

Appetizers

	Small Tray	Large Tray
Hummus	\$35	\$65
Chick-pea puree with tahina sauce, garlic and lemon juice Served with pita bread.		
Tiropita	\$35	\$65
Folded phyllo dough stuffed with ricotta and feta cheeses and our special blend of spices.		
Spanakopita	\$35	\$65
Folded phyllo dough stuffed with ricotta and feta cheeses spinach, onions and our special blend of spices.		
Dolmades	\$35	\$65
Our own special seasoned rice rolled into our signature grape leaves.		
Grapevine Platter	\$60	\$100
Hummus, spanakopita, tiropita dolmades, feta cheese and Kalamata olives.		
Mozzarella Sticks	\$40	\$70
Fried golden and served with marinara sauce.		
		Medium Tray
Fresh Veggie Tray		\$60
A medley of fresh vegetables surrounding our famous tzatziki sauce or Ranch dressing		
Fresh Fruit Tray		\$70
Cheese and Crackers Tray		\$75
Assorted cheeses and crackers		

Salads

Garden Salad	\$30	\$50
Greek Salad	\$40	\$65
Lettuce, carrots, cabbage, cucumbers, tomatoes, onions, Kalamata olives, pepperoncinis and feta cheese.		
Antipasto Salad	\$40	\$65
Fresh vegetables, Kalamata olives, pepperoncinis, celery, anchovies, Genoa salami, cheese and pepperoni.		

Italian Entrees

	Half Pan	Full Pan
Baked Lasagna	\$50	\$80
Lasagna pasta layered with meat sauce, sausage, ricotta cheese and topped with mozzarella cheese.		
Baked Manicotti	\$50	\$80
Stuffed with ricotta and parmesan cheese, topped with our marinara sauce and baked with mozzarella cheese.		
Baked Spaghetti	\$40	\$65
Served with a choice of meat or marinara sauce. Ziti and angel hair pasta are also available.		
Aphrodite Spaghetti	\$50	\$80
Spaghetti topped with our marinara sauce, feta cheese and our special blend of spices, baked with mozzarella cheese.		
Chef Michael's	\$50	\$80
Spaghetti oven baked with meat sauce, homemade meatballs, Italian sausage, pepperoni and mushrooms topped with mozzarella cheese.		
Eggplant Parmigiana	\$50	\$80
Lightly breaded eggplant slices over spaghetti and topped with marinara sauce and mozzarella cheese.		
Jumbo Stuffed Shells	\$50	\$80
Stuffed with ricotta and parmesan cheese, topped with our marinara sauce and baked with mozzarella cheese.		
Baked Vegetable Spaghetti	\$50	\$80
Spaghetti topped with our marinara sauce, grilled onions, green peppers, mushrooms and baked with mozzarella cheese.		
Penne Ala Vodka	\$55	\$95
Penne pasta tossed in a vodka cream sauce with spinach & grilled chicken.		
Fettuccini Alfredo	\$55	\$95
Topped with our homemade Alfredo sauce, broccoli and grilled chicken		

Greek Entrees

	Half Pan	Full Pan
Moussaka	\$50	\$85
A baked casserole layered with eggplant, zucchini, potatoes topped with meat and béchamel sauce.		
Pastichio	\$50	\$85
A baked casserole layered with macaroni pasta, a special blend of spices in our meat sauce, and topped with béchamel sauce.		
Chicken or Pork	\$55	\$100
Souvlaki Kabobs		
Marinated Chicken or Pork Kabobs with grilled onions, peppers and mushrooms served over rice pilaf.		

Chicken Entrees

	Half Pan	Full Pan
Chicken Parmigiana	\$50	\$80
Lightly breaded chicken breasts oven baked with our own marinara sauce over spaghetti and topped with mozzarella cheese.		
Mother Mary's	\$50	\$80
Grilled chicken baked with olive oil and garlic. Topped with feta and mozzarella cheese. Served over spaghetti.		
Chicken Marsala	\$60	\$95
Grilled chicken breasts sautéed with Marsala wine sauce and fresh mushrooms, served over penne pasta.		
Chicken Picatta	\$60	\$95
Fresh chicken sautéed with lemon, white wine, garlic, capers and artichoke hearts., served over penne pasta.		

Sides and Extras

	Half Pan	Full Pan
Rice Pilaf	\$30	\$50
Our special blend of seasonings over long grained rice.		
Meatballs	\$50	\$95
Served in our homemade zesty marinara sauce.		
Italian Sausage	\$50	\$95
Served with grilled onions and green peppers in our homemade zesty marinara sauce.		
	(16 oz)	(32 oz)
Meat Sauce	\$8.00	\$11.50
Marinara Sauce	\$8.00	\$11.50
Italian Wedding Soup	\$9.00	\$12.00
Tomato based soup with Acini de pepe pasta, spinach, meatballs, and carrots.		
Avagalemino Soup	\$9.00	\$12.00
Orzo pasta, carrots, celery, and chicken in a lemon pepper broth.		
Grecian Vinaigrette	\$9.00	\$12.00
Spice & Oil Mix	\$10.00	\$13.00
Our special blend of herbs and spices mixed with olive oil. A perfect match with our homemade rolls.		
Homemade Rolls		\$8.99/Dozen

Mother Mary’s Desserts

	Small Tray	Large Tray
Baklava	\$35	\$55
Phyllo dough layered with honey, cinnamon, sugar and walnuts.		
Tiramisu	\$40	\$60
Mascarpone cheese, chocolate and lady fingers soaked in espresso and Kahlua.		
Toasted Almond	\$40	\$60
Lady fingers soaked in an amaretto blend, layered with mascarpone, Italian amaretto cookies, and a toasted almond crunch		
Assorted Desserts	\$45	\$65

Also Available

Disposables: *(If required; please request the appropriate number for your order)*

- Serving Utensils \$2.50 each
- Napkins, Plastic ware, Plates, Butter \$6.00 per (10)
- Chafing Dish w/ fuel cell \$20.00 plus deposit
- Professional Servers and Bartenders Varies
- Table Covers Varies
- Many other rentals available
- Delivery fee based on location

24 hour notice needed for certain orders

(Menu Prices are subject to change)

*Please ask for gluten free items or anything not seen on this menu

Our Banquet Facilities are available for special functions

Wine & Beer “to go” also available!

Catering & Delivery Menu

Let us Cater Your Next Event!

Proudly owned and operated by the Trak Family.

11055 Three Chopt Road
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