

# CATERING TRAYS

## POULTRY & MEATS

Standard Steam Table trays HALF / FULL

### SHISH-KABOBS

Grilled on bamboo skewers with pepper and onion. 12 piece minimum. Pita and tzatziki included.

Chicken - 4.75 | Steak or Lamb - 5.95  
Shrimp - 6.25

### CHICKEN LEMONATO

Herbed boneless chicken breast with white wine lemon sauce.

### CHICKEN SANTORINI

Pan seared boneless chicken breast sautéed in a fresh tomato and roasted garlic sauce; feta.

### CHICKEN FRESCO

Chargrilled chicken over sautéed fresh spinach with olive oil, garlic, tomato and feta.

### LAMB & ORZO

Braised boneless lamb stewed in a tomato sauce with a touch of spices; Greek orzo.

## SPECIALTIES

### MOUSAKA

Layers of tender eggplant between finely chopped beef sitting on a potato base and topped with creamy béchamel.

### PASTICHIO

Tender Greek pasta with seasoned ground beef, baked under creamy béchamel.

### IMAM BAILDI

Layered eggplant with fresh tomato, sautéed onions, garlic and crumpled feta. Vegetarian.

## SEAFOOD

### FLOUNDER LEMONATO

Flounder filet sautéed in lemon caper sauce over rice pilaf.

### STUFFED FILET OF SOLE

Baked Sole stuffed with spinach and feta in a fresh herb sauce.

### SHRIMP SCAMPI

Tender shrimp in scampi sauce over orzo pasta.

### SHRIMP SANTORINI

Sautéed in olive oil with garlic, fresh tomato and crumpled feta; orzo.

### GRILLED SALMON

Seared salmon; lemon vinaigrette.

## PASTA

### AEGEAN PASTA

Rigatoni with sautéed spinach, garlic, tomato and feta.

### RIGATONI WITH VODKA SAUCE

Plum tomato sauce and vodka with a touch of cream.

### THAVMA MAC & CHEESE

Our signature three cheese blend; Vermont cheddar, Pecorino Romano and Vlahotiri.

## SALADS

One Size - 160 oz. Catering Bowl (8 - 10 people)

### GREEK SALAD

Crisp romaine, tomato, cucumber, red onion, pepperoncini, feta, Kalamata olives and stuffed grape leaves.

### CAESAR SALAD

Crisp romaine with herbed croutons, grated Romano and tossed with our caesar dressing.

### MIXED GREENS SALAD

Organic mixed greens, tree ripe tomato and cucumber.

### VILLAGE SALAD

Tree ripe tomato, cucumber, feta, red onion and Kalamata olives. Does not include lettuce.

### SPINACH SALAD

Fresh baby spinach tossed with goat cheese, roasted beets, garbanzos, herbed croutons and balsamic vinaigrette.

## APPETIZERS

### ASSORTED SPREAD PLATTER

Hummus, tzatziki, baba ganoush, beets, taramasalata and stuffed grape leaves; warm pita.

### FALAFEL CAKES

Ground, herbed garbanzos lightly fried. Served with hummus dipping sauce. Twelve piece minimum.

### THAVMA CHIPS

Hand sliced and individually coated crispy zucchini chips.

### FRIED CALAMARI

Hand cut calamari rings, fried to a golden brown; plum tomato sauce.

### SPINACH PIES

Fresh spinach and feta mixture in a flakey fillo shell. One triangle average per person. Twelve piece minimum.

### OREGANO WINGS

Jumbo chicken wings sprinkled with lemon juice and oregano. Minimum of twelve pieces.

### BUFFALO WINGS

Jumbo chicken wings smothered in our spicy Buffalo sauce. Minimum of twelve pieces.

## SIDE SELECTIONS

### COUNTRY PILAF

24 / 45

### GREEK FRIES

24 / 45

### MASHED POTATOES

30 / 55

### OVEN ROASTED LEMON POTATOES

30 / 55

### BROCCOLI WITH GARLIC & OLIVE OIL

38 / 70

### GRILLED VEGETABLES

40 / 75

### STEAMED VEGETABLE MEDLEY

40 / 75

### SAUTÉED SPINACH & FETA

42 / 78

### CHICKEN TENDERS

42 / 75

### GRILLED CHICKEN

42 / 75

## DRESSING & SAUCES

16 oz. / 32 oz.

### THAVMA SALAD DRESSING

6 / 10

### BALSAMIC SALAD DRESSING

6 / 10

### LADOLMENONO SAUCE

10 / 18

### THAVMA TOMATO SAUCE

7 / 12

## DESSERTS

### BAKLAVA

Individually wrapped pieces. Twelve piece minimum.

### LOUKOMADES

Greek donut balls.

