

starters

House made Tyrokafteri - *spicy feta cheese dip*
Chickpea & garlic Humus
Freshly baked pita bread

salads

Traditional Greek salad with Kalamata olives & crumbled feta cheese
Roasted beet salad with mixed greens, sliced red onions, roasted garlic, goat cheese & home made oregano balsamic vinaigrette
Baby spinach salad with julienne bell peppers, toasted almonds & lemon yogurt vinaigrette

on the side

Greek style lemon & garlic roasted potatoes
Mini Spanokopitas
Warm herb & rice Dolmades with zesty lemon sauce
Grilled seasonal vegetables tossed with extra virgin olive oil, fresh herbs & seasonings

entrées

White wine, herb & garlic marinated chicken souvlaki
Paprika & mustard seed marinated beef souvlaki
Served with our signature tzatziki dip

desserts

Your choice of one of the following desserts:

- Classic Tiramisu with amaretto scented mascarpone & espresso soaked lady fingers
- Traditional Baklava with spiced walnuts in layers of flakey phillo pastry with sweet lemon & clove scented honey syrup
- Rich mocha cheesecake with freshly whipped cream

beverages

Coffee & tea

Menu substitutions are available to best compliment your special event.
We are here to serve you!

we make it delicious . flambécatering.com . 250 486 8939

\$25/person