

Sophia's Greek Pantry

CATERING MENU

SALADS

Greek – field greens, tomatoes, cucumbers, onions, olives, feta, vinaigrette dressing
Horiatiki – tomatoes, cucumbers, peppers, onions, olives, feta, olive oil, salt, oregano
Kale Salad – with lemon juice, parmesan cheese, feta, Caesar dressing
Cauliflower Salad – roasted with olives and mustard dressing

APPETIZERS

Zucchini Fritters
Shrimp – individually skewered with garlic and wrapped in grape leaves
Dolmathes – stuffed grape leaves with rice, with or without meat
Keftethes – Greek meatballs, with or without tomato sauce
Loukaniko – homemade Greek sausage
Spinach Pies
Cheese Pies
Hummus – classic, roasted red pepper or garlic
Tirokafteri – spicy feta cheese spread
Tzatziki – Greek yogurt dip
Beet Tzatziki – Greek yogurt dip with beets and green apples
Taramosalata – caviar spread
Eggplant Salad
Olive Tapenade
Tabbouleh
Short Rib Panini with Fontina cheese
Chorizo stuffed Dates with Bacon
Scallops Wrapped in Bacon
Pear and Brie with Toasted Almonds in Fillo
Salmon Satay
Lobster Stuffed Cucumber Cup
Quinoa and Hummus Stuffed Mushrooms
Cherry Tomatoes Stuffed with Hummus
Honey Sriracha Chicken Meatballs
Asparagus Roll-ups – tips combined with Asiago and Blue cheese, wrapped in flaky fillo dough
Mediterranean Lamb Kebob
Yeero Bites

SPECIALTIES/ENTREES

Moussaka
Veggie Moussaka
Pastichio
Roasted Lamb, Chicken, Pork or Beef
Souvlaki – choice of chicken, pork, beef or lamb
Braised Beef, Lamb or Chicken – cooked slowly in tomato sauce
Shrimp Saganaki – prepared with either tomato sauce and feta or garlic wine sauce
Roasted Potatoes
Rice Pilaf
Stuffed Peppers – with rice, with or without meat
Okra
Artichokes a la Polita
Greek Style Flat Green Beans
Imam Baildi – whole or chopped eggplant roasted with caramelized onions, tomato sauce, herbs and spices
Gigantes – baked lima beans with diced vegetables in tomato sauce
Soutzoukakia – oblong meatballs with cumin and garlic, served in tomato sauce
Yeero – chicken, pork or beef/lamb

DESSERTS

Baklava – flaky fillo dough layered with nuts and drenched in honey syrup
Kataifi – shredded fillo dough rolled and stuffed with nuts and honey
Galaktobouriko – fillo dough stuffed with custard and drenched in honey
Bougatsa – flaky fillo dough stuffed with custard
Various Greek Cookies and Pastries
Greek Yogurt – our very own, served with your choice of granola, fresh berries, nuts or honey

Please call for pricing.

At least a 3-day notice is appreciated for small orders. This is only a small sample of what may be offered. Ask us about any Greek cuisine item you don't see listed.

Taxes will apply.