



# SPINNING MEATS

## CATERING

## THE MEATS

### Classic Gyro

**A meal made for the Greek Gods!**

**Lamb/Beef Combination sliced fresh from the spit. Served with cool tzatziki sauce, onions, tomatoes, and homemade hot sauce all wrapped in a warm pita.**

### SMC Greek Chicken

**So much flavor!**

**Greek marinated Chicken sliced fresh from the spit. Served with cool tzatziki sauce, onions tomatoes, and homemade hot sauce all wrapped in a warm pita.**

### Leg of Lamb

**A recipe straight from our family to yours.**

**Fresh Lamb marinated for hours in olive oil and a blend of Greek spices. Skewered and slowly cooked, carved and served right in front of you and your guests. Served with refreshing cucumbers, tomatoes, onions and tzatziki sauce all wrapped in a warm pita.**

## **Souvlaki Pork**

**The classic Greek pork done our way.**

**Tender, juicy pork marinated for hours in olive oil and a blend of Greek spices. Skewered and slowly cooked, carved and served right in front of you and your guests. Served with refreshing cucumbers, tomatoes, onions and tzatziki sauce all wrapped in a warm pita.**

## **SMC Pastor Style Pork**

**Our spin on the amazing Mexican dish.**

**Thinly layered pork marinated in a blend of citrus and chili peppers. Spit cooked, cut and served in tortillas with fresh onions, cilantro and pineapple salsa.**

## **SMC Korean Short Rib**

**Beef Short Ribs that has been marinated in our own blend of Asian inspired spices. Skewered and slowly cooked, carved and served right in front of you and your guests. Topped with a carrot, cilantro, onion slaw, finished with Sriracha Mayo. Served in a soft fluffy mini pita.**

## **SMC Jamaican Jerk Chicken**

**White & dark meat chicken that has been marinated in a spicy yet sweet Caribbean sauce for days. Skewered and slowly cooked, carved and served right in front of you and your guests. Topped with pickled red onion, cucumber, and tomato. Finished with Jamaican BBQ sauce. Served in a grilled pita.**



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## **THE SIDES & APPETIZERS**

★ Premium side option

### **Greek Style Rice**

**Rice Pilaf Cooked with garlic and lemon.**

### **Coconut Rice**

**White rice lightly sweetened with coconut milk, with savory spices and onions.**

### **Dirty Rice**

**White Rice and Black Beans mixed with our own savory spice blend.**

### **Greek Style Salad**

**Lettuce, cucumber, red onion, tomatoes, pepperoncini, feta cheese topped with our homemade Greek vinaigrette.**

### **Village Salad** ★

**Thick cut cucumber, red onion, tomatoes, bell pepper, feta cheese topped with our homemade Greek vinaigrette.**

## **Non-Greek Salad**

**What else do you call a salad !?**

**Traditional Salad with lettuce, cucumber, red onion, topped with croutons and our homemade balsamic vinaigrette.**

## **Orzo Salad**

**Pasta salad with a Mediterranean spin. Sun-Dried tomatoes, fresh basil and feta mixed with olive oil.**

## **Watermelon Feta Salad**

**Fresh watermelon tossed with feta and fresh mint and a cardamom vinaigrette.. Refreshing and tasty.**

## **Pita Chips and Hummus**

**Pita chips with our homemade hummus.**

## **Stuffed Grape Leaves**

**A Greek Treat! Lemon herb rice, stuffed in grape leaves.**

## **Spanakopita**★

**Also called Spinach pie, a Greek savory pastry. Filled with chopped spinach, feta cheese.**

## **Tyropita**★

**Greek layered pastry, made with layers of buttered filo dough and filled with a cheese mixture.**

## **French Fries**★

**Who doesn't like fries!?! Perfect addition to Gyro!**



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# **THE SWEET STUFF & DRINKS**

### **Baklava**

**Rolled pastry with light filo dough filled with chopped nuts and sweetened with syrup and honey.**

### **Chocolate Baklava**

**Chocolate and nuts & in a light honey syrup all rolled in filo dough topped with a chocolate & almonds.**

### **Kourabiedes**

**Greek Butter cookie, topped with a mountain of powdered sugar.**

### **Custom Cakes and Fondue Fountains**

**Ask for details**

### **Beverages**

**Water, Lemonade, Ice Tea can be provided for any size party.**

# **THE PACKAGES**

**All parties are unique, we can build a custom packages for your event! No matter how big or small! All meats can be served as full size portion or “slider” portion.**

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## **Package 1 - \$695-\$995**

**Feeds around ~ 35 people**

**1 Meat**

**Your choice of 2 sides (premium side extra charge)**

**Add another side for \$65**

## **Package 2 - \$1400**

**Feeds around ~ 75 people**

**2 Meats**

**Your choice of 3 sides (premium side extra charge)**

**Add another side for \$100**

## **Package 3 - \$2,295**

**Feeds around ~ 100 people**

**3 Meats**

**Your choice of 4 sides (premium side extra charge)**

**Add another side for \$200**

**Leg of Lamb - \$300.00**

**Souvlaki Pork - \$200.00**

**Pastor Style Pork - \$200.00**

**Korean Short Rib – \$200.00**

**Dessert and Drinks – Contact us for pricing**

**Contact us: Phone: 818-581-6404 Email: [SpinningMeats@gmail.com](mailto:SpinningMeats@gmail.com)**