



AEGEAN

CAFE & BAKERY



CATERING MENU

Individual Homemade Savoury Items:

***Mini Phyllo Pastry Quiches: @ R16 each**

- Bacon, Leek and Feta.
- Grilled Veg, Pesto & Mozzarella.
- Butternut, Mushroom & Tomatoes.
- Bacon, Butternut & Feta.

*** Mini Spanakopita @ R16 each**

- Phyllo Pastry triangles filled with spinach, feta, spring onion & dill.

*** Mini Tiropita @ R16 each**

- Phyllo Pastry triangles filled with 3 cheeses and fresh mint.

*** Mini Traditional Pies @ R20 each:**

- Chicken & Mushroom.
- Pepper Steak.
- Spinach & Feta

***Savoury Pockets & Tomato Tartlets @ R12 each**

(savoury pockets: a choice of any filling)

***Pastitsio Tray @ R280**

***Mousaka Tray @ R330**



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Savoury Platters

1) Greek Platter: (serves 8-10) R450

- Spanakopita triangles
 - Tiropita triangles
 - Meatballs
 - Greek salad skewers
 - Pita breads
 - Feta and Olives
- (Served with Homemade Humus & Tzatziki Dips)*

2) Pastry Platter: (serves 8-10) R450

- Assortment of mini Pies
- Assortment of mini Quiches
- Savoury Pockets
- Tomato Tartlets

3) Veggie Platter: (serves 6-8) R400

- Grilled veg, pesto mozzarella sandwiches (served on an assortment of breads)
 - Seasonal Fresh Fruit Skewers
 - Tomato Tartlets
 - Grilled veg, pesto and mozzarella quiches
 - Mushroom skewers
- (Served with Homemade Humus and Tzatziki Dips)*

4) Cheese Platter: (serves 6-8) R490

- Assorted Savoury Crackers/Melba Toast/Pita Bread
- Fig Preserve/Fresh Figs, Cocktail Onions, Humus, Olives and Sliced Beef
- Any 3(three) of the following cheese: Camembert, Blue Cheese Mature Cheddar, Edam, Emmenthaler, Goat Cheese, Brie