



## PICK UP OR DELIVERY MENU

ALL ITEMS ARE PACKAGED ON DISPOSABLE TRAYS OR IN DISPOSABLE ALUMINUM PANS

### APPETIZERS:

#### STUFFED MUSHROOMS-

\$100.00 FOR 50 PIECES

BAKED MUSHROOM CAPS STUFFED WITH OUR SIGNATURE BLEU CRAB STUFFING

#### DECONSTRUCTED BRUSCHETTA-

SLICED BAGUETTE SERVED WITH BALSAMIC MARINATED TOMATOES ON THE SIDE

\$30.00 -SMALL TRAY-FEEDS UP TO 30 PEOPLE

\$60.00-LARGE TRAY-FEEDS UP TO 60 PEOPLE

#### ARTICHOKE GOAT CHEESE CROSTINI-

\$2.00 PER CROSTINI

SLICED BAGUETTE TOPPED WITH GOAT CHEESE, ARTICHOKE, SUNDRIED TOMATOES WITH OLIVE OIL AND GARLIC

#### PORK CROSTINI-

\$3.00 PER CROSTINI

SLICED BAGUETTE TOPPED WITH A DIJON MAYO THEN TOPPED WITH SLICED PORK AND A DOLLOP OF CRANBERRY RELISH

#### GREEK CHICKEN SKEWERS-

\$75.00 FOR 50 SKEWERS

TENDER PIECES OF CHICKEN BREAST WITH GREEK SEASONINGS, OLIVE OIL AND LEMON JUICE

#### GREEK PORK SKEWERS-

\$75.00 FOR 50 SKEWERS

TENDER PIECES OF PORK TOPPED WITH GREEK SEASONINGS

#### GRILLED VEGETABLE SKEWERS-

\$75.00 FOR 50 SKEWERS

ROASTED SEASONAL VEGETABLES

**SPANAKOPITA-**

\$50.00 FOR 50 PIECES

SPINACH AND FETA CHEESE WRAPPED IN PHYLLO DOUGH

**TIROPITA-**

\$50.00 FOR 50 PIECES

FETA CHEESE WRAPPED IN PHYLLO DOUGH

**CAPRESE SKEWERS-**

\$50.00 FOR 50 SKEWERS

FRESH MOZZARELLA BALLS, BASIL AND CHERRY TOMATOES DRIZZLED WITH BALSAMIC

**JUMBO SHRIMP COCKTAIL-**

CHILLED JUMBO TAIL ON SHRIMP SERVED WITH HOUSE MADE COCKTAIL SAUCE

\$40.00 SMALL TRAY-2LBS

\$80.00 LARGE TRAY-4LBS

**MARTINI SIGNATURE CHICKEN WINGS-\$70 FOR 50 PIECES**

CHOICE OF SAUCE:

HOT

MILD

HONEY BBQ

APRICOT GINGER JALAPENO

SERVED WITH CELERY AND CARROTS AND YOUR CHOICE OF BLEU CHEESE OR RANCH DIPPING SAUCE

**CHICKEN STRIPS-\$65.00 FOR 50 PIECES**

HOMEMADE PANKO CRUSTED PIECES OF CHICKEN SERVED WITH YOUR CHOICE OF DIPPING SAUCES:

CHOICE OF TWO SAUCES:

