

## GYROLAND CATERING MENU

### Dip Platters

#### Tzatziki

greek yogurt, cucumber, garlic, dill, olive oil and herbs

#### Hummus

cooked, mashed chickpeas blended with tahini, olive oil, lemon juice, salt and garlic

#### Tyrokafteri (Spicy Feta Dip)

roasted red peppers, crumbled feta, greek yogurt, hot peppers, garlic, olive oil, vinegar and herbs

#### Melitzanosalata (Agiortiki)

roasted eggplants, crumbled feta, parsley, garlic, olive oil and vinegar

#### Greek Olives & Feta \$4.50/person

Kalamata olives and Greek feta cheese, drizzled with olive oil, oregano and red pepper flakes

**1 quart dip serves 5-8 people**

**(\$20) Any dip and five pita**

**(\$1) Extra pita triangles**

### Appetizers

**(\$1.80) Mini Chicken Souvlaki Skewer:** skewer of tender grilled chicken (3 small pieces)

**(\$1.80) Mini Pork Souvlaki Skewer:** skewer of tender grilled pork (3 small pieces)

**(\$2.50) Bifteki Meatballs:** grilled lamb and beef meatballs (2 pieces)

#### Spanakopita (\$54) serves 9 people

layers of phyllo with spinach, greek feta, scallions, olive oil and herbs

### Salads

#### ♥ Sofia's Salad \$5 / person

romaine lettuce, spinach, arugula, cherry tomatoes, pomegranate, walnuts, manouri cheese, prosciutto, croutons, honey-mustard dressing

#### Greek Salad (optional with lettuce) \$4.25 / person with lettuce \$4.50 / person with no lettuce

tomatoes, cucumber, peppers, feta, kalamata olives, onions, balsamic vinaigrette

## **House Special**

### **Mix Grill Platter (\$54 serves 4 / \$108 serves 8)**

gyro of your choice, souvlaki of your choice, greek village sausage and bifteki. Served with pita, tzatziki sauce, fresh hand cut french fries, onions, tomatoes, mustard and ketchup

## **Wraps**

### **Chicken Gyro**

chicken gyro wrapped with tomatoes, red onion and tzatziki or tyrokafteri

### **Athens Gyro**

combination of lamb, beef, and spices, cooked on a vertical spit wrapped with tomatoes red onion and tzatziki or tyrokafteri

### **Pork Gyro**

pork gyro wrapped with tomatoes, red onion and tzatziki or tyrokafteri

### **Souvlaki Pork**

skewer of tender grilled pork wrapped with tomatoes, red onion, tzatziki or tyrokafteri

### **Souvlaki Chicken**

skewer of tender grilled chicken wrapped with tomatoes, red onion, tzatziki or tyrokafteri

### **Bifteki**

house made lamb and beef patty grilled and wrapped with tomatoes, red onion and tzatziki or tyrokafteri

### **Falafel**

house made falafel patty lightly fried and wrapped with tomatoes, red onion and tzatziki or tyrokafteri

### **Roasted Veggie Wrap**

marinated seasonal vegetables, onion, feta cheese and tzatziki or tyrokafteri

### **Greek Village Sausage**

grilled Greek village sausage wrapped with tomatoes, red onion and tzatziki or tyrokafteri or mustard

**Wraps served in pita per request.**

**(\$38) Small tray of wraps (serves 5)**

**(\$75) Large tray of wraps (serves 10)**

**Wraps can also be served deconstructed.** Please call for more details.

## **Sides**

**French Fries (\$30 half tray / \$60 full tray)**

Fresh hand-cut french fries served with feta cheese

## **Desserts**

**Loukoumades (\$9.50 / serves 4, \$18 / serves 8, \$32 / serves 16, etc)**

Fresh, bite size, fluffy, sweet honey puffs (Greek version of donuts), deep fried to golden and crispy perfection. Served with honey, cinnamon and crumbled walnuts.

**Add drizzled white/black chocolate +\$4 / dozen**

**Kourampiedes (\$18 / serves 6, \$32 / serves 12, \$64 / serves 24 etc)**

Homemade, traditionally made to celebrate Christmas, these sweet little butter cookies will definitely set you on a festive mood! Infused with rose water and the aromas of melted butter, topped with luscious layers of icing sugar, who can resist eating a few more than they should.

**Baklava (\$40 / serves 10, \$80 / serves 20, \$160 / serves 40, etc)**

Baklava is a rich, sweet dessert pastry made of layers of filo filled with chopped fresh walnuts and sweetened and held together with honey syrup.

**Galaktobouriko (\$40 / serves 10, \$80 / serves 20, \$160 / serves 40, etc)**

Greek dessert of creamy custard wrapped in layers of buttery filo dough. Baked until golden brown and drizzled with sweet honey syrup.