

FREQUENT QUESTIONS

Do you have wines and beer to compliment my Greek party?

We have outstanding Greek wines and beers at retail prices we'd be happy to help you pair with your meal. We also have non-alcoholic beverages.

How many people does one order serve?

This depends on how many other dishes you plan to serve and if the overall order is meant to be a meal, a light meal, or just bites. We are happy to discuss this with you and give you our years of experience catering great parties.

Do you have gluten-free and non-dairy options?

You bet! Mediterranean cuisine is accommodating for all dietary needs: vegans, vegetarians, non-gluten, non-dairy guests will all be happy with your menu. Cheeses on salads can all be placed on the side, and crudité can be substituted for pita.

How much is delivery?

Usually \$50, subject to change based on delivery location. Delivery includes set-up. Please return platters to Vios Café, on Capitol Hill, within 48 hours of your party.

If I choose to pick-up the food, how is it assembled?

If you would like to serve your order on your own dishes, we can box it up in to-go containers. Or, we can put it on our own platters (as shown in pictures) and you can return them to Vios within 48 hours of your party.

Do you have place settings, or compostables?

We are happy to order rentals or we can supply compostable plates, cutlery, napkins, and cups for an additional fee.

VIOS CAFE & CATERING



BIRTHDAYS
GRADUATIONS
WEDDINGS
BOARD MEETINGS
CORPORATE LUNCHEONS
CHRISTENINGS
BAR & BAT MITZVAHS
CELEBRATIONS OF LIFE
PICNICS

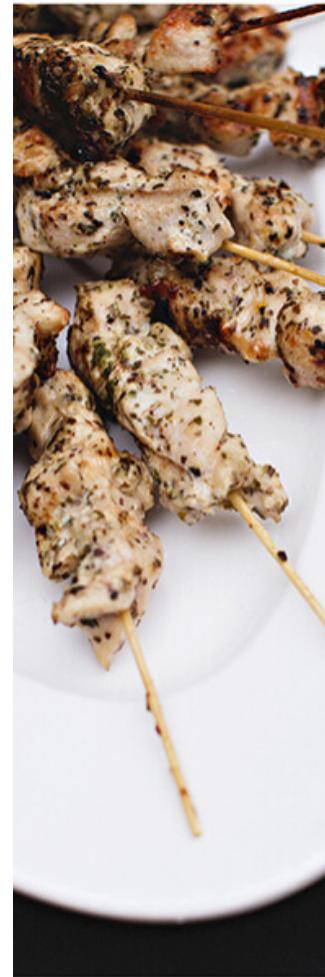
VIOS CAFE & CATERING



STARTERS	
MEDITERRANEAN PLATTER hummus, kopanisti, tzatziki, Ionian dolmas (10), olives, pita	\$60
SALUMI & CHEESE PLATTER cured meats, Greek cheeses, crostini	\$60
DIPS & PITA (1-lb. each & 6 pita) kopanisti (\$22), hummus (\$20), tzatziki (\$22), babaganoush (\$24), green olive tapenade (\$22)	
DOLMATHES stuffed grapes leaves, rice, currants, pine nuts, fresh herbs, spread of lemon yogurt	\$2 each
SPANAKOPITA spinach and feta in layers of phyllo, 24 triangles	\$72
TYROPITA blend of Greek cheeses wrapped in phyllo, 24 triangles	\$72
FALAFEL PLATTER chickpea fritters, lemon-tahini dressing, pickled vegetables, 12 pieces (a la carte \$2.50 ea)	\$30



SALADS	
TRADITIONAL GREEK tomato, cucumber, green pepper, red onion, Greek olives, feta	\$14
BUTTERNUT SQUASH roasted apples, pickled red onions, feta, thyme	\$14
ROASTED BEET mint vinaigrette, walnuts	\$12
GIGANTES braised in tomato leek sauce (add feta \$3)	\$14
SAFFRON RICE pine nuts, golden raisins, carrots, shallots	\$13
YUKON GOLD POTATO extra virgin olive oil, lemon, oregano, cornichon pickles	\$12
SIMPLE GREENS dried cranberries, pumpkin seeds, shallot vinaigrette	\$12



ENTREES & SIDES	
CHICKEN SOUVLAKI PLATTER build your own souvlaki, 12 lemon & oregano marinated chicken skewers, roasted tomatoes, tzatziki, pita (a la carte \$5.00 skewer)	\$100
LAMB SOUVLAKI PLATTER build your own souvlaki, 12 spicy Mediterranean rub grilled lamb skewers, roasted tomatoes, tzatziki, pita (a la carte \$6.50 skewer)	\$115
LAMB KEFTA KABAB PLATTER build your own souvlaki, 12 skewers of ground lamb/beef/pork grilled meatballs, roasted tomatoes, tzatzaiki, pita (a la carte \$5.50 skewer)	\$105
PASTITSIO baked layers of Greek pasta, spiced beef tomato sauce, bechamel	\$100/200 (12pcs/20pcs)
MOUSSAKA baked layers of potato & eggplant, spiced beef tomato sauce, bechamel	\$120/240 (12pcs/20pcs)
VEGETARIAN MOUSSAKA baked layers of sweet potato, eggplant, zucchini, spiced mushrooms, bechamel	\$120/240 (12pcs/20pcs)
HARVEST PLATTER three different seasonal vegetables, great for vegetarians or sides	\$65
WHOLE LAMB SHOULDER DINNER 8 hour slow roast bone in lamb shoulder, potatoes or orzo (serves 8-10)	\$180
BEEF & PORK MEATBALLS IN TOMATO SAUCE (40pcs/80pcs)	\$45/90
MAC & CHEESE made with bechamel Greek cheese sauce	\$70/140 (10serv/20)



DESSERTS	
BAKLAVA BITES filo, butter, walnuts, pistachios, honey syrup	\$2
CHOCOLATE CHIP COOKIE BITES (no nuts)	\$1
GALAKTOBOURIKO filo, semolina, milk, eggs, vanilla, cinnamon	\$7