ACROPOLIS GRILL CATERING MENU

Let us help make your event delicious, beautiful and easy.

We make meeting planning easy.

We are ready to help you make menu selections, choose between assortments or boxed meals, determine appropriate order quantities and coordinate delivery. From your first call to your pick-up or delivery time, we will make sure your order is right and ready when you need it.

We provide convenience.

Your order comes complete with plates, napkins and utensils, all packaged and presented in convenient, ready-to-serve-from packaging.

We'll deliver.

Contact your Catering Coordinator for details. Charges may apply.



BREAKFAST

Get off to a great start with these morning selections

(S) Small (8-10)

(M)Medium (11-15)

(L) Large (16-20)

Sweet Breakfast Box

YiaYia's cinnamon rolls, muffins, assorted pastries and danishes – served with butter and preserves (S) \$25 (M) \$30 (L) \$35

Savory Breakfast Box

Ham and cheese rolls, scones, quiche bites – served with butter (S) \$25 (M) \$30 (L) \$35

Fresh Fruit Bowl

Melons, grapes, pineapple (S) \$25 (M) \$30 (L) \$35

Greek Yogurt Breakfast Box

Vanilla or plain Greek Yogurt, toasted granola and fresh berries (S) \$25 (M) \$30 (L) \$35

YiaYia's Cinnamon Rolls

12 \$18

24 \$28

Mediterranean Vegetable Quiche (10 inch)

Red peppers, spinach, mushrooms, feta cheese and swiss \$12

Bacon and Cheese Quiche (10 inch)

Applewood smoked bacon and cheddar cheese \$12



ACROPOLIS SIGNATURE BREAKFAST

\$8 per person

Assort muffins and baked goods Assorted Filo Danishes Fresh Fruit Tray (seasonal options vary) Yogurt Parfait with fresh berries and house aranola

Orange Juice and BonLife Coffee



FULL BREAKFAST BUFFET

(Add 3 to above) \$10 per person

Choose One

Traditional Scrambled Eggs

With sides of Sausage and Bacon

Quiche Lorraine

Applewood smoked bacon, Swiss, fresh chives, hint of nutmeg is flaky crust

Mediterranean Quiche

Spinach, sundried tomatoes, feta, Swiss, diced peppers in a flaky crust

Breakfast Casserole

Eggs, diced smoked ham, shredded cheeses, over a crust

Choose One

Hash Brown Casserole

Shredded Potatoes, shredded cheeses, and mushrooms and cream

Skillet Potatoes O'Brien

Roasted red potatoes, onions, and peppers

Choose One

Apple Challah French Toast Casserole

With maple syrup

Biscuits and Gravy

Biscuits with white sausage gravy

FRESH SALAD BOWLS

Available in an individual box or family sized bowl. Individual boxes include a freshly baked cookie. Family sized bowls serve 10-12 individuals

Signature Greek

Mixed greens, tomatoes and red cabbage topped with feta cheese, Kalamata olives and pepperoncini

Box: \$9 Bowl: \$24

Classic Garden

Mixed greens, cucumbers, tomatoes, croutons, cheddar, chopped bacon with choice of dressing

Box: \$9 Bowl: \$24

Southern Pecan

Mixed greens, gorgonzola cheese, craisins, spiced pecans, pecan balsamic vinaigrette Box: \$9 Bowl: \$24

Grilled Chicken or Grilled Salmon Caesar

With parmesan croutons and classic Caesar dressing

Box: \$9 Bowl: \$24

DELI BOXES

Classic Box Lunches

Acropolis signature sandwiches served in attractive boxes for the perfect presentation. Served with fresh side or sweet potato chips and dessert of the day.

Choose from:

- Roasted Turkey and Swiss on wheat with a stone ground mustard
- Chicken Salad on wheat
- Ham and Cheddar on Rye with Dijon mustard
- Classic BLT on wheat with pesto mayo
- Falafel pita
- Chicken Gyro Pita

Traditional Sandwich Trays Available! Call for pricing.

