



TRAYS

TRAYS TO GO

ROAST CHICKEN FT 175 / HT 90

chicken quarters roasted with lemon, herbs, potatoes

CHICKEN SANTORINI FT 150 / HT 80

chicken breast, tomato, garlic, onion, ouzo, orzo pasta, feta

SHRIMP SANTORINI FT 250 / HT 135

shrimp, tomato, garlic, onion, ouzo, orzo pasta, feta

CHICKEN KALAMAKIA FT 150 (40 skewers) / HT 80

FAROE ISLAND SALMON FT 360 / HT 190

baked with champagne sauce; trahana (sourdough pasta with black truffle pate, mushrooms and shallots)

PASTITSIO FT 125

layers of pasta, seasoned ground beef, creamy bechamel

MOUSSAKA FT 135

layers of potato, eggplant, seasoned ground beef, bechamel

LAMB RISOTTO FT 260 / HT 140

mushrooms, black truffle pate

RIGATONI AL FORNO FT 85 / HT 45

baked rigatoni with ricotta, tomato sauce, mozzarella

RIGATONI ALA VODKA FT 85 / HT 45

cream, tomato, peas, pecorino romano, parmesan

RIGATONI BOSCAIOLA FT 95 / HT 50

carrot-based cream sauce with mushrooms, onion, garlic, tomato, peas, pecorino romano, parmesan

EGGPLANT PARMIGIANA FT 110 / HT 55

CHICKEN PARMIGIANA FT 120 / HT 65

GYRO BAR 20/person 15 person minimum

A Build-Your-Own setup with trays of Gyro Carvings, Chicken Skewers and Falafel; with pita, tomato, onion and tzatziki

APPS

TRADITIONAL GREEK DIPS QT 35

choose from: tzatziki, hummus, tyrokafteri (spicy whipped feta), fava (yellow split pea), skordalia (cold potato garlic), melitzanosalata (roasted eggplant)

SPANAKOPITA FT 110 / HT 60

spinach, feta, herbs, phyllo

CHEESE BOARD 125

variety of gourmet cheeses, fig jam, preserved fruit, accoutrements

ROASTED VEGGIE BOARD 125

seasonal vegetables, hummus

SALADS

GRECA SALAD FT 80 / HT 45

vine-ripened tomatoes, Epirus feta, cucumbers, onions, green peppers, Kalamata olives, EVOO, red wine vinegar, Greek mountain oregano

APPLE GORGONZOLA SALAD FT 70 / HT 40

field greens, green apples, dried cranberries, walnuts, white balsamic vinaigrette

GOLDEN BEET SALAD FT 70 / HT 40

field greens, golden beets, candied walnuts, goat cheese, pickled red onions, white balsamic vinaigrette

860-799-6586

Don't see it? Just ask!

We are happy to create trays from any dished on the Greca menu and can also accommodate off-menu requests (anything from Chicken Marsala to a full Prime Rib and more!)