

THE GREEK on main

Catering Menu

Starters

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

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

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

Salads

Traditional Tomato Salad - ripe tomatoes red onions cucumbers green peppers kalamata olives and our own imported from Greece extra virgin olive oil 30/60

Traditional Greek Salad -

Romaine lettuce tomatoes red onions cucumbers green peppers Feta cheese and red wine oregano vinaigrette 30/60

Bulgur Salad - Chick peas tomatoes green onions, red onions, pine nuts roasted red peppers cucumbers and feta cheese - lemon garlic 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 - Kasseri cheese, tomatoes, kalamata olive tapenade, and arugula 50/100

Specialties

Salmon Avgolemono - Atlantic salmon filet with spinach, dill and lemon sauce 90/170

Stuffed Shrimp(25/50) - with crab meat 120/200

Seafood Yuvetsi - shrimp, clams, mussels, and calamari, tossed with fresh herbs tomatoes, and garlic wine sauce 130/260

Shrimp Kritharotto - Orzo, grilled vegetables, fresh herbs, pine nuts and goat cheese. 120/190

Athenian Shrimp - colossal shrimp with fresh tomatoes basil garlic sauce and Feta cheese 120/190

Stuffed Flounder Filet - With Feta cheese and spinach wild rice and bechamel sauce. 100/200

Beef Short Ribs - Braised fork tender boneless short ribs served with roasted pearl onion red wine sauce 80/160

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Keftedakia Avgolemono -

Meat balls in lemon sauce 50/90

Arni Yuvetsi Kritharaki -

Braised savory lamb - orzo tomato pasta 120/230

Lamb Chops(35/70) - with garlic

rosemary and red wine 160/250

Pork Tenderloin - with

mushrooms and onions in Mavrodaphne demi glace 60/120

Chicken with Sausage -

Sautéed breast of chicken with mushrooms, loukaniko(Greek sausage) and Feta cheese 60/100

Chicken Santorini - Sautéed

chicken breast, tomatoes and Feta cheese. 60/100

Stuffed Chicken - Pan roasted

breast of chicken stuffed with Kasseri cheese loukaniko (Greek sausage) and spinach. 70/140

Chicken Spinach and Feta -

Breast of chicken with fresh spinach, selected herbs, and garlic all topped with Feta in a in light cream sauce 60/100

Chicken 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 \$90

Pastitsio - Layers of pasta meat sauce

and bechamel 50/80

Spetsofai - Greek sausage, peppers,

onions and tomatoes 40/80

Orzo with Spinach and

Grilled vegetables - Garlic and roasted ren peppers ouzo cream sauce 40/80

Hilopites and Meat Sauce -

Hint of cinnamon and Kefalograviera cheese. 40/80

Sides

Horta - Wild bitter greens with garlic

and olive oil 25/40

Gigantes - Giant lima beans braised

with fresh herbs and tomatoes 30/50

Spanakorizo - Spinach rice tomatoes

and garlic 25/40

Lemon Potatoes - 30/60

Grilled Vegetables - 40/80

Feta Cheese Bread - 20/40

Dessert

Baklava - Flaky filo dough layers of

walnuts cinnamon and honey syrup \$70

Galaktoboureko - Custard with

fillo baked with cinnamon and honey syrup \$80

Greek Yogurt - \$40

Karidopita - walnut cake with honey

syrup \$50

Greek Coffee rice pudding

\$30