

WHAT'S INCLUDED

Professional Wait Staff,
Floor Length Linens, Napkins,
China, Flatware, Water Goblets, Coffee Mugs,
Iced Tea or Lemonade Station, Coffee Station.

ADDITIONAL CHARGES FOR 5-HOUR EVENT

20% Service Charge
Event Captain \$200
9% Tax
Day of Coordination \$800 (optional)
*Gratuity Not Included

GEORGE'S GREEK GLOSSARY

TRADITIONAL GREEK SALAD~ Fresh mixed greens with sliced tomato, red onion, Kalamata olives, cucumbers, Feta cheese, bell peppers and our Homemade Traditional Greek Dressing.

MEDITERRANEAN SALAD~ Kale, Brussel sprouts, assorted cabbage, raisins, feta and pumpkin seeds tossed with our homemade George's Greek dressing.

TZANTZIKI~ Greek yogurt, olive oil, fresh garlic, dried mint, and chopped cucumber.

HUMUS~ Garbanzo beans, fresh garlic, Tahini, sesame paste, olive oil and lemon juice.

MELINTZANOSALTA~ Baked eggplant blended with fresh garlic and lemon juice.

SPICY FETA~ Feta cheese, Greek yogurt, Chipotle chilies, and spices.

KALAMATA SPREAD~ Kalamata olives, fresh garlic, onions, lemon juice and olive oil.

SCORDALIA~ Mashed potato, fresh garlic, lemon juice, and olive oil.

DOLMATHES~ Grape leaves stuffed with ground beef, rice, tomato and Greek spices.

VEGE-DOLMATHES~ Grape leaves stuffed with rice, tomato and Greek spices,

FALAFEL~ Deep fried balls made from garbanzo beans, cracked wheat and spices.

GYRO FALAFEL~ Falafel stuffed with gyro and feta. Served on top of humus with tomato, cucumber, and onion salad.

SPANAKOPITES~ Baked filo triangles stuffed with feta cheese, spinach and spices.

TOMATO, FETA AND OLIVES~ Skewered chunks of feta cheese with tomato, Kalamata olives and drizzled with extra-virgin oil.

GYRO OR CHICKEN GYRO~ Shredded beef & lamb or chicken infused with Greek spices, cooked on a spit and sliced.

SOUVLAKIA (KABOBS)~ Skewered choice cuts marinated in fresh squeezed lemon juice, extra-virgin olive oil & spices. Choice of Chicken, Beef or Lamb.

PASTITSO~ A Traditional Lasagna-like dish made from Pasta and Spiced Ground Beef and topped with a Creamy Béchamel Sauce.

MOUSAKA~ A Traditional Lasagna-like dish made from Roasted Eggplant, Potato, and Spiced Ground Beef and topped with a Creamy Béchamel Sauce.

LEMON CHICKEN~ Cuts of chicken baked in a fresh lemon marinated with Greek spices.

LAMB CHOPS~ New Zealand Lamb cutlets marinated in lemon juice, extra-virgin olive oil, oregano, and spices.

KLEFTICO (SLOW ROASTED LAMB)~ Cuts of lamb shoulder seasoned with Greek spices and slow roasted for 8 hours.

FRESH GRILLED SALMON~ Fresh Filet of Salmon marinated in lemon juice, extra-virgin olive oil, and Greek spices.

CHICKEN SPANACHI~ Marinated Chicken Breast topped with Spinach and Feta Cheese.

FETA SHRIMP~ Succulent shrimp in zesty marinara and feta cheese.

GREEK PENNE PASTA (W/ CHICKEN ON REQUEST)~ White or Marinara sauce.

