



Catering Menu

Mezedakia / Spreads

	Per Lb
* Fava Mani / Chick Pea Puree	\$ 12.00
* Melitzanosalata / Roasted Eggplant bell peppers	\$ 14.00
* Scordalia / Garlic potato puree	\$ 12.00
* Taramosalata / Caviar spread onions	\$ 14.00
* Tirokafteri / Spicy feta cheese spread	\$ 14.00
* Tzatziki / Strained yogurt cucumber dill	\$ 14.00

Orektika / Appetizers

	Half	Full
* Pita Chips / Deep fried or grilled 20 / 40	\$ 20.00	\$ 40.00
* Dolmathes / Stuffed grape leaves rice herbs spices 20/40	\$ 45.00	\$ 90.00
Gyro Bites / Gyro on fried pita chip dab of tzatziki 20/40	\$ 50.00	\$ 100.00
Souzoukakia / Baked lamb beef ball in tomato herb sauce	\$ 55.00	\$ 110.00
Keftethakis / Beef and pork meat balls 20 / 40	\$ 55.00	\$ 110.00
* Tiropita / Feta cheese pies 20/ 40	\$ 40.00	\$ 80.00
* Spanakopita / Spinach pies 20/ 40	\$ 45.00	\$ 90.00
Fig Rolls / stuffed with feta wrapped in pastruma 20 / 40	\$ 60.00	\$ 120.00
Htapodi / Grilled tentacle of Mediterranean Octopus	\$ 110.00	\$ 220.00
Kalamaraki / Squid dredged in seasoned flour deep fried	\$ 90.00	\$ 180.00
Bakaliaro Fritters / New England Cod shredded in batter deep fried	\$ 55.00	\$ 110.00
* Fava Fritters / Chick pea scallions cheeses herbs spices pan fried 20 / 40	\$ 40.00	\$ 80.00

Salates/Salads

* Prasini / Romaine scallions onion dill feta olives	\$ 40.00	\$ 80.00
* Greek / Tomato onion romaine cucumber pepper feta	\$ 50.00	\$ 100.00
Xoriatiki / Tomato onion cucumber bell peppers	\$ 50.00	\$ 100.00
* By the Sea / Grilled octopus squid shrimp over Prasini	\$ 100.00	\$ 200.00
* Domata / Tomato onion feta olives EVOO	\$ 50.00	\$ 100.00
* White Gigandes / Giant white beans tomato red onions	\$ 55.00	\$ 110.00
* Gabbage, strawberry grape, yogurt dressing	\$ 55.00	\$ 110.00
Roasted Beets Roasted beets, baby kale, walnuts, feta, yogurt dressing	\$ 55.00	\$ 110.00
Cabbage strawberry kale grape salad yogurt dressing	\$ 45.00	\$ 90.00
Potatoe / New red potato, onions, celery, olives, feta, yogurt dressing	\$ 45.00	\$ 90.00
Baby Kale with grapes yogurt dressing walnuts kefalogaviera cheese	\$ 55.00	\$ 110.00

Soupes / Soups

	Quart
Avgolemono / Organic free range chicken broth with orzo egg lemon	\$ 15.00
* Fakies / Kastoria Lentil bean with veggies	\$ 15.00
Kolokithosoupa / Carroll Market Squash veggies chicken stock heavy cream	\$ 15.00
Psarosoupa / Alaskan cod veggies puree	\$ 30.00

Souvlaki / Skewer

	Pcs
Beef Souvlaki	\$ 9.00
Chicken Souvlaki	\$ 5.00
Lamb Souvlaki	\$ 9.00
Pork Souvlaki	\$ 5.00
Vegetable	\$ 7.00
Shrimp	\$ 12.00

Half tray 10 - 12 people / Full tray 12 - 25 people

349 Smith St, Brooklyn NY 11231 P: 718 855 5125 E: info@avleegreekkitchen.com

Catering Menu

Psistaria / Grill

	Half	Full
Gyro 3 lbs half tray 6 lbs full tray	\$ 45.00	\$ 90.00
Loukaniko / Pork sausage with leeks herbs orange zest	\$ 60.00	\$ 120.00
Sheftalia / Cypriot chicken sausages wrapped in caul	\$ 60.00	\$ 120.00
Sheftalia / Cypriot pork sausages wrapped in caul	\$ 60.00	\$ 120.00
Brizola / Lamb chops	\$ 87.50	\$ 175.00
Chicken Breast marinated organic free range	\$ 60.00	\$ 120.00

Magirefta / Oven Entrees

Arni Youvetsi / Slow braised New Zealand lamb shank over orzo	\$ 140.00	\$ 280.00
Half Roasted Chicken / Organic free range lemon butter thyme	\$ 100.00	\$ 200.00
Herino Frecasse / Berkshire Pork Kale Romaine egg lemon sauce	\$ 90.00	\$ 180.00
Mousaka / Zucchini eggplant potatoes lamb beef bechamel sauce	\$ 60.00	\$ 120.00
Pastitsio / Misko pasta lamb & beef bechamel sauce	\$ 55.00	\$ 110.00
Roasted Leg of Lamb / Slow roasted marinated in herbs spices	\$ 110.00	\$ 220.00
* Vegetarian Mousaka / caramelized onion tomato bechamel sauce	\$ 75.00	\$ 150.00
* Yemista / Lucky's tomatoes stuffed rice veggies herbs spices	\$ 40.00	\$ 80.00

Sinotheftika / Sides

* Gigandes / White beans baked in an onion tomato sauce	\$ 40.00	\$ 80.00
Artichokes, lentil and kale braised in cumin & coriander	\$ 45.00	\$ 90.00
* Lemon Potatoes / Red potatoes roasted in lemon oil herbs	\$ 40.00	\$ 80.00
* Grilled Veggies / Roasted Eggplant zucchini tri color peppers	\$ 45.00	\$ 90.00
* Kritharaki / Misko Orzo pasta	\$ 30.00	\$ 60.00
* Spanakorizo / Sautéed spinach rice	\$ 40.00	\$ 80.00
* Horta Kale / Boiled kale topped with lemon oil dressing	\$ 40.00	\$ 80.00
* Pilafi / Agrinio long grain rice	\$ 30.00	\$ 60.00
* Fasoulakia / String beans tomato herb sauce	\$ 40.00	\$ 80.00
Xorta Revithia / Roasted chickpeas shallots sautéed kale chicken broth	\$ 45.00	\$ 90.00

Glyka / Dessert

1/2 tray 3 Lbs full tray 6 Lbs		
Yogurt w/ Choice of topping, walnuts, honey, sour cherry compote	\$ 25.00	\$ 50.00
Rizogalo / Rice pudding long grain rice, vanilla paste, cinnamon	\$ 25.00	\$ 50.00

Biskota / Cookies

	Lbs	Pcs
Kourambiedes / Almond butter cookies	\$ 12.00	

Koulourakia / Butter cookies	\$ 10.00	
Melomakarona / Walnut cognac cookies	\$ 12.00	
Baklava		\$ 1.50
Galaktobouriko		\$ 2.00

Kria Rofimata/ Cold Beverages

Q Soda Kola, Ginger, Seltzer	\$2.00
Greek Soda Orande, Lemon, Lemon Lime, Sour Cherry	\$2.00
Water Bottles	\$1.00
Souroti Sparkling Water	\$2.00