



ziziki's
RESTAURANT
CATERING MENU

APPETIZERS & SALADS

- DOLMADES** (2 per person) 3
Grape leaves stuffed with seasoned rice and lightly topped with lemon, olive oil and herbs.
- ARTICHOKE DIP & PITA BREAD** A Greek hummus; made of artichokes, tahini and garlic. Topped with olive oil and served with grilled pita bread. 4
- SPANAKOPITA** (2 per person) 5
Thin layers of fillo dough brushed with sweet butter; layered with creamy spinach, sweet onions & Feta.
- MEDITERRANEAN SHRIMP** (2 per person) Large shrimp cooked with Grecian herbs and mixed with marinated onions, Feta cheese and Mary's sauce. Served chilled. This is a great presentation and one of our customer's favorite items. 6
- GREEK SALAD** Crisp romaine, field greens, tomatoes and cucumbers; topped with sweet onions, Kalamata olives and crumbled French Feta. 5
- MEDITERRANEAN SALAD** A traditional salad of Feta cheese, marinated Greek olives, cucumbers, tomatoes, roasted garlic and sweet onions. 5

SPECIALTIES

- GRILLED LAMB SOUVLAKI** Skewers of Australian "choice cut" leg of lamb medallions served on pita bread topped with red onions. 7
- GRILLED CHICKEN SOUVLAKI** Tender herbed chicken breast skewered and served on handmade pita bread and topped with sweet red onions. 7
- GREEK ISLAND CHICKEN** Grilled half breast of chicken seasoned with olive oil, fresh herbs and garlic. We recommend a Greek salad or our roasted new potatoes. 7
- RACK OF LAMB** (2 per person) Marinated with rosemary, garlic and Grecian herbs. We recommend a side of our garlic mashed potatoes. 10



ziziki's
RESTAURANT
CATERING MENU

ENTREES IN TRAYS Serves 9-15...or 8-10 hungry Greeks
(Place covered pan in a 375 degree oven for 20-25 minutes)

PASTICHIO The Greek Lasagna! Chopped lamb baked with tomatoes, onions and herbs, blended with macaroni pasta, Mozzarella and homemade béchamel sauce.	
Small (serves 9)	54
Large (serves 15)	84
MOUSAKA Grilled eggplant and seasoned lamb layered with herbed mashed potatoes; baked with Mozzarella and our homemade bechamel sauce.	
Small (serves 9)	54
Large (serves 15)	84
SPANKAOPITA Thin layers of fillo brushed with sweet butter; layered with creamy spinach, sweet onions and Feta cheese.	
Small (serves 9)	45
Large (serves 15)	75

SIDE ITEMS

SLOW ROASTED HERBED POTATOES	1.50
GRILLED ASPARAGUS	5
ZIZIKI BREAD (Serves 2) Requires baking. Handmade pita bread brushed with olive oil and topped with cheese and Greek herbs. Served with our signature Ziziki sauce.	
ZIZIKI SAUCE 1 jar of our signature yogurt based dressing.	6
ZIZIKI SPICES 1 Jar of our signature spices; great on lamb, fish & salads.	5

DESSERTS

YA YA KATINA'S BAKLAVA (2 per person) Individual diamonds of our homemade baklava. Thin layers of fillo dough layered with crushed walnuts and honey-cinnamon syrup.	3
BAKLAVA ICE CREAM CAKE (Serves 12) Homemade baklava layered with vanilla bean ice cream, crushed walnuts and honey-cinnamon syrup. Our specialty!	39