



ATHENA CATERING

Welcome

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

This brochure is your introduction to everything that our catering department has to offer; a unique variety of dining at a great value. Just look at the beautiful 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 need is, from office lunches 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 for the past eighteen years, and we are still growing.

We look forward to serving you, until then, Happy Planning!

MENU A La Carte

Customized to meet your needs
at home or office

COLD APPETIZERS

BABA GHANNUJ ▲ \$8.79 per pound
Charbroiled eggplant blended and seasoned with garlic, parsley, lemon juice, pomegranate and sesame sauce. (One pound serves 6-8)

HUMMOS ▲ \$5.79 per pound
A dip of Garbanzo beans, garlic, lemon juice and sesame sauce. Garnished with kosher pickles cumin and sumac. (One pound serves 6-8)

MARINATED ARTICHOKEs ▲
\$11.99 per pound
Artichoke hearts with garlic-lemon-olive oil marinade. (One pound serves 6-8)

SKORDALIA ▲ \$5.99 per pound
A tangy cold spread of potato and garlic blended with cilantro. Garnished with sweet Anaheim pepper and grilled zucchini. (One pound serves 8-12)

SPANAKI LEMONATO ▲ \$7.79 per pound
A refreshing blend of spinach, cilantro, garlic and olive oil. Served with lemon wedges. (One pound serves 6-8)

SPANAKI SALATA \$7.99 per pound
A creamy spinach spread with water chestnuts, Feta cheese and scallions. (One pound serves 6-8)

TARAMOSALATA \$6.59 per pound
Imported red caviar. Delicately blended with potatoes, olive oil and lemon juice. Garnished with celery and carrots. (One pound serves 8-12)

TZATSIKI \$5.79 per pound
The most popular Greek dip/sauce. Combines yogurt with cucumber, garlic and dill weed. (One pound serves 6-8)

YALANDJI ▲ \$6.99 per dozen
Grape leaves filled with rice, tomatoes, sweet red peppers, onion and selected herbs.

▲ = Strictly Vegetarian Item

HOT APPETIZERS

AESOP'S PIT-ZA \$6.39 each
A delightful combination on Pita. Chicken breast, red pepper and Pesto sauce. Topped with Feta, Swiss and Vlahotyri cheeses. (Only one size 7". Cut in 4 wedges)

ATHENA'S PIT-ZA \$5.99 each
Artichoke hearts, Kalamata olives, fresh basil, garlic and our classic Pizzaiola sauce. Topped with Feta, Swiss and Vlahotyri cheeses. (Only one size 7". Cut in 4 wedges)

BOUREKIA \$1.19 per roll
Rolls of Filo pastry filled with lean ground leg of lamb, pine nuts, onion and regional spices.

DOLMATHAKIA \$7.79 per dozen
Grape leaves stuffed with ground beef, rice and selected herbs. Cooked in a tomato sauce.

FALAFEL ▲ \$6.59 per dozen
Patties of a mixture of ground Garbanzo and Fava beans with herbs and regional spices. Flash fried.

FASSOLIA ▲ \$7.49 per pound
Fava beans marinated with garlic, lemon juice and olive oil. Topped with tomatoes, scallions and cumin. (One pound serves 3-5)

FETA BRUSCHETTA \$6.59 per order
Imported Feta "sheep's milk" cheese, Roma tomatoes, fresh basil, mint and garlic with Balsamic vinegar and olive oil. Baked on sourdough bread. (One order serves 3-6)

KEFTEDES \$10.79 per dozen
Seasoned and broiled meatballs of ground beef with herbs and regional spices.

SALMON DOLMAS \$11.39 per dozen
Marinated Salmon fillets. Wrapped in grape leaves and broiled.

SPANAKOPITA \$.99 per roll
\$2.49 per triangle
A tasty blend of spinach, onion, Feta cheese, eggs and basil in flaky Filo pastry.

TYROPITA \$.99 per triangle
A filling of Feta cheese with parsley, mint and onion. Folded into triangles of flaky Filo pastry with a sprinkle of sesame seeds.

