

## FOREWORD

Dear Catering Customer,

I have been spending the past 37 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. Greek Deli would like to thank you for your continued business and we look forward to catering your next event.

Kostas Fostieris  
Owner & Chef

## CATERING ORDERS

The Greek Deli is committed to customer satisfaction. Please allow 48 hours notice for your catering requests. Requests made within 48 hours may be accommodated based on availability, and are subject to a late order surcharge. Any order cancelled less than 48 hours from delivery, will be subject to a charge for any irrecoverable expenses as determined by the Greek Deli.

## CUSTOM ORDERS

The Greek Deli is able to offer varying levels of service, from drop-off to full service catered events. The attached menus are sample menus based on some of our most popular dishes. However, we specialize in offering a wide range of customized options to satisfy your tastes and specifications.

## HOURS OF OPERATION

Our business location is open Monday through Friday, 7am-4pm, however catering is also available evenings and weekends at an additional charge. Please direct your catering inquiries to [catering@greekdelidc.com](mailto:catering@greekdelidc.com) or by phone at 202-296-2111 during regular business hours.

## PAYMENT

Greek Deli accepts the following forms of payment: VISA, MASTERCARD, AMEX, corporate check and cash. Terms are available upon application request for corporate clients. Delivery fees will be assessed based on time of delivery and distance.

## SERVICE

Greek Deli is available for pick-up, delivery or full service events. Please inquire about options for your 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 hummus on pita  
Veggie pita with feta cheese  
Famous Gyro sandwich  
Salad  
Baklava  
Cookies

### *Number 2: Mediterranean*

\$13.99 Per Person

Greek Salad with Dolmathes  
Hot orzo with feta cheese  
Egg salad  
Tuna salad  
Artichoke salad with potatoes and beans  
Hummus, fallafel salad  
Pita Bread  
Baklava  
Cookies

### *Number 3*

\$12.99 Per Person

Chicken breast  
Hot orzo with feta cheese  
Greek salad  
Pita Bread  
Baklava  
Cookies

### *Number 4*

\$14.99 Per Person

Roast leg of lamb  
Lemon garlic potatoes  
Tzatziki (cucumber dip)  
Greek salad  
Freshly Baked Homemade Bread  
Baklava  
Cookies

### *Number 5*

12.99 Per Person

Roast fresh turkey breast  
Greek salad  
Lemon potatoes  
Pita Bread  
Baklava  
Cookies

*Limit of 2 selections for any party under 50 people.*

**Number 6: Vegetarian**

\$11.99 Per Person

- Spinach pie
- Greek salad
- Orzo with feta
- Stuffed grape leaves (dolmathes)
- Baklava
- Cookies

**Number 7**

\$11.99 Per Person

- Pastisio or moussaka
- Orzo with feta
- Greek salad
- Freshly Baked Homemade Bread
- Baklava
- Cookies

**Number 8**

\$14.99 Per Person

- Fresh baked salmon, served with dill sauce
- String beans
- Greek salad
- Pita Bread
- Baklava
- Cookies

**Number 9**

\$12.99 Per Person

- Meatballs
- Orzo with feta
- Greek salad
- Bread
- Baklava
- Cookies

**Number 10**

\$10.99 Per Person

- Greek Salad
- with choice of
- Chicken or Turkey
- Cookies

**Number 11**

\$11.99 Per Person

- Baked chicken Oregonato Greek style
- Lemon potatoes
- Greek salad
- Freshly Baked Homemade 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**

Meatballs in a wine, garlic, tomato sauce . . \$2.99 Each

Whole fresh string beans or. . . . . \$3.50 Per Serving  
lima beans, sautéed in olive oil with garlic,  
onions, parsley and tomato

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

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

Stuffed grape leaves . . . . . \$1.39 Per Dolma

Herb and garlic roasted leg of lamb . . . . . \$85.00

Baked whole chicken cooked in a garlic. . . . . \$14.99  
lemon oregano sauce, served with onions,  
potatoes and carrots

Half tray baked pastisio, moussaka . . . . . \$45.00  
or spinach pie

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

Poached salmon display:

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

## FINGER FOODS

- Falafel-ground chick pea croquettes . . . . . \$1.99  
seasoned with herbs and spices
- Dolmathes – stuffed grape leaves with rice . . . . \$1.39
- Hummus-puree of chick peas, garlic, . . . . 16 oz \$14.00  
tahini, olive oil and fresh lemon juice
- Tiropites-three cheese and egg filling . . . . . \$1.99  
wrapped and baked in layers of buttered  
filo dough
- Spanakopites-combination of cheeses . . . . . \$1.99  
and spinach wrapped and baked in layers  
of buttered filo dough
- Vegetable tray – fresh vegetables of. . . . Market Price  
your choice – in season
- Tzatziki – tangy cucumber and garlic . . . . 16 oz \$18.00  
flavored yogurt dip
- Chicken Souvlaki-chunks of chicken . . . . . \$3.99  
marinated in olive oil, lemon juice and oregano
- Lamb Souvlaki –tender chunks of . . . . . \$4.99  
marinated lamb
- Vegetable brochette-fresh medley of . . . . . \$2.99  
assorted sautéed vegetables
- Deviled eggs . . . . . \$1.99 Each

## SALADS

- Greek salad – lettuce, tomato, . . . . \$2.99 Per Person  
cheese, pepperocini, olives
- Couscous salad with vegetables – . . . . . 16 oz \$14.00  
tiny grains of Moroccan style. . . . . 32 oz \$26.00  
pasta with tomatoes, olives, onions, parsley, spices  
and vegetables.
- Artichoke salad – marinated artichokes,. 16 oz \$18.00  
hearts of palm and cucumber . . . . . 32 oz \$26.00
- Mediterranean pasta salad – . . . . . 16 oz \$18.00  
artichoke hearts, sun dried tomatoes, 32 oz \$26.00  
asparagus and mushrooms
- Greek Potato Salad – . . . . . 16 oz \$14.00  
with olive oil & vinegar 32 oz \$16.00
- Fresh fruit salad – seasonal. . . . . \$3.25 Per Person

## DESSERTS

- Baklava – layers of fillo dough . . . . . \$65.00  
with a ground walnut filling baked to  
a golden brown and laced with a  
light syrup – serves 20-25 people
- Galatoboureko – layers of fillo dough. . . . . \$65.00  
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 . . . \$65.00 per Pan  
and drenched in a light syrup
- Rice pudding – creamy pudding with. . . . \$2.99 Per Person  
rice with a hint of lemon flavoring,  
topped with cinnamon
- Greek yogurt with honey and nuts – . . . \$3.99 Per Person  
natural 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