



PLATIA
GREEK KOUZINA



DIPS | *by the pint*

Tzatziki

Fresh Greek yogurt, shredded cucumber and garlic dip.

Tirokafteri

Whipped feta cheese blended with roasted red and spicy hot peppers.

Revithosalatea (Hummus)

Garbanzo beans puréed with fresh garlic, lemon juice, olive oil and tahini.

Melitzanosalata

Roasted eggplant and garlic purée, garnished with a Kalamata olive.

STARTERS AND SIDES

Dolmas Yialantzi | *per dozen*

Rice stuffed grape leaves, served cold with tzatziki sauce, topped with crumbled Feta.

Dolmades Avgolemono

per dozen

Grape leaves rolled with seasoned ground beef, and rice and topped with our creamy avgolemono sauce.

Spanakopita | *per pan*

Crispy phyllo stuffed with sautéed spinach, and feta cheese and baked to perfection.

Falafel | *per dozen*

Greek Style Beans | *half a pan*

Perfectly seasoned oven-baked rice.

Yigandes | *half a pan*

Greek-style giant lima beans, baked in our homemade tomato sauce.

Greek Potatoes | *half a pan*

Potatoes roasted in olive oil, lemon, oregano, and garlic.

Greek Style Rice | *half a pan*

Perfectly seasoned oven-baked rice.

Pita Bread | *each*

Kalamata Olives | *half a pint*

Feta Cheese | *crumbled pint*

SALADS | *half a pan*

Greek Salad *half a pan*

Crisp romaine, cucumbers, tomatoes, bell and Greek peppers, olives, onions and feta cheese, topped with our own dressing.

Greek Village Salad *half a pan*

Tomatoes, cucumbers, red onion, greek peppers, pepperoncini, Kalamata olives, and oregano, tossed in olive oil dressing, topped with a block of Feta cheese.

SOUPS | *by the quart*

Avgolemono

Creamy broth of chicken accented with fresh squeezed lemon and rice.

Lentil

Traditional Greek lentil bean soup enriched with tomatoes.

MAINS

Pastitsio | *half a pan*

A layered casserole of macaroni, Greek cheeses, and seasoned ground beef simmered in tomato sauce, topped with creamy béchamel sauce, and baked

Moussakas | *half a pan*

Seasoned with olive oil and our special blend of Greek spices, skewered and flame broiled to perfection.

Veggie Moussakas | *half a pan*

Chicken Souvlaki Skewers | *each*

Medallions of chicken breast marinated in Greek olive oil and seasonings, skewered and broiled to perfection..

Lamb Souvlaki Skewers | *each*

Seasoned with olive oil and our special blend of Greek spices, skewered and flame-broiled to perfection.

Original Yiro (Gyros) | *per pound*

Authentic Chicago Yiros broiled and thinly sliced right off our vertical broiler.

Greek Chicken | *half a pan*

Yia-Yia's Kota

Our Mother's specialty! Greek-style chicken roasted in olive oil, oregano, garlic and lemon.

DESSERTS

Sokolatina | *serves 14-16*

Layers of feather-light chocolate cake and chocolate whipped cream topped with dark chocolate ganache.

Sally's Torte | *serves 14-16*

A white cake layered with fresh strawberries, toasted almonds and vanilla cream, topped with dark chocolate ganache!

Baklava | *per dozen*

Traditional Greek baklava consists of layers of thin crisp phyllo, chopped walnuts, and cinnamon topped with honey syrup.

Baklava Cheesecake | *serves 12*

Fresh cheesecake layered with delicious baklava, all in one!

Mille-Fueille | *serves 22*

Layers of flaky pastry filled with vanilla custard & dusted with powdered sugar.



No Substitutions.

All catering orders are subject to a 24-48 hour notice.

Price subject to change without notice.

CONTACT US

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