



LOCAL GREEK
small bites big smiles

Catering Menu

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Catering for All Seasons by Local Greek

GREEK APPETIZERS

HOT

FRIED CALAMARI - | *Half tray: \$75 | Full tray: \$130* |

SPANAKOPITA - | *\$5 per piece | minimum order 10 pieces* |

TIROPITA - | *\$5 per piece | minimum order 10 pieces* |

KEFTEDES (GREEK BEEF MEATBALLS) - | *Half tray: \$60 | Full tray: \$110* |

KOLOKITHOKEFTEDES (ZUCCHINI & FETA CHEESE FRITTERS) - | *Half tray: \$60 | Full tray: \$100* |

GYRO (PORK, BEEF, CHICKEN, VEGGIE OR GREEK FALAFEL) - | *\$8 per gyro | minimum 10 pieces* |

COLD

GREEK SPREADS - | *Half tray: \$60 | Full tray: \$110* | *Gluten free* |
Tzatziki, spicy feta, eggplant & taramosalata, served with pita

DOLMADES - | *Half tray: \$55 | Full tray: \$100* | *Vegan* | *Gluten free* |
Grape leaves stuffed with rice, Greek herbs and extra virgin olive oil, served with yogurt sauce

OLIVE & GREEK CHEESE PLATTER – *\$12.99 per lb*

GREEK ENTREES

MOUSAKA – |Half tray: \$80 | Full tray: \$ 130|

Bechamel Sauce, eggplant, potato & ground beef

VEGGIE MOUSAKA – |Half tray: \$80 | Full tray: \$ 130|Vegetarian|

Bechamel Sauce, local vegetables & potato

TERINA – |Half tray: \$65 | Full tray: \$ 120||Vegetarian|Gluten free|

Layers of eggplant, tomato sauce & feta cheese

HOMESTYLE SPANAKOPITA – |Half tray: \$65 | Full tray: \$ 110|Vegetarian|

PASTITSIO - |Half tray: \$75| Full tray: \$125|

Baked pasta dish with ground beef & béchamel sauce

GEMISTA - |Half tray: \$70 | Full tray: \$125 |Gluten free|

Stuffed tomato, ground beef, herbed rice & pine nuts

STUFFED PEPPERS - |Half tray: \$70 | Full tray: \$125 |Vegan|Gluten free|

Stuffed peppers with herbed rice & pine nuts

PAPOUTSAKIA - | \$10 per piece | minimum order 5 pieces |

Eggplant stuffed with ground beef, topped with béchamel sauce

VEGGIE PAPOUTSAKIA - | \$10 per piece | minimum order 5 pieces |Vegetarian|

Eggplant stuffed with vegetables, topped with béchamel sauce

GIGANTES - |Half tray: \$55| Full tray: \$100|Vegan|Gluten free|

Large lima beans in a Greek herbed tomato sauce

MIXED GRILL PLATTER - |Half tray: \$85 | Full tray: \$165|

Greek sausage, pork gyro, chicken gyro, keftedes, feta cheese & Greek fries, served with pita & tzatziki

BY THE STICK

Chicken Souvlaki | \$5

Greek Lamb Kofta | \$6

Lamb Souvlaki | \$7

Shrimp Souvlaki | \$7

MITOSOS LAMB* – |Half tray: \$110 | Full tray: \$200 |

Slow oven baked lamb, with dried apricots, dried figs, in a red wine balsamic sauce, served with rice

ARNAKI FRIKASE* – |Half tray: \$110 | Full tray: \$200 |

Tender lamb stew with greens in an egg-lemon sauce, served with rice or lemon potatoes

CHICKEN LEMONATO* – |Half tray: \$80 | Full tray: \$130 |

On the bone organic chicken leg served with lemon potatoes

BRANZINO* – |\$30 per fish |

Whole baked branzino in a tomato and herbs sauce

**require a minimum of five days notice*

SIDE DISHES

RICE – |Half tray: \$30 | Full tray: \$ 55|

LEMON POTATOES – |Half tray: \$30 | Full tray: \$ 55|

GREEK FRIES – |Half tray: \$30 | Full tray: \$ 55|

SPAGHETTI – |Half tray: \$30 | Full tray: \$ 55|

SALADS

THE KIPOS SALAD - \$55

Local kale, avocado, fresh oranges, dried figs, cashews, Greek cheese, topped with organic Greek olive oil, balsamic vinegar and Greek honey

THE VILLAGE (HORIATIKI) – \$55

Local tomato, cucumber, pepper, feta, kalamata olives, red onions, topped with organic Greek olive oil and vinegar

DESSERTS

Half Tray serves 10-14 | Full Tray serves 18-25

MIXED DESSERT TRAY – \$13.95 per lb

Koulourakia (Greek butter cookies), baklava & galaktoboureko

GALAKTOBOUREKO - |Half tray: \$50.00| Full tray: \$100.00|

Phyllo dough filled with semolina custard, topped with Greek honey

GREEK ORANGE PIE - |Half tray: \$50.00| Full tray: \$100.00|

Phyllo dough filled with semolina custard, topped with Greek honey

BAKLAVA – | Full tray: \$100.00|

Phyllo dough filled with crushed almonds and walnuts, topped with Greek honey

EKMEK KATAIFI- |Half tray: \$65.00| Full tray: \$120.00|

Shredded dough, Greek honey, layers of Greek & French cream

SEASONAL FRESH FRUIT PLATTER- \$6.95 per lb



- ❖ Credit card number is required upon placement of catering order.
- ❖ Ordering a few days prior is recommended and appreciated for all catering orders. Same day orders will be fulfilled based on availability of ingredients, staff, and delivery time slots.
- ❖ Order cancellations must be made at a minimum of 24 hr. notice, during non-holiday periods, to avoid penalties. Holiday deadlines vary and no cancellations or revisions will be accepted after the specified cut-off date.
- ❖ A \$25 delivery and \$50 minimum required for surrounding areas.
- ❖ Refundable \$8.00 deposit required on each sterno rack (for hot buffet catering). Returns are accepted at your convenience 7 days a week during normal business hours up to 90 days from the event date.
- ❖ Local Greek accepts all major credit cards (Visa, MasterCard, American Express, Discover) and Cash. We do not accept personal checks, no exceptions.
- ❖ Prices do not include gratuity, which is left to the discretion of our clients.
- ❖ Prices are subject to change without notice.

Contact our catering coordinators at 609.285.2969 for more information or to place your order!

If you prefer to place your order via email, please call to confirm your order and provide payment information by speaking with a catering coordinator.

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