PARTY PLATTERS

(Serves 12 people)

HUMMUS AND GREEK SALAD PLATTER \$25

MEDITERRANEAN TRIO PLATTER \$25

Tzatziki, whipped Feta, roasted pepper hummus with crostinis and pita chips

ANTIPASTO PLATTER \$35

Prosciutto, capicola, mixed olives, marinated peppers and olives, Kasseri cheese, herbed feta, pepperoncini peppers

PINWHEELS PLATTER \$24

Spinach, cream cheese and feta cheese, onions, garlic, sun-dried tomatoes served with Tzatziki

DELI COLD CUT PLATTER \$35

Assorted meats, cheeses, and whole grain rolls

CHICKEN SALAD \$30

Chicken salad, fresh salad greens served with assorted crackers

KABOB PLATTER

Skewered with grilled onions, peppers, and tomatoes, rice pilaf, tzatziki and Greek salad CHICKEN KABOBS \$35
STEAK KABOBS \$40
VEGETABLE KABOBS \$30
KABOB COMBO (Chicken, Steak and Vegetable)
\$35

"THE BIG SPREAD" Lunch Buffet

Definitely the way to impress a group who wants a healthy Mediterranean lunch option!

Lunch Buffet includes:

Greek salad

Pita with Tzatziki and Hummus

Kebabs (served off the skewer) choice of meat or falafel, over Basmati rice with sautéed green peppers, onions, mushrooms and tomatoes

> Beef \$12 per person Chicken \$10 per person Falafel \$10 per person

Baklava and assorted Greek cookies

*includes tea, plates, utensils and ice

ACROPOLIS SIGNATURE LUNCH BUFFET

\$10 per Person Includes Salad with choice of Dressing(s), Bread, Butter, Two Entrees, Dessert, Unsweet and Sweet Tea, all Plates, utensils and Ice

Choose one Vegetarian entree and one Meat entree

MEAT

Chicken Penne Vienna

Grilled tender chicken breast and penne pasta tossed in our homemade Mediterranean sauce with parmesan and mozzarella cheeses

Italian Lasagna

Layers of seasoned ground beef, lasagna pasta, ricotta cheese, and our homemade marinara sauce topped with mozzarella cheese

Herb Grilled Chicken

Tender and juicy chicken breast rubbed and grilled with fresh Mediterranean herbs served with broccoli spears

Chicken Adriatic

Chicken breast sautéed in lemon sauce tossed w/ bow-tie pasta, artichoke hearts and snow peas, topped w/ diced olives and feta cheese

Chicken Santorini

Grilled Chicken breast and Linguine tossed with fresh tomatoes, oregano, garlic, mushrooms & feta cheese in marinara sauce

Greek Lemon Chicken

Sautéed chicken breast tossed in a caper dill sauce with mushrooms, sun-dried tomatoes, and penne pasta

Grilled Chicken Caprese Pasta 🥗



Grilled Chicken Breast, Penne Pasta, garlic, romano, mozzarella and fresh basil

Sun dried tomato Chicken Roulade



Chicken breast stuffed with a sundried tomato pesto, served over mashed potatoes

Blackened Chicken Alfredo

Pasta tossed in roasted red pepper alfredo sauce with Blackened chicken breast

VEGETARIAN

Almond Pasta Florentine

Pasta tossed in our own light alfredo sauce with fresh spinach & toasted almonds

Pasta Primavera

Pasta tossed with sautéed julienne cut carrots, broccoli, onions, and mixed squash in a light alfredo sauce

Vegetarian Lasagna

Layers of lasagna pasta with fresh broccoli, yellow squash, zucchini, ricotta, parmesan, & mozzarella

Ravioli ala Creama Three cheese ravioli baked in a smoked Gouda alfredo sauce with fresh spinach

Mushroom and Spinach Baked Ziti

Ziti pasta baked to lasagna like consistency with mixed cheeses, fresh spinach and mushrooms

Summer Lemon Pasta



Kalamata olives, asparagus, fresh tomatoes, basil, roasted garlic, mushrooms, lemon juice, olive oil, topped with fresh parmesan.

Desserts

Strawberry Patch **Chocolate Lovers Hummingbird Cake** Mandarin Orange Carrot Cake Heath Bar Cake

BLUE PLATE LUNCH BUFFET

\$10 per Person Includes Salad with choice of Dressing(s), Bread, Butter, One Entree, 2 sides, Dessert, Tea, plates, utensils and Ice

Choose one: Chopped Steak, Herb Grilled Chicken, Buttermilk Fried Chicken Breast, Meatloaf

Choose one: Mashed Potatoes, Roasted Potatoes, Basmati Rice, Macaroni & Cheese Choose one: sautéed Green Beans, Broccoli, Roasted Squash, Vegetable Medley

Choose one: Dessert options above