



# CATERING

## CATALOG

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## **GUARANTEE**

To ensure excellent service and ample food preparation, the Catering Office must be notified of the guaranteed attendance no later than noon the day prior to the scheduled catering that the same menu items will be served to guests.

## **BILLING ARRANGEMENTS**

Billing arrangements for all events must be made in accordance with The Great Greek.

## **TAXES & GRATUITY**

Applicable tax will be applied to all food and beverage. Gratuity is not automatically added to the bill. The current tax is 7.75% for food and beverages. The tax will be added to your final billing.

## **PRICING**

All food and beverage prices are guaranteed 90 days prior to your event. Menu items and pricing are subject to change.

## **FOOD & BEVERAGE**

All food and beverage items will be prepared by the The Great Greek Mediterranean Grill.

## **MENU SELECTION**

Menu selections are requested with 24 hours notice. Special dietary substitutions are available and can be made in advance. The catering and culinary staffs will be happy to design a specific menu to suit your special needs. Same day orders cannot be guaranteed but can be accommodated after reviewing the order.

## **PLANNING YOUR CATERING**

Your personal Catering Services contact will complete all final details regarding your catering. At the time final banquet event orders are presented, you shall review, approve and sign-off on the final details and estimated charges. Additional fees may apply for event changes made less than 24 hours in advance, or any additional services requested. Other than specifically stated in the approved menu. The Great Greek Mediterranean Grill will not be responsible for any specific dietary requests or requirements.

Concerns on the day of the event should be addressed to the catering services contact.





## DIPS AND APPETIZERS

Sizes are based on appetizer portions, reflected in the following quantities:

- Small 10-15 guests
- Large 15-20 guests

(Served with Pita Bread)

### HUMMUS (V, GF, DF)

Traditional Greek Flavor of Pureed Chickpeas, Tahini, Lemon, Garlic Drizzled with Extra Virgin Olive Oil and Dash of Aleppo

(S) \$45.00 (L) \$85.00

### TZATZIKI (V, GF)

Greek Yogurt Mixed with Cucumbers, Garlic, Salt, Extra Virgin Olive Oil, Lemon Juice, and Dill

(S) \$45.00 (L) \$85.00

### MELITZANOSALATA (V, GF)

Greek Eggplant Dip, is a Simple Yet Tasty Dish of Roasted Eggplant, Garlic, Oil, and Lemon Juice Drizzled with Extra Virgin Olive Oil

(S) \$45.00 (L) \$85.00

### TIROKAFTERI (V, GF)

Greek Feta Dip with Roasted Red Pepper Blended with a Trio of Hot Peppers, Cream Cheese and Feta

(S) \$45.00 (L) \$85.00

### RICE DOLMADES (V, GF, DF)

Half Serves 30 | Full Serves 60

Grape Leaves, Stuffed with a Delicious Blend of Herbs, Rice and Fresh Squeezed Lemon Mixture, Wonderfully Tender, Served Chilled

Half Tray \$55.00 Full Tray \$100.00

### FALAFEL TRAY (V, DF)

Half Serves 30 | Full Serves 60

Deep Fried Chick Pea Fritters Served with Tzatziki

Half Tray \$55.00 Full Tray \$100.00

### SPANAKOPITA (V)

Greek Pie made with a mix of Seasoned Spinach, Leeks and Blend of Cheese and Feta Stuffed in a Puff Pastry Shell Baked Golden Brown

\$7.50

### AVGOLEMONO SOUP

Greek Style Soup in a Creamy Broth with Rice, Lemon and Chicken

Gallon \$54.99







## SALADS

Tray sizes are below and based upon individual salad portion sizes.

- Half Tray 15 guests
- Full Tray 25 guests

### GREEK SALAD (V, GF, DF IF CHEESE IS REMOVED)

Crisp Romaine Lettuce, Red Onion, Kalamata Olives, Cucumbers, Tomatoes, Feta Cheese, Pepperoncini, House Made Greek Dressing

Half Tray \$55.00 Full Tray \$90.00

### VILLAGE GREEK (V, GF, DF IF CHEESE IS REMOVED)

Our signature Greek Salad minus the Lettuce: Red Onion, Kalamata Olives, Cucumbers, Tomatoes, Feta Cheese, Pepperoncini, House Made Greek Dressing

Half Tray \$60.00 Full Tray \$100.00

### SEASONAL FRUIT TRAY (V, GF, DF)

Chef's Choice Season Fresh Fruit Display

Full Tray \$85.00



## SOUVLAKI SKEWERS

Choose size and quantity. Sold per piece.

