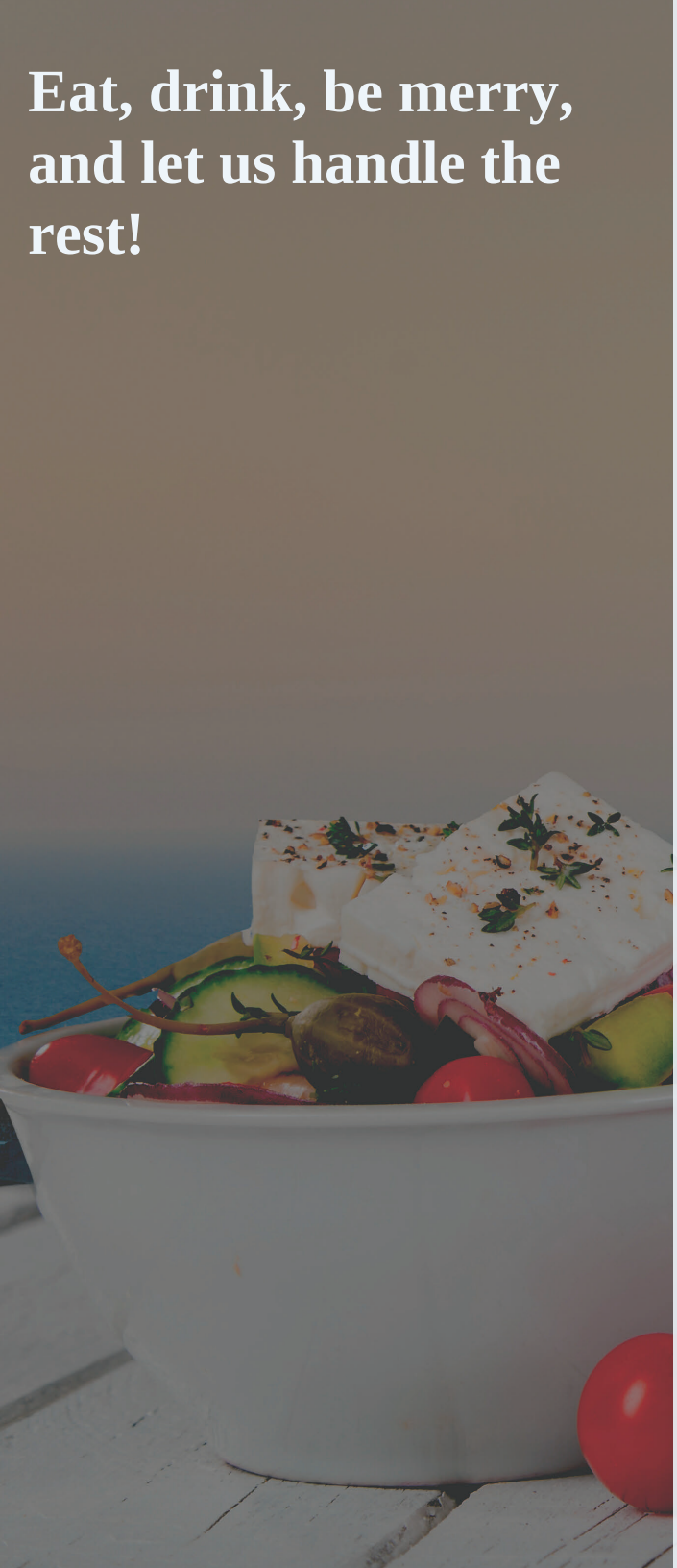
Eat, drink, be merry, and let us handle the rest!



CONTACT US

(201) 408 4444
495 Sylvan Avenue
Englewood Cliffs, NJ 07632
info@lefkesnj.com
www.lefkesnj.com

LEFKES

ESTIATORIO

CATERING

CORPORATE & SPECIAL EVENTS

Appetizers

Half Tray(HT) - Serves 10-15
Full Tray(FT) - Serves 20-25

Greek Dips *Tzatziki, Tarama, Melitzanasalata, spicy feta or hummus. All served with pita 45/pint (select one option)*

Diver Scallops *pan seared sea scallops served with parsnip puree 145/HT 280/FT*

Grilled Octapodi *Mediterranean octopus char-grilled, Santorini fava spread, spring onions in a red wine vinegar dressing 165/HT 320/FT*

