



CATERING MENU

Taverna offers a complete, well seasoned catering program that satisfies. Whether it's a full service banquet, lunch for the whole office, or just dinner with family and friends, we will work with you to coordinate every detail.

The party is here too! Taverna also offers a variety of private, dine-in opportunities for up to 150 guests.

CONTACT NAME

ADDRESS

PHONE

PAYMENT

EVENT DATE & TIME

GROUP SIZE & BUDGET

Pita Builder Meal

Build it your way with tender meats, veggies, feta cheese and traditional sauce. We also include a side salad and snack baklava to round out this fresh, easy meal!

Feeds 10 | Chicken, Steak, or traditional Gyro **\$135**

Souvlaki Skewers

Delight your hungry guests with something different and fun! Generous portions of skewered, seasoned meats or vegetables, grilled over an open flame.

\$6 BEEF \$4 CHICKEN \$4 VEGGIE

QUANTITY TO ORDER

Spreads

SML / LRG

Small 8 oz + 8 pitas or Large 24 oz + 20 pitas

Tzatziki 7 / 20
traditional blend of fresh yogurt and garlic

Tyrokefteri 7 / 20
a purée of feta, hot chili pepper and olive oil

Hummus 7 / 20
traditional chickpea, sesame tahini blend

Mezze 20
three 8oz spreads, vegetables, and 20 pita

More Pita! 5
spread it around with 10 additional pita flats

Dietary Preference • Vegetarian • Gluten Free
***Pan-Platter Servings** Half 12-15 / Full 25-30

Minimum of 10 guests per order • Additional serving options are available by request • Prices are subject to change • A delivery or set up fee may apply

Salads

*PLATTERS

Greek Salad 25 / 50
mixed greens, fresh vegetables, olives, feta cheese, lemon-oregano dressing

Caesar Salad
romaine, parmesan cheese, croutons, and caesar dressing

Field House
spinach, arugula, red onion, green apple, candied walnuts, gorgonzola cheese, red wine vinaigrette

Greek Classics

PER PIECE

Mini Turnovers 2
classic phyllo pastry, spinach, ricotta, feta

Falafel Balls 2
ground chickpea fritters fried golden brown

Zucchini Fritters 2
topped with parmesan and feta cheese

Greek Sampler 42
a dozen of each; Zucchini Fritters, Falafel Balls and Mini Turnovers

*PAN SERVE

Gyro Platter 35 / 70
sliced beef and lamb, hot off the rotisserie

Penne Pasta 35 / 70
tomato, parmesan, and spicy cream sauce

Lemon Potatoes 25 / 50

Mixed Veggies 25 / 50

Dessert

PER PEICE

Housemade Baklava 5
phyllo, pistachios, walnuts, honey, sugar

Dessert Sampler 30
a dozen of each; Baklava bites, Cheesecake bites, and three dozen Loukamades