



Mediterranean Affair

Create your own menu with any combination of our delicious choices:

All Entrees Cooked Fresh Onsite:

Rotisserie Marinated Rosemary Leg of Lamb Or Whole Rotisserie Lamb

Boneless Leg of lamb marinated in a citrus rosemary, garlic and herb marinade, oven seared and slow roasted on our Rotisserie oven carved and served fresh onsite accompanied with a delightful mint sauce, tzatziki, hummus & Pita

Rotisserie Roasted Rosemary Lemon Chicken

Free-Range Chicken Marinated in a blend of lemon juice, garlic, olive oil, thyme, and rosemary then slow roasted to perfection to seal in the natural juices

All Entrees are sliced and served with chopped onions, tomatoes, lettuce and wrapped in delicious warm pita bread with tzatziki sauce & hummus

Side Dishes:

Rice Pilaf

Fluffy rice simmered in a flavorful broth with a mix of garden vegetables and perfectly seasoned

Couscous

Couscous, zucchini, green bell peppers, green onions, Italian parsley, Greek kalamata, olive oil, lemon juice, vinegar, herbs and spices

Taboule Salad

Fresh tomatoes, red onions, parsley, bulgar wheat, extra virgin olive oil, lemon juice, mint, tabil and salt make up this light and delicious salad

Greek Feta Cheese and Olive Salad

Crisp romaine and red tip lettuce mixed with cherry tomatoes, cucumber, green peppers, red onion, feta cheese & kalamata olives tossed in a Mediterranean style dressing



Appetizers:

Tzatziki

Plain, low fat, yogurt, fresh cucumber, red wine vinegar, fresh parsley, dill, extra virgin olive oil, granulated garlic, salt, and spices

Stuffed Grape Leaves

Rice, chick peas, parsley, cilantro, red pepper, tomato paste, extra virgin olive oil, lemon juice, salt, and rolled grape leaves

Hummus

Creamy puree of chickpeas and tahini (sesame seed paste) seasoned with lemon juice and garlic, and is served with pita bread

Spanakopita

Freshly chopped spinach and feta cheese wrapped in phyllo and baked until golden brown served warm

Baklava

layers of phyllo dough filled with honey, walnuts and pistachios combine to create this delicious variation of Greece's most famous pastry