



CATERING

To discuss your catering needs, contact us at info@kythiranp.com

HORS D'OEUVRES

KEBABS

organic chicken, onions, peppers
leg of lamb, red peppers, onion
grilled seasonal vegetables

SURF AND TURF

New York strip, tiger shrimp

TUNA TARTARE CUPS

tuna, avocado, finger limes in phyllo cups

SALMON TARTARE CUPS

salmon, Tahitian vanilla bean, finger limes,
avocado in phyllo cups

SMOKED SALMON MOUSSE

smoked salmon cured in Tanqueray gin
served in phyllo cups

MINI CRABCAKE

SHRIMP KATAIFI

marinated tiger shrimp wrapped in shredded phyllo

GREEK SALAD CONES

finely chopped greek salad in phyllo cups

SPANAKOPITA TRIANGLES

spinach, dill, onion, feta, wrapped in phyllo

BRUSCHETTA RICOTTA TOMATO

ricotta cheese, heirloom tomatoes served on a baguette crostini

BUFFET MENU

INCLUDES:

TWO SALAD CHOICES

TWO VEGETABLES

ONE PASTA

ONE MEAT & ONE SEAFOOD

SALADS

GREEK SALAD

beefsteak tomatoes, cucumbers, green peppers, onions, olives, feta, dressed
in olive oil

PRASINI

hearts of romaine, fresh onions, dill, feta, dressed in olive oil

BABY SPINACH & STRAWBERRIES

baby spinach, avocado, strawberries, roquefort cheese, poppy seed apple
cider vinaigrette

BEET SALAD

baby arugula, shaved red onions, marinated beets, walnuts, smoked goat
cheese mousse, red pepper vinaigrette

VEGETABLES

OVEN BAKED LEMON POTATOES

GRILLED GARDEN VEGETABLES

SPANAKORIZO

spinach & herb risotto

GIGANTES

giant lima beans braised with tomatoes

FASOLAKIA

fresh green beans in tomato sauce
sizzled brussels sprouts

MEAT

NEW YORK STRIP STEAK

GREEK MEATBALLS IN YIAYIAS SAUCE

CHICKEN SOUVLAKI

GRILLED LAMB CHOPS
with mountain oregano & lemon

LEG OF LAMB

MOUSSAKA
vegetable, beef or chicken

PASTA

SEAFOOD PASTA
shrimp, scallops, mussels, tomato sauce

GREEK MACARONI BOLOGNESE

MEDITERRANEAN PASTA SALAD
feta cheese, tomato sauce, vegetables

YIOUVETSI

SEAFOOD

GARIDES SAGANAKI BRONZINI FILET

GRILLED SALMON FILET

FRIED CALAMARI

DESSERT

BAKLAVA
layers of walnuts, phyllo, honey, served with ice cream

SEASONAL FRESH FRUIT

KARIDOPITA
walnut cake drizzled with honey