RANCH

BLEU CHEESE

HONEY MUSTARD

APRICOT GINGER JALAPENO

BBQ SAUCE

**MEATBALLS-**

\$40.00 FOR 100 MEATBALLS

SERVED IN YOUR CHOICE OF BBQ SAUCE, MARINARA OR SWEDISH SAUCE

**SEASONAL FRUIT TRAY:**

\$38.00 SMALL TRAY-FEEDS 10-20 PEOPLE

\$63.00 LARGE TRAY-FEEDS 30-40 PEOPLE

**DOMESTIC CHEESE TRAY:**

\$38.00 SMALL TRAY-FEEDS 10-20 PEOPLE

\$63.00 LARGE TRAY-FEEDS 30-40 PEOPLE

**SEASONAL VEGETABLE TRAY:**

SERVED WITH RANCH DIPPING SAUCE

\$38.00 SMALL TRAY-FEEDS 10-20 PEOPLE

\$63.00 LARGE TRAY-FEEDS 30-40 PEOPLE

**MEDITERRANEAN PLATTER-**

\$47.00 FEEDS 20-30 PEOPLE

TIROKAFTERI (ROASTED RED PEPPER FETA CHEESE SPREAD), HUMMUS AND TZATZIKI

SERVED WITH TOASTED PITA POINTS AND SEASONAL VEGETABLES

**PINWHEEL PLATTER-**

\$48.00 FOR 40 PIECES

HAM, CHEESE AND CREAM CHEESE WRAPPED IN A TORTILLA AND SLICED

**PIZZA ROLLS-**

\$2.00 A ROLL

PEPPERONI, CHEESE AND GARLIC WRAPPED IN PIZZA DOUGH WITH HOMEMADE PIZZA SAUCE

**MINI BURGERS-**

\$3.00 A PIECE

HANDMADE ALL BEEF PATTYS SERVED ON A MINI BRIOCHE BUN WITH LETTUCE, TOMATO AND ONION

ON THE SIDE

ASSORTED CONDIMENTS AT YOUR REQUEST

**MINI CHICKEN SANDWICHES-**

\$3.00 PER SANDWICH

GRILLED CHICKEN BREAST SERVED ON A MINI BRIOCHE BUN WITH TOMATO, LETTUCE AND ONION ON

THE SIDE

ASSORTED CONDIMENTS AT YOUR REQUEST

**MINI PULLED PORK SANDWICHES-**

\$3.00 PER SANDWICH

SLOW COOKED SHREDDED PORK WITH HOUSEMADE BBQ SAUCE SERVED ON A MINI BRIOCHE BUN

**HUMMUS-**

HOUSEMADE WITH GARLIC, OLIVE OIL, TAHINI AND CHICK PEAS

PINT \$10.00

QUART \$20.00

## ENTREES

HALF PAN SERVES 10-15

FULL PAN SERVES 20-25

UNLESS OTHERWISE NOTED

### PASTITSIO

(GROUND BEEF AND CHEESE BAKED WITH PASTA TOPPED WITH HOMEMADE BECHAMEL SAUCE)

HALF PAN      FULL PAN

\$45.00      \$90.00

### MOSTACCILO WITH HOMEMADE MARINARA SAUCE AND GROUND BEEF

HALF PAN      FULL PAN

\$30.00      \$60.00

### MOSTACCILO WITH HOMEMADE MARINARA SAUCE

HALF PAN      FULL PAN

\$20.00      \$40.00

### PENNE ITALIA

(PENNE PASTA, ITALIAN SAUSAGE, ROASTED RED PEPPERS, OLIVE OIL, GARLIC AND PESTO)

HALF PAN      FULL PAN

\$30.00      \$60.00

### PENNE ALA VODKA

(PORTABELLO MUSHROOMS, SUN DRIED TOMATOES, PENNE PASTA, CREAMY TOMATOE VODKA SAUCE)

HALF PAN      FULL PAN

\$30.00      \$60.00

### TORTELLINI FROMAGE

(TRICOLORED TORTELLINI IN A VELVETY THREE CHEESE SAUCE)

HALF PAN      FULL PAN

\$40.00      \$80.00

### PESTO CHICKEN ALFREDO

(GRILLED CHICKEN, FETTUCCHINE, BROCCOLI, ROASTED RED PEPPERS, CREAMY BASIL PESTO ALFREDO SAUCE)

HALF PAN      FULL PAN

\$65.00      \$130.00

### POMODORO

(PENNE PASTA, TOMATOES, FRESH BASIL, GARLIC, OLIVE OIL)

HALF PAN      FULL PAN

\$20.00      \$40.00

### POMODORO WITH CHICKEN

HALF PAN      FULL PAN

\$40.00      \$80.00

### MAC AND CHEESE

(CAVATAPPI PASTA IN OUR HOMEMADE THREE CHEESE SAUCE)

HALF PAN      FULL PAN

\$20.00      \$40.00

### CHICKEN MARSALA

(CHICKEN BREAST, CARAMELIZED ONIONS AND PORTABELLAS IN A SWEET MARSALA SAUCE)

HALF PAN      FULL PAN

\$65.00      \$130.00

### SLICED ROAST BEEF DEMI-GLACE

HALF PAN      FULL PAN

\$62.50      \$125.00

### FRENCH DIP AU JUS

(SLOW ROASTED ANGUS BEEF THINLY SLICED)

HALF PAN      FULL PAN

\$45.00      \$90.00

### ROASTED MARINATED GREEK CHICKEN

(WHITE AND DARK MEAT CHICKEN THIGHS AND WINGS BAKED WITH GREEK SEASONINGS)

HALF PAN      FULL PAN

(SERVES 10-15)      (SERVES 20-30)

\$40.00      \$90.00

### CHICKEN POT PIE

HALF PAN      FULL PAN

\$50.00      \$100.00

### BBQ RIBS WITH HOMEMADE BBQ SAUCE

\$20 A SLAB-AVERAGE SLAB IS 3LBS

## SIDES

### RICE PILAF

(HOMEMADE RICE PILAF WITH RED AND GREEN CHOPPED PEPPERS)

