



CATERING

Welcome

Thank you for considering Café Athena's Catering services for your upcoming special event.

We specialize in the art of Greek and Eastern Mediterranean food and excellent service.

This brochure is your introduction to everything that our catering department has to offer; a unique variety of dining at a great value.

Just look at the beautiful choices you have for hors d'oeuvres, salads, entrees and desserts. You will find a delicious array of culinary delights, including vegetarian and low fat selections for special diets.

We pride ourselves in being small enough to care yet large enough to cater all of your needs.

No matter what your need is from office luncheons to weddings, your guests will love the tasty and colorful dishes you serve them. Best of all you will have confidence in our experienced team of friendly staff and in our Mediterranean food that is second to none.

Our authentic selections have enchanted San Diegans for the past sixteen years, and we are still growing.

We look forward to serving you, until then, Happy Planning!

MENU

A La Carte

Customized to meet your needs at home or office

HOT APPETIZERS

BOUREKIA Rolls of Filo pastry with lean ground lamb and pine nuts filling. \$.99 per roll

KEFTEDES Meatballs of seasoned ground beef and fresh herbs. Topped with fresh tomato sauce. \$9.79 per dozen

DOLMATHAKIA Grape leaves stuffed with ground beef and rice and herbs, cooked in a tomato base sauce. \$7.29 per dozen

FALAFELA mixture of ground Garbanzo and Fava beans with herbs and spices. \$5.99 per dozen

FASSOLIA Fava beans marinated with garlic, lemon juice and olive oil. Topped with tomatoes, scallions and cumin. Served warm. (One pound serves 3-5) \$6.69 per pound

KOTOPITA Tender chicken breast and almond filling with superb Moorish spices. Baked in Filo pastry. \$.99 each

SALMON DOLMAS Marinated Salmon fillets, wrapped in grape leaves and broiled. \$10.29 per dozen

SPANAKOPITA \$1.79 per triangle

SPANAKOPITA .89 per roll

A tasty blend of spinach, onion, Feta cheese, eggs and selected herbs in flaky Filo pastry.

TYROPITA A blend of Feta and Mozzarella cheeses, onion with selected herbs and spices. Wrapped and baked in triangles of flaky Filo pastry. \$ 0.89 per triangle

COLD APPETIZERS

BABA GHANNUJ Charbroiled eggplant blended and seasoned with garlic, parsley, lemon juice, pomegranate and sesame sauce. (One pound serves 6-8) \$7.99 per pound

FETA MEZES Feta cheese, topped with Roma tomatoes, olive oil, fresh basil and mint. (One pound serves 6-8) \$7.29 per pound

HUMMOS A dip of Garbanzo beans, garlic, lemon juice and sesame sauce. Garnished with kosher pickles, cumin and sumac. (One pound serves 6-8) \$5.29 per pound

MARINATED ARTICHOKE Artichoke hearts with garlic-lemon-olive oil marinade. (One pound serves 6-8) \$10.99 per pound

SPANAKI LEMONATO A refreshing blend of spinach, garlic and olive oil. Served with lemon wedges. (One pound serves 6-8) \$6.99 per pound

SPANAKI SALATA A creamy spinach spread with water chestnuts, Feta cheese and scallions. (One pound serves 6-8) \$6.99 per pound

TAMOSALATA Imported red caviar, delicately blended with potatoes, olive oil and lemon juice. Garnished with celery and carrots. (One pound serves 8-12) \$5.99 per pound

YALANDJI Grape leaves filled and cooked with rice, tomatoes, red peppers, onion and selected herbs. Topped with our tomato raisins sauce. (Served at room temperature.) \$6.29 per dozen

PARTY PLATTERS

CRUDITE DISPLAY A tray of colorful variety of fresh vegetables; broccoli, carrots, mushrooms, celery, cucumbers and cherry tomatoes. Small \$22 - Large \$39

DRY SNACKS TRAY Small \$18 - Large \$33
A selection of crackers and sliced Baguette bread. Sm tray serves 15-25 / Lg tray serves 25-40

FRUITS PLATTER Small \$29 - Large \$55
A selection of seasonal fruits. Sm tray serves 15-25 / Lg tray serves 25-40
(Not available from November to March)

INTERNATIONAL CHEESE SELECTION
Small \$32 - Large \$59 A tray of a variety of cheeses; Feta, Swiss, pepper-jack, cheddar and mozzarella. Only upon request we serve Gorgonzola cheese. Sm tray serves 25-35 / Lg tray serves 35-60

SALADS

GREEK SALAD \$1.39 per person (Individually packaged) \$2.19 per person
Crisp lettuce, tomatoes, cucumbers, red onion, Feta cheese and Kalamata olives.
Served with our Grecian vinaigrette dressing on the side.

