



## THE GREEK WAY CATERING SERVICES LONDON & SOUTHEAST UK



# Introduction

With Over 20 years of Experience in the Catering Industry, our Team of Professional Greek Chefs Assure to Deliver the Highest Quality of Homemade Delicious Food, Impressive Presentation, Using Only the Finest, Freshest Ingredients and Traditional Ancient Greek & Mediterranean Cooking Techniques. We cater for Weddings, Business Functions, Birthdays, Christenings, parties etc. We Bring all the Wonderful Flavours and Aromas of Greece & the Mediterranean to Your Special Event. We Deliver a 5\* Catering Services in London & Southeast UK.





# MENUS

Cosmos Buffet



### <u>Mediterranean Buffet</u>



Finger Food



### Kids & Parties



### Greek Buffet



Platters & Share Food

**Desserts** 

che Greek

### <u>Souvlaki & BBQ</u>



### Greek Style Burgers



### Alcohol Drinks & Cocktails





Business Pop Up



- > Guacamole, South America, America.
- > Hummus, Greece, Europe
- > Garlic chutney, India, Asia.
- > Peri Peri, Mozambique, Africa.
- > **Barbie**, Australia.

#### **STARTERS**

- Fried calamari, Greece, Europe.
- > Empanadas, Chilean, America.
- > Pilau rice, Persia, Asia.
- > New Zealand meat pies, Antarctica.
- > Roasted rosemary potatoes with African seasoning, Africa.

#### SALADS

- > Nicoise, France, Europe.
- > Olivier, Russia, Asia.
- > Caesar Mexico, America.
- > Mechouia, Tunisia, Africa.
- Prawn, mango & avocado salad, Australia.

#### MAIN

- Souvla, Greece, Europe, choose lamb, chicken, pork, beef.
- > Argentinian steaks with chimichurri sauce, Argentina, America. Beef
- > Sweet & Sour, China, Asia, choose duck, chicken, beef, pork, seafood, vegetarian.
- > **Domoda stew**, The Gambia, Africa, choose chicken, beef, vegetarian.
- > Lamb roast with garlic & rosemary, Australia, lamb.

#### > DESSERTS

#### <u>Go to the menu</u>



- Garlic & potato, skordalia, Greece, Europe.
- > Muhammara, Turkey, Asia.
- > Chermoula, Morocco, Africa.

#### **STARTERS**

- > Bruschetta with tomato, olive oil & basil, Italian, Europe (vegan)
- > Falafel, Egypt, Africa (vegan)
- > Pastourma, Turkish, Asia

#### SALADS

- > Tabbouleh, Lebanon, Syria, Asia
- > Potato, Greece, Europe (vegan)
- > Zaalouk, Morocco, Africa (vegan)

#### MAIN

- > Oven pasta, Italy, choose meaty, seafood, vegetarian.
- > Paella, Spain, choose chicken, chorizo, prawn, vegetarian or mixed.
- > Beef Bourquignon, France.
- > Tagine, Morocco, choose meaty, seafood, vegetarian.

#### DESSERTS

#### <u>Go to the menu</u>

MEN MEDITERRANEAN BUFFET or 5 Courses Menu 3,4

- Tzatziki (Vegetarian)
- A Greek side dish of yogurt with cucumber, garlic & fresh Basil.
- > Melitzanosalata, Eggplant Dip (Vegan)
- A tasty dish of roasted eggplant, garlic, oil, and lemon juice.
- Taramosalata (Pescatarian)

Mashed potatoes combined with lemon juice, olive oil and fish roe.

#### STARTERS

> Kolokithokeftedes, zucchini balls (Vegetarian)

Vegetarian fried zucchini balls with feta cheese and mint. The fritters are crispy on the outside and pleasantly melting.

Selection of traditional pies(Vegetarian, vegan)

Spinach, sausage, cheese, mushrooms, chicken, ham & cheese etc

Selection of meat bites

Lamb kebab, sausage, seftalia, meat balls etc

### SALADS

Greek (Vegetarian)

Pieces of tomatoes, sliced cucumbers, onion, feta cheese and olives, seasoned with salt and Greek mountain oregano dressed with olive oil.

Politiki (Vegan)

A traditional salad with cabbage, carrot, and herbs!

> Haloumi (Vegetarian)

A hearty and substantial salad with Grilled halloumi cheese and crisp, Parmesan croutons. Served with a delicious warm tomato and chilli dressing.

### MAIN

> Pastitsio choose beef, lamb, pork, chicken or vegan option.

Greek baked pasta dish with ground meat and béchamel sauce.

> Mousaka choose beef, lamb, pork, chicken or vegan option.

layered oven casserole dish made with layers of eggplant slices, cheese, and a meat sauce, topped with a thick béchamel sauce.

> Kleftiko choose beef, lamb, pork or chicken option.

a rustic, traditional Greek recipe made with slow cooked lamb, first marinated in garlic, olive oil and lemon juice.

> Giouvetsi choose beef, lamb, pork or chicken option.

