

ENTRÉES

GYRO PLATTER (8-10 PEOPLE) - \$65

YOUR CHOICE OF GYRO MEAT (LAMB/BEEF OR CHICKEN OR PORK) WITH COMPLETE SIDES OF TOMATO SLICES, SLICED RED ONION, TZATZIKI SAUCE AND 10 PITA

MOUSAKA

BAKED LAYERS OF EGGPLANT, POTATOES AND GROUND BEEF SEASONED WITH SAVORY SPICES TOPPED WITH A BÉCHAMEL SAUCE
HALF TRAY (8-12 PEOPLE) - \$65 · FULL TRAY (16-24 PEOPLE) - \$120

PASTITSIO

BAKED LAYERED GREEK PASTA WITH GROUND BEEF, SEASONINGS, AND GRATED CHEESES TOPPED WITH A BÉCHAMEL CREAM SAUCE
HALF TRAY (8-12 PEOPLE) - \$65 · FULL TRAY (16-24 PEOPLE) - \$120

VEGETARIAN MOUSAKA

BAKED LAYERS OF EGGPLANT, POTATOES, ZUCCHINI SQUASH AND LENTILS SEASONED WITH SAVORY SPICES TOPPED WITH A BÉCHAMEL SAUCE
HALF TRAY (8-12 PEOPLE) - \$65 · FULL TRAY (16-24 PEOPLE) - \$120

SOUVLAKI STICKS (10 STICKS MINIMUM)

PORK - \$2 EACH
MARINATED PORK SIRLOIN MEAT SKEWERED AND CHAR-GRILLED
CHICKEN - \$2 EACH
MARINATED CHICKEN BREAST MEAT SKEWERED AND CHAR-GRILLED
BEEF - \$3 EACH
MARINATED BEEF SIRLOIN MEAT SKEWERED AND CHAR-GRILLED
LAMB - \$4 EACH
MARINATED LEG OF LAMB MEAT SKEWERED AND CHAR-GRILLED
SHRIMP - \$5 EACH
MARINATED JUMBO SHRIMP SKEWERED AND CHAR-GRILLED

LOUKANIKO

OUR ORIGINAL RECIPE OF PORK SAUSAGE WITH GREEK HERBS AND SEASONINGS GRILLED AND SERVED IN BITE-SIZE PIECES
HALF TRAY (15-20 PEOPLE) - \$50 · FULL TRAY (30-40 PEOPLE) - \$90

BANANA PEPPER SAGANAKI (MINIMUM 10 PCS) - \$3 EACH

STUFFED BANANA PEPPERS WITH GROUND PORK AND GREEK SEASONINGS SAUTÉED IN OUR HOMEMADE RED SAUCE TOPPED WITH FETA CHEESE AND SHREDDED PROVOLONE CHEESE

SOUTZOUKAKIA

TRADITIONAL GREEK MEATBALLS MADE WITH FRESH HERBS AND SEASONINGS SIMMERED IN OUR HOMEMADE RED SAUCE TOPPED WITH CRUMBLÉD FETA CHEESE
HALF TRAY (25 PCS) - \$45 · FULL TRAY (50 PCS) - \$85

LAMB SHANK - MARKET PRICE

BRAISED LAMB SHANK AND SLOWLY COOKED IN OUR CINNAMON-RED SAUCE WITH GREEK SEASONINGS



DESSERTS

BAKLAVA (MINIMUM 10 PCS) - \$2 EACH

ONE OF THE MOST FAMOUS GREEK PHYLLO PASTRIES. IS A TRADITIONAL GREEK DESSERT MADE OF MANY LAYERS OF PAPER-THIN PHYLLO DOUGH WITH A FILLING OF HONEY, SPICES, AND GROUND NUTS

CHOCOLATE-COVERED BAKLAVA (MINIMUM 10 PCS) - \$2.50 EACH

OUR BAKLAVA COVERED ENTIRELY WITH SWEET MILK CHOCOLATE

GALAKTOBOURIKO (MINIMUM 10 PCS) - \$3 EACH

A TRADITIONAL GREEK PHYLLO PASTRY DESSERT FILLED WITH A LIGHT LEMONNY SEMOLINA CUSTARD.

