

LUNCH TRAYS

greek street food & more

PITA TRAY

a tray of hot pita wraps, all made with tomato, and red onion

GYRO-IN-PITA ground lamb and beef gyro carvings, tzatziki

REVITHIA-IN-PITA^v chickpea fritters, hummus

SOUVLAKI-IN-PITA pork skewer, tzatziki

CHICKEN-IN-PITA tzatziki

VEGGIES-IN-PITA^v brussel sprouts, cauliflower, hummus

15 per person; includes pasta salad

COMBINATION TRAY

a tray of hot paninis and pita wraps (pita wraps made with tomato, tzatziki and red onion)

GYRO-IN-PITA CHICKEN-IN-PITA SOUVLAKI-IN-PITA

ROASTED VEGGIES PANINI grilled zucchini, grilled eggplant, fresh mozzarella, tomato, arugula

FIG PANINI grilled chicken, fig jam, fresh mozzarella, arugula

17 per person; includes pasta salad

GROUP SALADS

8-10 people

GRECA SALAD (tomatoes, cucumber, red onion, kalamata olives, green peppers, wedges of epirus feta, EVOO, red wine vinegar, sea salt, greek mountain oregano) 75

APPLE GORGONZOLA SALAD (field greens, green apples, gorgonzola, dried cranberries, walnuts, white balsamic dressing) 60

GOLDEN BEET SALAD (baby kale, golden beets, pickled red onion, goat cheese, candied walnuts, white balsamic dressing) 65

MAROULI SALAD (finely chopped romaine, scallions, herbs, crumbled epirus feta, ladolemono) 55

AVOCADO SALAD (baby kale, avocado, couscous, epirus feta, cherry tomatoes, fava, hummus dressing) 75

SKORDALIA SALAD (baby kale, pligouri, red beets, skordalia, chicken, ladolemono) 75

CAESAR SALAD (romaine, croutons, permesan, Caesar dressing) 45

PASTA SALAD 37

add grilled chicken (chilled) to any salad + 20

GYRO BAR

for groups of 20 people or more

build-your-own pita wraps

SOUVLAKI pork skewers GYRO ground lamb & beef gyro carvings

REVITHIA^v chickpea fritters CHICKEN SKEWERS

tzatziki, tomatoes, red onion, pita

21 / person

DESSERTS

ASSORTED SWEETS mini baklava (10 pieces) & cookies (20 pieces) 40

MINI BAKLAVA (30 pieces) 45

CHOCOLATE CHIP COOKIE TRAY (30 pieces) 30

SWEETS & CHOCOLATES mini baklava (10 pieces), cookies

(20 pieces) & assorted fine chocolates (10 pieces) 55

BEVERAGES

Bottled Water 2.25 each

Greek Soft Drinks 3.50 each

assortment of Lemonade, Limeade & Orangeade

Can Sodas 2.25 each

2Liter Sodas 5.00 each



rustic & reimagined greek cuisine

CATERING MENU

grecamed.com

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189 MAIN ST WHITE PLAINS NY

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...Enjoy Greca's rustic and reimagined approach to Greek cuisine at your next home feast, gathering or celebration; or at your company's next meeting, sales presentation or training session. From our famous meze to trays of our exquisite desserts and everything in between, let us impress your guests with the healthy and delicious flavors of Greece...

DESSERTS

<i>Baklava</i> walnuts, honey, phyllo	HT 120 FT 220
<i>Vegan Baklava</i> made with coconut oil instead of butter	HT 120 FT 220
<i>Ekmek Kataifi</i> layers of shredded phyllo, milk custard, crème fraiche, shaved almonds	HT 100 FT 175
<i>Galaktoboureko</i> milk custard baked in phyllo	HT 90 FT 150

see reverse for small round trays of some of our desserts

SALADS

see reverse for salad options



Yes! Our culinary team is happy to create a special event just for you with a menu that is conceived with your guests in mind. Contact our Catering Manager for details.



