

GYROLAND CATERING MENU 2020

Dip Platters

Tzatziki

greek yogurt, cucumber, garlic, dill, olive oil, vinegar

Tyrokafteri (Spicy Feta Dip)

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

Melitzanosalata (Agioritiki)

roasted eggplants, roasted red peppers, crumbled feta, parsley, garlic, olive oil, vinegar

Hummus

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

\$25 Any dip and five pita. Serves 8-10 people

\$1 Extra pita (4 triangles)

Greek Olives & Feta

Kalamata olives and Greek feta cheese, drizzled with olive oil and oregano
\$4.5/person

Appetizers

Mini Chicken Souvlaki

skewer of tender marinated grilled chicken \$2

Mini Pork Souvlaki

skewer of tender marinated grilled pork \$2

Bifteki Meatball

grilled lamb and beef meatballs \$1.5

Dolmadakia

grape leaves stuffed with rice and herbs \$20 serves 8-10 people

Spanakopita/Tyropita

spinach or cheese pie triangles \$3

Salads

♥ Sofia's Salad

romaine lettuce, spinach, arugula, cherry tomatoes, pomegranate, walnuts, manouri cheese, prosciutto, croutons, honey-mustard dressing \$6.5/person

Greek Salad

tomatoes, cucumbers, three color peppers, feta, kalamata olives, onions, balsamic vinaigrette \$5.5/person

Greek Salad with lettuce

lettuce, tomatoes, cucumbers, three color peppers, feta, kalamata olives, onions, greek vinaigrette \$5.25/person

House Special

Mix Grill Platter

gyro of your choice (beef&lamb/pork/chicken),souvlaki of your choice(pork/chicken),greek village sausage and bifteki (housemade lamb&beef patty).

Served with pita, tzatziki sauce, fresh hand cut french fries,onions,tomatoes,mustard and ketchup \$118 serves 8-10 people

Wraps

Beef&Lamb Gyro

beef&lamb gyro wrapped with tomatoes,onions,tzatziki or tyrokafteri

Chicken Gyro

chicken gyro wrapped with tomatoes,onions,tzatziki or tyrokafteri

Pork Gyro

pork gyro wrapped with tomatoes,onions,tzatziki or tyrokafteri

Souvlaki Pork

skewer of tender marinated grilled pork wrapped with tomatoes,onions,tzatziki or tyrokafteri

Souvlaki Chicken

skewer of tender marinated grilled chicken wrapped with tomatoes,onions,tzatziki or tyrokafteri

Bifteki

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

Roasted Veggie Wrap

marinated seasonal vegetables (cherry tomatoes,three color peppers,mushrooms,onions)wrapped with tzatziki or tyrokafteri

Falafel

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

Greek Village Sausage

grilled Greek village sausage wrapped with tomatoes, onions, tzatziki or tyrokafteri or mustard

\$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

Fresh hand cut french fries served with feta cheese

\$30 half tray / \$60 full tray

Rice

\$20 half tray/ 40\$ full tray

Desserts

Loukoumades

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.

\$18 / serves 8-10

Baklava

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.

\$45/serves 10

Galaktobouriko

Greek dessert of creamy custard wrapped in layers of buttery filo dough.

Baked until golden brown and drizzled with sweet honey syrup.

\$40/serves 10

Kourampiedes

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.

\$15/serves 10

Homemade Traditional Koulourakia

Koulourakia are a traditional Greek dessert, typically made around Easter to be eaten after Holy Saturday. They are a butter-based pastry, traditionally hand-shaped, with egg glaze on top. They have a sweet delicate flavor with a hint of vanilla.

\$12.5/serves 10