



# NOSTOS

## CATERING MENU

Nostos welcomes the opportunity to assist you on your special event. Following is a selection of our most popular dishes; from regular sized orders to 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.

The following prices are for caterings of 10 people or more.

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 and/ or set up can be arranged for a nominal fee. Please request pricing if needed.  
( Delivery in NOT always available. )

Orders must be placed a minimum of 72 hours prior to desired pick up. We will confirm receipt within 24 hours.

Menu items and availability are subject to change.  
(Half Pan is 10"x12")      (Large Pan is 12"x20")

ITEM	PRICE
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### SOUPS

only offered in 1 Quart portions

LENTIL SOUP greek lentils cooked with tomato, onions and herbs	\$12
AVGOLEMONO traditional chicken soup with egg lemon finish	\$12
FASOLADA tomato based navy beans and vegetable soup	\$12

### DIPS

	1/2 QUART	1 QUART
TZATZIKI Greek yogurt with cucumber, garlic and fresh herbs	\$12	\$22
MELITZANOSALATA roast eggplant whipped with olive oil, garlic, parsley and lemon	\$13	\$24
TARAMOSALATA lemony mousse of fish roe	\$15	\$28
TYROKAFTERI feta cheese and hot pepper spread	\$14	\$26

2 PITAS PER 1/2 QUART / 4 PITAS PER QUART /  
EXTRA PITA \$.75 PITA CHIPS \$.30

### APPETIZERS

FASOLIA BEANS northern beans marinated in pure olive oil, onions, parsley and lemon	\$11per 1/2 Q	\$19 PER QUART
HTAPODI KSIDATO marinated octopus in pure olive oil, vinegar, garlic and herbs	\$30	

IMAM BAILDI baked baby eggplant topped with tomatoes, onions, raisins and pine nuts	5 MINIMUM	\$8 price per piece
DOLMADAKIA YIALANTZI grape leaves stuffed with rice and aromatic herbs		\$2.25
TYROPITAKIA feta cheese and herbs wrapped in layers of phyllo triangles	<b>hors d'oeuvres size</b> \$2.50	<b>/ regular size</b>
SPANAKOPITA layers of phyllo filled with spinach, feta cheese and scallions	\$2.25	\$3.00
KEFTEDAKIA hors d'oeuvre sized meatballs	\$1.25	
BIFTEKAKIA (LARGE KEFTEDAKIA) meatballs seasoned with parsley, onions and herbs	\$2.50	\$4.00
COLD APPETIZER PLATTER tzatziki, melitsanosalata, taramosalata, fasolia beans, kalamata olives and feta cheese. Comes with 1 pita per order		\$6.50 per person
GREEK CHEESE PLATTER with grapes and dried fruit		\$5.5 per person

## **SALADS**

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TAVERNA romaine lettuce, tomatoes, cucumbers, onions, peppers, feta cheese and kalamata olives		\$4.50 per person
HORIATIKI the authentic Greek salad with tomatoes, cucumbers, feta cheese kalamata olives, onions and capers		\$5.00 per person
PANTZARIA FOURNOU marinated beets over arugula, kegalograviera cheese, fresh mint and almonds		\$5.00 per person

## **PITA WRAPS**

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GRILLED PITA BREAD WITH TOMATOES, ONIONS, TZATZIKI AND...	PER WRAP
CHICKEN	\$8.00
PORK LOIN	\$8.50
BIFTEKI	\$8.00

PLATTER include the wrap, salad, oven brown potatoes and extra tzatziki additional \$3.00

## **SIDE ORDERS**

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PER PERSON

FASOLAKIA fresh string beans cooked in tomato sauce	\$3.50
PATATES FOURNOU oven brown potatoes cooked with olive oil, oregano and lemon	\$2.50
LAHANIKA mixed vegetables	\$3.00
SPANAKORIZO a Greek style spinach and rice risotto	\$3.00
RICE	\$1.50
KRITHARAKI orzo cooked in tomato sauce	\$2.00
GIGANTES lima beans cooked in tomato sauce with fresh herbs	\$4.50

## **SKEWERS**

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all skewers are grilled and consists of 3 pieces	PER SKEWER
SWORDFISH SKEWER	\$5.75
CHICKEN SKEWER	\$4.00

FILET MIGNON SKEWER	\$6.25
PORK SKEWER	\$5.00

## MAIN COURSES

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	8 ounce portions	
BAKALIARO PLAKI	\$10.00	
oven baked cod fish with tomatoes, potatoes and onions		
SOLOMOS	\$12.00	
broiled fresh fillet of salmon with olive oil, lemon and oregano		
CHILIAN SEA BASS	\$22.00	
onions, pine nuts and raisins		
GARIDES SAGANAKI	\$4 per piece	
U12 sauteed shrimp with feta cheese, tomatoes, onions, pine nuts and raisins		
KOTOPOULO LEMONATO	\$10.00	
sautéed breast of chicken in white wine, lemon sauce and topped with mushrooms and capers		
KOTOPOULO LEMONATO	\$10.00	
grilled breast of chicken sprinkled with pure olive oil, oregano and lemon		
	1/2 PAN ( 9 ORDERS)	FULL PAN ( 18 ORDERS)
VEGETARIAN MOUSAKA	\$70.00	\$130.00
layers of potatoes, zucchini, eggplant and mushrooms topped with béchamel sauce		
MOUSAKA	\$80.00	\$150.00
layers of baby eggplant, zucchini, potatoes and seasoned ground beef topped with a rich béchamel sauce		
PASTICHIO	\$65.00	\$120.00
layers of pasta, black angus ground beef and spices topped with béchamel sauce		
GEMISTA		\$6.00 each
tomatoes and green peppers stuffed with		

black angus ground beef, rice and herbs

DOLMADES AUGOLEMONO \$3.00 each  
grape leaves stuffed with black angus ground beef, rice and mint  
topped with egg lemon sauce

SOUTZOUKAKIA \$4.50 each  
mini beef kebabs cooked in tomato sauce with spices  
over potato puree

ARNAKI FOURNOU 10 orders \$130.00  
whole leg of lamb, roasted in its own juices and sliced boneless

ARNI KAPAMA \$21 per shank  
lamb shank braised in wine tomato sauce over orzo

## DESSERTS

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	small size	regular size
BAKLAVA	\$3.00	\$5.00
phyllo layered with crushed walnuts, honey and cinnamon		

GALAKTOBOUREKO	\$2.75	\$3.50
semolina custard wrapped in phyllo sprinkled with honey and cinnamon		
	1/2 QUART	QUART

RIZOGALO	\$8.00	\$15.00
creamy rice pudding dusted with cinnamon		

KOURABIEDES \$1.75 EACH  
powdered sugar sweet delicacies filled with almonds

YIAOURTI ME MELI \$5.50  
Greek yogurt topped with honey and almonds

PORTOKALOPITA	1/2 PAN	FULL PAN
orange phyllo cake	\$40.00	\$75.00

GREEK CHEESECAKE 10 ORDERS \$50.00  
greek yogurt, manouri and feta cheese cake  
topped with homemade spoon sweets