HORIATIKI A traditional Greek villager salad of cucumbers, tomatoes, bell pepper, red onion, Feta Cheese and Kalamata olives and our oregano-vinaigrette dressing. (One pound serves 3-5) \$6.49 per pound

MEDITERRANEAN \$1.79 per person (Individually packaged) \$2.59 per person
Argula, radicchio, endive and baby spinach, tossed with sun-dried tomatoes, walnut and Gorgonzola cheese. Served with white Balsamic vinaigrette and pear dressing.
Add chicken breasts. 2.79 each

TABULEH A favorite Mediterranean salad. Parsley, Bulghur wheat, tomatoes, scallions and mint. Marinated in lemon juice and olive oil. (One pound serves 3-5) \$5.79 per pound

ENTREES

Meat

BEEF SOUVLAKI Marinated cubes of sirloin, skewered and charbroiled. \$3.99 per skewer

GYROS Slices of seasoned and broiled beef and lamb mixture. (One pound serves 5-7) \$7.49 per pound

KEFTA KEBAB A Middle Eastern favorite! A blend of seasoned ground beef with fresh herbs. Broiled on a skewer. Topped with our fresh tomato sauce. \$1.99 each

MEAT PASTTISIO A baked casserole of seasoned ground beef and Lamb, herbed-tomato sauce and Penne pasta. Topped with Bechamel and Vlahotiry cheese. (One full pan serves 20-25) Half pan \$29 - Full \$58

MOUSSAKA Layers of eggplant, zucchini and seasoned ground lamb with pine nuts. Topped with Bechamel sauce and Vlahotyri cheese. (One full pan serves 20-30) Half pan \$33 - Full pan \$66

Fish

SALMON A LA GREQUE Marinated and baked salmon fillets. Served with Skordalia sauce. (Half pan has 24 small fillets - Full pan has 48 small fillets) Half \$39-Full pan \$78

SWORDFISH BROCHETTE Marinated cubes of swordfish loin, skewered and charbroiled. \$6.49 per skewer

Chicken

CHICKEN PASTTISIO A baked casserole of 100% chicken breast blended with our herbed-tomato sauce, Penne pasta and topped with Bechamel and Vlahotiry cheese. (One full pan serves 20-25) Half pan \$28 - Full \$56

CHICKEN & VEGETABLES COUSCOUS (Minimum 5 orders) Braised chicken breast with carrots, zucchini. Served with couscous and Harrisia "hot" sauce. \$7.99 per order

RIGANATO Marinated whole chickens cut in pieces in lemon juice, olive oil, a hint of garlic and aromatic herbs, roasted and served with lemon potatoes. (Full pan serves 10-12) Half pan \$21 - Full pan \$42

CHICKEN SOUVLAKI Tender marinated breast, skewered and charbroiled. \$2.59 per skewer

Vegetarian

BRIAMI A piping hot casserole of garden fresh vegetables. Blended with fresh herbs and seasoned tomato sauce. (One pound serves 3-4) \$5.59 per pound

IMAM BAYALDI Mediterranean eggplant stuffed with raisins, walnuts, tomatoes, garlic, onion and cilantro. Topped with our tomato sauce. (One pound serves 2-3) \$7.49 per pound

SPINACH PASTITSIO A baked casserole of spinach, garlic, cilantro and Penne pasta with Pesto sauce. Topped with Bechamel and Vlahotiry cheese. (One full pan serves 16-20) Half \$28 – Full Pan \$56

FAVORITE ACCOMPANIMENTS

COUSCOUS Blended with raisins, onion and chicken base. (One pound serves 4-6) \$3.79 per pound

FETA CHEESE \$5.99 per pound

KALAMATA OLIVES \$7.99 per pound

LEMON POTATOES Marinated and roasted potato medallions with chicken base, herbs, lemon and olive oil. (one pound serves 4-6) \$3.79 per pound

LENTIL PILAF A blend of lentils, Bulghur wheat, onion and cumin. (One pound serves 4-6) \$3.79 per pound

PITA BREAD Please specify; Greek fold or Middle Eastern pocket. \$0.49 per round (We recommend 4-5 rounds of pita per pound of dip).