HALF PAN      FULL PAN

\$15.00      \$30.00

### GARLIC SMASHED POTATOES

HALF PAN      FULL PAN

\$20.00      \$40.00

### SEASONAL COOKED VEGETABLES

HALF PAN      FULL PAN

\$20.00      \$40.00

## SALADS

### GARDEN SALAD-

\$2.00 PER PERSON

(MIXED GREENS, CUCUMBERS, TOMATOES AND ONIONS)

SERVED WITH HOMEMADE ROLLS, BUTTER AND CHOICE OF SALAD DRESSING

### CAESAR SALAD-

\$2.50 PER PERSON

(ROMAIN LETTUCE, HOMEMADE CAESAR DRESSING, FRESH PARMESAN AND CROUTONS)

SERVED WITH HOMEMADE ROLLS AND BUTTER

### GREEK SALAD-

\$2.50 PER PERSON

(MIXED GREENS, ANCHOVY FILLETS, CUCUMBERS, TOMATOES, ONION AND CRUMBLED FETA WITH HOMEMADE GREEK VINAIGRETTE)

SERVED WITH HOMEMADE ROLLS AND BUTTER

### PASTA SALAD

(PASTA DU JOUR, RED PEPPERS, CELERY, CARROTS, CUCUMBER, PARMESAN CHEESE IN OUR HOMEMADE GOLDEN ITALIAN DRESSING)

\$7.00 QUART

\$25.00 HALF PAN

\$50.00 FULL PAN

### CREAMY COLE SLAW

(CABBAGE AND CARROTS IN OUR HOMEMADE TANGY DRESSING)

\$7.00 QUART

\$25.00 HALF PAN

\$50.00 FULL PAN

### GREEK VILLAGE SALAD

(BOILED RED POTATOES, RED ONION, CUCUMBER, TOMATO, GREEN PEPPERS, KALAMATA OLIVES, FETA CHEESE TOSSED IN HOMEMADE GREEK VINAIGRETT)

\$30.00 HALF PAN

\$60.00 FULL PAN

### POTATO SALAD

CLASSIC POTATO SALAD WITH HARD BOILED EGGS IN A MUSTARD AND MAYO BASED DRESSING

\$25.00 HALF PAN

\$50.00 FULL PAN

## DESSERTS

ALL DESSERTS ARE MADE IN HOUSE BY OUR OWNER/HEAD CHEF LOUIE

### COOKIES:

MIN 25 PER ORDER

\$1.00 PER COOKIE

CHOOSE FROM THE FOLLOWING:

CHOCOLATE CHIP

DOUBLE CHOCOLATE CHIP

SNICKERDOODLE

SUGAR

OATMEAL RAISIN

### MINI CHEESECAKE SQUARES:

MIN 25 PER ORDER

\$2.00 PER SQUARE

CHOOSE FROM THE FOLLOWING:

MINT

RED VELVET

WHITE CHOCOLATE RASPBERRY

NY STYLE

PUMPKIN (SEASONAL)

### WHOLE CHEESECAKES

10 INCH ROUND CHEESECAKE

\$40.00 UNLESS OTHERWISE NOTED

CHOOSE FROM THE FOLLOWING:

NY STYLE

NY STYLE WITH SEASONAL FRUIT (\$50.00)

MINT

OREO

WHITE CHOCOLATE RASPBERRY

CHOCOLATE CARAMEL

PUMPKIN (SEASONAL)

CHOCOLATE COVERED BANANA

DUTCH APPLE (\$50.00)

SNICKERS (\$50.00)

### MINI FUDGE BROWNIES

MIN 25 PER ORDER

\$1.00 PER BROWNIE

### LEMON SQUARES

MIN 25 PER ORDER

\$1.00 PER SQUARE

**BAKLAVA**

GROUND WALNUTS AND LAYERS OF PHYLLO DOUGH SOAKED IN A SPICED HONEY SYRUP

MIN 25 PER ORDER

\$3.00 PER PIECE

**MINI CARROT CAKES WITH CREAM CHEESE FROSTING**

MIN 25 PER ORDER

\$3.00 PER PIECE

**HOMEMADE PEACH COBBLER**



## RENTALS

CHINA PLATES, FLATWARE AND GLASSWARE \$4.00 PER PERSON

CHAFFERS WITH FUEL \$10.00 PER CHAFER

OUTSIDE GRILL MANNED BY CHEF \$200.00

LINENS: PLEASE CALL

BIODE