

## **Mediterranean Feast**

**Family Style Catering | Serves 12 Guests**

### **Sharables & Appetizers**

#### **Baba Ganoush Trio | \$120**

Smoky roasted eggplant dip with whipped tahini, pomegranate seeds, and olive oil. Served with warm flatbreads.

#### **Spanakopita Bites | \$140**

Mini phyllo triangles filled with spinach, feta, and fresh herbs, baked until golden.

#### **Mediterranean Mezze Board | \$150**

Marinated olives, roasted red peppers, artichokes, sundried tomatoes, and stuffed grape leaves.

#### **Falafel Sliders | \$135**

Crispy chickpea patties, tzatziki drizzle, and pickled onions, served on mini pita rounds.

### **Sides**

#### **Lemon Herb Couscous | \$90**

Fluffy couscous tossed with fresh herbs, toasted almonds, and a zesty lemon dressing.

#### **Greek Village Salad | \$95**

Ripe tomatoes, cucumbers, red onion, Kalamata olives, and feta with oregano and olive oil.

#### **Roasted Mediterranean Veggies | \$110**

Zucchini, eggplant, bell peppers, and red onion, drizzled with garlic and herb oil.

#### **Orzo with Sun-Dried Tomatoes & Spinach | \$100**

Light, nutty orzo pasta tossed with spinach, sun-dried tomatoes, and a hint of garlic.

### **Proteins**

#### **Lamb Kofta Skewers | \$250**

Spiced ground lamb skewers served with a cooling yogurt-mint sauce.

**Grilled Lemon Herb Chicken | \$220**

Marinated chicken thighs with fresh lemon, oregano, and garlic.

**Whole Branzino | \$300**

Oven-roasted whole branzino, served with a lemon and herb sauce.

**Mediterranean Stuffed Eggplant | \$200**

Roasted eggplant halves stuffed with quinoa, chickpeas, pine nuts, and herbs, finished with a tahini drizzle.

**Ordering Information**

- Pricing: All prices are per platter serving 12 guests.
- Taxes: 13% HST will be applied to all orders.
- Service: An 18% service charge is applicable to the total.