

Appetizers

	Small Tray	Large Tray
Hummus	\$40	\$70
Chick-pea puree with tahina sauce, garlic and lemon juice Served with pita bread.		
Tiropita	\$40	\$70
Folded phyllo dough stuffed with ricotta and feta cheeses and our special blend of spices.		
Spanakopita	\$40	\$70
Folded phyllo dough stuffed with ricotta and feta cheeses spinach, onions and our special blend of spices.		
Dolmades	\$40	\$70
Our own special seasoned rice rolled into our signature grape leaves.		
Grapevine Platter	\$65	\$105
Hummus, spanakopita, tiropita dolmades, feta cheese and Kalamata olives.		
Mozzarella Sticks	\$45	\$75
Fried golden and served with marinara sauce.		

Medium Tray

Fresh Veggie Tray	\$75
A medley of fresh vegetables surrounding our famous tzatziki sauce or Ranch dressing	
Fresh Fruit Tray	\$95
A medley of in season fruits	
Cheese and Crackers Tray	\$100
Assorted cheeses and crackers	

Salads

Garden Salad	\$35	\$50
Greek Salad	\$45	\$65
Lettuce, carrots, cabbage, cucumbers, tomatoes, onions, Kalamata olives, pepperoncini, and feta cheese.		
Antipasto Salad	\$45	\$65
Fresh vegetables, Kalamata olives, pepperoncini, celery, anchovies, Genoa salami, cheese, and pepperoni.		

Italian Entrees

	Half Pan	Full Pan
Baked Lasagna	\$55	\$85
Lasagna pasta layered with meat sauce, sausage, ricotta cheese and topped with mozzarella cheese.		
Baked Manicotti	\$55	\$85
Stuffed with ricotta and parmesan cheese, topped with our marinara sauce, and baked with mozzarella cheese.		
Baked Spaghetti	\$45	\$70
Served with a choice of meat or marinara sauce. Ziti and angel hair pasta are also available.		
Aphrodite Spaghetti	\$55	\$85
Spaghetti topped with our marinara sauce, feta cheese and our special blend of spices, baked with mozzarella cheese.		
Chef Michael's	\$55	\$85
Spaghetti oven baked with meat sauce, homemade meatballs, Italian sausage, pepperoni, and mushrooms topped with mozzarella cheese.		
Eggplant Parmigiana	\$55	\$85
Lightly breaded eggplant slices over spaghetti and topped with marinara sauce and mozzarella cheese.		
Jumbo Stuffed Shells	\$55	\$85
Stuffed with ricotta and parmesan cheese, topped with our marinara sauce, and baked with mozzarella cheese.		
Baked Vegetable Spaghetti	\$55	\$85
Spaghetti topped with our marinara sauce, grilled onions, green peppers, mushrooms and baked with mozzarella cheese.		
Penne Ala Vodka	\$60	\$100
Penne pasta tossed in a vodka cream sauce with spinach & grilled chicken.		
Fettuccini Alfredo	\$60	\$100
Topped with our homemade Alfredo sauce, broccoli, and grilled chicken		

Greek Entrees

	Half Pan	Full Pan
Moussaka	\$55	\$90
A baked casserole layered with eggplant, zucchini, potatoes topped with meat and béchamel sauce.		
Pastitsio	\$55	\$90
A baked casserole layered with macaroni pasta, a special blend of spices in our meat sauce, and topped with béchamel sauce.		
Chicken or Pork Souvlaki	\$60	\$100
Marinated Chicken or Pork grilled with onions, peppers and served over rice pilaf.		

Chicken Entrees

	Half Pan	Full Pan
Chicken Parmigiana	\$55	\$85
Lightly breaded chicken breasts oven baked with our own marinara sauce over spaghetti and topped with mozzarella cheese.		
Mother Mary's	\$55	\$85
Grilled chicken baked with olive oil and garlic. Topped with feta and mozzarella cheese. Served over spaghetti.		
Chicken Marsala	\$65	\$100
Grilled chicken breasts sautéed with Marsala wine sauce and fresh mushrooms, served over penne pasta.		
Chicken Picatta	\$65	\$100
Fresh chicken sautéed with lemon, white wine, garlic, capers and artichoke hearts., served over penne pasta.		

Sides and Extras

	Half Pan	Full Pan
Rice Pilaf Our special blend of seasonings over long grained rice.	\$35	\$55
Meatballs Served in our homemade zesty marinara sauce.	\$55	\$100
Italian Sausage Served with grilled onions and green peppers in our homemade zesty marinara sauce.	\$55	\$100
	(16 oz)	(32 oz)
Meat Sauce	\$11.00	\$14.50
Marinara Sauce	\$11.00	\$14.50
Italian Wedding Soup Tomato based soup with Acini de pepe pasta, spinach, meatballs, and carrots.	\$12.00	\$15.00
Avagalemino Soup Orzo pasta, carrots, celery, and chicken in a lemon pepper broth.	\$12.00	\$15.00
Grecian Vinaigrette	\$12.00	\$15.00
Spice & Oil Mix Our special blend of herbs and spices mixed with olive oil. A perfect match with our homemade rolls.	\$13.00	\$16.00
Homemade Rolls	\$10.99/Dozen	

Mother Mary's Desserts

	Small Tray	Large Tray
Baklava Phyllo dough layered with honey, cinnamon, sugar, and walnuts.	\$40	\$60
Tiramisu Mascarpone cheese, chocolate and lady fingers soaked in espresso and Kahlua.	\$45	\$65
Galaktoboureko Phyllo dough stuffed with light cream custard, served warm, Topped with honey	\$45	\$65
Assorted Desserts	\$50	\$70

Wine & Beer “to go” also available!

Also Available

- Disposable Serving Utensils **\$2.50 each**
please request the appropriate number for your order
- Napkins, Plastic ware, Plates, Butter **\$6.00/ per 10**
please request the appropriate number for your order
- Non-Disposable Chafing Dish with fuel cell/s **\$25.00 plus deposit**
- Disposable Chafing Dish with fuel cell/s **\$20.00**
- Professional Servers and Bartenders **Varies**
- Table Covers **Varies**
- Many other rentals available
- Delivery Fee **Varies**
- Service fees may apply based on order details or Special dietary requirements.

24-hour notice needed for most orders

***Menu Prices are subject to change**

***Gluten Free, Vegan and other special dietary items available. Please inquire about items not listed on this menu.**

Our Banquet Facilities and Private Rooms are available for special functions. Please call and speak with an event coordinator today!

Catering & Delivery Menu

Let us Cater Your Next Event!



Proudly owned and operated by the Trak Family.

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