



CATERING MENU

	1/2 Tray	Full Tray
Greek Salad - Crisp Romaine, Tomato, Cucumber, Red onion, Sweet Pepper, Pepperoncini, feta, Kalamata olives, grape leaves	35	70
Caesar Salad - Crisp romaine with herbed croutons and tossed with our classic Caesar dressing	25	50
Bruschetta – plum tomato & basil with roasted eggplant served on herb toasted Baguette with kasseri. (Minimum 12)		.95¢ ea.
Assorted Spread Platter - Hummus, Tzatziki, BabaGhanoush, Beets, Taramasalata, & Stuffed Grape Leaves served with warm pita	25	45
Thavma Chips - Thinly sliced zucchini; lightly fried. Served with Tzatziki dipping sauce.	35	65
Clams Oreganato – Whole little neck clam topped with our herbed seasoning. (Minimum 12)		.95¢ ea.
Spinach Pies – fresh spinach, leeks and feta in a flakey fillo shell. (Minimum 6)		\$3.00 ea.
Oregano Wings - Jumbo chicken wings sprinkled with Lemon Juice & oregano (Minimum 12)		.95¢ ea.
Penne with Vodka Sauce – Plum tomato sauce & vodka with a touch of cream	35	60
Lobster Ravioli – in a lobster crème sauce	55	110
Lamb & Orzo - Braised boneless lamb stewed in a tomato sauce with a touch of cinnamon. Served over fresh Greek orzo pasta.	65	120
Aegean Pasta - Rigatoni with sautéed spinach, garlic, tomato and Feta	40	85
Chicken Mediterranean - Pan-Seared Boneless Chicken Breast Sautéed with garlic, tomatoes, artichoke hearts & olives over country pilaf	45	90
Chicken Fresco – Char-grilled chicken over sautéed fresh spinach with olive oil garlic and tomato (feta optional)	45	90
Chicken Scampi – Garlic, extra virgin olive oil and our white wine sauce	45	85
Flounder Lemonato – Flounder filet sautéed in lemon caper sauce over rice pilaf	50	95
Shrimp Scampi – Tender shrimp in scampi sauce over Orzo pasta	65	120
Shrimp Santorini - Tender shrimp sautéed in light olive oil with garlic, fresh tomato sauce and crumpled feta, served over Orzo pasta.	65	120
Mousaka - Layers of tender eggplant between finely chopped beef sitting on a potato base and topped with creamy béchamel.	60	110
Baklava - Layers of thin fillo dough and sweetened crushed walnuts baked to a golden brown. Individually wrapped pieces.		60

*24 Hours notice required for catering orders; however most items can be prepared in as little as 1 hour. Call ahead.
Prices subject to change without notice.*



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Shish-Kabobs – grilled on bamboo skewers with pepper & onion. (12 Piece Minimum)
 Pita bread & tzatziki included.

Chicken or Pork	\$3.75	ea.
Lamb or Steak	\$4.95	ea.
Shrimp	\$5.95	ea.

Dressings & Sauces

	Pint	Quart
Marinara Sauce	5	10
THAVMA Salad Dressing	5	10
Balsamic Salad Dressing	5	10
Ladlemono Sauce	8	15
Caesar Dressing	6	11

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