



CATERING BROCHURE

Welcome!

Thank you for considering Café Athena catering services for your upcoming special event. We specialize in the art of Greek and Eastern Mediterranean cuisine and excellent service.

This menu is your introduction to everything that our catering department has to offer; a unique variety of dining at a great value. Take a look at the plentiful choices you have for hors d'oeuvres, salads, entrees and desserts. You will find a delicious array of culinary delights, including vegetarian and low-fat selections for special diets.

We pride ourselves in being small enough to care yet large enough to cater all of your needs. No matter what your needs are, from office luncheons to weddings, your guests will love the tasty and colorful dishes you serve them. Best of all you will have confidence in our experienced team of friendly staff and in our Mediterranean food that is second to none.

Our authentic selections have enchanted San Diegans since 1990, and we are still growing. We look forward to serving you, until then, Happy Planning!

PRIX FIXE BUFFET MENU

Available for off-premise catering only and recommended for office lunches or dinners

Minimum Order: 10 People

These menus are samples. You may customize them by adding items from the a la carte menu or remove what you don't need.

19.95 per person

All menus include plates, napkins, cutlery and serving utensils.

Alpha

Hummus with Pita Bread
Spanakopita Rolls
Greek Salad (House Vinaigrette on Side)
Chicken Souvlaki
Rice Pilaf
Tzatziki Sauce

Beta

Hummus with Pita Bread
Spanakopita Rolls
Greek Salad (House Vinaigrette on Side)
Gyros, Pita Bread and Tzatziki Sauce

Gamma

(Need 24-hour notice)

Hummus with Pita Bread
Spanakopita Rolls
Greek Salad (House Vinaigrette on Side)
Dolmades
Chicken Riganato, Roasted Lemon Potatoes and Garlic Aioli Sauce

Delta

(Vegetarian)

Spanakopita Rolls
Horiatiki "Greek Villager" Salad (Tossed with House Vinaigrette)
Lentil Pilaf
Grilled Veggies with Skordalia Sauce
Pita Bread
Spinach Pastitsio

A LA CARTE MENU

Customized to meet your needs at home or office

COLD APPETIZERS

Pita is not included with the spreads

We recommend you order 3-4 Pita rounds for each lb. of spread

BABA GHANNOUJ *Vg GF* 17.5 per Lb.

Char-broiled eggplant seasoned with garlic, parsley, lemon juice, pomegranate and sesame sauce. (One Lb. serves 6-10)

HUMMUS *Vg GF* 12 per Lb.

A spread of Garbanzo beans, garlic, lemon juice and sesame sauce. Garnished with kosher pickles, cumin and paprika. (One Lb. serves 6-10)

FETA MEZES *Vt GF* 16.5 per Lb.

A spread of imported feta cheese "Valbresso" sheep's milk, fresh basil, mint, garlic, Roma tomatoes, Balsamic vinegar and E.V.O.O. (One Lb. serves 6-10)

MARINATED ARTICHOKEs *Vg GF* 16.5 per Lb.

Artichoke hearts with garlic-lemon-olive oil marinade.

SKORDALIA *Vg GF* 11.5 per Lb.

A tangy spread of potato and garlic blended with cilantro. (One Lb. serves 6-10)

SPANAKI LEMONATO *Vg GF* 15.5 per Lb.

A refreshing blend of spinach, cilantro, garlic and olive oil. Served with lemon wedges. (One Lb. serves 6-10)

TZATZIKI *Vt GF* 12 per Lb.

The most popular Greek dip/spread. Combines Kefir cheese with cucumber, garlic and dill weed. (One Lb. serves 6-10)

YALANDJI *Vg GF* 14 per dozen

Grape leaves filled with rice, tomatoes, sweet peppers and selected herbs.

Vt = Vegetarian • Vg = Vegan • GF = Gluten Free

PARTY PLATTERS

CRUDITE DISPLAY *Vt GF* Small 48 • Large 84

A colorful variety of fresh vegetables; broccoli, carrots, mushrooms, celery, cucumbers and cherry tomatoes. Served with Tzatziki dip.
(Small tray serves 20-40 • Large tray serves 40-60)

DRY SNACKS TRAY *Vt* Small 40 • Large 70

A selection of crackers and sliced Baguette and olive bread.
(Small tray serves 20-40 • Large tray serves 40-60)

FRUIT PLATTER *Vg GF* Small 60 • Large 105

A selection of seasonal fruits. (Available only: March-October)
(Small tray serves 20-40 • Large tray serves 40-60)

INTERNATIONAL CHEESE SELECTION *Vt* Small 64 • Large 112

A tray of a variety of cheeses; Feta, Swiss, pepper-jack, cheddar and Mozzarella. We include Gorgonzola cheese upon request only.
(Small tray serves 20-40 • Large tray serves 40-60)

HOT APPETIZERS

BOUREKIA 2.65 per roll

Rolls of Filo pastry filled with lean ground leg of lamb, onion and regional spices. Sprinkled with powdered sugar.

