

FOREWORD

Dear Catering Customer,

I have been spending the past 30 years striving to perfect a memorable food experience to deliver to my customers. I've taken customer and personal suggestions to constantly improve and expand my menu. What I have come up with is a Greek Mediterranean cuisine that I know will leave a lasting impression upon you. I know once you have tried us you will always think Greek Deli next time you feel like Greek food.

Kostas Fostieris
Owner & Chef

CATERING ORDERS

The Greek Deli strives to accommodate all of our customers. As always, we will do our best for you on last minute orders. We do recommend that catering orders be placed 24 hours prior to your event. Some dishes also require extra preparation time. For cancellations, we do require a 24 hour notice period. If you do need to make changes, we ask for a 4 hour notice.

CATERING HOURS OF OPERATION

Our hours of operation are 7 am - 4 pm, Monday through Friday. Our catering menu lists prices for these hours. For evening or weekend catering there is an additional charge. A minimum of 25 persons is required to reserve our services.

PAYMENT

Greek Deli accepts the following forms of payment: VISA, MASTERCARD, corporate check, personal check (with proper I.D.) and cash. We can set up a corporate account. Ask management for details. A charge of \$15.00 will be assessed for deliveries under 4 blocks. A charge of \$20.00 will be assessed for deliveries over 4 blocks.

SERVICE

Greek Deli is able to provide complete catering service for parties ranging 50-500 guests. A 72-hour notice for staffed events.

Greek Deli would like to thank you for your continued business and we look forward to catering your next event.

Number 1: Assorted Deli Sandwiches

10.99 Per Person

Greek salad
Chicken breast on pita with tzatziki
Turkey on pita with feta cheese
Tuna fish on pita with feta
Fallafel with humos on pita
Veggie pita with feta cheese
Humos and feta on pita
Roast leg of lamb with tzatziki
Salad
Baklava
Cookies

Number 2: Mediterranean

\$13.99 Per Person

Greek salad with dolmas
Hot Orzo
Egg salad
Tuna salad
Artichokes salad with potatoes and beans
Humos, fallafel salad
All the above served with pita bread
Baklava
Cookies

Number 3

\$13.99 Per Person

Chicken breast platter
Hot orzo with feta cheese
String beans
Greek salad
Served with pita bread
Baklava
Cookies

Number 4

\$14.99 Per Person

Roast leg of lamb
Lemon garlic potatoes
Tzatziki (cucumber dip)
Greek salad
Served with bread
Baklava
Cookies

Number 5

12.99 Per Person

Roast fresh turkey breast
Greek salad
Lemon potatoes
Orzo with feta
Served with pita bread
Baklava
Cookies

Limit of 2 selections for any party under 50 people.

Number 6: Vegetarian

\$12.99 Per Person

- Spinach pie
- Greek salad
- Orzo with feta
- Lima beans
- Lemon Potatoes
- Stuffed wine leaves (dolmas)
- Baklava
- Cookies

Number 7

\$12.99 Per Person

- Pastisio or moussaka
- String beans
- Orzo with feta
- Greek salad
- Stuffed wine leaves
- Served with bread
- Baklava
- Cookies

Number 8

\$14.99 Per Person

- Fresh baked salmon, served with dill sauce
- String beans
- Greek salad
- Served with pita
- Baklava
- Cookies

Number 9

\$12.99 Per Person

- Chicken Cacitore
- Orzo with parmesan
- String beans
- Greek salad
- Bread
- Baklava
- Cookies

Number 10

\$12.99 Per Person

- Chicken Coq au Vin
- Orzo with parmesan
- String beans
- Greek Salad
- Bread
- Baklava
- Cookies

Number 11

\$11.99 Per Person

- Baked chicken
- Oregonato Greek style
- Lemon potatoes
- String beans
- Greek salad
- Bread
- Baklava
- Cookies

Limit of 2 selections for any party under 50 people.

BREAKFAST

Number 1 \$4.00 Per Person

Assorted muffins & assorted danish, butter & jelly

Number 2 \$5.50 Per Person

Assorted muffins, assorted danish, bagles & cream cheese, butter & jelly

Number 3 \$7.50 Per Person

All of the above, plus fresh fruit

Coffee available

ALA CARTE

Meat balls in wine, garlic, tomato sauce . . . \$2.25 Each

Whole fresh string beans with garlic \$2.99 Per Serving
onions, parsley, olive oil and tomato
sauce or lima beans

Orzo in tomato sauce..... \$2.99 Per Serving

Baked lemon potatos..... \$2.99 Per Serving

Stuffed wine leaves with rice \$1.39 Per Dolma

Fresh leg of spring lamb with natural gravy \$65.00

Baked whole chicken with onions, potatoes ... \$11.99
carrots, garlic and lemon oregano sauce

