CAFE ATHENA
mediterranean kitchen & bar

Catering Menu

Since 1990

Welcome to Café Athena Catering!

Thank you for considering us to be a part of your upcoming special event. We specialize in the art of Greek and Eastern Mediterranean cuisine, pairing authentic, vibrant flavors with exceptional hospitality.

This menu is your introduction to everything our catering department has to offer—a unique variety of dining experiences designed to provide incredible value. As you explore our selections, you will find a plentiful array of hors d'oeuvres, salads, entrées, and desserts. From traditional favorites to delicious vegetarian, vegan and gluten-free options, we are delighted to accommodate special dietary needs without compromising on flavor.

Small enough to care, large enough to cater to your every need

Whether you are hosting an intimate office luncheon or a grand wedding celebration, your guests will love the beautifully presented, flavorful dishes. Best of all, you can host with complete confidence, knowing our experienced, friendly team is dedicated to making your event seamless and stress-free.

Our authentic Mediterranean dishes have enchanted San Diegans since 1990, and we are honored to continue growing with our community. We look forward to serving you and making your event truly unforgettable.

Until then, happy planning!

Prix Fixe Buffet Menus

22.50	10	
PER PERSON	PEOPLE MINIMUM	Off-premise catering only. Recommended for office lunches or dinners.

These menus are samples — add items from the à la carte menu or remove what you don't need.
All menus include plates, napkins, cutlery and serving utensils.

Alpha

- Greek Salad
  House Vinaigrette on the Side
- Hummus and Pita Bread
- Spanakopita Rolls
- Chicken Souvlaki
- Rice Pilaf
- Tzatziki Sauce

Beta

- Greek Salad
  House Vinaigrette on the Side
- Hummus and Pita Bread
- Spanakopita Rolls
- Gyros
- Tzatziki Sauce

Gamma

24-HOUR NOTICE

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

Delta

VEGETARIAN

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

À La Carte Menu

Customized to meet your needs at home or office

Party Platters

Crudité Display Vt GF

A colorful variety of fresh vegetables: broccoli, carrots, mushrooms, celery, cucumbers and cherry tomatoes. Served with tzatziki dip.

Small *serves 25–55*	**53**
Large *serves 55–85*	**93**

Dry Snacks Tray Vt

A selection of crackers, sliced baguette and olive bread.

Small *serves 25–55*	**45**
Large *serves 55–85*	**77**

Fruit Platter Vg GF

A selection of seasonal fruits. Available March–October only.

Small *serves 25–55*	**66**
Large *serves 55–85*	**115**

International Cheese Selection

Vt

A variety of cheeses: feta, Swiss, pepper jack, cheddar and mozzarella. Gorgonzola included upon request only.

Small *serves 25–55*	**71**
Large *serves 55–85*	**125**

Vt Vegetarian · **Vg** Vegan · **GF** Gluten free

Cold Appetizers

Pita is not included with the spreads. We recommend 3–4 pita rounds for each lb. of spread.

Baba Ghannouj Vg GF — 19.5 / lb

Char-broiled eggplant seasoned with garlic, parsley, lemon juice, pomegranate and sesame sauce.

One lb. serves 6–10

Feta Mezes Vt GF — 18 / lb

A spread of imported “Valbreso” sheep’s milk feta cheese, fresh basil, mint, garlic, Roma tomatoes, balsamic vinegar and E.V.O.O.

One lb. serves 6–10

Skordalia Vg GF — 12.5 / lb

A tangy spread of potato and garlic blended with cilantro.

One lb. serves 6–10

Tzatziki Vt GF — 13.5 / lb

The most popular Greek dip/spread. Combines kefir cheese with cucumber, garlic and dill weed.

One lb. serves 6–10

Hummus Vg GF — 13.5 / lb

A spread of garbanzo beans, garlic, lemon juice and sesame sauce. Garnished with kosher pickles, cumin and paprika.

One lb. serves 6–10

Marinated Artichokes Vg GF — 18 / lb

Artichoke hearts with garlic-lemon-olive oil marinade.

Spanaki Lemonato Vg GF — 17.5 / lb

A refreshing blend of spinach, cilantro, garlic and olive oil. Served with lemon wedges.

One lb. serves 6–10

Yalandji Vg GF — 15.5 / dozen

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

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Hot Appetizers

Bourekia — 3.15 / roll

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

Falafel Vg — 15.5 / dozen

Patties of blended ground garbanzo and fava beans with herbs and regional spices; flash fried.

Enhance the taste with tahini or tzatziki sauce — ½ lb. per dozen recommended.

Salmon Dolmas GF — 24 / dozen

Marinated salmon fillets wrapped in grape leaves and broiled. Served with skordalia sauce on the side.

Dolmades GF — 17.5 / dozen

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

Keftedes GF — 23 / dozen

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

Spanakopita Vt — 2.65 / roll, 2.95 / triangle

A tasty blend of spinach, onion, feta cheese, and basil in flaky filo pastry.

Salads

Greek Salad Vt GF — 3.75 / person

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

Bulk · minimum 10

Mediterranean Vt GF — 4 / person

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

Bulk · minimum 10

Horiatiki Vt GF — 17.5 / 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.

One lb. serves 3–4

Tabuleh Vg — 16.5 / lb

Parsley, bulgur wheat, tomatoes, onion, mint and regional spices. Marinated in lemon juice and extra virgin olive oil.

