




## International Buffet- Greece

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

**All of our Greek meals include Pita bread.**

<b>Entrée ( Choose 1)</b>	Lunch	Dinner
<b>Arnopitta (Lamb Pie)</b> – <i>Phyllo pastry filled with lamb, garlic, apple, raisins, almonds and flavored with a little mint.</i> .....	\$11.00	\$17.60
<b>Three-Meat Cephalonian Pie</b> – <i>Filled with shredded lamb, pork and beef with kefalotyri cheese and a hint of cinnamon and nutmeg.</i> .....	\$12.00	\$19.25
<b>Pastitsio (Baked Pasta Casserole)</b> - <i>Its name is unquestionably Italian in origin, but its flavors are pure Greek. This baked pasta and beef casserole is probably, along with moussaka, the best know Greek entrée.</i> .....	\$11.00	\$17.60
<b>Moussaka (Baked Eggplant with Ground Meat and Béchamel)</b> – <i>Layers of eggplant, seasoned ground meat (lamb and beef) and creamy béchamel sauce topped with grated Greek cheeses</i> .....	\$11.00	\$17.60
<b>Kotopoulo me Kythonia (Chicken with Red Sauce and Quince)</b> – <i>Our version of this dish uses chicken cutlets cooked in a sauce made with tomato and quince jam.</i> .....	\$9.50	\$15.25
<b>Kotopoulo Yiaourtava (Chicken Baked in Yogurt)</b> – <i>Boneless chicken pieces (breasts and thighs) baked in a thick sauce made with yogurt, eggs and spices.</i> .....	\$9.50	\$15.25
<b>Kotopoulo Yemisto à la Polita (Constantinople Stuffed Chicken)</b> – <i>Chicken rolls stuffed with rice, raisins and pine nuts served in a feta-tomato sauce.</i> .....	\$10.00	\$16.00
<b>Moschari me Melitzanes Poure, Smyrneika (Beef Stew with Eggplant Puree, Smyrna Style)</b> – <i>Creamy eggplant puree topped with rich beef stew and walnuts baked as a casserole</i> .....	\$10.00	\$16.00
<b>Souvlaki (Meat Skewers)</b> – <i>Choice of marinated lamb, pork tenderloin or beef tenderloin on skewers with red onions, tomatoes and green peppers (1 skewer per person)</i> .....	\$11.00	\$17.60
<b>Greek-Style Braised Lamb Shanks</b> – <i>Tender, slow braised lamb shanks in a rich sauce made with tomatoes, olives and oregano.</i> .....	\$11.00	\$17.60
<b>Roasted Leg of Lamb</b> – <i>Succulent roasted leg of lamb served at a carving station. Requires carving station rental and on-site carving chef (not included).</i> .....	\$13.00	\$21.00

### **Meze (Appetizers)** (Lunch Choose 1; Dinner Choose 2)

-  Keftedakia (Miniature Meatballs) – *Tasty beef mini-meatballs served with Tzatziki (yogurt, cucumber and garlic dip). Served warm.*
-  Dolmadakia Yialantzi (Stuffed Grape Leaves) – *Grape leaves stuffed with rice, herbs and spices. Served at room temperature.*
-  Dip Assortment – *Choose any three: Skordalia (Lima Bean and Garlic Puree), Melitzanosalata (Puree of Roasted Eggplant), Htipita (Feta Cheese Spread), Hummas (Chickpea Puree), Black Olive Puree or Taramosalata (Carp Roe Dip).*

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★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

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‡ = Spicy Selection (can be made mild)

57





## International Buffet- Greece, Continued

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### Meze (Appetizers) (Continued from previous page)

-  Avga Yemista (Stuffed Eggs) – *A delicious variation on deviled eggs, these eggs are filled with tuna, spicy mustard and sweet pickle.*
-  ★ Saganaki (Fried Cheese) – *Lightly breaded and fried Greek cheese.*



### Soup (Dinner Choose 1 or Extra Side Dish or Salad)

-  Yiaourtosoupa (Cold Yogurt Soup) – *Tangy yogurt soup with cucumber and mint..*
-  Revithatha (Tangy Chickpea Soup) – *Soup made with chickpeas, tomato, garlic and lemon juice to give it a tangy flavor.*
-  Hortosoupa (Classic Green Vegetable Soup) – *The Geek version of Minestrone made with cabbage, carrots, celery, potatoes and tomatoes. Served with grated cheese on the side.*
-  Fassolatha (Baby Lima Bean Soup) – *Hearty soup made with celery root, lime beans and tomatoes.*

