GLOBAL CATERING COLLECTION

Greek

Food selections

A flexible menu for weddings, corporate gatherings and private celebrations.

APPETIZERS

Spanakopita

Spinach and feta phyllo triangles

Tzatziki and pita

Cucumber-yogurt dip with pita

Dolmades

Rice and herb-stuffed grape leaves

Keftedes

Herbed beef meatballs

MAIN DISHES

Chicken souvlaki

Lemon-oregano chicken skewers

Pastitsio

Beef pasta bake with bechamel

Lamb kleftiko

Slow-roasted lamb with herbs

Gemista

Rice and herb-stuffed tomatoes and peppers

SIDES & ACCOMPANIMENTS

Lemon potatoes

Roasted potatoes with oregano

Greek salad

Tomato, cucumber, feta and olives

Rice pilaf

Lemon and herb rice

Roasted vegetables

Zucchini, eggplant and peppers

DESSERTS

Baklava

Nut-filled phyllo with honey syrup

Galaktoboureko

Custard-filled phyllo squares

Portokalopita

Orange syrup cake

Greek yogurt cups

Yogurt with honey and walnuts

CUSTOMIZE YOUR MENU

Choose dishes to suit your event. Spice levels and recipe adaptations can be discussed. Confirm ingredients and allergens before ordering; vegetarian dishes may require separate preparation. Regional recipes vary.

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Suggested DFW catering prices

PROPOSED FOOD-ONLY PACKAGES | 25-GUEST MINIMUM

Classic — $26 / guest

Chicken souvlaki + Lemon potatoes + Greek salad

Signature — $37 / guest

Spanakopita + Chicken souvlaki + Pastitsio + Lemon potatoes + Greek salad + Baklava

Celebration — $51 / guest

Tzatziki and pita + Pastitsio + Lamb kleftiko + Greek salad + Rice pilaf + Galaktoboureko

FOOD SUBTOTALS

PACKAGE	25 GUESTS	50 GUESTS	100 GUESTS
Classic	$650	$1,300	$2,600
Signature	$925	$1,850	$3,700
Celebration	$1,275	$2,550	$5,100

OPTIONAL ADDITIONS

Any listed appetizer: +$6 per guest (2 small pieces or one 2-oz dip/salad portion). Any listed side: +$4 per guest (one 3-4 oz portion). Any listed dessert: +$5 per guest (one mini portion). Apply additions to the full guest count; main-dish substitutions require a revised quote.

WHAT THE PRICES COVER

Prepared food in disposable catering pans. Plan 6-7 oz combined cooked protein per guest, shared across included mains, plus sides; rice/noodle mains use an equivalent meal portion. Extras are portioned as stated above.

Delivery, setup, staff, live cooking, chafers, tableware, rentals, beverages, tax and gratuity are excluded. Totals are food subtotals only. Prices are proposed estimates, subject to ingredient costs, availability and final written confirmation.