

Catering Menu - 10 person minimum

Family Style - \$ 19 per person + tax

Served with warm pita bread, house greek salad, rice & briami vegetables

Choose 1 starter (Add 2nd starter +\$ 2):

Gyros

Sliced beef, topped with tomatos & onions

Loukanika

Greek sausage, flavorful pork sausage

Spanakopita V

Spinach, onion, Feta & ricotta cheese, eggs, baked in phyllo dough

Biftekia

Ground sirloin, onion, garlic, mint, parsley & spices

Falafel

Garbonzo beans, fresh parsley, onions, herbs & spices. Fried in canola oil

Dolmades

Stuffed grape leaves with rice, ground beef & herbs

Choose 2 entrees:

Lamb Souvlaki Beef Souvlaki Chicken Souvlaki

Moussaka

Layers of eggplant, zucchini, ground sirloin, potatoes & topped with bechamel sauace

Pastitsio

Pasta, ground sirloin topped with bechamel sauce (greek lasagna)

Tri-tip *

Baked with herbs. celery & carrots.

Vegetarian Moussaka

Layers of eggplant, zucchini, tomatoes, onion sauce, potatoes & topped with bechamel sauce

Greek lemon chicken*

Baked with lemon and oregano

Salmon or shrimp (+ \$5/per person)

Freshly cut salmon or freshly skewered shrimp

Choose up to 3 dips:

Tzatziki

Grated cucumber in yogurt garlic Eggplant, tahini, garbanzo, sauce, herbs & spices

Hummus

Garbanzo beans blended with lemon juice, garlic & olive oil

Skordalia

Fresh garlic with potato, olive oil & vinegar

Extras:

Serving utensils (flat rate) - \$ 10

Baba Ghanouge

lemon juice & garlic

Tabouli

Parsley, tomatoes, red onion, cracked wheat, mint & lemon juice

Tirokafteri

Ricotta & Feta cheese blended with Jalapeño, olive oil & herbs

Feta and Olives

Feta Cheese & Olives dressed with olive oil & oregano

Taramosalada

Red caviar whipped with bread, olive oil & lemon juice

Agape Sauce

Kalamata olives blended with mayo olive oil, garlics & herbs.

Plates & plastic ware

-\$.75/per person

Assorted fruit -

Drinks

\$3/per person (orangina, coke, diet coke, root beer, assorted snapple, gingerale)

- \$ 2.50/per person

Dessert

Baklava or assorted dessert* - \$3/per person

Chafing Dishes

(drop off & pick up Same day) - \$25/each

10% delivery charge up to 5 miles \bigvee Vegetarian options

* Request orders 48 hours in adavnce

or depending on availability Phone: (408) 739-3354 Fax: (408) 739-3356 Email: eat@agapegrill.com



Pita Wraps Catering Menu 10 person minimum - Served Family Style

\$16 per person + tax

Served with house greek salad or assorted fruit or fresh cut fries or half and half

Gyro

Thin slices of beef, tomatoes, red onions & topped with tazatziki sauce

Falafel V

Falafel, tomatoes, cucumbers red onions & topped with tahini sauce

Fish Tikka

Filet of swordfish, tomatoes, red onions & topped with tazatziki sauce

Lamb Tikka

Cubes of lamb, tomatoes, red onions & topped with tazatziki sauce

Chicken Tikka

Cubes of chicken, tomatoes, red onions & topped with tazatziki sauce

Beef Kebab

Cubes of beef, tomatoes, red onions & topped with tazatziki sauce

Kefta Kebab

Choice sirloin ground beef, tomatoes, red onions & topped with tazatziki sauce

Agape Vegetarian \7

Grilled eggplant, tomatoes, red onions, grilled onions, red & green bell pepper, topped with feta and pesto basil sauce

Agape Arnaki

Grilled thinly sliced lamb, tomatoes, red onions, grilled onions, red & green bell pepper, topped with feta and tzatziki sauce

Agape Chicken

Grilled slices of chicken breast, tomatoes, red onions, grilled onions, red & green bell pepper, topped with feta and tzatziki sauce

Extras:

Assorted fruit - \$3/per person

Plates & plastic ware - \$.75/per person

Drinks

(orangina, coke, diet coke, root beer, assorted snapple, gingerale)
- \$ 2.50/per person

Dessert

Baklava or assorted dessert*
- \$ 3/per person

10% delivery charge up to 5 miles Vegetarian options

* Request orders 48 hours in adavnce

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Appetizer Catering Menu 10 person minimum - Family Style

\$15 per person + tax

Served with warm pita bread

Choose 2 starter (Add 3rd starter +\$ 2.50):

Gyros

Sliced beef, topped with tomatos & onions

Loukanika

Greek sausage, flavorful pork sausage

Chicken Souvlaki

Cubes of marinated chicken, skewered & broiled.

Spanakopita

Spinach, onion, Feta & ricotta cheese, eggs, baked in phyllo dough

Biftekia

Ground sirloin, onion, garlic, mint, parsley & spices

Garbonzo beans, fresh parsley, onions, herbs & spices. fried in canola oil

Dolmades

Stuffed grape leaves with rice, ground beef & herbs

Choose to 2 dips: \lor

Tzatziki

Grated cucumber in yogurt garlic sauce, herbs & spices

Hummus

Garbonzo beans blended with lemon juice, garlic & olive oil

Skordalia

Fresh garlic with potatoes, olive oil & vinegar

Baba Ghanouge

Eggplant, tahini, garbonzo, lemon juice & garlic

Tabouli

Parsley, tomatoes, red onion, cracked wheat, mint & lemon juice

Tirokafteri

Ricotta & Feta cheese blended with Jalapeño, olive oil & herbs

Feta and Olives

Feta Cheese & Olives dressed with olive oil & oregano

Taramosalada

Red caviar whipped with bread, olive oil & lemon juice

Agape Sauce

Kalamata olives blended with mayo olive oil, garlics & herbs.

Extras:

Serving utensils (flat rate) - \$ 10

Plates & plasticware

- \$.75/per person

Assorted fruit -

Drinks

\$3/per person (orangina, coke, diet coke, root beer, assorted snapple, gingerale)

- \$ 2.50/per person

Dessert

Baklava or assorted dessert* -\$3/per person

Chafing Dishes-

(drop off & pick up Same day) - \$25/each

10% delivery charge up to 5 miles \bigvee Vegetarian options

* Request orders 48 hours in adavnce

or depending on availability

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