



SPINNING MEATS CATERING

(818)581-6404

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www.spinningmeats.com

Our menu is a starting point, but we're not limited to what's listed. We're happy to customize dishes to meet your preferences or specific event needs. Just let us know what you have in mind, and we'll make it happen.

Mediterranean Mains

All proteins can be made into full size wrap portions or small slider sizes. Skewers available as well.

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.

Starting at \$16 per guest

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.

Starting at \$16 per guest

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.

Starting at \$20 per guest

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.

Starting at \$20 per guest

Chicken Skewers

Skewered grilled chicken marinated in garlic, lemon, and olive oil. Perfect for any occasion served with warm pita and tzatziki.

\$15 per person

Falafel

Perfect for the vegetarians!
Ground chickpeas mixed with herbs and spices. Fried to golden perfection.
Gluten free and vegan.

Starting at \$20 per guest

We can make any event perfect for you! Casual parties to Black tie weddings!

Fundraisers and Non-Profit Events ● Corporate Lunches ● Special Events ● Weddings/Rehearsal ● Engagement Parties ● Private Events

SOUTH of THE BORDER MEATS

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 our signature onion, cilantro slaw and pineapple salsa.

Starting at \$16 per guest

Carne Asada

Skirt steak delicately marinated in lime, onion, cilantro and peppers. Thinly sliced served with tortillas and our signature onion, cilantro slaw.

Starting at \$15 per guest

Chicken Tinga

Our take on the traditional Mexican dish. Chopped chicken served with tortillas and our signature onion, cilantro slaw.

Starting at \$15 per guest

OTHER MAIN DISHES

Pasta

Feed the crowd! Trays are available as a main dish or a side.

Bowtie with Marinara- \$65

Add meatballs, chicken, or veggies- \$25

Penne with Alfredo- \$65

Add meatballs, chicken, or veggies- \$25

Rigatoni with Pesto- \$65

Add meatballs, chicken, or veggies- \$25

Penne w/ Sundried tomato vodka- \$75

Add meatballs, chicken, or veggies- \$25

Flat-bread Pizzas

You dream it, we make it! Choose your toppings and we make flat-bread pizzas made to order for your guests.

6 Toppings- \$11 per guest

8-10 Toppings-\$15 per guest

10+ Toppings- \$17 per guest

GRAB & GO

Boxed Lunches

Variety of sandwiches with chips and a cookie.

Starting \$10 per guest

STARTERS

Pita Chips and Hummus

Pita chips with our homemade hummus. Served at each table or at a designated station.

\$3 per guest

Chips and Salsa

Chips with our homemade salsa. Served at each table or at a designated station.

\$3 per guest

Stuffed Grape Leaves

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

\$5 per guest

Spanakopita

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

\$7 per guest

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Tiropita

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

\$7 per guest

Caprese Skewers

Skewered tomato, basil and fresh mozzarella with an olive oil and balsamic dressing.

\$7 per guest

Keftas - Greek Meatballs

Lamb and beef bite sized meatballs served with a spicy tzatziki.

\$7 per guest

Charcuterie Boards

2 ft round decorative wood board filled with meats, artisanal cheese, nuts, crackers, dried fruits.

\$110 each

4 ft Decorative wood board filled with meats, artisanal cheese, nuts, crackers, dried fruits

\$165 each

THE SIDES

Greek Style Rice

Rice Pilaf Cooked with garlic and lemon.

\$4 per guest

Spanish Style Rice

Long grain rice cooked with tomato and spice.

\$4 per guest

Black Beans

Slow cooked black beans with garlic and red peppers.

\$4 per guest

Greek Style Salad

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

\$4 per guest

Caesar Salad

Romaine lettuce, traditional dressing, crouton, and parmesan cheese.

\$4 per guest

Non-Greek Salad

What else do you call a salad?
Traditional Salad with lettuce, cucumber, red onion, topped with croutons and our homemade ranch dressing.

\$4 per guest

Village Salad

Cucumber, tomato, onion, and bell pepper tossed with Feta Cheese and Greek vinaigrette.

\$6 per guest

Ensalada

Mexican inspired salad. Romaine lettuce, iceberg lettuce, and cabbage tossed with onion, tomato, carrot, and corn. Topped with pepitas, tortilla chips, and cheese. Served with jalapeño ranch dressing.

\$4 per guest

Orzo Salad

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

\$5 per guest

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Watermelon Feta Salad

Fresh watermelon tossed with feta and fresh mint.
Refreshing and tasty.

\$6 per guest

French Fries

Who doesn't like fries? Includes ketchup and one other dip of your choosing.

\$6 per guest

Fried Zucchini

Hand battered and served with tzatziki or ranch.

\$6 per guest

THE SWEET STUFF

Baklava

Rich pastry made of layers of filo dough filled with chopped nuts and sweetened with syrup and honey.

\$4 per guest

Chocolate Baklava

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

\$5 per guest

Baklava Cheesecake

Baklava cheesecake is a dessert that combines the flavors and textures of baklava (a layered pastry with nuts and syrup) and cheesecake, creating a rich and indulgent treat.

\$8 per guest

Kourabiedes

Greek butter cookies, topped with a mountain of powdered sugar.

\$3 per guest

Cannoli

Delicious Italian pastry consisting of a crispy, tube-shaped shell filled with a sweet, creamy ricotta filling, topped with chocolate and nuts.

\$6 per guest

Churro Bites

Bite size churros served with Mexican hot chocolate dipping sauce.

\$5 per guest

BEVERAGES

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

\$2-4 per guest

EVENT STAFFING

Full-Service Bar ● Mobile Bartending ● Servers/

Bussers

Contact us for pricing!

Complete Rental Needs

Specialty Linens ● Chiavari Chairs ● Farm

Tables ● Heat Lamps ● PA systems

● Flatware/Glassware

And anything to make your event perfect!

10% off all rentals and catering when booking both services!

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