

*ilios* (noche  
RESTAURANT | BAR

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CATERING MENU

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ORDER ONLINE AT [www.iliosnoche.com](http://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.

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## SALADS

[ Half Pan Feeds 12, Full Pan Feeds 24 ]

COUNTRY GREEK / 'horiatiki' vine-ripe tomatoes, feta, red onion, bell pepper, cucumber, marinated greek olives	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



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## FRESH PASTA

[ Half Pan Feeds 12 / Full Pan Feeds 24 ]

PRIMAVERA chef's selection of fresh market produce, chopped herbs, spaghetti pasta, choice of marinara or extra virgin olive oil	120. HALF   240. FULL
SPAGHETTINI WITH MEATBALLS thin spaghetti, housemade braised meatballs, tomato sauce, basil, parmigiana-reggiano	160. HALF   320. 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

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## PIZZA

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

GRILLED ASPARAGUS  
KASTORIAN WHITE BEANS  
HEIRLOOM CARROTS



BROUGHT TO YOU BY OUR CONCEPTS

FOR MORE  
INFORMATION

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HOSPITALITY GROUP

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