stuffed with rice and vegetables served with roasted potatoes.
\$89 (6people)



Desserts

Baklava Tepsi (by the pan)

Our baklava is made with layers of crispy, golden brown phyllo filled with chopped walnuts and almonds and then bathed in our honey syrup.

\$72 (12 people)

Galaktoboureko Tepsi (by the pan)

A thick, milk custard wrapped in a buttery layers of phyllo and then bathed in a warm honey syrup.

\$54.00 (10 people)

Ekmek-Vanilla Kadaifi (by the pan)

Ekmek kadaifi is a dessert made with layers of kadaifi dough baked until crispy and golden, bathed in rich honey syrup, topped with creamy, thick custard and whipped cream and then garnished with toasted almonds.

\$57.00 (12 people)

Bougatsa

Buttery phyllo that is folded over multiple times and filled with a creamy vanilla custard dusted with icing sugar and cinnamon

Mini: \$3.25 ea Standard: \$4.25 ea
(minimum of 12)

Tiramisu (by the pan)

Tiramisu is a layered dessert consisting of ladyfingers cookies soaked with espresso and crème de cacao, then layered with a whipped mixture of sugar, eggs and creamy cheese and then sprinkled with cocoa powder.

\$57.00 (12 people)

Cheesecakes

- *Baklava inspired*
- *Greek sour cherry and feta cheese*
- *Cookie & Cream*
- *Dulce de Leche*
- *Lemon*

Minis: \$68.75 (~55 pieces)

Standard Personal Size: \$6.25 (minimum 6 per order)

Large (8"): \$68.75

Traditional Greek Cookie box

(selection may vary based on availability)

Melomakarona: *Honey Walnut cookie*

Kourabeithes: *Almond shortbread covered in icing sugar*

Amigthalota: *Ground Almond cookie*

\$42 (21 cookies per box)

Biscotti/Paximadia Box

Paximadia: *A Greek Biscotti style cookie, double baked in assorted flavors (Anise, chocolate chip, cranberry-almond, honey-sesame and orange-walnut)*

\$42 (21 cookies per box)

Cookie Jar Box

Our cookies are made from scratch and we have a variety to choose from. Please inquire on flavour availability when ordering.

\$36.75 (21 cookies per box)



Cupcakes

Our custom cupcakes are made from scratch, using only the finest ingredients. We have a variety of cupcakes available in-house, on a first come, first serve basis.

If you are looking for something specific or custom, please contact us to place an order or for price quotes/ additional information about our custom cupcake options or designs.

Cupcakes Sizes

Mini: \$23 per dozen

Standard: \$51 per dozen

(Minimum order is 1 dozen for each flavour)

Standard Flavour Options

- Vanilla Vanilla
- Extreme Chocolate
- Red Velvet
- Spiced Chocolate
- Carrot Cake
- Chocolate Mint
- Peanut Butter
- Cookie and Cream
- Citrus Dream
- Hazelnut Cafe Chocolate
- Salted Caramel

Or build your own with the below cupcake/icing flavours

Base Cupcake Flavours

- Chocolate
- Vanilla
- Citrus
- Red Velvet
- Carrot Cake

Icing Flavours

- Vanilla
- Lemon
- Strawberry
- Chocolate
- Mocha
- Caramel
- Chocolate Mint
- Dulce de Leche
- Cream Cheese
- Cookie and Cream
- Peanut Butter
- Chocolate/Hazelnut