



## 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  
**\$15.00** ½ q  
**\$30.00** q

Greek yogurt with cucumber, garlic and  
herbs

MELITZANOSALATA  
**\$15.00** ½ q      **\$30.00** q  
Roast eggplant whipped with olive oil, garlic, parsley  
and lemon

TARAMOSALATA  
**\$16.00** ½ q      **\$ 30.00** 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 **\$22.00**

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 **\$60.00**

FULL PAN SPANAKOPITA **\$120.00**

KEFTEDAKIA

**\$2.00** each

Tender meatballs seasoned with parsley, onions and herbs

GARIDES SAGANAKI (U-12 size)

**\$ 6.50** each

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

## ~ SALADS ~

### TAVERNA

**\$5.00**

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	\$4.00
filet mignon	\$7.00
pork tenderloin	\$6.00

~ MAIN COURSES ~

VEGETARIAN MOUSAKA

½ pan **\$75.00** [9 orders]      Full pan **\$150.00** [18 orders]

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

MOUSAKA

½ pan **\$90.00** [9 orders]      Full pan **\$170.00** [18 orders]

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

PASTICHIO

½ pan **\$75.00** [9 orders]      pan **\$150.00** [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)      **\$170.00**

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.