

THE GREEK on main
Catering Menu

419 Main St

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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

Half tray for about 8 to 10 people
Full tray 18 to 20 people

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

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

Spaghetti and Meat Sauce -

Thick spaghetti, 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