



MARKET & HEARTH INSPIRED MEDITERRANEAN MEDITERRANEAN



www.atxchefs.com



OPTIONAL MEZZE

Choose 3 | \$25 per person

Stuffed Pickled Cherry Peppers (GF)

filled with cheese, & proscuitto, olive oil & basil finished.

Caprese or Greek Skewers (VG, DF)

cucumber, olives & feta or basil, tomato, mozzarella, finished with garlic olive oil.

Prosciutto Wrapped Figs with Gorgonzola (GF)

Sweet figs stuffed with creamy gorgonzola & wrapped in savory ham, drizzled with honey.

Falafel (V, VG, DF)

Crispy, fluffy fried chickpea, onion, and heb fritters.

All dinners include: Tzatziki, Pita, and Olives



PLATED, FAMILY-STYLE, AND BUFFET

Starters

(Choose 1)

Caprese or Greek Skewers (VG, DF)

cucumber, olives & feta or basil, tomato, mozzarella, finished with garlic olive oil.

Halloumi Saganaki (VG)

Pan-seared halloumi with fresh lemon, honey, and mint.

Prosciutto Wrapped Figs with Gorgonzola (GF)

Sweet-savory starter of figs, ham & blue cheese.

Horiatiki Salata (VG, GF)

Traditional Greek salad, cucumber, tomato, olives, feta.





(Add additional proteins + \$15 per person)

Keftedes

lamb & beef meatballs with herbs, garlic & onion.

Paprika Zatar Petite Filet (DF)

Petite beef filet seasoned with zataar & pan seared.

Seared Yellow Chicken Souvlaki (GF)

Marinated in lemon, yogurt, turmeric and herbs.

Portobello Mushroom Steaks (VG, V, GF, DF)

Roasted, balsamic marinated portobellos with garlic and olive oil.

All dinners include: Tzatziki, Pita, and Olives



Yellow Rice with Parsley & Lemon (GF, V, VG, DF)

Fragrant golden rice with fresh herbs & citrus.

Roasted Zucchini, Tomato & Eggplant (GF, V, VG, DF)

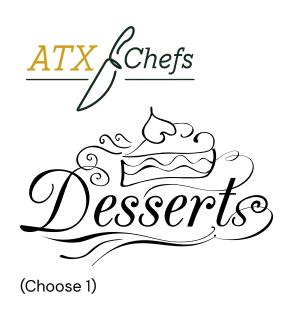
Roasted Mediterranean vegetables with olive oil & herbs.

Lemon Roasted Potatoes (GF, V, VG, DF)

Crisp, citrus-infused potatoes with oregano & garlic.







Greek Honey Cake with Ice Cream (VG)

Warm honey-soaked spiced cake with vanilla ice cream.

Olive Oil Cake (GF, DF)

Almond-flour cake with almond whipped cream, grapefruit supremes & mint.