Baked Greek dish made with beef and "kritharaki (orzo)" pasta in tomato sauce

> Kalamari (pescatarian)

Stuffed Squid with rice , soultanas and Greek herbs.

DESSERTS

<u>Go to the menu</u>



# SOUVLAKI & BBQ MENU

### SIDES

- Handmade tzatziki, with Greek yoghurt, cucumber, garlic, vinegar, fresh basil and Extra Virgin olive oil. (Vegetarian option)
- Greek delicious pita bread, with herbs. (Vegan option).
- Gourmet chips, with salt, oregano and paprika. (Vegan option).

#### **SALADS**

- **Greek traditional salad**, with Greek feta cheese, tomato, cucumber, peppers, onions, olives, extra virgin olive oil and mixed herbs from Greece. (Vegetarian option).
- Season salad with grilled haloumi cheese, croutons and vinaigrette sauce with dill and trim black pepper.
  (Vegetarian option).

### MIXED GRILL IN A PLATE OR SOUVLAKI PITTA GYROS WRAP

- Pork, accompanied with tzatziki, tomato, onion, chips, parsley and mixed herbs from Greece
- Chicken (Halal), accompanied with tzatziki, tomato, onion, chips, parsley and mixed herbs from Greece
- Greek traditional sausage, accompanied with tzatziki, tomato, onion, chips, parsley and mixed herbs from Greece.
- Beef and lamb kebabs (mpifteki), accompanied with tzatziki, tomato, onion, chips, parsley and mixed herbs from Greece.
- Haloumi (vegetarian option), accompanied with tzatziki, tomato, onion, chips, parsley and mixed herbs from Greece.
- Falafel / revithokeftes (vegan option), accompanied with hummus, tomato, onion, chips, parsley and mixed herbs from Greece.
- Fish nugget (pescatarian option), accompanied with fry sauce, tomato, onion, chips, parsley and mixed herbs from Greece.



# CANAPÉ MENU

### Choose Your base

- Cones
- Tart

An

- Pitta Bread
- Tortilla
- Cretan croutons

### Choose Your fillings

VEGETARIAN
Cypriot haloumi cheese, cucumber & fresh dill
Greek feta & Santorini's sundried tomatoes
Philadelphia cheese & zucchini balls
Talagani Greek cheese & grilled vegetables
Stuffed mushrooms with cheese and vegetables

PESCATARIAN	MEATY
Tuna sauce with vegetables & lettuce	Grilled chicken, fry sauce & vegetables
Salmon, Philadelphia cheese & fresh dill	Greek village sausage, tzatziki sauce & oregano
nchovies, rocket salad & parmesan cheese	Greek kebab kofte, yoghurt & dill sauce
Marinated octopus & Greek olive paste	Cypriot Iountza & Greek kasseri cheese
Caviar & pomegranate chilli sauce	Greek salami, feta cheese & grapes

### > All the desserts can come in small pieces





# FINGER FOOD MENU



VEGAN	VEGETARIAN
Stuffed vine leaves / dolmadakia	Talagani Greek cheese from Peloponnese
Greek chickpea falafel / revithokeftes	Zucchini & feta balls
Stuffed mushrooms with cheeses & vegetables	Stuffed mushrooms with feta & vegetables
Vegan sausage rolls	Cypriot haloumi fries
Vegan sausage or chicken bites	Greek salad skewers

PESCATARIAN	MEATY
Calamari fritters	Skewers with marinated pork
Skewers with selection of molluscs	Skewers with marinated chicken
Fish sticks	Greek sausage bites
Tuna & Sweet corn bites	Beef kefte balls with basil and oregano
Tempura prawns in sweet & sour sauce	Cypriot seftalia



> All the desserts can come in small pieces



# PLATTERS & SHARE FOOD MENU

- Selection of grilled mixed meat meze
- Selection of fish meze
- Greek & Cypriot selection of quality cheese
- Greek & Cypriot selection of quality cold cuts
- > Mini souvlaki pitta wraps with selection of fillings
- > Mini burgers with selection of fillings
- Mini pizzas with selection of fillings
- Selection of canapé
- Selection of finger food
- > Selection of pastries/ spinach, cheese, ham, sausage, mushroom etc
- Selection of vegetables with extra sauces & vinegar
- Selection of seasonal fruits
- Selection of small bites of desserts





- Handmade tzatziki, with Greek yoghurt, cucumber, garlic, vinegar, fresh basil and Extra Virgin olive oil. (Vegetarian option)
- Greek delicious pita bread, with herbs. (Vg)
- Gourmet chips, with salt, oregano and paprika. (Vg)

#### **SALADS**

- Greek traditional salad, with Greek feta cheese, tomato, cucumber, peppers, onions, olives, extra virgin olive oil and mixed herbs from Greece. (Veg)
- Season salad with grilled haloumi cheese, croutons and vinaigrette sauce with dill and trim black pepper. (veg)

#### BURGERS

Hercules Cheese Beef Burger

Fresh bun with 180gr Greek juicy beef burger, cheddar cheese, secret Greek handmade sauce & ketchup`

