



CATERING MENU

Mykonos Grill, welcomes the opportunity to assist you on your special event. Following is a selection of our most popular dishes, specially prepared party sized portions to accommodate all types of events. We understand that all parties are unique and therefore our capabilities are not limited to the following items. We would be glad to assist you in creating a menu that caters to your particular needs.

SOUPS

quart 12

lentil soup

greek lentils cooked with tomato, onions and herbs

avgolemono

traditional chicken soup with egg lemon finish

fasolada

dry navy beans and vegetables in tomato base topped with pure olive oil

DIPS

tzatziki

12 ½ q 22 q

greek yogurt with cucumber, garlic and herbs

melitzanosalata

13 ½ q 24 q

roast eggplant whipped with olive oil, garlic, parsley and lemon

taramosalata

14 ½ q 25 q

lemony mousse of fish roe

2 pitas for ½ quart / 4 pitas for quart / extra pitas \$ 1.00

APPETIZERS

fasolia beans

½ Q \$11.00 Q \$20.00

northern beans marinated in pure olive oil, onions, fresh lemon and parsley

cold appetizer platter

\$ 7 one pita per person

tzatziki, melitsanosalata, taramosalata, fasolia beans, kalamata olives and feta cheese

dolmadakia yialantzi 2.50 each

grape leaves stuffed with rice and aromatic herbs

tyropitakia

app. size \$2.75 each

feta cheese and herbs wrapped in layers of phyllo triangles

spanakopita
app. size
\$2.50 reg. size
\$3.00

crisp layers of phyllo filled with spinach, feta cheese and scallions

keftedakia
1.50 each

tender meatballs seasoned with parsley, onions and herbs

xtapodi xidato
½ q 16 ounces 32

marinated octopus in olive oil, vinegar and herbs

kalamari xidato
½ q 16 ounces 24

Tender marinated diced kalamari with tomatoes, radishes and scallions

garides saganaki (U-12 size) 5.00 each
sauteed shrimp with feta cheese, tomatoes, onions pine nuts and raisins

SALADS

taverna 4.25

romaine lettuce, tomatoes, cucumbers, onions, peppers, feta cheese and kalamata olives

horiatiki

4.75

the authentic greek salad with tomatoes, cucumbers, feta cheese, kalamata olives, onions and capers

SIDE ORDERS

string beans 3.5

fresh string beans cooked in tomato sauce

patatesournou 2.5

oven brown baby potatoes cooked with olive oil, oregano and lemon

pita bread \$1.00 each
seasoned and grilled

SKEWERS

three piece skewers charcoal broiled and seasoned

swordfish skewer	5.50
chicken skewer	3.95
filet mignon skewer	6.00
pork tenderloin	5.00

MAIN COURSES

vegetarian mousaka
layers of potatoes, zucchini, eggplant and mushrooms topped
with bechamel sauce
½ pan 65 [9 orders] pan 125 [18 orders]

mousaka
layers of thinly sliced baby eggplant, zucchini, potatoes and seasoned
ground beef, topped with a rich bechamel
½ pan 75 [9 orders] pan 135 [18 orders]

pastichio
a deep dish of layers of pasta, black angus ground beef and spices topped bechamel
sauce
½ pan 60 [9 orders] pan \$110 [18 orders]

gemista 6 each
tomatoes and green peppers stuffed with black angus ground beef,
rice and herbs

dolmades 3.00
each
grape leaves stuffed with black angus ground beef, rice and mint topped
with egg lemon sauce

roasted whole leg of lamb (about 10 orders) 130
one whole leg of lamb, sliced boneless and roasted in its own juices and herbs

chicken mavrodaphne
9.25
sauteed breast of chicken in mavrodaphne wine and mushroom sauce

chicken lemonato
9.25
sauteed breast of chicken in white wine lemon sauce topped with capers
and mushrooms

kotopoulo skaras
9.25
grilled marinated breast of chicken sprinkled with pure olive oil,
oregano and lemon

plaki 10
traditional greek style oven baked fish filet with tomatoes onions and parsley

fresh filet of salmon 11 sprinkled with
olive oil lemon and oregano

xifias lemonatos 13
swordfish sauteed with mushrooms, capers, white wine and lemon

DESSERTS

baklava

small 3.25 reg size

4.75

phyllo layered with crushed walnuts, honey and cinnamon

galaktobouriko

small 2.75 reg size

3.75

semolina custard wrapped in phyllo sprinkled with honey and cinnamon

rizogalo

½ q 6 q 12

creamy rice pudding dusted with cinnamon

kourabiedes

\$1.5 each

sweet delicacies made from almonds and topped with powdered sugar

koulourakia

\$1.50 each

lightly sweetened butter pastry cookie traditionally hand shaped
with a hint of vanilla

Upon request, Mykonos Grill can provide disposable place settings for your party, consisting of dinner napkin, heavy-duty plastic cutlery, dinner and dessert plates. This service is available for \$3.00 per person.

Delivery can be arranged for a nominal fee.