

# Buffet

MINIMUM OF 25 GUESTS  
\$85 PER/PERSON (UP TO 3 HOURS)  
ADD ANY EXTRA CHOICE FOR \$9 PER/PERSON  
\$25 PER/PERSON (PER EXTRA HOUR)

PLATTER ADD ON  
CHEESE PLATTER \$15 PER/PERSON  
FRUIT PLATTER \$10 PER/PERSON

## Starters (SELECT TWO)

### Pikilia (dips)

Assortment of our signature spreads: tzatziki, taramasalata, melitzanosalata, htipiti, skordalia served with pita

### Gigandes

Baked traditional giant beans in tomato sauce, dill, spring onions, crumbled feta

### Kolokitho-keftedes

Crispy zucchini fritters, graviera & feta cheese, mint evoo\* served tzatziki dip

### Tiganita kalamarakia

Lightly fried squid served with lemon caper aioli

### Garides kataifi

48 Hours braised tiger shrimp, wrapped in kataifi phyllo dough served with our buerre blanc sauce

### Keftedes

Ground sirloin meatballs infused with barrel-aged feta & parsley cooked in tomato & basil sauce

### Plevrakia

Roasted lamb riblets marinated in lemon oregano sauce

### Ksifias

Sword fish on the stick & marinated overnight in citrus vinaigrette sauce

### Psarokeftedes

Seafood croquettes served with lemon caper aioli

### Flatbread bites

Seafood, meat and vegetarian option available

## Sides (SELECT TWO)

Fresh cut oregano fries | roasted lemon potatoes | grilled vegetables | creamy vegetable risotto | brussel sprouts | creamy spinach

## Main dishes (SELECT THREE)

### Garides santorini

Tiger shrimp in santorini style cooked linguini pasta, fresh tomato broth with Greek feta, spiced with oregano & parsley

### Rizi thalasinon

Tiger shrimp, finely chopped shellfish & fresh catch fish fillet in wild mushroom risotto & truffle oil

### Mydia saganaki

Mussels saganaki, infused with fresh tomato wine sauce with barrel-aged feta cheese, finished with ouzo liqueur

### Solomos

Pan seared salmon on top of red pepper culis

### Psito psari

Fresh fish catch of the day, chef's daily preparation

### Lahanika skaras

Grilled eggplant, zucchini, vine tomatoes, vidalia onion & jumbo asparagus, almond garlic purée

### Mousakas

Sautéed ground beef, roasted zucchinis & eggplants, potatoes, feta cheese béchamel sauce

### Kotopoulo on-a-stick

Marinated free range chicken on-a-stick

### Pidakia

Grilled rack of lamb with citrus vinaigrette

### Arni yiouvetsi

Traditional slowly cooked lamb shank in a home-made tomato sauce over Greek orzo casserole

### Fileto

Roast beef tenderloin with mushroom mavrodafni wine sauce

## Salads (SELECT ONE)

### Greek Salad

Beefsteak tomatoes, Kalamata olives, Spring onions, cucumbers, tri-color peppers, barrel-aged feta, evoo

### Katsikisia

Spring mix, dill & garlic goat cheese, walnuts, dried cranberries, raspberry vinaigrette

### Tragano Avocado

Sliced avocado, beefsteak tomatoes, chickpeas, Kalamata olives, parsley, cumin, paprika, crumbled pita chips, aged white balsamic vinaigrette, evoo

### Salata Kipou

Baby arugula, fine julienne carrots, mixed peppers, Brussels sprouts, haricot vert, tri color cauliflower, light lemon garlic dressing

## Desserts (SELECT TWO)

### Yiaourti

Double strained greek yogurt dressed with honey & Walnuts topped with sour cherries

### Baklava

Mixed nuts layered in phylo dough Dipped in honey syrup

### Karidopita

Walnut cake dipped in honey cinnamon syrup

### Yiaourti krema

Chilled greek yogurt flan served with honey & Sour cherries



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We only use first & cold press extra virgin olive oil "evoo"