



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 \$3.00 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	\$14
greek lentils cooked with tomato, onions and herbs	
AVGOLEMONO	\$14
traditional chicken soup with egg lemon finish	
FASOLADA	\$14
tomato based navy beans and vegetable soup	

DIPS

	1/2 QUART	1 QUART
TZATZIKI	\$13	\$24
Greek yogurt with cucumber, garlic and fresh herbs		
MELITZANOSALATA	\$14	\$26
roast eggplant whipped with olive oil, garlic, parsley and lemon		
TARAMOSALATA	\$16	\$30
lemony mousse of fish roe		
TYROKAFTERI	\$15	\$28
feta cheese and hot pepper spread		

2 PITAS PER 1/2 QUART / 4 PITAS PER QUART /
EXTRA PITA \$.85 PITA CHIPS \$.35

APPETIZERS

FASOLIA BEANS	\$12 per 1/2 Q	\$22 PER QUART
northern beans marinated in pure olive oil, onions, parsley and lemon		
HTAPODI KSIDATO	\$35	
marinated octopus in pure olive oil, vinegar, garlic and herbs		

IMAM BAILDI	5 MINIMUM	\$9.5	price per piece
baked baby eggplant topped with tomatoes, onions, raisins and pine nuts			
DOLMADAKIA YIALANTZI			\$2.75
grape leaves stuffed with rice and aromatic herbs			
TYROPITAKIA	hors d'oeuvres size	/	regular size
feta cheese and herbs wrapped in layers of phyllo triangles	\$2.75		
SPANAKOPITA	\$2.75		\$3.50
layers of phyllo filled with spinach, feta cheese and scallions			
KEFTEDAKIA			
hors d'oeuvre sized meatballs	\$1.50		
BIFTEKAKIA (LARGE KEFTEDAKIA)	\$3.00		\$4.50
meatballs seasoned with parsley, onions and herbs			
COLD APPETIZER PLATTER			\$7.00 per person
tzatziki, melitsanosalata, taramosalata, fasolia beans, kalamata olives and feta cheese. Comes with 1 pita per order			

SALADS

TAVERNA			\$4.75 per person
romaine lettuce, tomatoes, cucumbers, onions, peppers, feta cheese and kalamata olives			
HORIATIKI			\$5.25 per person
the authentic Greek salad with tomatoes, cucumbers, feta cheese kalamata olives, onions and capers			
PANTZARIA FOURNOU			\$5.25 per person
marinated beets over arugula, kegalograviera cheese, fresh mint and almonds			

SIDE ORDERS

PER PERSON

FASOLAKIA fresh string beans cooked in tomato sauce	\$3.75
PATATES FOURNOU oven brown potatoes cooked with olive oil, oregano and lemon	\$2.95
LAHANIKA mixed vegetables	\$3.50
SPANAKORIZO a Greek style spinach and rice risotto	\$3.50
RICE	\$1.95
KRITHARAKI orzo cooked in tomato sauce	\$2.50

SKEWERS

all skewers are grilled and consists of 3 pieces	PER	SKEWER
SWORDFISH SKEWER	\$6.25	
CHICKEN SKEWER	\$5.00	
FILET MIGNON SKEWER	\$9.50	
PORK SKEWER	\$5.50	

MAIN COURSES

BAKALIARO PLAKI oven baked cod fish with tomatoes, potatoes and onions	full portion \$14.00
FAROE SOLOMOS broiled fresh fillet of salmon with olive oil, lemon and oregano	\$17.00
CHILIAN SEA BASS onions, pine nuts and raisins	market price

GARIDES SAGANAKI		\$4.25 per piece
U12 sauteed shrimp with feta cheese, tomatoes, onions, pine nuts and raisins		
KOTOPOULO LEMONATO		\$14.50
sautéed breast of chicken in white wine, lemon sauce and topped with mushrooms and capers		
KOTOPOULO SKARAS		\$14.00
grilled breast of chicken sprinkled with pure olive oil, oregano and lemon		
	1/2 PAN (9 ORDERS)	FULL PAN (18 ORDERS)
VEGETARIAN MOUSAKA	\$75.00	\$140.00
layers of potatoes, zucchini, eggplant and mushrooms topped with béchamel sauce		
MOUSAKA	\$85.00	\$160.00
layers of baby eggplant, zucchini, potatoes and seasoned ground beef topped with a rich béchamel sauce		
PASTICHIO	\$75.00	\$140.00
layers of pasta, black angus ground beef and spices topped with béchamel sauce		
GEMISTA		\$8.00
tomatoes and green peppers stuffed with black angus ground beef, rice and herbs		
DOLMADES AUGOLEMONO		\$4.50
grape leaves stuffed with black angus ground beef, rice and mint topped with egg lemon sauce		
ARNAKI FOURNOU	about 10 orders	market price
whole leg of lamb, roasted in its own juices and sliced boneless		
ARNI KAPAMA		market price
lamb shank braised in wine tomato sauce over orzo		

DESSERTS

BAKLAVA phyllo layered with crushed walnuts, honey and cinnamon	small size \$3.50	regular size \$6.00
GALAKTOBOUREKO semolina custard wrapped in phyllo sprinkled with honey and cinnamon	\$3.00 1/2 QUART	\$4.50 QUART
RIZOGALO creamy rice pudding dusted with cinnamon	\$12.00 1/2 PAN	\$22.00 FULL PAN
PORTOKALOPITA orange phyllo cake	\$48.00	\$85.00
GREEK CHEESECAKE greek yogurt, manouri and feta cheese cake topped with homemade spoon sweets	12 ORDERS	\$90.00