



SPREADS

Choice of 1 or assortment of 3

Serves 10-12 People

\$50

Served with Warm Pita Bread

Crudité Plate + \$30

Tyrokafteri - Feta cheese, Roasted Peppers

Skordalia - Garlic & Potato purée

Taramosalata - Caviar with lemon juice & evoo

Melitzanosalata - Roasted Eggplant

Skordalia - Garlic & Potato Garlic purée

Tzatziki - Cucumber & garlic yogurt

Hummus - Chickpea purée

SALADS

1/2 Tray \$60 Full Tray \$115

Elliniki - Romaine, tomatoes, cucumbers, olives & feta cheese

Horiatiki - Tomatoes, cucumbers, peppers, olives, onions & feta cheese

Prasini - Romaine, cucumbers, scallions, dill, lemon juice & olive oil



STARTERS

1/2 Tray Full Tray

Dolmadakia - Stuffed Grape Leaves (2 Dozen/4 Dozen)

\$45/\$80

Spanakopitakia - Spinach & Feta Triangle Bites

\$45/\$80

Kolikothokeftedes - Zucchini Croquettes served w Tzatziki

\$55/100

Nisiotika Keftedakia - Greek Seasoned Beef Meatballs

\$55/100

Mydia Lesvou - Mussels, light tomato sauce steamed in Ouzo

\$65/\$120

Kavourokeftedes - Crab Cakes

\$75/\$140

Mediterranean Charcuterie Board

\$8/pp

Raw Seafood Display

M/P





GREEK DISHES

1/2 Tray \$80

Full Tray \$145

Pastitsio - Thick Pasta, ground beef topped with béchamel

Moussaka - Layered eggplant, potato, ground beef, topped with béchamel

SEAFOOD

Choice of Linguini or Orzo

Nisiotis Giouvetsi - Mussels, calamari, shrimp, clams, light ouzo tomato sauce

\$125/\$230

Garides Mykonos - Shrimp, feta, tomato sauce

\$95/175

Nisiotis Makaronada - Clams, shrimp, light white ouzo sauce

\$95/175

Solomos - Grilled Salmon

\$165/\$320



FROM THE GRILL

Tray of 12 Skewers

Served with Pita & Tzatziki

Kotopoulo - Chicken Skewers

\$85

Xirino - Pork Skewers

\$85

Arnisio - Lamb Skewers

\$95

Garides - Shrimp Skewers

\$125

Paidakia - Lamb Chops (2 dozen)

\$210

Mixed Grill Platter (Gyro, Chicken, Pork, Lamb Chops, Bifteki, Loukaniko)

\$285



Build Your Own GYRO BAR

Serves 15

\$170

Includes:

Beef & Lamb Gyro Meat

Lettuce

Tomato

Onion

Tzatziki

Pita



SIDES

1/2 Tray \$50 Full Tray \$75

Patates Fournou - Lemon Potatoes

Rizi - Rice Pilaf

Spanakorizo - Spinach Rice

Araka - Greek Style Peas

Fasolakia - String Beans

Warm Pita Bread + \$5

Patates Tiganites - Freshly cut french fries
seasoned w oregano & Lesvos sea salt



DESSERTS

Baklava - Almonds, Walnuts & Honey wrapped in Phyllo \$60

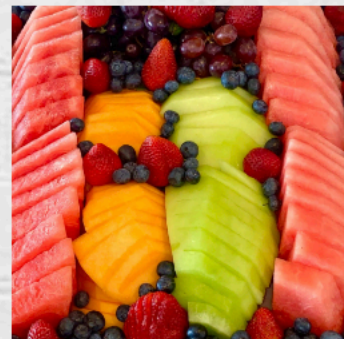
Rizolago - Rice Pudding \$50

Galaktoboureko - Custard filled Phyllo baked in the oven \$55

Ravani - Baked Semolina w Orange \$55

Greek Yogurt - Topped w Honey & Walnuts or Preserved Cherries \$60

Assorted Fruit - MP



CATERING

All orders must be placed 24-hours in advance
Delivery available to NJ & NY

Call to inquire (201)-287-1007
Email: info@nisiotistaverna.com

Monday - Saturday
Closed on Sundays for Private Events



Please notify us of any food allergies

A 3% processing fee will be added to all card transactions