

THE GREEK on main Catering Menu

Starters

Chicken Avgolemono Soup -
traditional egg and lemon chicken soup
with orzo pasta \$30

Cold Spreads - Tyrokafteri (spicy
Feta cheese) taramosalata (caviar
mousse), Santorini fava, Tzatziki and
humus served with pita 30/60

Dolmathes - stuffed grape leaves
with rice and fresh herbs 40/80

Aginares Lemonates - Artichoke
hearts, served with Avgolemono sauce
with fresh herbs 30/60

Keftedakia Avgolemono -
Meat balls in lemon sauce 50/90

Gigantes - Giant lima beans braised
with fresh herbs and tomatoes 30/50

Garides Saganaki - Shrimp with
tomatoes garlic fresh herbs and Feta
cheese 80/150

**Kavourokeftedes (Crab
Cakes)** - Pan seared -super lump crab
meat 90/170

**Tiropitakia or
Spanakopitakia or mixed** -
mini spinach pies or cheese pies
40/80

**Kalamarakia (Fried
Calamari)** - Lightly breaded calamari
deep fried and served with tzatziki
sauce 50/90

Artisan Cheese Platter - A
selection of traditional and exotic Greek
cheeses. 45/85

Salads

Bulgur Salad - Chick peas tomatoes
green onions, red onions, pine nuts
roasted red peppers cucumbers and fete
cheese - lemon garlic vinaigrette 40/70

Traditional Greek Salad -
Romaine lettuce tomatoes red onions
cucumbers green peppers Feta cheese
and red wine oregano vinaigrette
40/70

Orzo Salad - Dry figs dry raisins
pine nuts green and red peppers- thyme
pomegranate vinaigrette 40/70

Horiatiki - The village salad -
tomatoes onions cucumbers peppers
kalamata olives Feta cheese - olive oil
tomato vinaigrette 40/70

Goat Cheese Salad - Mixed
greens, tomatoes, figs, toasted almonds,
red onions and pomegranate
vinaigrette. 40/70

Sandwiches

Souvlaki (pork or chicken) -
Marinated with fresh herbs and spices.
60/120

Gyro - pita bread, lettuce, tomatoes,
onions, and tzatziki sauce 60/120

Chicken Sandwich - Kasserli
cheese, tomatoes, kalamata olive
tapenade, and arugula 50/100

Specialties

Psari Gemisto - Flounder stuffed
with Spinach & Feta cheese and light
cream garlic sauce 90/170

Solomos Avgolemono -
Spinach and lemon sauce 90/170

Garides Gemistes - Jumbo shrimp
stuffed with crab meat 120/200

Thalasina Yuvetsi - Clams
mussels shrimp and calamari - garlic
white wine fresh herbs and orzo pasta
110/180

Mosxari Kokinisto - Braised fork
tender boneless short ribs served with
roasted pearl onion red wine sauce
70/150

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Pidakia - Grilled lamb chops with garlic rosemary and red wine 160/250

Arni Yuvetsi Kritharaki - Braised savory lamb - orzo tomato pasta 120/230

Arni Psito - Rosemary roasted leg of lamb, sliced and served with lamon potatoes. 100/190

Gemisto Xoirino - Stuffed loin of pork with ground beef and fresh oregano pesto with roasted garlic demi glace. 80/150

Kota me Loukaniko - Sautéed breast of chicken with fresh tomatoes, loukaniko(Greek sausage) and Feta cheese 60/100

Kotopoulo Santorini - Sautéed chicken breast, tomatoes and Feta cheese. 60/100

Kota me Spanaki kai Feta - Breast of chicken with fresh spinach mushrooms, selected herbs, and garlic all topped with Feta in a in light cream sauce 60/100

Kota Oreganato - Sautéed breast of chicken with oven roasted potatoes and artichoke hearts in lemon butter sauce 60/100

Moussakas - A traditional Greek classic-layered eggplant potatoes zucchini ground beef and bechamel sauce 80/150

Pastitsio - Layers of pasta meat sauce and bechamel 70/110

Thalasina Yuvetsi - shrimp, clams, mussels, and calamari, tossed with fresh herbs tomatoes, and garlic wine sauce 150/290

Fileto - filet mignon served with asparagus and lemon potatoes - goat cheese and herb compound butter 150/290

Sides

Horta - Wild bitter greens with garlic and olive oil 25/40

Spanakorizo - Spinach rice tomatoes and garlic 25/40

Lemon Potatoes - 30/60

Grilled Vegetables - roasted pepper and feta aioli 40/80

Feta Cheese Bread - 25/50

Dessert

Baklava - Flaky filo dough layers of walnuts cinnamon and honey syrup \$70

Sokolatina - Chocolate cake \$40

Galaktoboureko - Custard with fillo baked with cinnamon and honey syrup \$80

Greek Coffee Rizogalo - Rice pudding made with Greek coffee \$50

Karidopasta - Walnut cake with honey syrup \$80

Bread Pudding - \$45

Yaourtli Glika Koutaliou - Greek yogurt and spoon sweets \$40