GEORGE'S GREEK CAFE

CATERING MENU



SERVING GROUPS OF 20 TO 2,000

BANQUET MANAGER: 562.436.4999
WWW.GEORGESGREEKCAFE.COM

BUFFET / FAMILY STYLE

2 ENTRÉE BUFFET: \$35.00 PER PERSON

3 ENTRÉE BUFFET: \$40.00 PER PERSON

BUFFET DINNER

ALL BUFFETS INCLUDE TZANTZIKI WITH PITA BREAD

SALADS CHOOSE 2

GREEK SALAD

HORIATIKI SALAD

MEDITERRANEAN SALAD

STEAMED VEGETABLES

STARCH CHOOSE 1

RICE

COLD ORZO SALAD

(W/ BASIL & FETA CHEESE)

ROASTED POTATOES

HOT ORZO

(W/ TOMATO SAUCE & PARMESAN)

ENTRÉE SELECTIONS

SPANAKOPITES

CHICKEN SPANACHI

GREEK LEMON CHICKEN

LAMB CHOPS (2 PER PERSON)

KLEFTICO

GREEK PENNE PASTA

(W/ CHICKEN ON REQUEST)

WHITE OR MARINARA SAUCE

MOUSAKA

GYRO OR CHICKEN GYRO

PASTITSO

FETA SHRIMP

GRILLED SALMON

SOUVLAKIA (KABOB)

(CHICKEN, BEEF, OR LAMB)

FAMILY STYLE

2 MAIN COURSES - \$40.00 PER PERSON

3 MAIN COURSES - \$45.00 PER PERSON

APPETIZERS

HUMUS & TZANTZIKI WITH PITA BREAD

SALADS CHOOSE 2

GREEK SALAD

HORIATIKI SALAD

MEDITERRANEAN SALAD

STEAMED VEGETABLES

STARCH CHOOSE 1

HOT ORZO

(W/ TOMATO SAUCE & PARMESAN)

COLD ORZO SALAD

(W/ BASIL & FETA CHEESE)

ROASTED POTATOES

(W/ CHICKEN ON REQUEST)

RICE

MAIN COURSE CHOOSE 2 OR 3

LEMON CHICKEN

SPANAKOPITES

CHICKEN SOUVLAKIA

GYRO FALAFEL

GYRO OR CHICKEN GYRO

LAMB CHOPS (2 PER PERSON)

KLEFTICO

PASTITSO

BEEF SOUVLAKIA

CHICKEN SPANACHI

FETA SHRIMP

GREEK PENNE PASTA

(W/ CHICKEN ON REQUEST)

WHITE OR MARINARA SAUCE

APPETIZER & DIPS STATION

3 APPETIZER: TO INCLUDE 1 DIP AND 2 APPETIZERS -

\$10.00 PER PERSON WITH BUFFET / \$15.00 PER PERSON STAND-ALONE

5 APPETIZER: TO INCLUDE 2 DIPS AND 3 APPETIZERS -

\$15.00 PER PERSON WITH BUFFET / \$20.00 PER PERSON STAND-ALONE

APPETIZERS

DOLMATHES

GYRO OR CHICKEN GYRO

VEGE DOLMATHES

FALAFEL

SPANAKOPITES

GYRO FALAFEL

TOMATO, FETA, AND OLIVES

LAMB CHOPS (2 PER PERSON)

MINI SOUVLAKIA (KABOB)

DIPS SERVED WITH HOT PITA BREAD

TZANTZIKI

SCORDALIA

HUMUS

MELITZANOSALATA

SPICY FETA

KALAMATA SPREAD

TRAY PASS

3 APPETIZER: TO INCLUDE 1 DIP AND 2 APPETIZERS -

\$15.00 PER PERSON WITH BUFFET / \$18.00 PER PERSON STAND-ALONE

APPETIZERS

FALAFEL

SPANAKOPITES

GYRO FALAFEL

TOMATO, FETA, AND OLIVES

LAMB CHOPS (2 PER PERSON)

DIPS SERVED WITH HOT PITA BREAD

TZANTZIKI

SCORDALIA

HUMUS

MELITZANOSALATA

SPICY FETA

KALAMATA SPREAD