Whole tray baked pastisio or moussaka..... \$45.00
or spinach pie

Baked meat loaf with tomato sauce . \$5.99 Per Person

3 bean salad: 16 oz - \$10.50 32 oz - \$16.50 54 oz - \$26.50

Potato salad: 16 oz - \$10.50 32 oz - \$16.50 54 oz
- \$26.50

Tuna salad: 16 oz - \$11.99 32 oz - \$17.99 54 oz - \$32.99

Marinated artichokes: 16 oz \$11.25 32 oz \$17.50 54 oz - \$32.99

Greek salad..... \$2.99 Per Person

Egg salad \$2.25 Per Person

Feta cheese \$4.99 Per lb.

ten to twelve people

Poached salmon display:

6 lbs. \$79.95 8 lbs. \$99.95 10 lbs. \$119.95

FINGER FOODS

- Falafel – ground chick peas, herbs and spices . . . \$1.99
Dolmathes – stuffed grape leaves with rice \$1.39
Hommos – puree of chick peas, garlic . . . 16 oz \$14.00
Tahini olive oil, fresh Lemon juice
Tiropites – combination of cheeses and \$1.99
spices wrapped in filo dough
Spanakopites – cheese & spinach. \$1.99
wrapped in filo dough
Vegetable tray – fresh vegetables of. \$0.00
your choice – in season
Tzatziki dip – yogurt, cucumber, . . . \$2.99 Per Serving
garlic and olive oil
Chicken souvlaki – loose, marinated \$3.99
breast of chicken
Lamb souvlaki – loose, marinated \$3.99
tender pieces of lamb
Vegetable brochette – loose assorted. \$1.99
vegetables
Taramo salata – delightful caviar . . . \$2.99 Per Person
mousse dip
Skordalia – puree of potato and garlic . . . 16 oz \$10.50
a wonderful dip for garlic lovers 32 oz \$20.00
Deviled eggs \$1.99 Each

SALADS

- Greek salad – lettuce, tomato, \$2.99 Per Person
cheese, pepperocini, olives
Falafel salad – fresh garden. \$2.99 Per Person
vegetables topped with falafel
Couscous salad with vegetables – 16 oz \$12.00
tiny grains of Moroccan style. 32 oz \$18.00
pasta with garlic, olives, onions, and
spices and vegetables with a fluffy texture
Greek pasta with feta cheese salad – . . . 16 oz \$10.00
small, oval pasta tossed with 32 oz \$16.00
olive oil, peas, carrots and feta cheese

- Artichoke salad – marinated artichokes, . 16 oz \$18.00
hearts of palm and cucumber 32 oz \$22.00
Mediterranean pasta salad – 16 oz \$14.00
artichoke hearts, sun dried tomatoes, 32 oz \$22.00
asparagus and mushrooms
Red bliss potato salad – 16 oz \$14.00
chunks of potatoes, onion, asparagus, 32 oz \$16.00
bell pepper in a dill olive oil
Fresh fruit salad – seasonal. \$3.25 Per Person

DESSERTS

- Baklava – layers of filo dough \$65.00
with a ground walnut filling baked to
a golden brown and laced with a
light syrup – serves 20-25 people
Galatoubourekos – layers of filo dough. \$55.00
stuffed with a delightful custard and
baked to a golden brown and laced
with light syrup – serves 20-25 people
Ravani – delightful airy lemon cake . . . \$55.00 per Pan
and drenched in a light syrup
Rice pudding – creamy pudding with. . . . \$2.50 Per Person
rice with a hint of lemon flavoring,
topped with cinnamon
Yogurt with honey and nuts – natural . . \$3.50 Per Person
homemade creamy yogurt, topped
with honey and ground walnuts
Kataife – layers of shredded dough . . . \$2.99 Per Person
stuffed with walnuts and cinnamon
and baked to a golden brown
and laced with syrup
Dried fruit and cheese – Brie or your. \$45.00
choice, topped with almond
slivers, served with assorted crackers.
Cakes – selection available, Prices and options available
upon request

*Any size party large or small
Priced according to your budget*

*We cater breakfast, lunch and dinner
Use our daily menu or call for a unique assortment of delicacies*

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GREEK DELI CATERING



View our menus at www.eats.com -- click on Greek Deli and Catering

Greek Deli Catering -

Yes, its true, Kosta can cater your office party to your wedding party. For 30 years, Kosta has perfected his unique talent in the art of food preparation. He begins with the freshest ingredients using the very recipes handed down in the family for generations. He offers an assortment of horsd'oeuvres, entrées, salads and desserts and is happy to take special requests. Each item is prepared with skill and with the home cooked touch. We look forward to catering your next event.

*Any item not mentioned on the menu could be available
at your request with 48 hours notice*