### Vegetable Side Dish (Lunch and Dinner Choose 1)

-  Kolokithopitta (Savory Squash Pie) – *Phyllo pastry filled with butternut squash, onions, dill and feta cheese.*
-  Spanakopitta (Spinach Pie) – *Authentic spinach and feta filled phyllo pastry pie.*
-  Prassopitta (Leek Pie)– *As above but made with leeks and feta.*
-  Briam (Baked Mixed Vegetables)– *A baked mixture of onions, potatoes, zucchini, tomatoes and bell peppers seasoned with garlic and dill.*
-  Aracas (Greek Style Peas) – *Peas cooked with olive oil, scallions, fennel and dill.*
-  Anginares à la Polita (Constantinople Artichoke Stew) – *Artichoke hearts cooked with pototes, onions, carrots, dill and fennel seeds.*
-  Kounoupithi Kapama (Cauliflower Bake) – *Cauliflower baked with tomato sauce and feta cheese.*
-  Ikarian Soufiko (Ikarian Skillet Medley) – *Sautéed eggplant, onions, zucchini and tomatoes seasoned with oregano.*

### Starch Side Dish (Lunch and Dinner Choose 1)

-  Lahanorizo Thrakiotiko (Cabbage and Rice Pilaf from Thrace) – *From the far northeastern corner of Greece, this dish combines traditional Greek ingredients such as rice, raisins, almonds and cinnamon with the central European standard vegetable cabbage.*
-  Bourani (Baked Cinnamon-Tinged Rice and Tomato) – *Baked rice and tomato pilaf with garlic, onion and a hint of cinnamon.*

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58

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## Starch Side Dish (Continued from Previous Page)

- 🌿 Domatorizo (Tomato and Rice Pilaf) – *Rice pilaf made with tomatoes, white wine, garlic, green onions and mint.*
- 🌿 Spanakorizo (Spinach and Rice Pilaf) – *Rice pilaf made with spinach, dill, cumin, onion and a little fresh lemon juice.*
- 🌿 Prassorizo (Leek and Rice Pilaf)- *A tasty combination of rice, leeks, dill and cumin.*
- 🌿 ⚡ Moutzientra (Lentil and Rice Pilaf, from Cyprus) – *A spicy combination of rice, lentils, chili pepper, garlic and plum tomatoes.*
- 🌿 Patzaropatasalata (Beet and Potato Salad) – *Beet, potato and caper salad.*
- 🌿 Rossiki (Boiled Potato Salad with Mayonnaise) – *Every taverna in the country serves this salad. Potato salad with carrots, peas, dill pickles, hard cooked eggs, capers and mayonnaise.*
- 🌿 Patatosalata (Raw Carrot Salad) – *Marinated raw carrots with sour cream and horseradish.*

## Salad (Dinner Choose 1)

- 🌿 Tomato and Eggplant Salad – *Roasted eggplant and tomato salad with olive oil, ouzo and garlic.*
- 🌿 Kiousour (Tomato and Bulgur Salad) – *A common salad from Cyprus made with bulgur wheat, tomatoes, red onion, and Kalamata olives in a sesame dressing.*
- 🌿 Angourosalata (Cucumber Salad) – *Crisp cucumbers and Kalamata olives served with red wine vinaigrette.*
- 🌿 Maroulasalata (Lettuce Salad)– *Romaine, green onions, dill, fennel and feta cheese served with a red wine vinaigrette.*
- 🌿 Lahanosalata (Greek Coleslaw) - *Shredded green cabbage with green onions, dill, olive oil and lemon.*
- 🌿 Kokkini Lahanosalata (Red Cabbage Salad) – *Shredded red cabbage with carrots, celery, bell pepper, red onion, dill and Greek olives tossed with olive oil and red wine vinegar.*

## Extras

<b>Horiatiko Psomi (Village Bread)</b> .....	\$0.50	\$0.50
<b>Eliopitta (Olive bread)</b> .....	\$0.75	\$0.75
<b>Tzatziki (Yogurt, Cucumber and Garlic Dip)</b> – <i>Great with lamb or beef dishes or as a dip for bread (1 pint)</i> .....	\$5.50	\$5.50

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### Dessert

<b>Revani Verrias (Semolina and Syrup Cake from Verria)</b> – Dense sweet cake made with semolina instead of flour and soaked in a cinnamon and brandy syrup.....	\$2.00	\$2.00
<b>Karythopitta (Walnut Cake)</b> – <i>Dense walnut cake flavored with cinnamon and soaked with a honey and clove syrup</i> .....	\$2.00	\$2.00
<b>Greek Pastry Assortment</b> – <i>Selection includes Patoutha (Nut and Honey Filled Pastries from Crete), Skaltsounia Karpothou (Nut and Sesame-filled Pastries from Karpathos), Kaltsounia Cretis (Sweet Cheese Pastries from Crete), Melitina Santorinis (Sweet Cheese Tartlets from Santorini) and Tourtes Karpathou (Mini Cheese Tarts from Karpathos)</i> .....	\$3.00	\$3.00
<b>Phyllo Pastry Assortment</b> – <i>A selection of nut-filled pastries included traditional Baklava, Chocolate Baklava and Saraigli (coiled, nut-filled pastry</i> .....	\$3.00	\$3.00