RIZOGALO (MINIMUM 10 PCS) - \$3 EACH

GREEK RICE PUDDING TOPPED WITH SPRINKLED CINNAMON

REVANI (MINIMUM 10 PCS) - \$3 EACH

A SEMOLINA CAKE SOAKED WITH FLAVORED SIMPLE SYRUP, HONEY AND LEMON ZEST

CHEESECAKE (WHOLE) - \$80

OUR HOMEMADE NEW YORK STYLE CHEESECAKES MADE TO ORDER. FLAVORS CHOSEN UPON PLACEMENT OF ORDER

TIRAMISU (WHOLE) - \$45

DESSERT MADE WITH ALTERNATING LAYERS OF COFFEE-SOAKED LADY FINGER BISCUITS AND MIXTURE OF MASCARPONE CHEESE CREAM TOPPING WITH SPRINKLED COCOA POWDER



14019 MADISON AVE - LAKEWOOD
5100 LORAIN AVE - OHIO CITY - CLEVELAND
216.228.GYRO (4976)
AVAILABLE 7 DAYS A WEEK
PICK UP OR DELIVERY



VEGETARIAN

VEGAN

GLUTEN-FREE

CATERING MENU



CATERING MENU

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APPETIZERS

SPANAKOPITA

PHYLLO DOUGH FILLED WITH SPINACH, FETA CHEESE, AND FRESH HERBS
HALF TRAY (2.5 PCS) - \$25 • FULL TRAY (50 PCS) - \$45

TYROPITA

PHYLLO DOUGH FILLED WITH FETA AND RICOTTA CHEESE
HALF TRAY (2.5 PCS) - \$25 • FULL TRAY (50 PCS) - \$45

KREATOPITA

PHYLLO DOUGH FILLED WITH SAUTÉED GROUND BEEF
AND GREEK SEASONINGS
HALF TRAY (2.5 PCS) - \$35 • FULL TRAY (50 PCS) - \$65

DOLMADES

(STUFFED GRAPE LEAVES) - GRAPE LEAVES WRAPPED
AROUND A BLEND OF RICE AND SPICES
• VEGETARIAN HALF TRAY (2.5 PCS) - \$18 • FULL TRAY (50 PCS) - \$34
• BEEF HALF TRAY (2.5 PCS) - \$30 • FULL TRAY (50 PCS) - \$55
• LAMB HALF TRAY (2.5 PCS) - \$40 • FULL TRAY (50 PCS) - \$75

STUFFED MUSHROOMS WITH SEAFOOD

MUSHROOM CAPS FILLED WITH SEASONED
CHOPPED CRAB MEAT AND SHRIMP
HALF TRAY (2.5 PCS) - \$45 • FULL TRAY (50 PCS) - \$85

STUFFED MUSHROOMS WITH PORK SAUSAGE

MUSHROOM CAPS FILLED WITH SEASONED
GROUND PORK SAUSAGE
HALF TRAY (2.5 PCS) - \$35 • FULL TRAY (50 PCS) - \$65

GYRO BITES

GROUND LAMB AND BEEF GYRO MEATBALLS FRIED GOLDEN BROWN
HALF TRAY (2.5 PCS) - \$22 • FULL TRAY (50 PCS) - \$40



DIPS

ALL DIPS ARE SERVED WITH OUR HOMEMADE FRIED PITA CHIPS
DIPS SERVE 20-25 PEOPLE

HUMMUS - \$40

A BLEND OF CHICKPEAS, TAHINI, OLIVE OIL, GARLIC, GREEK SPICES AND LEMON JUICE

ROASTED RED PEPPER HUMMUS - \$40

A BLEND OF ROASTED RED PEPPERS AND HUMMUS TOGETHER

TYROKAFTERI - \$45

A SPICY FETA CHEESE SPREAD

TZATZIKI - \$45

A MIXTURE OF GREEK YOGURT, CUCUMBERS, FRESH GARLIC, RED WINE VINEGAR AND OLIVE OIL

SPINACH / ARTICHOKE / FETA - \$50

A MIXTURE OF CHOPPED SPINACH, MARINATED ARTICHOKE HEARTS,
FETA CHEESE, SOUR CREAM AND CREAM CHEESE

MELITZANOSALATA - \$40

ROASTED EGGPLANT WITH ROASTED RED PEPPERS, FRESH GARLIC, AND OLIVE OIL SPREAD

TARAMOSALATA - \$55

TRADITIONAL GREEK CAVIAR DIP MADE WITH FISH ROE, BREAD, OLIVE OIL AND LEMON JUICE

SKORDALIA - \$40

BLENDED COOKED POTATOES, FRESH GARLIC, OLIVE OIL AND WHITE WINE VINEGAR



SALADS

ALL SALADS SERVED WITH OUR HOMEMADE GREEK VINAIGRETTE DRESSING
HALF TRAY (10-12 PEOPLE) - \$45 • FULL TRAY (20-25 PEOPLE) - \$85