- Mini 3 ounces
- Large 5-6 ounces

### CHICKEN (GF)

Grilled Marinated Chicken on a Skewer

Mini \$4.75 Large \$7.75

### STEAK SOUVLAKI (GF, DF)

Grilled Marinated Steak Tenderloin on a Skewer

Mini \$5.25 Large \$8.50

### SHRIMP SOUVLAKI (GF, DF)

Grilled Marinated Jumbo Shrimp on a Skewer

Mini \$5.25 Large \$9.00

### LAMB SOUVLAKI (GF, DF)

Grilled Marinated Lamb on a Skewer

Mini \$5.25 Large \$9.75

### VEGETABLE SOUVLAKI

Grilled Fresh Vegetables with Greek Seasoning

\$5.25

### ATLANTIC SALMON (GF, DF)

Grilled Marinated Atlantic Salmon Filet

\$11.95





## GYRO MEAT & KITS

Protein options are offered as meat only or Gyro Kits. Gyro kits include Tzatziki, Feta, Lettuce, Tomatoes, Onions and Pita.

Tray sizes are below and based upon individual protein portion sizes.

- Half Tray 15 guests
- Full Tray 25 guests

### BEEF/LAMB GYRO MEAT (DF)

Traditionally Seasoned Greek Gyro Meat

Half Tray \$80.00    Half Tray Kit \$145.00  
Full Tray \$145.00    Full Tray Kit \$245.00

### CHICKEN GYRO MEAT (GF)

Traditionally Seasoned Greek Chicken Gyro Meat

Half Tray \$80.00    Half Tray Kit \$145.00  
Full Tray \$145.00    Full Tray Kit \$245.00



## BOXED LUNCHES

### GREAT GREEK RICE BOWL

Rice Pilaf, Romaine Lettuce, Tomatoes, Red Onions, Cucumbers, Garbanzo Beans, Kalamata Olives, Feta, and Tzatziki

With Chicken Skewer \$18.75    With Steak Skewer \$20.95

### GREAT GREEK GYRO \$17.50

Gyro Meat or Grilled Chicken with Lettuce, Tomatoes, Red Onions, Tzatziki and Feta, Served with Choice of Rice Pilaf, Fries or Hummus and Cucumbers

### FALAFEL PITA \$17.50

Chickpea Fritters in a Pita with Hummus, Red Onion, Lettuce, Tomatoes, and Tzatziki, Served with Choice of Rice Pilaf, Fries or Hummus and Cucumbers

### FALAFEL PLATE \$17.50

Falafel Served with Tzatziki, Rice Pilaf and a Side Salad

### GYRO PLATE \$18.50

Tender Sliced Gyro Meat Served with Rice Pilaf and Side Salad

### SOUVLAKI PLATE

Choice of One or Two Skewers Served with Rice Pilaf and Side Salad

W/ One Skewer \$19.75    W/ Two Skewers \$22.95





## SIDES

Sizes are Based on Traditional Portion Sizes. Half Tray Serves 15 Guests, Full Tray Serves 25 Guests.

### RICE PILAF

Mix of White Rice and Orzo with Traditional Greek Seasoning

Half Tray \$45.00 Full Tray \$60.00

### LEMON POTATOES

Traditional Flavors of Lemon, Fresh Dill, Butter and Aleppo Seasoning

Half Tray \$60.00 Full Tray \$100.00

### FRENCH FRIES (DF)

Half Tray \$45.00 Full Tray \$60.00

### FETA FRIES

Our Signature Fries Topped with a Blend of Herbs, Seasonings, Feta and Mozzarella Cheese

Half Tray \$50.00 Full Tray \$85.00

### MARKET VEGETABLES (V, GF)

Chef's Choice Seasonal Fresh Vegetables, Seasoned and Sautéed

Half Tray \$55.00 Full Tray \$80.00

### PITA BREAD (V, DF)

10 Pieces, Sliced into Four Quarters (if requested)

\$19.95

### GREAT GREEK DRESSING (V, GF, DF)

16oz \$17.95

## DESSERTS

### BAKLAVA

Flaky Dessert Made with Thin Sheets of Dough Soaked in a House Made Citrus and Brown Sugar Syrup Layered with a Walnut Filling

Half Tray \$55.00 Full Tray \$90.00

### MOM'S RICE PUDDING (GF)

Creamy Pudding with Rice, Vanilla, and Cinnamon

Half Tray \$55.00 Full Tray \$90.00

### BAKLAVA ICE CREAM

Vanilla Ice Cream, Mixed with Our House Made Baklava

1 Gallon \$45.00





## BEVERAGES

BOTTLED WATER \$3.99

SPARKLING WATER \$3.99

JUICE BOX \$4.50

ICED TEA \$25.00

LEMONADE \$25.00

## CHILDREN'S MENU

### CHICKEN FINGERS

Half Tray \$70.00 Full Tray \$95.00





