

VIOS CAFÉ

CATERING

Late Summer 2016

STARTERS

MEDITERRANEAN PLATTER

\$50

Hommos, Kopanisti and tzatziki, roasted red pepper salad, Ionian dolma, an assortment of olives, with warm pita

HARVEST PLATTER

\$50

Roasted and Grilled Seasonal Vegetables

SALUMI AND CHEESE PLATTER

\$55

Cured meats, Mediterranean cheeses, Kalamata tapenade, roasted pepper salad and grilled bread

DIPS WITH PITA

\$45, SELECT THREE

Kopanisti

Hommos

Tzatziki

Babaganoush

Green Olive Tapenade

DOLMATHES

\$2 EACH

Grape leaves stuffed with rice, currants, pine nuts and fresh herbs

SPANAKOPITA

\$3 EACH FULL SIZE, \$1.50 EACH HALF SIZE

Spinach and feta in layers of phyllo

TYROPITA

\$2.50 EACH

A blend of Greek cheeses wrapped in phyllo

SALADS & SIDES

TRADITIONAL GREEK SALAD

\$12, SERVES 4-5

Heriloom tomato, cucumber, green pepper,
red onion, Greek olives and feta

SUMMER ORZO SALAD

\$12, SERVES 4-5

Grilled corn, summer squash, cherry tomatoes,
roasted red pepper, basil and graviera

ROASTED BEET SALAD

\$12, SERVES 5-6

Arugula, toasted walnut and gorgonzola

BAKED GIGANTES

\$ 11, SERVES 3-4

Tomato, fennel, leek, grilled escarole and feta

MACEDONIAN EGGPLANT ROLLS

\$ 3.50 EACH

Feta, manouri, basil and toasted walnut, with tomato jam

FALAFEL CRISPY CAKE PLATTER

\$32, ONE DOZEN FULL SIZE OR TWENTY MINI,
(A LA CARTE EACH \$2.50 FULL / \$1.50 MINI)

Yellow split pea puree, pickles, tahini dressing

ADDITIONAL SALADS AND SIDES AVAILABLE FROM OUR
CURRENT LUNCH AND DINNER MENUS.

SOUVLAKI

CHICKEN SOUVLAKI PLATTER

§90, ONE DOZEN SKEWERS

Marinated in oregano, lemon and garlic,
served with roasted tomatoes, tzatziki and pita

LAMB SOUVLAKI PLATTER

§111, ONE DOZEN SKEWERS

Seasoned with a spicy Mediterranean rub,
served with roasted tomatoes, tzatziki and pita

COCKTAIL CHICKEN SOUVLAKI PLATTER

§38, ONE DOZEN SMALL SKEWERS

served with tzatziki

COCKTAIL LAMB SOUVLAKI PLATTER

§50, ONE DOZEN SMALL SKEWERS

served with tzatziki

A LA CARTE SKEWERS

Chicken §4.75

Lamb §6.50

Cocktail Chicken §2.50

Cocktail Lamb §3.50

SLIDERS

PORK SLIDER

§ 5 EACH

Slow cooked crispy pork shoulder, cabbage slaw, aioli

GROUND LEG OF LAMB SLIDER

§5 EACH

Kopanisti, caramelized onions

GREEK CASSEROLES

PASTITSIO

Baked casserole layered with Greek pasta and spiced meat sauce, topped with béchamel

MOUSSAKA

Baked casserole layered with potato and eggplant, topped with béchamel

VEGETARIAN MOUSSAKA

Baked casserole layered with sweet potatoes, eggplant, zucchini and spiced mushrooms, topped with béchamel

§ 200, FULL PAN

§ 100, HALF PAN

DESSERT

Freshly baked cookies §MP

Brownies §3

Bars §3-§4

Baklava Bites §1.75

Galaktoboureko §1.75