GREEK

FRESH LETTUCE, TOMATOES, RED ONIONS, AND CUCUMBERS TOPPED
WITH CRUMBLED FETA CHEESE AND KALAMATA OLIVES

VILLAGE (HORIATIKI)

FRESH TOMATOES, RED ONIONS, AND CUCUMBERS TOPPED WITH CRUMBLED FETA CHEESE
AND KALAMATA OLIVES

MEDITERRANEAN

FRESH LETTUCE, RED ONIONS, ROASTED RED PEPPERS, AND MARINATED ARTICHOKE HEARTS
TOPPED WITH CRUMBLED FETA CHEESE AND KALAMATA OLIVES

SPINACH

FRESH BABY SPINACH, RED ONIONS, AND SUN-DRIED TOMATOES TOPPED
WITH CRUMBLED FETA CHEESE AND KALAMATA OLIVES

VEGETARIAN VEGAN GLUTEN-FREE

SOUPS

AVGOLEMONO

AN EGG-LEMON BROTH SLOWLY COOKED WITH RICE AND FRESH DILL
2 QUARTS (4-6 PEOPLE) - \$20 • 4 QUARTS (10-12 PEOPLE) - \$36

CHICKEN AVGOLEMONO

AN EGG-LEMON BROTH SLOWLY COOKED WITH
TENDER WHOLE CHICKEN, RICE AND FRESH DILL
2 QUARTS (4-6 PEOPLE) - \$28 • 4 QUARTS (10-12 PEOPLE) - \$50

FAKI (LENTIL)

LENTILS STEWED IN VEGETABLE BROTH WITH
FRESH CHOPPED GARLIC, ONION, CARROTS, AND CELERY
2 QUARTS (4-6 PEOPLE) - \$25 • 4 QUARTS (10-12 PEOPLE) - \$45

FASOLADA

WHITE BEANS SLOWLY COOKED IN A TOMATO BROTH
WITH CHOPPED CARROT, CELERY AND ONION
2 QUARTS (4-6 PEOPLE) - \$25 • 4 QUARTS (10-12 PEOPLE) - \$45

SIDE DISHES

PATATES STO FOURNO

OVEN-ROASTED POTATO WEDGES WITH FRESH LEMON JUICE, OLIVE OIL AND GREEK OREGANO
HALF TRAY (12-15 PEOPLE) - \$30 • FULL TRAY (25-30 PEOPLE) - \$55

FASOLAKIA

WHOLE GREEN BEANS SLOWLY COOKED IN OUR HOMEMADE RED SAUCE
WITH GREEK HERBS AND SEASONINGS
HALF TRAY (12-15 PEOPLE) - \$40 • FULL TRAY (25-30 PEOPLE) - \$75

ARAKAS

FRESH PEAS SLOWLY COOKED IN OUR HOMEMADE RED SAUCE
WITH GREEK HERBS AND SEASONINGS
HALF TRAY (12-15 PEOPLE) - \$40 • FULL TRAY (25-30 PEOPLE) - \$75

RIZI

OVEN-BAKED RICE PILAF WITH GREEK SEASONINGS
HALF TRAY (12-15 PEOPLE) - \$30 • FULL TRAY (25-30 PEOPLE) - \$55

TURLU

A SEASONAL MEDLEY OF FRESH VEGETABLES SLOWLY BAKED IN OUR HOMEMADE
RED SAUCE WITH FRESH HERBS AND GREEK SEASONINGS
HALF TRAY (12-15 PEOPLE) - \$50 • FULL TRAY (25-30 PEOPLE) - \$90

GIGANTES

GIANT WHITE BEANS SLOWLY OVEN-BAKED IN OUR HOMEMADE RED SAUCE
WITH FRESH HERBS AND GREEK SEASONINGS
HALF TRAY (12-15 PEOPLE) - \$40 • FULL TRAY (25-30 PEOPLE) - \$75

GREEK MAC-N-CHEESE

PASTA TOSSED IN OUR BÉCHAMEL-BASED GREEK CHEESE SAUCE
TOPPED WITH CRUMBLED FETA CHEESE
HALF TRAY (12-15 PEOPLE) - \$50 • FULL TRAY (25-30 PEOPLE) - \$90

ORZO PASTA SALAD

GREEK ORZO PASTA, CHERRY TOMATOES, CHOPPED RED PEPPER, YELLOW PEPPER,
RED ONION, SUN-DRIED TOMATOES, FRESH PARSLEY AND DILL
AND CRUMBLED FETA CHEESE TOSSED IN OUR GREEK VINAIGRETTE DRESSING
HALF TRAY (12-15 PEOPLE) - \$45 • FULL TRAY (25-30 PEOPLE) - \$85