### CROISSANT BREAD PUDDING

40.00 Per Tray

\$25 Delivery Charge (within 5 miles). Minimum 24 Hour Notice Required.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



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Order Online at:

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6230 Town Center Way, Livingston, NJ 07039

Monday - Thursday 11:30am - 9:00pm

Friday & Saturday 11:30am - 10pm

Sunday 12pm - 9pm

## THAVMA LOYALTY

Earn 1 point for every \$1 spent.

SCAN ME



Sign Up

Earn 6% back on purchases

Menus subject to change

## STARTERS

<b>ARTICHOKE &amp; SPINACH DIP</b> 11 Served with pita chips.	<b>CALAMARI</b> 14 Fried to a golden brown or chargrilled.
<b>THAVMA CHIPS</b> 11.5 Thinly sliced zucchini, lightly fried.	<b>SAGANAKI</b> 11.5 Pan seared Imported Vlahotiri cheese.
<b>LOUKANIKO</b> 11 Citrus infused and seasoned Greek sausage.	<b>SHRIMP SAGANAKI</b> 15 Sautéed shrimp, garlic and fresh tomato topped with melted vlahotiri.
<b>SPINACH PIE</b> 9.5 Freshly chopped spinach and feta in a flakey filo shell.	<b>LOBSTER MAC &amp; CHEESE</b> 14.5 Parmigiano-Reggiano, aged Vermont cheddar and vlahotiri cheese.
<b>FALAFEL CAKES</b> 8 Fried croquettes of ground herbed garbanzos, served with hummus.	<b>GRILLED OCTOPUS</b> 19 Chargrilled baby octopus, red onion, pepper, Dijon ladolemono and balsamic drizzle.
<b>OREGANO WINGS</b> 11.5 Baked jumbo chicken wings sprinkled with lemon, oregano, and pepper.	

## SOUPS

6.5 • Daily Selections

**CHICKEN  
AVGOLEMONO**

**VEGETARIAN SOUP OF  
THE DAY**  
Changes daily.

## THAVMA COLD SPREADS

Served with Warm Pita

<b>HUMMUS</b> 8	<b>ROASTED BEETS</b> 8
<b>TZATZIKI</b> 8	<b>DOLMADES</b> 8
<b>BABA GHANOUSH</b> 8	<b>TARAMA</b> 7.5

### ASSORTED COLD SPREAD PLATTERS

Pick Any Three - 14 Pick Any Four - 16

## FLATBREAD WRAPS

Topped with sliced red onions, tomatoes & tzatziki.  
Add fries or Salad to any wrap + \$3

<b>CHICKEN</b> 10	<b>FALAFEL</b> 9.5 Falafel topped with hummus.
<b>KOFTA</b> 10	<b>SHRIMP</b> 11
<b>GRILLED VEGETABLES</b> 9.5	<b>ANGUS STEAK</b> 11
<b>COLORADO LAMB</b> 11	

## GOURMET BURGERS

1/2 lb. Angus Beef - Served With Greek Fries.

<b>CHEESEBURGER</b> 13 American cheese, lettuce, and ripe tomato.	
<b>THAVMA BURGER</b> 14.75 Applewood Smoked bacon, Cabot cheddar and caramelized onions on brioche.	
<b>TURKEY BURGER</b> 13.5 All white fresh ground turkey made in house on flatbread with ripe tomato & lettuce.	

## SALAD

<b>GREEK</b> 10.5 ... Lg 14.5 Romaine, tomato, cucumber, red onion, feta, Kalamata olives, pepperoncini and vinaigrette.	
<b>MIXED GREENS</b> 9.5 Organic mixed field greens, tomato and cucumber.	
<b>VILLAGE</b> 11.5 Traditional Greek Salad. Chopped tomato and cucumber with red onions, feta, Kalamata olives vinaigrette.	
<b>CAESAR</b> 9 Romaine, homemade herbed croutons and creamy caesar dressing.	
<b>SPINACH</b> 10.5 Baby spinach with goat cheese, roasted beets, garbanzos, herbed croutons and balsamic vinaigrette.	
<b>TABOULI</b> 10 Chopped parsley, onions, tomatoes and bulgur dressed with Dijon lemon and olive oil.	

## TOP OFF YOUR SALAD!

<b>GRILLED CHICKEN</b> 6.5	<b>GRILLED CALAMARI</b> 8
<b>FALAFEL</b> 6.5	<b>GRILLED SHRIMP</b> 8.5
<b>GRILLED VEGETABLES</b> 6.5	<b>GRILLED SALMON</b> 9
<b>ANGUS STEAK SKEWER</b> 8.5	<b>GRILLED OCTOPUS</b> 9