RICE PILAF Long grain rice with fresh vegetable base. (One pound serves 4-6) \$3.39 per pound

SKORDALIA A tangy cold spread/sauce of potato and garlic blended with cilantro. Garnished with sweet pepper. (One pound serves 10-15) \$4.99 per pound

TAHINI A cold sauce made of sesame paste blended with lemon juice and garlic. Goes well with Falafel. (One pound serves 15-20) \$4.69 per pound

TZATZIKI The most popular Greek dip/sauce, combines yogurt with cucumber, garlic and dill.
(One pound serves 6-8) \$4.99 per pound

DESSERTS

BAKLAVA A blend of walnuts, cinnamon and rosewater between layers of Filo pastry.
Topped with our light honey syrup. \$1.49 per triangle

CHOCOLATE SARAGLI A blend of pistachios and Ghirardelli chocolate chips rolled with layers of Filo pastry. Topped with our light honey-chocolate syrup. **(Minimum 48Hour Notice)** \$2.49 per roll

GALACTO-BOUREKO Delicate rolls of Filo pastry filled with light custard and fresh orange zest. Sprinkled with powdered sugar. Served warm. \$.79 per roll

KOURAMBIETHES Traditional Greek cookies. **(Minimum 48Hour Notice)** \$8.99 per dozen

RIZZO GALO Rice pudding flavored with vanilla. Garnished with raisins and cinnamon.
(One pound serves 4-6) \$4.79 per pound

BEVERAGES

SODA (Price incl. ice and foam cups) \$3.29 per 2-liter bottle

SODA CAN (Price incl. ice and foam cups) \$1.39 per can

BOTTLED WATER (Price incl. ice and foam cups) \$1.89 per 1 liter bottle

COFFEE (Price Incl. Creamers, Sugar and Sweet 'n Low) \$1.49 per person

ICE TEA (Price Incl. Ice, Sugar and Sweet 'n Low) \$1.29 per person

LEMONADE (Price incl. ice and foam cups) \$1.39 per person

CATERING EQUIPMENT LIST

PAPER SUPPLIES Economy \$0.30 per person

PAPER SUPPLIES Standard \$0.50 per person
Paper Plates, Plastic Ware, and Napkins.

We suggest you order 10-20% more paper supplies than the number of guests).

9" BLACK SERVING SPOONS \$0.70 each

9" BLACK SERVING TONGS \$0.90 each

BLACK TRAY WITH CLEAR DOME COVER (\$4.00 for 18" size) (\$2.50 for 12" size)

CHAFFING DISH *Standard* \$15.00

CHAFFING DISH *Classic* \$22.00

CLEAR OR CERAMIC BOWLS \$2.50

STAINLESS STEEL TRAYS \$4.00

SERVING UTENSILS (Tong, Spoon, Fork, Spatula etc). \$1.50

CAKE CUTTING SET \$3.00

WATER PITCHER \$1.50

BREAD BASKET \$0.90 Small
\$2.00 Large

For a complete list of equipment from our preferred rental companies, please contact our catering staff.

PRIX FIXE BUFFET MENUS

Available for off-premise catering only

*As the menus are guidelines only,
you are free to interchange and add items from the previous a la carte menu.*

Minimum Order: 10 People

Alpha

Approximate Price Per Person \$10 plus Tax & Delivery

Hummos with Pita Bread
Spanakopita Rolls
Greek Salad (Dressing on Side)
Chicken Souvlaki, Rice Pilaf and Tzatziki Sauce Baklava

Soda (Two Litter Bottles with Ice and Cups)
Paper Supplies (Plates, Napkins, Plastic-ware and Serving spoons.)

Beta

Approximate Price Per Person \$9 plus Tax & Delivery

Tzatziki Dip with Pita Bread
Dolmathakia
Greek Salad (Dressing on Side)
Chicken Pastitsio
Galacto-Bourekos Rolls
Soda (Two Litter Bottles with Ice and Cups)
Paper Supplies (Plates, Napkins, Plastic-ware and Serving spoons.)

