

ilios (noche
RESTAURANT | BAR

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 roasted tomatoes, toasted garlic, chili, olive oil	36. dz.	MINI GRILLED CHICKEN SOUVLAKI marinated chicken, tzatziki	45. dz.
MEATBALLS Choice of: Italian- basil and mozzarella or Greek- olive tomato compote and mizithra cheese	40. dz.	LAMB CHOPS 72 hour marinated lamb chop, tzatziki	120. dz.
PORK RIBS char-grilled, toasted coriander and lemon zest dry rub, Greek slaw, tzatziki	88. dz. 2 bone pieces	GOAT CHEESE STUFFED PEPPADEW PEPPER herb goat cheese, dill	24. 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.
• 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, roasted eggplant, 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	120. SM. 240. LG.

SALADS

[Half Pan Feeds 12, Full Pan Feeds 24]

COUNTRY GREEK / 'horiataki' vine-ripe tomatoes, feta, red onion, bell pepper, cucumber, parsley leaves, marinated greek olives, large capers, oil and red wine vinegar	54. HALF 108. FULL
MESCLUN baby greens, gorgonzola, candied walnuts, white balsamic vinaigrette	48. HALF 96. FULL
CAESAR baby romain, herb croutons, parmesan	48. HALF 96. FULL
ILIOS wild arugula, baby romaine, feta, lemon vinaigrette	48. HALF 96. FULL
KALE beets, grape tomatoes, pistachios, goat cheese, honey sumac, pita croutons	54. HALF 108. FULL
SPINACH-FENNEL spinach, fennel, watermelon radish, julienne carrots, manouri cheese, grapes, champagne vinaigrette	54. HALF 108. FULL



FRESH PASTA

[Half Pan Feeds 12 / Full Pan Feeds 24]

PRIMAVERA chef's selection of fresh market produce, chopped herbs, garganelli pasta, choice of marinara or extra virgin olive oil	120. HALF 240. FULL
GEMELLI colossal shrimp, artichoke, white wine, lemon, garlic, parmesan, peppadew, pea shoots	180. HALF 360. FULL
GARGANELLI marinated chicken, baby spinach, tomato cream	160. HALF 320. FULL
"CRAZY LASAGNA" free-form, three meat bolognese, pappardelle pasta, mozzarella cheese	180. HALF 360. FULL

PIZZA

TOMATO MOZZARELLA / 'margherita' tomatoes, fresh mozzarella, basil, parmigiano	15. ea.
FIG herbed goat cheese, caramelized onion, wild arugula, aged balsamic	15. ea.
SPICY SOPPRESSATA spicy salami, calabrian chili, candied fennel, red onion, mozzarella	17. ea.
WILD MUSHROOM / 'funghi' shiitake, portobello, wild arugula, tomato, ricotta cheese, parmigiano, mozzarella, truffle oil	16. ea.
GRECO loukaniko, taleggio, parmesan, roasted broccolini, olive oil, garlic	17. ea.

**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* giant white beans, garlic coulis	4oz 16.pp 8oz 30.pp
'GREEK STYLE' RIBS full rack of baby back char-grilled, olive-cabbage slaw, greek fries	30. pp
CHICKEN LEMONATA fingerling potatoes, artichoke, broccolini, greek olives, red onions, lemon sauce	28. pp
CHICKEN PARMESAN capellini, marinara, parmigiano-reggiano	26. pp
LAMB / <i>'youvetsi me manestra'</i> 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'*
BRUSSELS SPROUTS

GRILLED ASPARAGUS
KASTORIAN WHITE BEANS
HEIRLOOM CARROTS



BROUGHT TO YOU BY OUR CONCEPTS

FOR MORE
INFORMATION

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Xenia
HOSPITALITY GROUP

ilios (noche)
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ilios
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WWW.XENIAHOSPITALITY.COM