• Hera Cheese Chicken Burger

Fresh bun with 180gr Greek juicy chicken burger, cheddar cheese, Greek style handmade fry sauce & ketchup

Ares BBQ Beef Burger

Fresh bun with 180gr Greek juicy beef burger, cheddar cheese, tomatoes, iceberg, caramelized onions & Greek style handmade bbq sauce

• Aphrodite BBQ Chicken Burger

Fresh bun with 180gr Greek juicy chicken burger, cheddar cheese, tomatoes, iceberg, caramelized onions & Greek style handmade bbq sauce

Hephaestus Haloumi Burger

Fresh bun with Cypriot Grilled Haloumi, fried aubergine, grilled Portobello Mushroom, iceberg, caramelized onions & handmade Greek vinegar sauce (Veg)

Athena Greek Falafel Burger

Fresh bun with Greek Falafel, fried aubergine, grilled Portobello Mushroom, iceberg, caramelized onions & handmade Greek hummus sauce (Vg)



BURGERS MENL

**GREEK STYLE** 

# BUSINESS POP UP SOUVLAKI OR BURGER MENU

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- Haloumi (vegetarian option), accompanied with tzatziki, tomato, onion, chips, parsley and mixed herbs from Greece.
- **Falafel / revithokeftes (vegan option)**, accompanied with hummus, tomato, onion, chips, parsley and mixed herbs from Greece.
- Fish nugget (pescatarian option), accompanied with fry sauce, tomato, onion, chips, parsley and mixed herbs from Greece.

#### BURGERS

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Fresh bun with 180gr Greek juicy chicken burger, cheddar cheese, Greek style handmade fry sauce & ketchup

Ares BBQ Beef Burger

Fresh bun with 180gr Greek juicy beef burger, cheddar cheese, tomatoes, iceberg, caramelized onions & Greek style handmade bbq sauce

Aphrodite BBQ Chicken Burger

Fresh bun with 180gr Greek juicy chicken burger, cheddar cheese, tomatoes, iceberg, caramelized onions & Greek style handmade bbg sauce

Hephaestus Haloumi Burger

Fresh bun with Cypriot Grilled Haloumi, fried aubergine, grilled Portobello Mushroom, iceberg, caramelized onions & handmade Greek vinegar sauce (Veg)

Athena Greek Falafel Burger

Fresh bun with Greek Falafel, fried aubergine, grilled Portobello Mushroom, iceberg, caramelized onions & handmade Greek hummus sauce (Vg)



# KIDS & PARTIES MENU

# **STARTERS**

- Gourmet chips
- Vegetables bites
- ➢ Pitta Bread
- ➤ Ketchup
- Mayonnaise

# MAIN

- Beef burgers with selection of fillings
- Chicken burgers with selection of fillings
- Pizza margarita
- Pizza bbq/tomato with selection of fillings
- Chicken nuggets
- ➤ Hot dogs with sausage
- Selection of pastries / spinach, cheese, ham, sausage, mushroom etc



DESSERTS

# > Kadayif

An amazing dessert made with roughly chopped walnuts, scented with ground clove and cinnamon, wrapped into buttered cripsy kataifi dough and bathed in lemon scented syrup.

## > Ravani

A mouthwatering traditional Greek dessert with the flavours and aromas of flaked coconut and oranges.

### **Baklavas**

A rich Greek and Middle Eastern pastry consisting of sheets of phyllo layered with chopped nuts, butter, and cinnamon, baked, and soaked in a sugar syrup.

# > Greek Halva

A semolina pudding that is sweetened with syrup and studded with nuts and raisins

# > Bougatsa

A traditional Greek dessert made with the creamiest custard wrapped in golden brown crispy phyllo, sprinkled with melted butter and garnished with icing sugar and cinnamon.

# Ekmek kadayif

An all-weather Greek dessert made with layers of kataifi dough baked until crispy and golden, bathed in lemon scented syrup, topped with creamy thick custard and whipped cream and garnished with cinnamon and pistachios.

# > Galaktoboureko

Galaktoboureko is a semolina based creamy custard pie baked with flaky phyllo dough and drenched in a delicious simple syrup sauce.



# **BEERS – WINES – SPIRITS - COCKTAILS**

### **BEERS**

> Mythos

> Fix

## WINES

- > White dry ''Aspros Kampos Nemea'' Peloponnese Greece
- > White dry ''Symposium Nemea'' Peloponnese Greece
- > Rose dry ''Rosala Nemea'' White dry ''Aspros Kampos Nemeas'' Peloponnese Greece
- ➢ Red dry ''Nemea'' Peloponnese Greece
- ➢ Red dry ''Symposium Nemea'' Peloponnese Greece

# SPIRITS

- ➢ Ouzo Greece
- Zivania Cyprus
- ≻ Raki Crete
- ➤ Metaxa Cognac Greece

## COCKTAILS

- Pornstar Martini
- > Margarita
- Classic Mojito
- ≽ Mai Tai
- Aperol Spritz
- Cosmopolitan
- ➢ Sex On The Beach