Eggplant Imam *oven-baked Italian eggplant with feta cheese, caramelized sweet onions, tomato sauce & basil oil 120/HT 220/FT*

Lamb Keftedakia *herb spiced lamb & beef meatballs with feta & homemade tomato sauce 140/HT 270/FT*

Saganaki Bites *crispy bites of creamy Cretan graviera cheese, served with aged sour & sweet cherry preserves 105/HT 195/FT*

Spanakopita *flaky spinach pie with mixed seasonal greens, aromatic herbs & feta cheese 90/HT 165/FT*

Dolmades *blanched grape leaves stuffed with rice, fresh herbs & aromatic spices 90/HT 165/FT*

Mediterranean Seafood Medley *scallops, shrimp, calamari, carrots, celery, herbs in fresh lemon juice & evoo 140/HT 220/FT*

Kavouri Kefte *jumbo lump crab cake with sun-dried tomatoes & mustard aioli 165/HT 320/FT*

Fried Calamari *pan fried, golden crispy with homemade marinara 110/HT 200/FT*

Grilled Calamari *simply grilled with spicy feta aioli 110/HT 200/FT*

Salads

Horiatiki *juicy vine ripened tomatoes, crunchy cucumbers & peppers, Kalamata olives, onions & feta cheese 125/HT 245/FT*

Colorful Beet Salad *roasted red beets, organic seasonal mixed greens, manouri cheese, toasted walnuts & orange supreme 105/HT 195/FT*

Marouli Salad *shredded romaine lettuce, red cabbage, endives, tomatillos, crumbled feta & dill in a lemon-olive oil dressing 85/HT 155/FT*

Greek Caesar Salad *kale, sharp Graviera cheese & croutons 70/HT 135/FT*

Tuna Salad *sesame crusted tuna, arugula, tomato, carrot, radish, ginger dressing & crispy wontons 150/HT 220/FT*

Salad Add-Ons
Chicken 35/HT 65/FT *Salmon 70/HT 135/FT*
Shrimp 75/HT 140/FT *Tuna 75/HT 145/FT*

Pastas

Astakomakaronada *cuttlefish ink fettuccine with poached main lobster in a light metaxa cognac bisque 240/HT 455/FT*

Seafood Pasta *spaghetti pasta with shrimps, calamari, mussels & clams in light bisque sauce 185/HT 360/FT*

Lobster Ravioli *house made ravioli with chunk meat in an herb cream sauce 155/HT 290/FT*

Mushroom Risotto *seasonal mushrooms, white truffle oil & crispy manouri cheese 145/HT 280/FT*

Vegetarian Pasta *bucatini with roasted seasonal vegetables in a homemade tomato sauce 120/HT 225/FT*

Entrees

Beef Gyro *mini beef gyros 115/HT 225/FT*

Chicken Gyro *mini chicken gyros 105/HT 200/FT*

Chicken Souvlaki *chicken kebabs 105/HT 200/FT*

Lobster Roll *fresh lobster meat, avocado & lettuce 22/pc (10 min)*

Vegetable Panini *haloumi cheese, eggplant, zucchini, peppers, balsamic 17/pc (10 Min)*

Chicken Panini *grilled chicken, peppers , onions, mushrooms & feta 18/pc (10 Min)*

Greek Meatball Sub *lamb & beef meatballs, homemade tomato sauce & feta 18/pc (10 min)*

Steak Sandwich grilled steak, caramelized onions, tomato, kefalotyri cheese, garlic aioli 20/pc (10 min)

Lavraki/Branzino *Mediterranean Sea bass, served filleted with ladolemono 170/HT 325/FT*

Solomos *char-grilled Faroe Island salmon, cauliflower purée 175/HT 340/FT*

Paidakia *herb marinated lamb chops & Greek chimichurri sauce 250/HT 475/FT*

Sides

Roasted Lemon Potatoes *50/HT 95/FT*

Handcut Feta Fries *50/HT 95/FT*

Braised Gigante Beans *55/HT 100/FT*

Grilled Vegetable Medley *55/HT 100/FT*

Braised Spinach & Rice *55/HT 100/FT*

Desserts

Baklava *65/HT 125/FT*

Orange Cake *65/HT 125/FT*

Ekmek *70/HT 135/FT*