DOLMADES *GF* 15.5 per dozen

Grape leaves stuffed with ground beef, rice and selected herbs. Braised in a lamb-citrus sauce.

FALAFEL *Vg* 14 per dozen

Patties of blended ground Garbanzo and Fava beans with herbs and regional spices; flash fried. (Enhance the taste by adding Tahini or Tzatziki sauce - 1/2 Lb. per dozen recommended)

FASSOULIA *Vg GF* 15 per Lb.

Fava beans marinated with garlic, lemon juice and olive oil. Topped with tomatoes, scallions and cumin. (One pound serves 3-5)

KEFTEDES *GF* 20.5 per dozen

Seasoned and broiled meatballs of ground beef with herbs and regional spices. Topped with our Scorpio "tomato-herb" sauce.

SALMON DOLMAS GF 21.5 per dozen

Marinated Salmon fillets. Wrapped in grape leaves and broiled. Served with Skordalia sauce on the side.

SPANAKOPITA Vt 2.30 per roll • 2.50 per triangle

A tasty blend of spinach, onion, Feta cheese, eggs and basil in flaky Filo pastry.

SALADS

GREEK SALAD (Bulk • Minimum 10) Vt GF 3.35 per person

Crisp lettuce, tomatoes, cucumbers, red onion, Feta cheese and Kalamata olives. Served with our Grecian vinaigrette dressing on the side.

HORIATIKI Vt GF 15.75 per Lb.

A traditional "Greek villager" salad of tomatoes, Mediterranean cucumbers, red and green pepper, red onion, Feta Cheese and Kalamata olives. Tossed in our Grecian vinaigrette dressing. (One pound serves 3-4)

MEDITERRANEAN Vt GF (Bulk • Minimum 10) 3.60 per person

Spring greens, sun-dried tomatoes, walnuts and Gorgonzola cheese. Served with white Balsamic-pear vinaigrette dressing.

TABULEH Vg 14.75 per Lb.

Parsley, Bulgur wheat, tomatoes, onion, mint and regional spices. Marinated in lemon juice and extra virgin olive oil. (One pound serves 3-4)

MAIN COURSES

Meat

BEEF SOUVLAKI GF 12 per skewer

Marinated chunks of sirloin, skewered and broiled over open flame.

GYROS (Pita and Tzatziki are not included) 18.5 per Lb.

Slices of seasoned beef and lamb mixture. Broiled on the rotisserie.
(One pound serves 4-8)

We recommend ordering 3-4 rounds of Pita bread and .5 lb. of Tzatziki sauce per 1 lb. of Gyros.

KEFTA PATTIES GF 3.5 each

A Middle Eastern favorite! Seasoned ground beef with parsley and regional spices. Broiled and topped with our Scorpio "tomato-herb" sauce.

MOUSSAKA half pan 66 - full pan 132

Layers of eggplant, zucchini and seasoned ground lamb. Topped with Bechamel sauce and Vlahotyri cheese. (One full pan serves 25-40)

PAPOUTSAKIA *GF* 18 per pound

Italian eggplant filled with seasoned ground leg of lamb, onion and regional spices. Topped with tomato sauce, Feta cheese and fresh basil. (One pound serves 2-4)

Chicken

CHICKEN COUSCOUS (Minimum 6 orders) 20 per order

A traditional Moorish dish with a Greek touch. Braised chicken breasts with carrots and zucchini. Served with raisin couscous and Harissa "mildly spicy" sauce. (1 order serves 1-3 people)

RIGANATO *GF* half pan 46 - full pan 92

Whole fresh chicken cut in pieces and marinated in lemon juice, olive oil, oregano, and a hint of garlic. Roasted and served with lemon potatoes and garlic aioli sauce. (Full pan serves 8-12)

CHICKEN BREAST *GF* 5.70 - CHICKEN SOUVLAKI (on skewer) *GF* 5.90

Tender marinated breast meat, broiled over open flame.

Fish

HELLENIC SALMON *GF* half 99 - full pan 198

Marinated and baked salmon filets. Served with Skordalia sauce on the side. (There are 48 small filets in a full pan)

Vegetarian

RATATOUILLE *Vg GF* 11.75 per Lb.

"Greek Briami" A piping hot casserole of garden-fresh vegetables. Braised with Herbs de Provence and our tomato sauce. (One pound serves 3-5)

GRILLED VEGETABLES *Vg GF* (Minimum 6 orders) 8 per order

Marinated eggplant, zucchini, yellow squash and sweet red pepper roasted over open flame. Served with Skordalia sauce.

IMAM BAYALDI *Vg GF* 16 per Lb.

