

## **Greek Reception Menu**

*Cold & Room Temperature Hors d'oeuvres*

**Spanokapita** with spinach and feta cheese in phyllo pastry

**Hummus Bar**, Roasted Red Pepper Hummus, Black Bean Hummus and the Original Chic Pea Hummus served with pita, tatziki and a variety of flat breads

**Pita wrap** with feta cheese & black olive

**Zorba**, Traditional Greek salad with fresh tomatoes, red onion, peppers, Cucumbers, kalamata olives and feta cheese

**Dolmathes**, Grape leaves stuffed with rice, dill and fresh mint

**Cheeses & Fresh Fruit**, to include Brie, smoked Gouda, Swiss, herbed Havarti, Cheddars and a display of seasonal fresh fruit with crackers

**Market Vegetables**, Bite sized vegetables are presented with a ranch style dip

**Traditional Greek Baklava for Dessert**

*Presented Hot in a Chafing Dish*

**Marinated Greek style Chicken bites** with fresh tatziki

**Keftethes Smyrne**, Greek Meatballs served in a tomato sauce

### **Feature Stations:**

*(Cooked Fresh Onsite)*

**Calamari**, sautéed with garlic, peppers, herbs & White Wine

**Sakanaki**, Pan fried Kefalotiri Cheese with lemon and brandy

*Served with fresh pita bread*

### **PRICING**

<b>Guests</b>	<b>Under 50</b>	<b>50-100</b>	<b>100-150</b>	<b>Over 150</b>
	<b>\$33.50</b>	<b>\$31.50</b>	<b>\$28.50</b>	<b>\$26.50</b>

*Plus service charge and gst*

 **Cateringinthecity.com** 