



CATERING MENU



ORDER ONLINE AT www.iliosnoche.com

APPETIZERS

MINI SPINACH PIE with tzatziki	38. dz.	DOLMADES / 'stuffed grape leaves' citrus, dill, rice	18. dz.
SIZZLING SHRIMP fresh dill, lemon	36. dz.	MINI GRILLED LAMB SOUVLAKI marinated rosemary lamb, tzatziki	55. dz.
MEATBALLS Choice of: Italian- basil and mozzarella or Greek- olive tomato compote and mizithra cheese	40. dz.	MINI GRILLED CHICKEN SOUVLAKI marinated chicken, tzatziki	45. dz.
PORK RIBS char-grilled, toasted coriander and lemon zest dry rub, Greek slaw, tzatziki	88. dz. 2 bone pieces	LAMB CHOPS 72 hour marinated lamb chop, tzatziki	120. dz.
		GREEK OLIVES citrus, oregano	12. pint 24. quart



HORS D'OEUVRES

[Minimum Order of 25 Pieces]

• TUNA TARTARE IN A CONE*	3.75 ea.	• INDIVIDUAL CHICKPEA SALAD	2.5 ea.
• SMOKED SALMON CROSTINI*	3.75 ea.	• MAINE LOBSTER ROLL	12. ea.
• CAPRESE SKEWERS	2.25 ea.	• LAMB BURGER SLIDERS	6. ea.
• GOAT CHEESE STUFFED PEPPADEWS	1.95 ea.	• MINI LUMP BLUE CRAB CAKES with spicy rémoulade	4.5 ea.



PLATTERS

[Small Feeds 12, large Feeds 24]

TASTE OF ILIOS SPREADS cucumber yogurt, red pepper & feta, hummus, pita bread	42. SM. 84. LG.
CHEESE & FRUIT DISPLAY chef's selection of cheeses served with fresh fruit, crackers and artisanal bread	150. SM. 300. LG.
CRUDITES DISPLAY elaborate display of fresh vegetable crudites served with tzatziki and balsamic	72. SM. 144. LG.
GRILLED MEDITERRANEAN OCTOPUS wood grilled, marinated red onions, extra virgin olive oil, fresh herbs	108. SM. 216. LG.

SALADS

[Half Pan Feeds 12, Full Pan Feeds 24]

COUNTRY GREEK / 'horiatiki'	54.	HALF 108.	FULL
vine-ripe tomatoes, feta, red onion, bell pepper, cucumber, marinated greek olives			
MESCLUN	48.	HALF 96.	FULL
baby greens, gorgonzola, candied walnuts, white balsamic vinaigrette			
CAESAR	48.	HALF 96.	FULL
baby romain, herb croutons, parmesan			
ILIOS	48.	HALF 96.	FULL
wild arugula, baby romaine, feta, lemon vinaigrette			
KALE	54.	HALF 108.	FULL
beets, grape tomatoes, pistachios, goat cheese, honey sumac, pita croutons			



FRESH PASTA

[Half Pan Feeds 12 / Full Pan Feeds 24]

PRIMAVERA	120.	HALF 240.	FULL
chef's selection of fresh market produce, chopped herbs, spaghetti pasta, choice of marinara or extra virgin olive oil			
SPAGHETTINI WITH MEATBALLS	160.	HALF 320.	FULL
thin spaghetti, housemade braised meatballs, tomato sauce, basil, parmigiana-reggiano			
GARGANELLI	160.	HALF 320.	FULL
marinated chicken, baby spinach, tomato cream			
"CRAZY LASAGNA"	180.	HALF 360.	FULL
free-form, three meat bolognese, pappardelle pasta, mozzarella cheese			

PIZZA

TOMATO MOZZARELLA / 'margherita'	15.	ea.
tomatoes, fresh mozzarella, basil, parmigiano		
FIG	15.	ea.
herbed goat cheese, caramelized onion, wild arugula, aged balsamic		
PIEMONTE	17.	ea.
prosciutto, greek sausage, pepperoni, roasted tomatoes, gorgonzola cheese		
WILD MUSHROOM / 'funghi'	16.	ea.
shiitake, portobello, wild arugula, tomato, ricotta cheese, parmigiano, mozzarella, truffle oil		

**May contain raw or undercooked meat. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. / Pricing subject to change without notice.*





ENTRÉES

[Minimum Order of 10]

ATLANTIC SALMON* (4OZ.) fava, citrus, watercress, pomegranate	29. pp
'GREEK STYLE' RIBS full rack of baby back char-grilled, olive-cabbage slaw, greek fries	28. pp
CHICKEN LEMONATA fingerling potatoes, artichoke, broccolini, greek olives, red onions, lemon sauce	28. pp
CHICKEN PARMESAN capellini, marinara, parmigiano-reggiano	26. pp
LAMB / 'youvetsi me manestra' slow braised lamb shank, tomato, shallot orzo, mizithra cheese	38. pp
CHICKEN PICCATA capellini pasta, capers	24. pp
GRILLED LAMB CHOPS* 72 hour marinade, tzatziki, greek fries	40. pp

SIDES

[Small Feeds 12, large Feeds 24 / 60. SM. | 120. LG.]

RISOTTO PARMIGIANO
ORZO SALAD
CHICKPEA SALAD

ROASTED POTATOES
OLIVE-CABBAGE SLAW
BROCCOLINI / 'classico'

GRILLED ASPARAGUS
KASTORIAN WHITE BEANS
HEIRLOOM CARROTS



Xenia
HOSPITALITY GROUP

BROUGHT TO YOU BY OUR CONCEPTS

ilios (noche)
RESTAURANT | BAR

ilios
crafted | greek

FOR MORE
INFORMATION

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