

## SANDWICHES, PANINIS, PITA WRAP OPTIONS

ALL PITA WRAPS INCLUDE LETTUCE TOMATOES ONIONS  
AND TZATZIKI SPREAD

- GYRO PITA
- CHICKEN PITA
- PORK PITA
- LAMB PITA
- BEEF PITA
- FISH PITA
- VEGETARIAN PITA
- FALAFEL PITA

## ITALIAN SANDWICH

- OVEN ROASTED TURKEY BREAST AND SWISS CHEESE
- GRILLED CHICKEN FETA CHEESE, ROASTED PEPPERS, LETTUCE
- HAM AND CHEESE WITH LETTUCE TOMATO ONIONS



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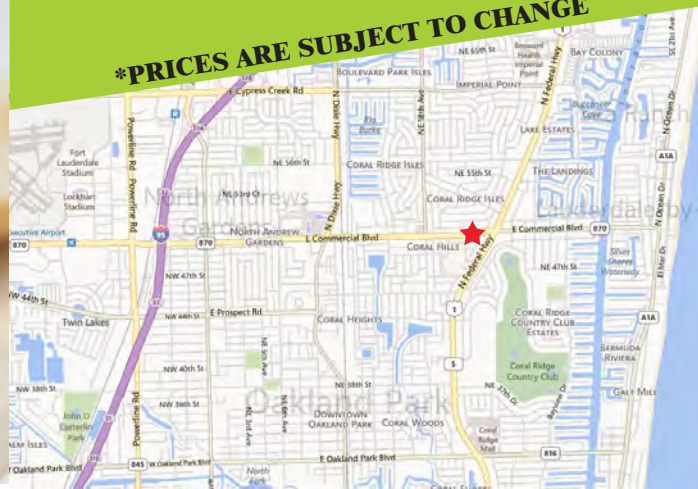
**15 PEOPLE MINIMUM ORDER**  
**72 Hours In Advance Notice For All Catering Needs**

**P 954 9004773**

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**\*PRICES ARE SUBJECT TO CHANGE**



# CATERING MENU

**LOCATED IN FORT LAUDERDALE**

1103 East Las Olas Boulevard  
Fort Lauderdale, FL 33301

[WWW.GREEKSPICEGRILL.COM](http://WWW.GREEKSPICEGRILL.COM)





## STARTERS

### SHRIMP SHOOTER COCKTAIL

Jumbo shrimp marinated in spicy bloody mary sauce.

### GRILLED OR FRIED CALAMARI

Marinated calamari served with evoo lemon dressing

### CRAB CAKES

Seared or grilled Maryland Crab Cakes, tartar or cocktail sauce

### GREEK SPANAKOPITA

Phyllo triangles filled with spinach, fresh herbs and feta cheese.

### SMOKED SALMON

Capers, sliced red onions, cream cheese, pita chips over a bed of mix greens.

### ASORTMENT OF GREEK DIPS

Combo of tzatziki, garlic dip, eggplant dip, carp roe dip, hummus.

### MOZZARELLA, BASIL & PEAR TOMATOE BRUSCHETTA

Served with roasted pine nuts pesto

### ANTIPASTI CROSTINI

Olives, julienne salami, sundried tomatoes on toasty baguette

### GREEK GOAT CHEESE CROSTINI

Toasted baguette topped with tangy Greek goat cheese drizzled with Roland Raspberry vinaigrette.

### CALAMATA OLIVE TAPENADE

With shredded feta cheese and roasted red pepper paste.

### MINI CAPRESE NAPOLEON

With fresh basil pesto on bamboo skewers.

### ANTIPASTO SKEWERS

Kaseri Greek cheese, Calamata olives, artichoke and salami cubes threaded on a skewer.

### DELUXE CHOICES OF INTERNATIONAL CHEESES

Greek Kaseri, French St Andre, Camembert, Brie, Goat Cheese, Port Salut, Dutch Gouda etc.

### DOLMADES

Fresh vine leaves stuffed with rice and fresh herbs served with tzatziki dip.

### MEZE MIX

Assorted fire grill vegetables, peppers and olives, herb marinated mozzarella, Greek Kefalogryer, and fresh cold cuts like salami, capicola, sopresata, pistachio mortadella, prosciutto served with sliced baguette.

## SALADS

### GREEK SALAD

Lettuce, tomatoes, Green house cucumbers, onions, peppers, feta cheese, Greek olives.

### ARTICHOKE AND HEART OF PALM SALAD

Extra virgin olive oil, fresh squeezed lemon, fresh parsley, fresh ground black pepper.

### BEEFSTEAK TOMATOES BUFFALO MOZZARELLA SALAD

Extra virgin olive oil, fresh basil, touch of oven dried oregano.

### BEET SALAD

Mix greens, roasted golden red beets, diced Greek cheese, fresh radishes, evoo.

### MEDITERRANEAN SALAD

Crisp romaine, roasted red pepper, Kalamata olives, radishes and crumbled feta finished with evoo.



## SEAFOOD SPECIALITES MP

- SHRIMP SOUVLAKI
- BAKED SHRIMP
- GRILLED GROUPE FILLET
- FISH SAGANAKI
- PAN SEARED SCALLOPS WITH CAPERS
- DILL POACHED ATLANTIC SALMON
- CHILLEAN SEABASS
- GRILLED OR BAKED SNAPPER FILLET
- PAN FRIED COD WITH GARLIC DIP

## 100% GREEK CUISINE

### BEEF TENDERLOIN SOUVLAKI

Skewered beef tips cooked Greek style.

### PORK TENDERLOIN SOUVLAKI

Skewered pork tips cooked Greek style.

### LAMB TENDERLOIN SOUVLAKI

Skewered lamb tips cooked Greek style

### CHICKEN TENDERLOIN SOUVLAKI

Skewered chicken tips cooked Greek style.

### GREEK STYLE MARINATED LEG OF LAMB

Served with Greek lemon potatoes.

### LAMB CHOPS

Based on 3 chops per person

### ROAST PORK TENDERLOIN

Cooked to perfection and served with tzatziki dip.

### CHICKEN APHRODITE

Stuffed with fresh spinach, feta cheese finished with lemon butter dill sauce.

### GREEK MEATBALLS

Ground beef, fresh garden herbs, eggs, finished in the oven served over a bed of marinara.

### MOUSAKA FULL TRAY FEEDS 18 FOR \$150.00

Layers of roasted eggplant, potatoes, ground beef topped with béchamel sauce.

### PASTICIO FULL TRAY FEEDS 18 FOR \$150.00

"Greek Lasagna" with seasoned ground beef, covered with butter pasta topped with béchamel sauce.

