



CATERING MENU

Nostos welcomes the opportunity to assist you on your special event. Following is a selection of our most popular dishes, specially prepared party sized portions to accommodate all types of events. We understand that all parties are unique and therefore our capabilities are not limited to the following items. We would be glad to assist you in creating a menu that caters to your particular needs.

SOUPS

quart \$ 10.00

lentil soup

greek lentils cooked with tomato, onions and herbs

avgolemono

traditional chicken soup with egg lemon finish

fasolada

dry navy beans and vegetables in tomato base topped with pure olive oil

DIPS

tzatziki

\$11.00 ½ q \$20.00 q

greek yogurt with cucumber, garlic and herbs

melitzanosalata

\$12.00 ½ q \$22.00 q

roast eggplant whipped with olive oil, garlic, parsley and lemon

taramosalata

\$13.00 ½ q \$24.00 q

lemony mousse of fish roe

2 pitas for ½ quart / 4 pitas for quart / extra pitas \$ 0.75

APPETIZERS

imam baidi

(5 minimum) \$7.00 each

baked baby eggplant topped with tomatoes, onions, raisins and pine nuts

fasolia beans

½ Q \$10.00 Q \$18.00

northern beans marinated in pure olive oil, onions, fresh lemon and parsley

cold appetizer platter

\$6.50 one pita per person

tzatziki, melitsanosalata, taramosalata, fasolia beans, kalamata olives and feta cheese

dolmadakia yialantzi \$2.00 each

grape leaves stuffed with rice and aromatic herbs

tyropitakia

app. size \$2.00 each

feta cheese and herbs wrapped in layers of phyllo triangles

spanakopita

app. size \$2.00 reg. size \$2.50

crisp layers of phyllo filled with spinach, feta cheese and scallions

keftedakia

\$1.00 each

tender meatballs seasoned with parsley, onions and herbs

xtapodi xidato

½ q 16 ounces \$28.00

marinated octopus in olive oil, vinegar and herbs

kalamari xidato

½ q 16 ounces \$22.00

Tender marinated diced kalamari with tomatoes, radishes and scallions

garides saganaki (U-12 size) \$ 4.00 each

sauteed shrimp with feta cheese, tomatoes, onions pine nuts and raisins

manitaria gemista \$2.25 each

mushrooms stuffed with spinach and feta cheese

stuffed mushrooms \$4.00 each

with crabmeat and feta cheese

SALADS

taverna \$4.00

romaine lettuce, tomatoes, cucumbers, onions, peppers, feta cheese and kalamata olives

horiatiki \$4.50

the authentic greek salad with tomatoes, cucumbers, feta cheese, kalamata olives, onions and capers

PITA WRAPS

Grilled pita bread with tomatoes, onions, tzatziki and choice of
gyro \$5.50 **chicken** \$6.00 **pork loin** \$6.25

pita wrap platter

includes the wrap, salad, oven brown potatoes and extra tzatziki for an additional \$3.00 each

for parties of 20 or more we can provide all ingredients to make your own

SIDE ORDERS

string beans \$3.00

fresh string beans cooked in tomato sauce

patates fournou \$2.00

oven brown baby potatoes cooked with olive oil, oregano and lemon

pita bread \$0.75 each

seasoned and grilled

SKEWERS

three piece skewers charcoal broiled and seasoned

swordfish skewer \$5.00

chicken skewer \$3.75

filet mignon skewer \$5.50

MAIN COURSES

vegetarian mousaka

layers of potatoes, zucchini, eggplant and mushrooms topped with bechamel sauce

½ pan \$63.00 [9 orders] pan \$120.00 [18 orders]

mousaka

layers of thinly sliced baby eggplant, zucchini, potatoes and seasoned ground beef, topped with a rich bechamel

½ pan \$72.00 [9 orders] pan \$130.00 [18 orders]

pastichio

a deep dish of layers of pasta, black angus ground beef and spices topped bechamel sauce

½ pan \$58.00 [9 orders] pan \$108.00 [18 orders]

gemista \$5.25 each

tomatoes and green peppers stuffed with black angus ground beef, rice and herbs

dolmades \$2.50 each

grape leaves stuffed with black angus ground beef, rice and mint topped with egg lemon sauce

roasted whole leg of lamb (about 10 orders) \$120.00

one whole leg of lamb, sliced boneless and roasted in its own juices and herbs

chicken mavrodaphne \$9.00

sauteed breast of chicken in mavrodaphne wine and mushroom sauce

chicken lemonato \$9.00

sauteed breast of chicken in white wine lemon sauce topped with capers and mushrooms

kotopoulo skaras \$8.00

grilled marinated breast of chicken sprinkled with pure olive oil, oregano and lemon

plaki \$9.00

traditional greek style oven baked fish filet with tomatoes onions and parsley

fresh filet of salmon \$10.00

sprinkled with olive oil lemon and oregano

xifias lemonatos \$12.00

swordfish sauteed with mushrooms, capers, white wine and lemon

DESSERTS

baklava

small \$2.00 reg size \$3.75
phyllo layered with crushed walnuts, honey and cinnamon

galaktobouriko

small \$2.50 reg size \$3.25
semolina custard wrapped in phyllo sprinkled with honey and cinnamon

kantaifi

small \$2.75 reg. size \$3.50
shredded phyllo dough stuffed with walnuts and honey

rizogalo

½ q \$6.00 q \$11.00
creamy rice pudding dusted with cinnamon

kourabiedes

\$1.20 each
sweet delicacies made from almonds and topped with powdered sugar

koulourakia

\$1.10 each
lightly sweetened butter pastry cookie traditionally hand shaped
with a hint of vanilla

Upon request, Nostos can provide disposable place settings for your party, consisting of dinner napkin, heavy-duty plastic cutlery, dinner and dessert plates. This service is available for \$2.00 per person.

Delivery can be arranged for a nominal fee.