Gamma

Approximate Price Per Person \$8 plus Tax & Delivery

Vegetarian Menu
Hummos with Pita Bread
Falafel Patties with Tahini Sauce
Greek Salad (Dressing on Side)
Spinach Pastitsio
Galacto-Bourekos Rolls
Soda (Two Litter Bottles with Ice)
Paper Supplies (Plates, Napkins, Plastic-ware and Serving spoons.)

Guidelines

Servings

The mentioned number of people that each item serves is based on the assumption that other items are provided as well. We suggest that you consult with one of our experts to decide on the adequate quantities for your event. A minimum order of certain items may be required.

Presentation

Food items may be served hot or cold, cooked or uncooked according to customer wishes. The food items are served in disposable foil-wrapped aluminum pans, unless customer requests non-disposable utensils like glass, ceramic or stainless for a nominal fee.

Equipment Rentals

Our staff will be more than happy to assist you with any of your rental needs. We will provide you with a free estimate on party equipment from glassware to tables and chairs. We will make arrangements to deliver and pick up by the rental company.

Planning a Formal Event

Our catering experts are ready to meet with you at your convenience to help you create a menu and service style that compliments your event and budget. Be assured that you can count on our staff to make your planning effortless and your event festive and memorable. Please call or e-mail us for a consultation appointment where food tasting and free proposal are available without obligation. We are always happy to provide references as well as licenses and proof of insurance.

Staff

Servers, bartenders and other wait staff are available to set up, serve and clean up at an hourly rate. The staff will package the left over food for you to take home at no additional charge. The staff dress code typically consists of black pants, white shirts, cumber buns and bow ties. Prices vary based on the position, length of event and the work that is involved.

Prices, Fees and Budget

Prices and menus are subject to change from time to time, please call us to make sure this version is the latest. A 7.75% **sales tax** shall be added to all priced food items but not to equipment rentals, delivery charges or any service that is rendered. **Deliveries and pick ups** are available for a nominal fee which may vary based on quantity ordered, distance and personnel required. A **coordination** fee will apply to formal events such as weddings, which require more time for planning, organization and supervision; this fee varies. There is no toast fee, corkage fee or cake cutting charge. All our prices for outside catering are based on buffet service. Please contact us for prices on sit-down service. We aim to work to your **budget**, so if you are impressed by Café Athena's Catering but have a limited budget please contact us and we will do our best to accommodate your requirements.

Deposits and Payments

For formal events a 50% deposit is required one month before the event to guarantee your reservation. The balance of the final bill is due at the end of the event in the form of cash, bank's check or any of the major credit cards.

Cancellations

For formal events that require equipment and full service and when a deposit is made, you may cancel up to 72 hour prior to the event to receive a full refund. Cancellations within the last 72 hours you will lose 25% of the total bill. As for casual events you may cancel up to 3 hours before the event, otherwise you may incur a charge of 25% of the total bill.

Most Common Questions Asked

Q: How far in advance do I have to make arrangements with you to cater my event?

A: Preferably as soon as possible to ensure our availability for your date. However, at we may be able to accommodate you even on short notice; thanks to having our restaurant open 7 days a week and to our staff being available all the time, which allow us to respond to last minute requests.

Q: What information do I have to have when inquiring about catering?

A: We will ask you for the number of guests, date, time and location of event, the occasion of the event or theme party. Also whether your event is casual or formal which leads us to deciding if equipment is needed or disposable items may be used.

Q: When do you have to have the final count?

A: For formal functions we kindly request that the final count of guest be provided 72 hours before the start of event. For casual functions where no equipment of service is involved we accept changes up to 3 hours before the start of event.

Q: Do you guarantee that the food quantity you estimate will be enough for a buffet event?

A: The overall quantity we estimate is based on the information you provide us, like your guest's age group and meal's time and type. We can assure you that we almost never experienced a problem of running out of food. Even though our servings are generous, one or more items may run out if such items happened to be very popular. This is because when we quantify each item we assume that guests are going to serve a certain portion from each item and not from only one or two.

Q: How far and where do you deliver?

A: We serve all of the San Diego area, covering from South Bay to North County, and from the beaches to East County.