

PITA HTX

MEDITERRANEAN STREET FOOD

STARTERS

Cauliflower Fritters <i>Tzatziki or garlic white sauce</i>	\$8.00	Smashed Avocado <i>lemon, seasalt, feta, pita</i>	\$12.00
Hummus trio <i>Harissa and basil pesto hummus with pita</i>	\$10.00	Tabouli <i>with pita</i>	\$9.00

CATERING PACKAGES

KABOBS

Each package includes everything below: (min 10 ppl) (option for NO skewer) (*ADD STUFFED GRAPE LEAVES \$2/pp) Kabobs (per person **see options), Basmati rice, Saffron rice, Greek salad, Tabouli, basil pesto hummus, pita, Tzatziki, white garlic sauce, Greek vinaigrette, Tahini caesar dressing, red Harissa, salsa verde (schug), signature balsamic glaze, lemon wedges, bottled water, Baklava

Harissa Honey Chicken Skewers (2.5 kabobs/pp)	chicken thighs skewered and marinated harissa honey sauce and seasoning	\$19.00
Garlic Shrimp Kabobs (2.25 kabobs/pp)	grilled shrimp with zucchini marinated in dill and garlic	\$22.00
Honey Ginger Glazed Salmon Kabobs (2.25 kabobs/pp)	grilled salmon with zucchini & squash, marinated in honey ginger glaze	\$24.00
Steak Kabobs (2.25 kabobs/pp)	prime tenderloin, PITA's signature balsamic glaze, skewered with bell peppers, onions, tomatoes	\$26.00
Greek Grilled Chicken Kabobs (2.25 kabobs/pp)	grilled chicken breasts, Mediterranean vinaigrette, bell peppers, onions, tomatoes	\$19.00
Spicy Kafta (lamb) Skewers (2.25 kabobs/pp)	lamb skewers flavored with onions and spices	\$19.00
Chicken Shawarma Skewers (2.25 kabobs/pp)	chicken Shawarma skewered with Mediterranean spices, garlic, lemon	\$19.00
Roasted Vegetable Kabobs (2.5 kabobs/pp)	salsa verde sauce (schug), brussel sprouts, zucchini, red-green-yellow bell, mushrooms	\$17.00
Kabob Combo (2 kabobs/pp)	mix any two of your favorite kabobs (list choices)	\$26.00

PLATES

Each package includes everything below: (min 10 ppl) (*ADD STUFFED GRAPE LEAVES \$2/pp) Basmati rice, Saffron rice, Greek salad, Tabouli, basil pesto hummus, pita, Tzatziki, white garlic sauce, Greek vinaigrette, Tahini caesar dressing, red Harissa, salsa verde (schug), signature balsamic glaze, lemon wedges, bottled water, Baklava

Gyros Plate with Fries	<i>sliced seasoned lamb and beef, feta fries, lettuce, tomato, onion</i>	\$26.00
Mediterranean Plate	<i>chicken Shawarma, Kafta meatballs (lamb), crispy Falafel, classic Falafel sauce</i>	\$32.00
Prime Steak & Feta Pita	<i>grilled steak, caramelized onions, feta, tomatoes, pita, garlic dressing, salsa verde (Schug)</i>	\$28.00
Crispy Falafel Plate / Veggie Combo	<i>Falafel, tomato, persian cucumbers, onion, lemon, classic Falafel sauce</i>	\$24.00
Crudite Plate	<i>radishes, cucumbers, tomatoes, pickled red onions, carrots, roasted red bells and classic Falafel sauce</i>	\$18.00

BEVERAGES

Strawberry & Citrus Tea	\$9 / \$17 .5/1 g
Blueberry Lavender Tea	\$9 / \$17 .5/1 g
Cucumber Mint Lime Tea	\$9 / \$17 .5/1 g
Classic Lemonade	\$9 / \$17 .5/1 g
San Pellegrino (500ml)	\$4.00 ea.

DESSERTS

Baklava	\$4.00
Honey Sopapilla	\$3.00
Brownies	\$3.00
Lemon Bars	\$3.00