One lb. serves 3–4

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Main Courses

MEAT

Beef Souvlaki GF — 13.25 / skewer

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

Gyros — 20.5 / lb

Slices of seasoned beef and lamb mixture, broiled on the rotisserie. Pita and tzatziki not included — we recommend 3–4 pita rounds and ½ lb. tzatziki per lb. of gyros.

One lb. serves 4–8

Moussaka

Half pan **75.5**

Full pan **151**

Layers of eggplant, zucchini and seasoned ground lamb. Topped with béchamel sauce and Vlahotyri cheese.

One full pan serves 25–40

Papoutsakia GF — 20 / lb

Italian eggplant filled with seasoned ground leg of lamb, onion and regional spices. Topped with tomato sauce, feta cheese and fresh basil.

One lb. serves 2–4

CHICKEN

Chicken Couscous — 22 / 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.

Minimum 6 orders · one order serves 1–3

Riganato GF

Half pan **51**

Full pan **102**

Whole fresh chicken cut in pieces, 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 / Souvlaki GF

Chicken breast **6.5**

Chicken souvlaki (on skewer) **6.75**

Tender marinated breast meat, broiled over open flame.

Vt Vegetarian · **Vg** Vegan · **GF** Gluten free

Main Courses

continued

FISH

Hellenic Salmon GF

Half pan **110**

Full pan **220**

Marinated and baked salmon fillets. Served with skordalia sauce on the side.

48 small fillets in a full pan

VEGETARIAN

Ratatouille 'Briami' Vg GF — 13 / lb

A piping hot casserole of garden-fresh vegetables, braised with herbes de Provence and our tomato sauce.

One lb. serves 3–5

Imam Bayaldi Vg GF — 17.5 / lb

Italian eggplant stuffed with raisins, walnuts, tomatoes, garlic, onion and cilantro. Baked with our tomato sauce.

One lb. serves 2–3

Grilled Vegetables Vg GF — 9 / order

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

Minimum 6 orders

Spinach Pastitsio Vt

Half pan **62.5**

Full pan **125**

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

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Sides

Couscous — 9 per lb

With raisins, onion, cumin and chicken base.

One lb. serves 4–6

Garlic Aioli Sauce Vg GF — 10.5 / lb

A creamy blend of fresh garlic, lemon juice and soybean oil. Recommended as a complement to grilled chicken.

Kalamata Olives Vg GF — 16.5 / lb

Lentil-Wheat Pilaf Vg — 9 / lb

Lentils, bulgur, olive oil, cumin and caramelized onion.

One lb. serves 4–6

Rice Pilaf Vg GF — 7.5 / lb

Long grain rice with fresh vegetable base.

One lb. serves 4–6

Feta Cheese Vt GF

Bulgarian Zergut — **12.5 / lb**

French Valbreso — **16.5 / lb**

Imported sheep's milk. Please specify crumbled or block.

Red Pepper Aioli Sauce GF — 10.5 / lb

Sweet red pepper with mayo and a touch of cayenne. Recommended as a complement to roasted potatoes.

Rosemary Potatoes Vg GF — 9.5 / lb

Oven-roasted new red potatoes with fresh rosemary, garlic and olive oil.

One lb. serves 4–6

Pita Bread Vt — 1.2 / round

Greek or Pocket (Vg)
Whole or Cut
Toasted or Untoasted.

Tahini Vg GF — 12.5 / lb

Sesame paste blended with lemon juice and garlic. Great with falafel.

One lb. serves 15–20

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Desserts

Baklava Vt — 5.5 / order (2 pieces)

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

Rizzogalo Vt GF — 11 / lb

Rice pudding flavored with vanilla. Garnished with raisins and cinnamon.

One lb. serves 3–5

Galacto-Boureko Vt — 2.15 / roll

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

Beverages

Ask our catering sales representative about other favorites, such as juices and bottled iced tea.

BOTTLED WATER

S. Pellegrino sparkling, 16 oz	**3.5 / bottle**
Natural spring water, 14 oz	**1.25 / bottle**

Supplies & Rentals

DISPOSABLE SUPPLIES

Plates - Napkins - Plastic Forks & Knives	**1 / set**
9″ serving spoons	**2.6**
9″ serving tongs	**3.6**

EQUIPMENT RENTALS

Bread basket, small	**2.6**
Bread basket, large	**5.25**
Chafing dish, 8 qt. stainless steel	**26**
Bowl	**5**
Stainless steel serving utensils *tongs, spoons and spatulas*	**3**
Stainless steel tray, any size	**7**

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Good to Know

SPECIAL DIET NEEDS

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

SERVICE

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, cummerbunds and bow ties. Prices vary based on the staff member's position, the length of the event and the work involved. Delivery of food and equipment is available for a nominal fee, which may vary based on quantity ordered, distance and personnel required.

A coordination fee applies 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 management is involved to ensure the event is a success.

PAYMENTS & 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 on the day of the event, by cash, bank check or any major credit card.

For events with rentals, two weeks' cancellation notice is required for a full refund. For events with staff, one week's notice is required for a full refund. Otherwise, in both cases, 50% of the deposit will be forfeited. Orders without a deposit may be cancelled up to 12 hours before the event; later cancellations may incur a charge of 50% of the total bill.

Café Athena

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