

## appetizers

	HALF TRAY (est. 5-7ppl)	FULL TRAY (est. 10-12ppl)
<b>GREEK SPREADS - served with pita</b> hummus - smoked paprika, marinated chickpeas tzatziiki - Greek strained yogurt, cucumber, garlic tyrokafteri - spicy roasted red pepper, feta cheese	\$45	\$85
<b>HORIATIKI SALAD</b> vine ripe tomatoes, cucumber, red onion, peppers, olives, Arahova feta	\$55	\$110
<b>LAHANOSALATA</b> Brussels sprouts, cabbage, shaved carrots, fresh cherries, golden raisins, almonds & kefalograviera cheese	\$50	\$95
<b>SPANAKOPITA</b> braised spinach, leeks, herbs, feta, baked in phyllo dough	\$75	\$145
<b>CHICKEN SOUVLAKI</b> herb marinated chicken thighs skewered	\$57	\$110
<b>GIGANTES BEANS</b> baked giant lima beans, tomato, crumbled feta	\$40	\$75
<b>SESAME CRUSTED FETA</b> dried figs, honey, pink peppercorn	\$30	\$55
<b>GRILLED OCTOPUS</b> grilled Spanish octopus, fava purée, pickled pearl onions, confit cherry tomatoes, capers	\$70	\$135
<b>GRILLED SHRIMP</b> frisée salad, grilled peach, blood orange, bulgur wheat	\$60	\$115
<b>MINI GREEK MEATBALLS (KEFTEDES)</b> Greek style beef meatballs, feta sauce	\$50	\$95
<b>LAMB KEBAB</b> ground lamb, grilled and skewered	\$60	\$115

## entrées

<b>LAVRAKI</b> grilled Mediterranean sea bass filets, salt, capers, evoo	\$115	\$225
<b>SALMON</b> grilled Faroe Island salmon filet	\$100	\$195
<b>SEAFOOD ORZOTTO</b> shrimp, mussels, clams, saffron, orzo	\$105	\$200
<b>SHORT RIB YOVETSIS</b> xinomavro braised short rib, baked orzo, kefalograviera cheese	\$105	\$200
<b>LAMB CHOPS</b> double-cut grilled loin lamb chops	\$110	\$225

## sides

	HALF TRAY (est. 5-7ppl)	FULL TRAY (est. 10-12ppl)
<b>LEMON POTATOES</b> roasted with sea salt, fresh herbs & evoo	\$30	\$55
<b>SAUTÉED SPINACH</b> sea salt & evoo	\$30	\$55
<b>HORTA</b> steamed Swiss chard, lemon	\$30	\$55
<b>ASPARAGUS</b> sea salt & evoo	\$30	\$55

## desserts

<b>MINI BAKLAVA ROLLS</b> hand-rolled pistachio baklava	\$60	\$115
<b>CHOCOLATE MOUSSE BITES</b> Valrhona chocolate mousse	\$60	\$115
<b>CHEESECAKE BITES</b> anthotiro cheese, passion fruit	\$50	\$95

Please note that orders must be submitted **48 hours** in advance.

To place a catering request, click [here](#).

For any additional questions, please email us at [catering@eleanyc.com](mailto:catering@eleanyc.com).

*\*Prices above do not include tax and an administrative fee (5%).*