PARTY PLATTERS

CRUDITE DISPLAY small \$24 - large \$44
A colorful variety of fresh vegetables; broccoli, carrots, mushrooms, celery, cucumbers and cherry tomatoes. Served with Tzatziki dip.
Sm tray serves 20-30 / Lg tray serves 30-50

DRY SNACKS TRAY small \$19 - large \$35
A selection of crackers and sliced Baguette bread.
Sm tray serves 15-25 / Lg tray serves 25-40

FRUIT PLATTER ▲ small \$32 - large \$59
A selection of seasonal fruits.
(Not available from November to March)
Sm tray serves 15-25 / Lg tray serves 25-40

INTERNATIONAL CHEESE SELECTION small \$34 - large \$62
A tray of a variety of cheeses; Feta, Swiss, pepper-jack, cheddar and mozzarella. Only upon request we include Gorgonzola cheese.
Sm tray serves 25-35 / Lg tray serves 35-60

SALADS

GREEK SALAD (Bulk) \$1.49 per person
(Individually packaged) \$2.49 per person
Crisp lettuce, tomatoes, cucumbers, red onion, Feta cheese and Kalamata olives. Served with our Grecian vinaigrette dressing on the side.

HORIATIKI \$7.49 per pound
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 (Bulk) \$1.99 per person
(Individually packaged) \$2.99 per person
Spring greens, tossed with sun-dried tomatoes, walnuts and Gorgonzola cheese. Served with white Balsamic vinaigrette and pear dressing.
Add chicken breasts. 2.89 each

TABULEH ▲ \$6.79 per pound
A favorite eastern Mediterranean salad. Parsley, Bulgur wheat, tomatoes, onion, mint and regional spices. Marinated in lemon juice and extra virgin olive oil. (One pound serves 3-5)

ENTREES

Meat

BEEF SOUVLAKI \$4.59 per skewer
Marinated chunks of sirloin, skewered and char-broiled to your liking.

GYROS \$8.49 per pound
Slices of seasoned beef and lamb mixture. Broiled on the rotisserie. (One pound serves 4-8) (We recommend ordering 4 rounds of Pita bread and 1/2 lb. of Tzatziki sauce per 1 lb. of Gyros.)

KEFTA KEBAB \$1.49 each
A Middle Eastern favorite! A blend of seasoned ground beef with parsley and regional spices. Broiled and topped with our fresh Scorpio "tomato-herb" sauce.

BEEF PASTTISIO half pan \$34 - full \$63
From the island of Corfu. A baked casserole of seasoned ground beef, with herbs, regional spices and Penne pasta. Topped with Bechamel and Vlahotiry cheese. (One full pan serves 20-30)

LAMB KEBAB per skewer \$6.99
Marinated chunks of New Zealand "choice cut" tenderloin. Skewered with mushroom, zucchini, onion and red pepper. Char-broiled to your liking.

MOUSSAKA half pan \$39 - full pan \$73
Layers of eggplant, zucchini and seasoned ground lamb with pine nuts. Topped with Bechamel sauce and Vlahotyri cheese. (One full pan serves 20-30)

Fish

ATHENIAN MAHI MAHI \$10.99 per filet
Fresh filets of Mahi Mahi baked to perfection and topped with our Charmoula "mildly spicy lemon-herb" sauce.

SALMON A LA GREQUE half \$49 - full pan \$94
Marinated and baked salmon filets. Served with Skordalia sauce. (One full pan has 48 small filets and 2 lbs. of Skordalia sauce is included)

SWORDFISH BROCHETTE \$6.79 per skewer
Marinated cubes of swordfish loin, skewered and char-broiled.

ENTREES

Chicken

CHICKEN PASTTISIO half pan \$34
full pan \$63
A baked casserole of braised chicken breast meat blended with our herbed-tomato sauce and Penne pasta. Topped with Bechamel sauce and Vlahotiry cheese. (One full pan serves 20-30)

CHICKEN COUSCOUS
(Minimum 5 orders) \$9.99 per order
A traditional Moorish dish with a Greek touch. Braised chicken breasts with carrots and zucchini. Served with raisin couscous and HARRISA "mildly spicy" sauce. (1 order serves 1-3 people)

RIGANATO half pan \$25 - full pan \$46
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 SOUVLAKI \$2.89 per skewer
Tender marinated breast, skewered and Char-broiled.

