



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 need

~ SOUPS ~

QUART \$15.00

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
\$14.00 ½ q
\$24.00 q

Greek yogurt with cucumber, garlic and
herbs

MELITZANOSALATA
\$15.00 ½ q \$26.00 q
Roast eggplant whipped with olive oil, garlic, parsley
and lemon

TARAMOSALATA
\$16.00 ½ q \$ 28.00 q
Lemony mousse of fish
roe

2 pitas for ½ quart / 4 pitas for quart / extra pitas
\$ 1.75

~ APPETIZERS ~

FASOLIA BEANS

½ Q **\$12.00** 1 Q **\$21.00**

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

COLD APPETIZER PLATTER

\$ 10

One pita per person
tzatziki, melitsanosalata, taramosalata, fasolia beans,
kalamata olives and feta cheese

DOLMADAKIA YIALANTZI

\$3.50 each

Grape leaves stuffed with rice and aromatic
herbs

TYROPITAKIA

App. size **\$3.50**each

Feta cheese and herbs wrapped in layers of phyllo
triangles

SPANAKOPITA

\$3.50 app size **\$5.00** reg,size

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

½ PAN SPANAKOPITA **\$55**

FULL PAN SPANAKOPITA **\$120.00**

KEFTEDAKIA

\$2.00 each

Tender meatballs seasoned with parsley, onions
and herbs

XTAPODI XIDATO

16 ounces **\$36.00**

Marinated octopus in olive oil, vinegar and
herbs

KALAMARI XIDATO

16 ounces **\$27.00**

Tender marinated diced kalamari with tomatoes, radishes and
scallions

GARIDES SAGANAKI (U-12 size)

\$ 6.50 each

Sautéed shrimp with feta cheese, tomatoes, onions pine nuts
and raisins

~ SALADS ~

TAVERNA

\$4.75

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

HORIATIKI

\$ 5.50

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

SIDE ORDERS

STRING BEANS

\$ 5.00

Fresh string beans cooked in tomato sauce

PATATES FOURNOU

\$5.00

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

Pita bread **\$1.75**
each seasoned and grilled

SKEWERS

Three piece skewers charcoal broiled and seasoned

swordfish skewer	\$7.00
chicken skewer	\$4.50
filet mignon	\$7.00
pork tenderloin	\$6.00

~ MAIN COURSES ~

VEGETARIAN MOUSAKA

½ pan **\$80.00** [9 orders] Full pan **\$150.00** [18 orders]

Layers of potatoes, zucchini, eggplant and mushrooms topped
with béchamel sauce

MOUSAKA

½ pan **\$86.00** [9 orders] Full pan **\$165.00** [18 orders]

Layers of thinly sliced baby eggplant, zucchini, potatoes and seasoned
ground beef, topped with a rich bechamel

PASTICHIO

½ pan **\$70.00** [9 orders] pan **\$140.00** [18 orders]

A deep dish of layers of pasta, black angus ground
beef and spices topped béchamel sauce

GEMISTA

\$7.50 each

Tomatoes and green peppers stuffed with black angus
ground beef, rice and herbs

DOLMADES

\$5.00 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) **\$165.00**

One whole leg of lamb, sliced boneless and roasted
in its own juices and herbs

CHICKEN MAVRODAPHNE

\$10.00

Sautéed breast of chicken in mavrodaphne wine and mushroom sauce

CHICKEN LEMONATO

\$10.00

Sautéed breast of chicken in white wine lemon sauce topped with capers and mushrooms

KOTOPOULO SKARAS

\$11.00

Grilled marinated breast of chicken sprinkled with pure olive oil, oregano and lemon

PLAKI

\$12.00

Traditional greek style oven baked fish filet with tomatoes onions and parsley

FRESH FILET OF SALMON

\$14.00

Sprinkled with olive oil lemon and oregano

XIFIAS LEMONATOS

\$16.00

Swordfish sauteed with mushrooms, capers, white wine and lemon

DESSERTS

BAKLAVA

small **\$5.00** reg size **\$8.00**

phyllo layered with crushed walnuts, honey and
cinnamon

GALAKTOBOURIKO

small **\$5.00** reg size **\$6.00**

Semolina custard wrapped in phyllo sprinkled with honey and
cinnamon

RIZOGALO

½ q **\$8** q **\$15**

Creamy rice pudding dusted with
cinnamon

KOURABIEDES

\$1.85 each

Sweet delicacies made from almonds and topped with
powdered sugar

KOULOURLAKIA

\$1.85 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 \$5.00 per person.

Delivery can be arranged for a
nominal fee.