

Hours of Operation

Closed Monday
Tuesday-Thursday 7:30 am-9:00 pm
Friday 7:30 am-10:00 pm
Saturday 8:00 am-10:00 pm
Sunday 8:00 am-5:00 pm



CATERING MENU

Phone: 609.285.2969

LOCAL GREEK

SAVORY PASTRIES

SPANAKOPITA – Puff pastry filled with fresh local spinach, leeks, onions, dill, and greek feta cheese

TIROPITA – Puff pastry filled with greek feta cheese

KREATOPITA – Greek style meat pie

KASEROPITA – Greek kasseri cheese in puff pastry

KOLOKITHOPITA – Puff pastry filled with zucchini, feta, and greek herbs

TAPAS

MOUSAKA – Béchamel sauce, eggplant, ground beef with organic olive oil

PASTITSIO – Greek noodles topped with ground beef and béchamel cream

GEMISTA – Stuffed tomato, ground beef, greek kasseri, rice and pine nuts

DOLMADES – Grape leaves stuffed with rice, greek herbs and extra virgin olive oil, served with yogurt sauce

GIGANTES – Large lima beans, village sausage, greek herbs and tomato sauce

KOKINISTO – Greek style beef stew with tomato fresco and greek herbs

TERINA – Layers of eggplant and greek manouri cheese with tomato fresco

MEDITERRA CHICKEN – Organic chicken, greek honey, pineapple, peppers and olive oil, finished with tomatoes and oranges

KEFTEDES – Greek style meatballs

GREEK SPREADS

Tzatziki, Eggplant, Tirokafteri (spicy feta), Hummus, Fava (split pea puree) and Taramosalata

CHEESE PLATTER

Feta, kasseri, kefalograviera and manoui cheeses

GYRO PLATTER

Pork, beef and lamb, chicken, or veggie

CATERING MENU

GREEK SALADS

KIPOS – Local kale, avocado, fresh oranges, dried figs, cashews, topped with olive oil, balsamic vinegar, greek honey

THE VILLAGE (HORIATIKI) – Local tomato, cucumber, greek pepper, barley rusk, feta, kalamata olives, fresh onions, topped with organic greek olive oil and vinegar

THE CRETAN – Greek barley rusks, local tomato puree and capers, topped with greek feta and organic olive oil

SIDES

Greek lemon potatoes

Greek rice

Greek style french fries

Spankorizo (spinach rice)

HOMEMADE BREADS

Greek focaccia

Greek bagels (sesame, plain, cheese, olive)

Greek baguettes

DESSERTS

GALAKTOBOURIKO – Fillo dough filled with semolina custard, topped with greek honey

KATAIFI – Shredded fillo dough filled with crushed almonds, pistachio, vanilla chocolate, topped with greek honey

RAVANI – Greek style lemon zest sponge cake

KARIDOPITA – Greek style walnut cake

BOUGATSA – Handmade dough filled with a blend of semolina custard topped with cinnamon and powdered sugar

EKMEK KATAIFI – Shredded dough topped with greek honey, with layers of greekand french cream

MIXED GREEK COOKIE PLATTER – Koulourakia (butter cookies), kourabiedes (powdered almond cookies), melomakarona (greek walnut cookies), ladokoulora (greek olive oil cookies with cinnamon), bakalvakia (bite-size almonds, walnuts, greek honey and fillo dough)