Vegetarian

BRIAMI ▲ \$6.29 per pound
A piping hot casserole of garden fresh vegetables. Braised with Herbs de Provence and our Pizzaiola tomato sauce. (One pound serves 3-5)

IMAM BAYALDI ▲ \$8.49 per pound
Italian eggplant stuffed with raisins, walnuts, tomatoes, garlic, onion and cilantro. Baked with our tomato sauce. (One pound serves 2-4)

SPINACH PASTITSIO half Pan \$34
full Pan \$63
A baked casserole of spinach, garlic, cilantro and Penne pasta with Pesto. Topped with our creamy Bechamel sauce and Vlahotiry cheese. (One full pan serves 20-30)

YEMISTA ▲ \$8.99 per order
(Minimum 5 orders)
Sweet red pepper and Mediterranean squash filled with Bulgur wheat, fragrant herbs and sun-dried tomatoes. Simmered and served with our fresh Scorpio "tomato-herb" sauce. (1 order serves 1-3 people)

FAVORITE ACCOMPANIMENTS

CHICKEN BREASTS \$2.89 each
Tender marinated breast, skewered and Char-broiled. (Please specify whole or sliced)

COUSCOUS \$4.29 per pound
Blended with raisins, onion and chicken base. (One pound serves 4-6)

FETA CHEESE
Bulgarian Zergut \$7.99 per pound
French Valbreso \$9.49 per pound
Please specify block(s), cubes or crumbled.

GARLIC AIOLI SAUCE ▲ \$5.49 per pound
A foamy blend of fresh garlic, lemon juice and soy-bean oil. Excellent with broiled chicken.

FIRE ROASTED VEGETABLES ▲
(Minimum 5 orders) \$3.99 per order
Marinated and roasted on open flame; egg-plant, zucchini and sweet red pepper.

KALAMATA GREEK OLIVES
\$8.99 per pound

LEMON POTATOES \$4.39 per pound
Marinated and roasted potato medallions with chicken base, oregano, lemon and olive oil. (one pound serves 4-6)

LENTIL PILAF ▲ \$4.29 per pound
A blend of lentils, Bulgur wheat, onion and cumin. (One pound serves 4-6)

PITA BREAD \$0.55 per round
Please specify: -Greek Pita fold or pocket Pita ▲.
-Whole or cut.
-Cold or toasted

RICE PILAF ▲ \$3.99 per pound
Long grain rice with fresh vegetable base. (One pound serves 4-6)

ROASTED POTATOES ▲ \$4.39 per pound
Small red potatoes blended and roasted with fresh rosemary, garlic and olive oil. (One pound serves 4-6)

TAHINI ▲ \$5.99 per pound
A cold sauce made of sesame paste blended with lemon juice and garlic. Goes well with Falafel. (One pound serves 15-20)

DESSERTS

BAKLAVA \$1.69 per triangle
A blend of walnuts, cinnamon and cloves. Layered between sheets of flaky Filo pastry. Topped with our light rose-water syrup.

CHOCOLATE SARAGLI \$3.39 per roll
A filling of chocolate, pistachios and raisins, in a cigar-shaped roll of Filo pastry. Garnished with raspberry compote. Served warm.

GALACTO-BOUREKO \$.89 per roll
Delicate rolls of Filo pastry filled with light custard and fresh orange zest. Topped with our light rose-water syrup. Served warm.

KOURAMBIETHES \$9.99 per dozen
Traditional Greek almond cookies.

RIZZOGALO \$5.39 per pound
Rice pudding flavored with vanilla. Garnished with raisins and cinnamon. (One pound serves 3-5)

BEVERAGES

BOTTLED WATER
Sparkling Mineral (Perrier) 14 oz \$1.79
Natural Spring Still 14 oz \$.99
Natural Spring Still 1 liter \$1.99
(Price includes Ice and Foam Cups)

COFFEE \$1.59 per person
(Price includes Creamers, Sugar, Sweet 'n Low and Equal)

ICE TEA \$1.59 per person
(Price includes Ice, Lemon, Sugar, Sweet 'n Low and Equal)

LEMONADE \$1.59 per person
(Price includes Ice, Lemons, and Foam Cups)

SODA
Can \$1.49
2 liter bottle \$3.59
(Price includes Ice and Foam Cups)

Please ask your catering sales representative about your favorite beverage such as juices and bottled ice tea.

CATERING EQUIPMENT LIST

9" BLACK SERVING SPOONS \$.75 each

9" BLACK SERVING TONGS \$.95 each

BLACK TRAYS

WITH CLEAR DOME COVER \$4.50 for 18"
\$3.00 for 12"

BREAD BASKET \$.90 Small
\$2.00 Large

CAKE CUTTING SET 4.00

CHAFFING DISH WITH 2 STERNOS \$23.00

CLEAR OR CERAMIC BOWLS \$3.00

COFFEE MAKER/DISPENSER \$23.00

A 55-cup Percolator.
Requires electrical outlet.

PAPER SUPPLIES

Economy \$.35 per person

High Quality \$.60 per person

Plates, Plastic Ware, and Napkins.

We suggest you order 10-20% more paper supplies than the number of guests).

