



Greek Dinner

Mezze Items

Cucumber Cups with Roasted Red Pepper Hummus

Small cucumber cups filled with a roasted red pepper hummus & topped with crumbled feta

Tiropita

Small turnovers of onion, tomato & feta wrapped in phyllo dough

Lamb "Lollipops"

Rack of lamb encrusted in olive tapenade & oven roasted, served as individual chops

Mezedes (Placed)

An assortment of mezze items to include prepared meats, olives, pickled asparagus, marinated feta, peperonccinis, dolmades & melintzosalta, an eggplant & parsley spread, served with grilled pita

Dinner Items

Greek Salad

Fresh market tomatoes, kalamata olives, cucumber, sliced Walla Walla sweet onions, bibb lettuce & oregano dressed with olive oil & lemon juice, plated & served

Grilled Calamari Salad

Calamari, grilled & sliced & tossed with capers, onions & tomatoes, parsley & olive oil, served chilled

Garides Saganaki

Large shrimp cooked in a spicy tomato sauce, topped with feta cheese & broiled

Kolokithokeftedes

Zucchini fritters served with a tsatsiki sauce

Lamb Sausage with Grilled Peppers & Onions

Locally made lamb sausage served on a bed of grilled onions & red peppers,

Sigovrasmeno Katsiki

Braised goat

Pantzaria me Skordalia

Roasted beets with a garlic- potato spread

Greek Roasted Red Potatoes

Roasted red potatoes dressed with oregano, lemon juice & paprika

Dessert

Portokalopita

Candied oranges top this cake of custard & phyllo. Served with Candied Pistachio & goat cheese ice cream