

CATERING

tzatziki	1 qt. \$25	2 qt. \$45
<i>Greek yogurt, cucumber, dill & fresh garlic spread</i>		
hummus	1 qt. \$35	2 qt. \$65
<i>chickpeas, tahini, fresh garlic, olive oil, & lemon juice spread</i>		
falafel	(qty 30) \$60	(qty 60) \$115
<i>fried ground chickpeas with herbs</i>		
dolmades (cold)	(qty 25) \$50	(qty 50) \$95
<i>stuffed grape leaves with rice, herbs & lemon</i>		
spanakopita	(qty 30) \$60	(qty 60) \$115
<i>spinach pita with feta cheese</i>		
bbq meatballs	half pan \$60	full pan \$115
jumbo wings	(qty 30) \$55	(qty 60) \$115
<i>side sauce choices: Honey BBQ, Garlic Parm, Buffalo</i>		
chicken tenders	(qty 30) \$55	(qty 60) \$115
tiropitakia	(qty 30) \$60	(qty 60) \$115
<i>crispy phyllo feta cheese bites</i>		
Greek oven potatoes	half pan \$45	full pan \$85
<i>Potato wedges baked with oregano, lemon juice and olive oil.</i>		
rice pilaf	half pan \$40	full pan \$75
<i>seasoned white rice with vegetables</i>		
sauteed vegetables	half pan \$55	full pan \$100
<i>zucchini, roasted red peppers, and white mushrooms sauteed in olive oil and seasonings.</i>		
pita bread	half pan \$25	full pan \$45
<i>grilled and cut into quarters</i>		
Greek salad	half pan \$50	full pan \$95
<i>Romaine, tomatoes, cucumbers, red onions, kalamata olives, pepperoncini, feta & Greek vinaigrette</i>		
spinach beet salad	half pan \$50	full pan \$95
<i>Baby spinach, red beets, feta, and walnuts with honey balsamic dressing.</i>		
gyro traditional lamb/beef blend	half pan \$75	full pan \$145
chicken souvlaki (kabobs)	(qty 20) \$90	(qty 40) \$175
<i>w/ greek seasonings</i>		
pork souvlaki (kabobs)	(qty 20) \$90	(qty 40) \$175
<i>w/ greek seasonings</i>		
filet mignon steak souvlaki (kabobs)	(qty 20) \$150	(qty 40) \$290
mousaka	half pan \$70	full pan \$130
<i>Eggplant casserole layered with potatoes, seasoned ground beef and topped with bechamel cream sauce</i>		
Greek spaghetti	half pan \$60	full pan \$115
<i>with tomato sauce and ground beef</i>		
salmon	(qty 20) \$120	(qty 40) \$230
<i>grilled norwegian salmon with lemon butter & greek seasoning</i>		
lamb chops	(qty 20) \$125	(qty 40) \$240
<i>traditional thin cut with greek seasonings</i>		
Baklava Dessert	(qty 20) \$45	(qty 40) \$85
<i>traditional phyllo, honey, and walnuts</i>		

SANTORINI

GRILL

MENU

Mequon Public Market
6300 W. Mequon Rd, Suite 104
Mequon, WI 53092

414.716.5723

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