SERVING TRAY \$1.75

STAINLESS STEEL SERVING UTENSILS
(Tongs, Spoons, Forks, etc.) \$1.75

STAINLESS STEEL TRAY (any size) \$4.50

WATER PITCHER \$1.75

For a complete list of equipment from our preferred rental companies, please contact our catering staff. We will be more than happy to make arrangements for rentals such as tables, chairs, linen, tableware and many other items that you may need for your special event.

PRIX FIXE BUFFET MENUS

Minimum Order: 10 People

Available for off-premise catering only.

As the menus are guidelines only, you are free to interchange and add items from the previous a la carte menu.

All menus include two-liter soda bottles, ice, cups, plates, napkins, plastic-ware and serving utensils.

Alpha

Approximate Price Per Person \$11 plus Tax & Delivery

Hummos with Pita Bread
Spanakopita Rolls
Greek Salad (Dressing on Side)
Chicken Souvlaki, Rice Pilaf and Tzatziki Sauce
Baklava

Beta

Approximate Price Per Person \$10 plus Tax & Delivery

Yalandji
Greek Salad (Dressing on Side)
Gyros, Pita Bread and Tzatziki Sauce
Chicken Pastitsio
Galacto-Bourekos Rolls

Gamma

Approximate Price Per Person \$9 plus Tax & Delivery

A Vegetarian Menu

Hummos with Pita Bread
Falafel Patties with Tahini Sauce
Greek Salad (Dressing on Side)
Spinach Pastitsio
Galacto-Bourekos Rolls

Delta

Approximate Price Per Person \$13 plus Tax & Delivery

An All Greek Menu

Tzatziki with Pita Bread
Dolmathakia
Horiatiki Tossed "Greek Villager" Salad
Moussaka and Rice Pilaf
Riganato & Roasted Lemon Potatoes
Baklava

GUIDELINES

Servings

The mentioned number of people that each item serves is based on the assumption that other items are provided as well. We suggest that you consult with one of our sales experts to decide on the adequate quantities for your event. A minimum order of certain items may be required.

Presentation

Food items may be served hot or cold, cooked or uncooked according to customer wishes. The food items are served in disposable foil-wrapped aluminum pans, unless customer requests non-disposable utensils like glass, ceramic or stainless for a nominal fee.

Equipment Rentals

Our staff will be more than happy to assist you with any of your rental needs. We will provide you with a free estimate on party equipment from glassware to tables and chairs. We will make arrangements to deliver and pick up by the rental company.

Planning a Formal Event

Our catering experts are ready to meet with you at your convenience to help you create a menu and service style that compliments your event and budget. Be assured that you can count on our staff to make your planning effortless and your event festive and memorable. Please call or e-mail us for a consultation appointment where food tasting and free proposal are available without obligation. We are always happy to provide references as well as licenses and proof of insurance.

Staff

Servers, bartenders and other wait staff are available to set up, serve and clean up at an hourly rate. The staff will package the left over food for you to take home at no additional charge. The staff dress code typically consists of black pants, white shirts, cumber buns and bow ties. Prices vary based on the position, length of event and the work that is involved.

Prices, Fees and Budget

Prices and menus are subject to change from time to time, please call us to make sure this version is the latest. A 7.75% **sales tax** shall be added to all priced food items but not to equipment rentals, delivery charges or any service that is rendered. **Deliveries and pick ups of food and equipment** are available for a nominal fee which may vary based on quantity ordered, distance and personnel required. A **coordination** fee will apply to formal events such as weddings, which require more time for planning, organization and supervision; this fee varies. There is no toast fee, corkage fee or cake cutting charge. All our prices for outside catering are based on buffet service. Please contact us for prices on sit-down service. We aim to work to your **budget**, so if you are impressed by Café Athena's catering but have a limited budget please contact us, and we will do our best to accommodate your requirements.

Deposits and Payments

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

Cancellations

For events that require equipment and full service and when a deposit is made, you may cancel up to 72 hours prior to the event to receive a full refund. A 50% of the deposit will be forfeited if cancellation occurs within the last 72 hours. As for non-deposit events, you may cancel up to 3 hours prior to the event, otherwise you may incur a 50% charge of the total bill.

Special Diet Needs

Please contact one of our sales experts who will help you choose low fat and low calorie items, as well as recommend substitutions for items with carbohydrates. We proudly offer delicious choices for our gluten intolerant customers.

Our Guarantee to You

Complete satisfaction and delicious food, including prompt and professional service, is our commitment to you and your guests.