MEZE

<i>traditional greek dips w pita & veggies (serves 10-20)</i>	
<i>Tzatziki</i>	24
<i>Hummus</i>	24
<i>Fava yellow split pea</i>	24
<i>Taramosalata carp roe spread</i>	29
<i>Melitzanosalata roasted eggplant</i>	24
<i>Tyrokafteri spicy whipped feta</i>	29
<i>Skordalia whipped potato & garlic</i>	24
<i>Meze Platter assortment of four dips and olives</i>	125
<i>add 5 for taramosalata, tyrokafteri</i>	
<i>Spanakopita spinach, feta, herbs in phyllo (15 pieces)</i>	35
<i>Dolmades grape leaves stuffed with rice, herbs, pine nuts (15 pieces)</i>	40
<i>Zucchini Kefthedhes mini fritters of zucchini, feta, herbs (30 pieces)</i>	40
<i>Beets Skordalia golden beets with whipped garlic potato dip</i>	25
<i>Barrel-Aged Epirus Feta & Kalamata Olives</i>	35

MAINS

<i>Moussaka layers of potato, eggplant, ground beef, bechamel</i>	HT 120 FT 225
<i>Organic Roast Chicken</i>	HT 90 FT 170
<i>Faroe Island Salmon pan-seared 4oz portions, served over trahana (greek sourdough pasta with roasted mushrooms, shallots and crumbled epirus feta)</i>	HT 175 FT 320
<i>Hilopites greek egg pasta, whipped cauliflower, roasted mushrooms, shaved brussel sprouts, cream, truffle oil</i>	HT 65 FT 120
<i>Imam Baildi slow-roasted eggplant, onions, tomato</i>	HT 70 FT 130
<i>Chicken Santorini chicken breast, tomatoes, onion, garlic, herbs, ouzo, feta; over orzo</i>	HT 100 FT 190
<i>Shrimp Santorini sixteen U10 shrimp, tomatoes, onion, garlic, herbs, ouzo, feta; over orzo</i>	HT 150 16 u10 shrimp FT 290 32 u10 shrimp
<i>Risotto Avlona shrimp, mussels, clams, steak, loukaniko, garlic, tomato, EVOO</i>	HT 170 FT 320
<i>Thalassino shrimp, mussels, clams, scallops, ouzo, tomato, herbs, orzo pasta</i>	HT 150 FT 300
<i>Kalamakia choice of pork or chicken skewers; tzatziki, tomatoes, onions, pita</i>	HT 60 16 skewers FT 110 32 skewers
<i>Gyro Carvings ground lamb and ground beef cooked together with spices and herbs; pita, tzatziki, tomatoes and onions</i>	HT 100 FT 155
<i>Revithia Kefte chick pea fritters, red pepper coulis, fava, spanakorizo, pita (vegan)</i>	HT 80 FT 150

HT (half tray) serves 8-10 FT (full tray) serves 15-20

Mediterranean Grille pork skewers, lollipop lamb chops, loukaniko (greek sausage), gyro carvings; served with pita and tzatziki 29pp

SIDES

<i>Lemon Potatoes</i>	HT 40 FT 75
<i>Spanakorizo spinach rice, herbs</i>	HT 40
<i>Briam roasted eggplant, zucchini, potatoes, onions, herbs, tomato, EVOO</i>	HT 60 FT 110
<i>Roast Brussel Sprouts gorgonzola, balsamic</i>	HT 105
<i>Gigantes giant broad beans slow-cooked with onion, garlic, carrot, herbs, EVOO</i>	HT 50

* Notice: Thoroughly cooking meat, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness. Please notify your server of any food allergies or sensitivities and we will do our best to accommodate you. Our menu items contain ingredients that include flour, various nuts, eggs, soy, shellfish.

GF—Please note we do not have dedicated fryers or cooking equipment for items designated as gluten-free. If you have celiac, please indicate when you order so that we can inform you of any dishes prepared on equipment that is used for menu items containing wheat.