



CATERING MENU

HORS D'OEUVRES

Chicken Kebab

organic chicken, onions, peppers

Lamb Kebab

leg of lamb, red peppers, onion

Vegetable Kebab

grilled seasonal vegetables on skewer

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

SALAD

Greek Salad

vine ripened tomatoes, cucumber, green peppers, onions, olives, feta, dressed in olive oil

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

NY Strip Steak

Greek Meatballs in Yiayias Sauce

Chicken Souvlaki

Grilled Lamb Chops with Mountain Oregano and 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

Yiovetsi

SEAFOOD

Garides Saganaki Bronzini Filet

Grilled Salmon Filet

Fried Calamari

DESSERT

Baklava

layers of walnuts, phyllo and honey with ice cream

Karidopita

Greek walnut cake with ice cream

Seasonal Fruit

To discuss your catering needs, contact us at
+1-646-344-1431 or info@kythiranp.com