



ilios (noche)
RESTAURANT : BAR : LOUNGE

LUNCH
CATERING
MENU



ILIOS
e v e n t s

ORDER ONLINE AT
www.iliosnoche.com

AVAILABLE FOR PICK UP OR DELIVERY
Monday- Friday 11am to 3pm



ILIOS SOUVLAKI BAR

(build your own pita sandwich or salad)

\$16 per person

CHOICE OF PROTEIN:

- Grilled Chicken
- Falafel
- Lamb Souvlaki (+1)

ACCOMPANIED BY:

- Whole Pitas
- Tzatziki
- Romaine Lettuce
- Onion
- Tomato

SERVED WITH:

- Ilios Salad - wild arugula, baby romaine, fresh dill, barrel-aged feta, kalamata olives, lemon dressing
- Chickpea Salad



LUNCH BUFFET

\$20 per person

CHOICE OF PROTEIN:

- Grilled Chicken
- Falafel
- Lamb Souvlaki (+1)
- Grilled Atlantic Salmon (+2)
- Sautéed Gulf Shrimp (+2)

CHOICE OF ONE SALAD:

- Country Greek - vine-ripe tomatoes, European cucumber, barrel feta, red onions, green pepper, marinated olives, oregano, e.v.o.o., aged red wine vinegar
- Mesclun - baby greens, gorgonzola cheese, candied walnuts, white balsamic vinaigrette
- Caesar - chopped romaine hearts, gaeta olives, herbed croutons, fresh parmesan
- Kale - roasted beets, pita croutons, pistachios, grape tomatoes, goat cheese, honey sumac

CHOICE OF TWO SIDES:

- Risotto
- Roasted Potatoes
- Grilled Asparagus (+1)
- Orzo Salad
- Olive-Cabbage Slaw
- Broccoli (+1)
- Chick Pea Salad
- Tuscan Braised Giant White Beans
- Roasted Mixed Carrots

SERVED WITH:

- Sliced Pita
- Tzatziki





PASTA & SALAD BUFFET

\$18 per person

CHOICE OF ONE PASTA:

- Garganelli - pasta, grilled chicken, tomato cream sauce, and spinach
- Spaghetti with Meatballs
- Crazy Lasagna - free-form, three meat bolognese, pappardelle pasta, mozzarella cheese (+2)

CHOICE OF ONE SALAD:

- Country Greek - vine-ripe tomatoes, European cucumber, barrel feta, red onions, green pepper, marinated olives, oregano, e.v.o.o., aged red wine vinegar
- Mesclun - baby greens, gorgonzola cheese, candied walnuts, white balsamic vinaigrette
- Caesar - chopped romaine hearts, gaeta olives, herbed croutons, fresh parmesan
- Kale - roasted beets, pita croutons, pistachios, grape tomatoes, goat cheese, honey sumac

SERVED WITH:

- Homemade Rosemary Focaccia "Panzino" Bread



PIZZA

Tomato Mozzarella 'Margherita'

roasted san marzano tomatoes, fresh mozzarella, torn basil, parmigiano-reggiano

12. | ea.

Fig

herbed goat cheese, caramelized onion, wild arugula, aged balsamic 13.00

13. | ea.

Piemonte

shaved prosciutto, Greek pork sausage, pepperoni, roasted san marzano tomatoes, gorgonzola cheese 15.00

15. | ea.

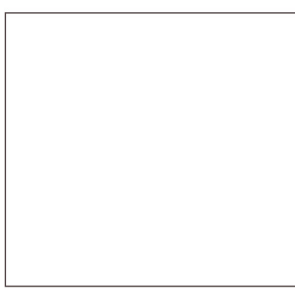
Wild Mushroom 'Funghi'

shiitake, portobello, wild arugula, tomato, parmigiano-reggiano, mozzarella, truffle oil

13. | ea.

ADD BAKLAVA OR MINI CANNOLIS

to any meal for \$2 per person



Xenia
HOSPITALITY GROUP

Brought to you by our concepts

ilios (noche **ilios**
RESTAURANT : BAR : LOUNGE crafted | greek

www.XeniaHospitality.com

FOR MORE INFORMATION
CONTACT CATERING DIRECTOR, MARIA KEEFE AT
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