ENTREES

10 person minimum
prices are per person

SERVED WITH YOUR CHOICE OF 2 SIDES
Add Dinner Rolls with butter, $1.50/pp

Santorini
Sautéed in tomato sauce topped with feta cheese.
Chicken $21
Shrimp $26

Grilled Salmon Oreganato $26
Marinated salmon with oregano, lemon, olive oil and garlic.

Koralia
Sautéed in a spinach and feta cream sauce.
Chicken $21
Salmon $26

Imam Bayldi $17
Eggplant stuffed with onions, tomatoes, raisins and pine nuts.

Chicken Lemonato $21
Sauteed chicken breast with onions and peppers in a lemon caper sauce.

Chicken Mykonos $21
Grilled chicken breast topped with a Mediterranean salsa of tomato, onions, peppers, cucumbers, and feta cheese.

Greek Meatballs (3) $19
Baked in tomato sauce, with orzo pasta topped with parmesean, add one side.

Spicy Lamb Meatballs (4) $20
Baked in sundried tomato harissa sauce over orzo pasta, add one side.

Greek Roast Chicken $20
6 halve minimum, roasted chicken with lemon, garlic and herbs.

Grilled Kabobs 5 per minimum
Your choice of marinated protein, skewered with onions and peppers.
Chicken $20
Beef $24
Shrimp $26
Salmon $26

SIDES

Greek Potatoes | Jasmine Rice | Orzo Pasta
Roasted Vegetables | Garlic Green Beans
Greek Green Beans | Pita Chips

PAN FAVORITES

serves 12-15/ 20-25

Add Dinner Rolls with butter, $1.50/pp

Spanakopita $55/$110
Spinach and feta cheese pie with a phyllo crust

Moussaka $80/$160
Layers of eggplant, potatoes, seasoned meat sauce topped with creamy Bechamel sauce.

Pastichio $75/$150
Greek style lasagna; layered noodles and seasoned ground beef, topped with creamy Bechamel sauce.

Spinach & Feta Lasagna $75/$150
A vegetarian alternative to the classic lasagna

Vegetarian Moussaka $75/$150
A vegetarian alternative to the classic Moussaka

SWEETS

serves 12-15/ 20-25

Baklava $50/$90
Filo layered with walnuts, butter and cinnamon soaked in honey, full tray or half tray.

Rice Pudding $40/$75
Greek-style rice pudding

Greek Cookies 2 dozen/ 4 dozen $48/$96
Koulourakia, Melomakarona & Kourabiedes

Baklava Cheesecake $95
Layers of baklava stuffed with cheesecake topped with powdered sugar.

DRINKS

Can Sodas & Bottled Water $2.50 ea
Coke, Diet Coke, Sprite, Coke Zero, GInger ale

Catering for all occasions

Big Greek Catering offers seamless service for every occasion—from simple drop-off to fully staffed experiences. Thoughtfully crafted menus, exceptional flavors, and effortless hosting. Scan the QR code to view menus and book your event.

SCAN ME

THE BIG GREEK CAFE *Catering*



301-943-7652 catering@biggreekcafe.com
@biggreekcatering biggreekcafe.com

APPETIZERS

Big Greek Dip & Chips feeds 10-12/20-25 — $32/$62
One Dip served with Pita chips.

Dip Trio feeds 15-20 — $70
Your choice of 3 Dips served with cucumbers, carrots, feta and pita chips.

Falafel 36 pieces — $62
Chickpea fritters served with tzatziki

Spanakopita 12 piece minimum — $2.00 ea
Phyllo triangles with spinach and feta

Tyropita 12 piece minimum — $2.00 ea
Phyllo triangles with greek cheeses

Dolmades Platter 36 pieces — $62
Grape leaves stuffed with rice and beef served with tzatziki

Vegetarian Dolmades Platter 36 pieces — $48
Grape leaves stuffed with rice and herbs with tzatziki

Keftedes 48 pieces — $65
Fried seasoned ground beef meatballs with tzatziki

Honey Bay Wings 24/48 pieces — $45/$90
Crispy wings tossed in baklava honey and old bay served with pita chips and tzatziki for dipping.

SIDES

serves 10-12/20-25

Greek Potatoes — $40/$65
roasted with olive oil, lemon, garlic and oregano

Greek Green Beans — $50/$90
with onions and garlic in tomato sauce

Orzo Pasta — $40/$75
in tomato sauce

Jasmine Rice — $35/$60

Roasted Vegetables — $50/$85
variety of seasonal vegetables

Garlic Green Beans — $45/$85
with onions, garlic and olive oil

Pita Chips — $25/$50

SKEWERS

10 skewer min. per

Marinated and grilled, choice of

Chicken	$5.25 ea
Pork	$5.25 ea
Shrimp	$7.25 ea
Beef	$7.25 ea

DIPS

Tzatziki, Hummus, Red Pepper Hummus, Feisty Feta, Melitzano Salata, Spicy Sundried Tomato Harrissa, Skordalia (Garlic dip)

SALADS

serves 10-12/serves 20-25

Big Greek — $45/$65
Fresh greens, tomato, red onion, red pepper, cucumber, feta, olives, capers and oregano. With Opa dressing.

Village — $60/$80
Cucumbers, tomatoes, red onions, red peppers, feta, capers, olives, pepperoncini and oregano, dressed in olive oil and red wine vinegar.

Chickpea — $45/$65
Cherry tomatoes, red onions, cucumbers, feta, parsley tossed in lemon vinaigrette.

Mediterranean Pasta — $45/$65
Orzo pasta, parsley, red onions, sundried tomatoes, olives and feta, tossed in Opa dressing.

Pearl Couscous — $45/$65
Cucumber, roasted red peppers, cherry tomatoes, shredded carrots and herbs tossed in lemon vinaigrette.

Roasted Vegetable — $45/$65
Seasonal roasted veggies with roasted chickpeas in a honey vinaigrette.

Honey Harrissa Chickpea — $45/$65
Roasted chickpeas with feta, spring onion and shredded carrot dressed in honey harrissa dressing.

Experience the Flavors of

GREECE

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GATHERINGS

10 person minimum
price is per person

Big Greek Pita & Bowl Bar — $24
Sliced gyro and grilled chicken. Toppings: onions, tomatoes, tzatziki, red pepper hummus & lettuce.
Base: Rice and Pita Bread. Add choice of extra dip $2/pp

Village Feast — $27
Sliced gyro, chicken skewers, pork skewers and bifteki, served with pita and tzatziki with either roast potatoes or rice. Add shrimp or beef $5/pp

Pita Box — $18
Pita sandwich served with hummus, pita chips, cookie and fruit salad. Choice of; Gyro, Pork, Chicken, Falafel. Add shrimp $5/pp

Salad Box — $20
Big Greek salad topped with Chicken, Gyro or Falafel, hummus cup, pita chips and fruit cup.
Add Shrimp or Salmon $5/pp

Mini Sandwich Tray 2 per person — $12.50
Choose from the following selections on knot rolls:
- Cranberry Chicken Salad, with lettuce, tomato and mayo
- Tuna Salad, with lettuce, tomato and mayo
- Italian & Fresh Mozzarella, with olive salad
- Ham & Cheddar, with lettuce, tomato, mayo
- Turkey & Havarti, with lettuce tomato mayo

Fruit Platter — $50
A variety of seasonal fruits.

*prices are subject to change