## SEAFOOD

<b>SWORDFISH</b> 25 Dijon marinated Atlantic swordfish chargrilled & served over sautéed spinach & feta with pilaf.	<b>STUFFED FILET OF SOLE</b> 23 Filet of sole stuffed with spinach, feta, herb sauce and served with a vegetable medley.
<b>PAN-SEARED SCALLOPS</b> 27 Seared jumbo diver scallops served over sautéed spinach and feta with pilaf.	<b>FLOUNDER LEMONATO</b> 23 Sautéed filet of flounder with lemon-white wine sauce, vegetable medley; pilaf.
<b>SHRIMP SCAMPI</b> 23 Sautéed shrimp over tender orzo pasta in a classic scampi sauce.	<b>SEAFOOD COMBINATION</b> 27.5 Tender octopus, jumbo shrimp and calamari tubes seared on the grill; pilaf.
<b>SHRIMP SANTORINI</b> 22 Sautéed shrimp, fresh tomato, garlic and feta over orzo pasta.	<b>WHOLE BRONZINI</b> 30 Flakey white Mediterranean bass, served whole; roast potato, vegetable medley. Deboned upon request.
<b>GRILLED SALMON</b> 23 Seared on the grill, served over spinach rice with tabouli.	



## ENTRÉES

Substitute vegetable for starch - additional \$2.75  
Sautéed spinach for starch - additional \$3.75

Add a side Greek Salad to any entrée + 2.75

<b>BALSAMIC PORK CHOP</b> 25 Center-cut, glazed chop seared to order with mashed potato, grilled zucchini.	<b>CHICKEN SANTORINI</b> 20 Chicken breast in a fresh tomato and roasted garlic sauce, backed with feta and served with country pilaf.
<b>LAMB &amp; ORZO</b> 23 Boneless lamb braised in a homemade tomato sauce over orzo.	<b>AEGEAN PASTA</b> 16.5 Rigatoni with sautéed spinach, garlic, tomato and feta.
<b>THAVMA RIB-EYE</b> 29.5 Chargrilled boneless, dry-rubbed Angus steak with Greek fries.	<b>MOUSAKA</b> 17 Layers of eggplant, potato, seasoned ground beef and béchamel.
<b>RACK OF LAMB</b> 30 Chargrilled chops served with specialty vegetable and starch.	<b>PASTICHIO</b> 17 Seasoned ground beef layered with Greek pasta and béchamel.
<b>CHICKEN LEMONATO</b> 21 Half roasted chicken served with roasted potatoes and vegetable medley.	<b>IMAM BAILDI</b> 16 Layered eggplant with fresh tomato, sautéed onions and garlic with crumbled feta.
<b>CHICKEN FRESCO</b> 21 Chargrilled chicken breast, fresh tomato, sautéed garlic, spinach and crumbled feta with country pilaf.	<b>LAMB BURGER</b> 18 A half pound of ground lamb, crumbled feta, tomato relish and Buffalo onion straws on brioche. Served with fries.
<b>CHICKEN BRÓKOLA</b> 20 Sautéed chicken in extra virgin olive oil with fresh broccoli, garlic, sun-dried tomato and rigatoni.	

## SHISH KABOB PLATTERS

Two meat skewers chargrilled to order, served with warm pita, country pilaf and tzatziki. Side Salad Optional - 2.75

<b>CHICKEN</b> 19	<b>SHRIMP</b> 22
<b>COLORADO LAMB</b> 22	<b>FALAFEL</b> 18
<b>ANGUS STEAK</b> 22	<b>SPLIT PLATTER</b> 19 - 22 Pick any two skewers
<b>KOFTA</b> 19	

## SIDES

<b>ROASTED POTATOES</b> 6	<b>GREEK FRIES</b> 5
<b>SAUTÉED SPINACH</b> 7	<b>COUNTRY PILAF</b> 5
<b>STEAMED VEGETABLES</b> 7	<b>MASHED POTATOES</b> 6
<b>GRILLED VEGETABLES</b> 7	<b>SPINACH RICE</b> 6

## DESSERTS

All our desserts are made on premises with the finest ingredients.

<b>MOLTEN CHOCOLATE CAKE</b> 8 Warm chocolate center served with vanilla ice cream.	<b>GREEK YOGURT PARFAIT</b> 8 Imported Greek yogurt, layered with either: Sweetened strawberries or honey & walnuts.
<b>NY STYLE CHEESECAKE</b> 8 Crustless, fresh strawberry puree	<b>GALAKTOBOUREKO</b> 8.5 Warm citrus custard in flaky phyllo and drizzled with honey syrup.
<b>BAKLAVA</b> 9 Layers of flaky phyllo dough, cinnamon-sugar scented walnuts.	<b>PAPOU NICK'S RICE PUDDING</b> 7 Our family recipe.
<b>LOUKOMADES</b> 7 Warm Greek honey puffs with cinnamon and aromatic syrup.	<b>WARM BUTTERSCOTCH CROISSANT BREAD PUDDING</b> 8
<b>BAKLAVA BOMB</b> 9.5 Vanilla bean ice cream wrapped in baklava outer shell. * Seasonal Item	