



Catering Menu

At Yamas Grill we look forward to providing ***fresh and healthy*** options for your next event or family gathering.

Yamas uses ***antibiotic free meats***, the ***freshest ingredients***, and everything is ***home made*** in our restaurant, we even grind our own beef.

Call us to discuss your event – we look forward to serving you!

Signature items include:

Our Handmade Gyro (no-pressed meat),
Handrolled dolmas (not from a can),
Freshly made Spanakopitas, Tiropitas & Zucchini Fritters.

Dips

32 oz. Served with a mix of white and wheat pita triangles. \$35 each

Tzatziki V

Greek Yogurt dip – cucumber & garlic

Baba Gnoush V

Roasted eggplant, garlic, tahini, cream & herbs

Taramasalata

Fish roe spread

Hummus V

Chickpeas, tahini, olive oil, garlic & lemon

Platters

16” Platters (round)

Dolmas (40 Pieces) V

Handmade daily – rice filled, -pine nuts, currants, parsley, onion and herbs served w/ hummus

\$65

Meat Balls (Keftedakia)

(75/150 Pieces)
Hand made 1 oz meatballs season with herbs and garlic

\$50 \$100

Spanakopita (40 Pieces) V

Phyllo filled w/ spinach, feta and herbs

\$50

Loukaniko

Slices of orange rind infused pork sausage topped with lemon—a party favorite!

\$75 \$120

Tiropita (40 Pieces) V

Phyllo filled with cheese and baked to perfection

\$50

Greek Mezze Platter

Sliced gyro, loukaniko sausage, meatballs, lamb chops (6) choice of chicken or pork souvlaki (6) served with tzatziki & pita

\$90

Zucchini Fritters (40 Pieces) V

Fresh zucchini, feta, herbs, and potato fried to perfection served w/ tzatziki

\$50

Fresh Veggie Platter

Celery, carrots, peppers, cucumber, pepperochinis, Greek olives with tzatziki & hummus with pita triangles.

\$50

Falafel (40 Pieces) V

Chickpeas, parsley, garlic & spices served w/ hummus

\$50

Salads

Half tray serves 8-10; Full tray serves 18-20

Village “Horiatiki” V

Fresh tomatoes, cucumber, purple onion, olives, pepperoncini, oregano w/oil & vinegar

Half	Full
\$50	\$100

A La Carte Items

(Min. 1 dozen of each item, not to be combined)
Antibiotic-free, halal meats seasoned with garlic, herbs, lemon, grilled to perfection

Yamas House V

Spring mix/Romaine, tomatoes, cucumber, purple onion, olives, pepperoncini, oregano w/ choice of house dressing or olive oil and vinegar

\$40	\$75
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Lamb Chops

\$3.50 each

Chicken Souvlaki on stick (3 oz)



\$2.50 each

Pork Souvlaki (3 oz)

\$2.50 each

Trays

Half tray serves up to 12 people (12x10 pan); Full tray 20 people (12x20 pan)

Pastichio (9-12/20-24 Pieces) Baked layered ground beef and pasta topped with béchamel sauce	Half \$50	Full \$100	Vegetarian Moussaka  (9-12/20-24 Pieces) Layers of spinach, zucchini, carrot, potato topped with béchamel sauce	Half \$60	Full \$120
Moussaka (9-12/20-24 Pieces) Layers of ground beef, eggplant, zucchini topped with béchamel sauce	\$60	\$120	Gigantes  Giant Lima beans simmered in herbs and tomato sauce	\$30	\$40

Sides

Greek Potatoes  Lemony Greek potatoes roasted	\$25	\$50	Vegetable 	Priced daily	
Greek Beans  Green beans in tomato, onions and herbs	\$40	\$60	Rice & Orzo Pilaf 	\$20	\$45
			Pita wedges	\$15	\$30

Desserts

Party portions in soufflé cups (minimum 1 dozen of each dessert)

Baklava	\$2.50 per piece
Rice Pudding	\$1.50 per 3 oz
Galatabutriko	\$2.00 per piece

Office Lunches:

Individually prepared to make lunch at the office easy!

No substitutions.

Rice Bowl Lunch \$8

Rice & Orzo topped with meat choice below w/feta, tzatziki, shepard salad

Gyro

Chicken Suvlaki

Pork

Falafel

Choose Side:

Soup – Avgolemeno

Salad – Yamas House

Pita Lunch \$8

Choice of pita and filler topped with feta, tzatziki, onion, tomato and lettuce w/ one side

White Pita

Wheat Pita

Gyro

Chicken Suvlaki

Pork

Falafel

Choose Side:

Fries

Salad – Yamas House

Soup – Avgolemeno

Soup & Salad Lunch \$6

Spring Mix/Romaine topped with cucumber, onion, tomato, olives, peppercini w/choice of house or olive oil and vinegar

Add Gyro \$3

Add Chicken Suvlaki \$2

Add Pork \$2

Add Falafel \$1

Choose Side:

Soup – Avgolemeno

Soup of the Day