Sample Mediterranean-Influenced Menu

Mediterranean Board assorted fresh vegetables, olives, hummus, tabbouleh, baba ghanoush, fresh pita, crunchy toasts

Charcuterie cured meats, cheese, homemade pickle, seeded and Dijon mustard with sliced baguettes

Antipasti Tray crudités, marinated vegetables, assorted cheeses, olives, white bean dip, cucumber-artichoke dip, water crackers and crunchy toasts

Flat Breads

Spinach & Feta with mozzarella Black Olive, Red Onion & Slow-Roasted Tomato

Lemon Couscous Salad Cups

with spinach and parmesan

Lamb Kibbe Skewers with a yogurt-mint sauce

Stuffed Grape Leaves with rice, spices and lemon

Spinach & Feta Bites with a pineapple-hoisin sauce

Vietnamese Spring Rolls with shrimp or vegetarian. Served with a scallion-ginger dipping sauce

Pork and Rice Balls seasoned ground pork rolled in sticky rice and steamed. Served with soy-ginger sauce

Stuffed Grape Leaves with rice, spices and lemon

Spinach & Feta Bites with a pineapple-hoisin sauce

Kale & Caramelized Onion Squares

Oregano Chicken Brochettes with tzaziki

Spanakopita Tarts traditional spanakopita baked in a two-bite flaky tart shell

Crostini Station with grilled zucchini, grilled eggplant and olives, basil-tomato, herbed goat cheese, seasoned mozzarella pearls, regular and gluten-free crostini

Other Dips:

Skordalia: potato, garlic, lemon and olive oil Beet Tzaziki Spinach-Parmesan Red Pepper Hummus Whipped Feta and Golden Beets

> Setup on eco-friendly disposables Eco-friendly Utensils and paper goods included

Like items can be exchanged for ones more to your taste on other menus.

Gluten-free and other dietary restriction options available for an additional charge
Service, meals tax and gratuities are additional

Available for drop off or pick up

