



Catering Menu

2022

Mezedakia / Spreads

	Per Lb	
* Fava Mani / Chick Pea Puree	\$	17.00
* Melitzanosalata / Roasted Eggplant bell peppers	\$	18.00
* Scordalia / Garlic potato puree	\$	18.00
* Taramosalata / Caviar spread onions	\$	18.00
* Tirokafteri / Spicy feta cheese spread	\$	18.00
* Tzatziki / Strained yogurt cucumber dill	\$	18.00

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	\$ 60.00	\$ 120.00
Gyro Bites / Gyro on fried pita chip dab of tzatziki 20/40	\$ 50.00	\$ 100.00
Keftethakis / Beef and pork meat balls 20 / 40	\$ 55.00	\$ 110.00
* Tiropita / Feta cheese pies 20/ 40	\$ 45.00	\$ 90.00
* Spanakopita / Spinach pies 20/ 40	\$ 50.00	\$ 100.00
Fig Rolls / stuffed with feta wrapped in pastruma 20 / 40	\$ 75.00	\$ 150.00
Htapodi / Grilled tentacle of Mediterranean Octopus	\$ 160.00	\$ 320.00
Kalamaraki / Squid dredged in seasoned flour deep fried	\$ 90.00	\$ 180.00
Salmon Cakes with yogurt scallion dressing	\$ 75.00	\$ 150.00
* Fava Fritters / Chick pea scallions cheeses herbs spices pan fried 20 / 40	\$ 55.00	\$ 110.00

Salates/Salads

* Prasini / Romaine scallions onion dill feta olives	\$ 45.00	\$ 90.00
* Greek / Tomato onion romaine cucumber pepper feta o	\$ 50.00	\$ 100.00
* By the Sea / Grilled octopus or squid over Prasini	\$ 100.00	\$ 200.00
* Domata / Tomato onion feta olives EVOO	\$ 55.00	\$ 110.00
Roasted Beets Roasted beets, baby kale, walnuts, feta, yogurt dressing	\$ 60.00	\$ 120.00
Baby Kale with grapes yogurt dressing walnuts kefalogaviera chesse	\$ 60.00	\$ 120.00

Soupes / Soups

	Quart	
Avgolemono / Organic free range chicken broth with orzo egg lemon	\$	17.00
* Fakies / Kastoria Lentil bean with veggies	\$	17.00

Souvlaki / Skewer

	Pcs	
Beef Souvlaki	\$	12.00
Chicken Souvlaki	\$	7.00
Lamb Souvlaki	\$	12.00
Pork Souvlaki	\$	7.00
Shrimp	\$	12.00

Half tray 8 - 12 people / Full tray 12 - 25 people

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

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Psistaria / Grill

	Half	Full
Gyro 3 lbs half tray 6 lbs full tray	\$ 60.00	\$ 120.00
Loukaniko / Pork sausage with leeks herbs orange zest	\$ 70.00	\$ 140.00
Brizola / Lamb chops	\$ 100.00	\$ 200.00
Chicken Breast marinated organic free range	\$ 65.00	\$ 130.00
Berkshire Pork Chop brined	\$ 95.00	\$ 190.00

Magirefta /Oven Entrees

Arni Youvetsi / Slow braised New Zealand lamb shank	\$ 140.00	\$ 280.00
Mousaka / Zucchini	\$ 95.00	\$ 195.00
Pastitsio / Misko pasta	\$ 95.00	\$ 195.00
* Vegetarian Mousaka /	\$ 95.00	\$ 195.00
* Yemista / Lucky's tomatoes stuffed rice veggies herbs spices 6 / 12 pcs	\$ 55.00	\$ 110.00

Sinotheftika / Sides

* Gigandes / White beans baked in an onion tomato sauce	\$ 55.00	\$ 110.00
Artichokes, lentil and kale braised in cumin & coriander	\$ 55.00	\$ 110.00
* Lemon Potatoes / Red potatoes roasted in lemon oil herbs	\$ 50.00	\$ 100.00
* Grilled Veggies / Roasted Eggplant zucchini tri color peppers	\$ 55.00	\$ 110.00
* Kritharaki / Misko Orzo pasta	\$ 40.00	\$ 80.00
* Spanakorizo / Sautéed spinach rice	\$ 55.00	\$ 110.00
* Pilafi / Agrinio long grain rice	\$ 40.00	\$ 80.00
Xorta Revithia / Roasted chickpeas shallots sautee kale chicken broth	\$ 55.00	\$ 110.00

Glyka / Dessert

Yogurt w/ Choice of topping, walnuts, honey, sour cherry compote		
1/2 tray 3 Lbs full tray 6 Lbs	\$ 30.00	\$ 60.00
Rizogalo / Rice pudding long grain rice, vanilla paste, cinnamon	\$ 30.00	\$ 60.00

Biskota / Cookies

	Lbs	Pcs
Kourambiedes / Almond butter cookies	\$ 12.00	
Koulourakia / Butter cookies	\$ 10.00	
Melomakarona / Walnut cognac cookies	\$ 12.00	
Baklava		\$ 2.00
Galaktobouriko		\$ 3.00

Kria Rofimata/ Cold Beverages

Greek Soda Orande, Lemon, Lemon Lime, Sour Cherry	\$3.00
Water Bottles	\$1.50
Souroti Sparkling Water	3.00/6.00

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