Italian eggplant stuffed with raisins, walnuts, tomatoes, garlic, onion and cilantro. Baked with our tomato sauce. (One pound serves 2-3)

SPINACH PASTITSIO V half 56 – full Pan 112

A baked casserole of spinach, garlic, cilantro and Penne pasta with Pesto. Topped with our creamy Béchamel sauce and Vlahotyri cheese. (One full pan serves 25-40)

SIDES

CHICKEN BREASTS (Minimum 5 orders) GF 5.70 each

Marinated and broiled over open flame. Please specify whole or sliced.

COUSCOUS 8.25 per Lb.

With raisins, onion, cumin and chicken base. (One pound serves 4-6)

FETA CHEESE *sheep's milk* Vt GF (Please specify crumbled or block)

Bulgarian Zergut 11 per Lb. • French Valbreso 15 per Lb.

GARLIC AIOLI SAUCE Vg GF 9.5 per Lb.

A creamy blend of fresh garlic, lemon juice and soy-bean oil. Recommended as a compliment for grilled chicken.

RED PEPPER AIOLI SAUCE GF 9.5 per Lb.

Sweet red pepper with mayo and a touch of cayenne. Recommended as a compliment for roasted potatoes.

KALAMATA OLIVES Vg GF 15 per Lb.

ROSEMARY POTATOES Vg GF 8.25 per Lb.

Oven roasted new red potatoes with fresh rosemary, garlic and olive oil. (one pound serves 4-6)

LENTIL-WHEAT PILAF Vg 8 per Lb.

Lentils, Bulgur, olive oil, cumin and caramelized onion. (One pound serves 4-6)

PITA BREAD Vt 1.1 per round

(Please specify: Greek or Pocket Vg • whole or cut • cold or toasted)

RICE PILAF Vg GF 6.75 per Lb.

Long grain rice with fresh vegetable base. (One pound serves 4-6)

TAHINI Vg GF 11 per Lb.

A sauce made of sesame paste blended with lemon juice and garlic. Great with Falafel. (One pound serves 15-20)

DESSERTS

BAKLAVA *Vt* 5 per order

A filling of walnuts, cinnamon and cloves. Layered between sheets of flaky Filo pastry. Topped with our light rose-water syrup.

GALACTO-BOUREKO *Vt* 1.9 per roll

Delicate rolls of Filo pastry filled with light custard and fresh orange zest. Topped with our light rose-water syrup. Served warm.

RIZZOGALO *Vt GF* 9.5 per Lb.

Rice pudding flavored with vanilla. Garnished with raisins and cinnamon. (One pound serves 3-5)

BEVERAGES

Please ask our catering sales representative about your favorite beverage such as juices and bottled iced tea

BOTTLED WATER

S. Pellegrino sparkling mineral water 16 oz 3.25 per bottle

Natural spring 14 oz 1.1 per bottle

COFFEE (Minimum 35 people)

Starbucks regular or decaf - including condiments and paper cups 4 per person (Requires electric percolators)

SOFT DRINK (including ice and cups)

2-liter bottle 8.5 • Can 2

DISPOSABLE SUPPLIES

PLATES | NAPKINS | PLASTIC FORKS & KNIVES 1 per set

9" SERVING SPOONS 2.5

9" SERVING TONGS 3.5

CAFÉ ATHENA EQUIPMENT RENTALS

BREAD BASKET Small 2.5 • Large 5

CHAFING DISH - 8 Qt. Economy 20 • Standard 30

BOWL 5

COFFEE PERCOLATOR (55 cups, requires electrical outlet) 35

STAINLESS STEEL SERVING UTENSILS (Tongs, Spoons & Spatulas) 3

STAINLESS STEEL TRAY (any size) 7

ICE CHEST 54 Qt. 15

THIRD PARTY RENTALS

Our staff will be more than happy to assist you with any of your rental needs. We will provide you with an estimate on party equipment rentals from glassware and silverware to tables and chairs. We can coordinate all the necessary arrangements.

SPECIAL DIET NEEDS

Not all ingredients are listed in descriptions on this menu. Please contact one of our sales experts about ingredients that may be related to food allergies, gluten sensitivity or other dietary concerns that you may have.

SERVICE

- 1- Servers, bartenders and other event staff are available to set up, serve and clean up at an hourly rate. The staff dress code typically consists of black pants, white shirts, cumber buns and bow ties. Prices vary based on the staff member position, length of event and the work that is involved. Delivery of food and equipment is available for a nominal fee which may vary based on quantity ordered, distance and personnel required.
- 2- A coordination fee will apply to events that require staffing and equipment such as weddings. These events require more time for planning, organization and supervision. The fee depends on the time that management is involved to ensure that the event is successful.

PAYMENTS AND CANCELLATIONS

For large events a 50% deposit is required at least one month in advance to guarantee the reservation. The balance of the final bill is due the day of the event in the form of cash, bank check or any of the major credit cards.

For events with rentals, two-week cancellation notice is required to receive full refund. For events with staff, one week-notice is required to receive a full refund. Otherwise in both cases 50% of the deposit will be forfeited. As for orders without deposit, you may cancel up to 12 hours prior to the event, otherwise you may incur a 50% charge of the total bill.