



**THE EXPERTS IN  
OFF-PREMISE CATERING**

217 Main Street, Port Jefferson, NY 11777  
PHONE (631) 476-7510 • FAX (631) 476-7508

# Off Premise Catering Menu

## Mediterranean, Italian & Continental Cuisine

For orders over \$500, free delivery and set-up including sternos, racks, water pans, serving spoons.  
Servers available for all outside catering.

### **PITA HOT APPETIZERS**

- Spinach Pie Spanakopita (30 mini pies).....\$45**  
spinach & feta cheese, onions & herbs blended to perfection & baked in phyllo pastry
- Cheese Pie Tiropita (30 mini-pies).....\$45**  
a blend of Greek cheese with herbs & spices baked in a phyllo pastry
- Greek Pizza (30 mini-pizzas).....\$45**  
tomato, spinach & feta cheese mix on a pita topped with mozzarella, oregano & grated cheese  
**Sliced Gyro meat - \$10 extra**
- Stuffed Mushroom.....\$2.50 ea.**  
feta cheese & spinach mix with herbs & spices, covered with melted mozzarella & grated cheese with Z-Pita's scampi sauce
- Greek Style Meatballs.....\$50**
- Swedish Meatballs.....\$50**
- Grilled Shrimp wrapped in Bacon.....\$2.50 ea. min. 25**
- Coconut Shrimp.....\$2.50 ea. min. 25**
- Pigs in a Blanket.....\$1 ea. min. 25**

### **PITA COLD APPETIZERS**

- Shrimp Cocktail.....\$2/shrimp**  
large succulent shrimp served with cocktail sauce min. 25
- Eggplant Skordalia.....\$55**  
thinly sliced eggplant rolled with our potato & garlic dip
- Baba Ghannouj.....\$45**  
pureed eggplant & chick peas with garlic, olive oil & lemon juice garnished with cucumbers & tomatoes
- Fresh Fruit Platter (advance notice).....\$85**
- Cheese Platter.....\$85**  
domestic & imported cheese with crackers, garnished with fruit
- Hummus.....\$45**  
pureed chick peas, olive oil, lemon juice & garlic garnished with cucumbers & tomatoes
- Dolmades (Stuffed Grape Leaves).....\$50**  
grape leaves stuffed with rice, a special blend of herbs & spices, lightly moistened with olive oil & lemon juice
- Tarama.....\$45**  
Greek caviar garnished with cucumber, tomato & olives
- Marinated Mozzarella Balls with Prosciutto.....\$60**
- Melon & Prosciutto.....\$50**
- Tomato & Fresh Mozzarella.....\$60**  
marinated with olive oil & balsamic vinegar with roasted red peppers & fresh basil

### **PITA COLD CUT PLATTERS** serves 10-12

With rolls & condiments,  
choice of macaroni salad, potato salad or cole slaw .....\$95

### **PITA EGGPLANT** 1/2 tray serves 10-12

- Eggplant Parmesan.....\$70**
- Eggplant Rolatini.....\$70**
- Grilled Eggplant.....\$70**  
with fresh mozzarella & tomatoes with olive oil & basil

### **PITA Salads** 1/2 tray serves 10-12

- Greek Salad.....\$45**  
tossed garden fresh greens topped with green olives, cucumbers, green peppers, tomatoes, feta cheese, onions & our own zesty Greek dressing  
**with Grilled Chicken.....\$75**
- Garden Salad.....\$40**  
tossed garden fresh greens with tomatoes, cucumbers, onions and your choice of dressing: Caesar • Italian • French • Oil & Vinegar • Ranch
- Caesar Salad.....\$45**  
fresh romaine with croutons & Parmesan cheese and our own zesty Caesar dressing  
**with Grilled Chicken.....\$75**
- House Salad.....\$55**  
mesclun greens with walnuts, pears, choice of crumbled gorgonzola, bleu or feta cheese, raisins with raspberry vinaigrette dressing  
**with Honey Maple Grilled Chicken.....\$85**
- Fresh Italian Antipasto Salad.....\$85**

### **PITA Cold Pasta Salads** 1/2 tray serves 10-12

- Mediterranean Penne Salad.....\$65**  
penne with olive oil & fresh basil with sun-dried tomatoes, black olives & feta cheese tossed in our special dressing
- Cavatelli Salad.....\$65**  
with feta cheese & black olives tossed in our special dressing
- Penne Salad with Spinach & Feta.....\$65**  
tossed in our special dressing

### **PITA Side Orders** 1/2 tray serves 10-12

- |   |   |
|---|---|
| <b>Rice Pilaf.....\$35</b>                    | <b>Marinated Grilled Vegetables.....\$50</b>              |
| <b>French Fries.....\$35</b>                  | <b>Black Beans w/Diced Tomatoes &amp; Onions.....\$50</b> |
| <b>Broccoli.....\$50</b>                      | <b>Escarole &amp; Beans.....\$50</b>                      |
| <b>Broccoli Rabe.....\$55</b>                 | <b>Macaroni Salad.....\$45</b>                            |
| <b>Orzo Pasta.....\$45</b>                    | <b>Potato Salad.....\$45</b>                              |
| <b>Sauteed String Beans.....\$45</b>          | <b>Baked Beans.....\$45</b>                               |
| <b>Grilled Asparagus.....\$60</b>             | <b>Onion Sauce.....\$15</b>                               |
| <b>Roasted New Potatoes.....\$45</b>          | <b>Yogurt Sauce.....\$20</b>                              |
| <b>Grilled Zucchini &amp; Squash.....\$55</b> |   |
| <b>Baked Garlic Mashed Potatoes.....\$45</b>  |   |

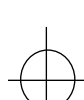
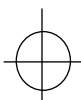
**In-House Fondue Parties \$13 pp**  
**In-House Breakfast Parties \$14.95 pp**  
**Open menu available**  
**for all in-house parties**

**20% gratuity will be added to all in-house party orders. • \$150 deposit required to secure dates**

**50% deposit due with order. Balance due 24 hours prior to event. All major credit cards accepted**

**Private Tastings available for all BOOKED catering orders**

\*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.





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### PITTA CHICKEN 1/2 tray serves 10-12

<b>Sesame Chicken</b> a delicate sweet blend of sesame & teriyaki sauce.....	\$75
<b>Chicken Francaise</b> white wine & lemon butter sauce.....	\$75
<b>Chicken Marsala</b> sauteed mushrooms in a marsala wine sauce .....	\$75
<b>Chicken Piccata</b> white wine & lemon butter sauce with capers & artichokes.....	\$75
<b>Chicken Parmesan</b> .....	\$75
<b>Chicken Rotatini</b> .....	\$75
<b>Mexican Chicken</b> .....	\$75
<b>Fried Chicken</b> .....	\$75
<b>BBQ Chicken</b> .....	\$75
<b>Chicken Fingers</b> .....	\$75
<b>Chicken Wings</b> .....	\$75
<b>Chicken &amp; Broccoli</b> .....	\$75
<b>Grilled Chicken Special</b> .....	\$95
seasoned with olive oil & balsamic vinegar with sundried tomatoes & mozzarella	

### PITTA PASTA 1/2 tray serves 10-12

<b>Fettucini Alfredo</b> .....	\$60
<b>with Shrimp</b> .....	\$95
<b>with Chicken</b> .....	\$75
<b>Baked Ziti</b> .....	\$60
<b>Lasagna</b> with meat or vegetarian .....	\$70
<b>Linguine with White Clam Sauce</b> .....	\$65
<b>Stuffed Shells with Ricotta</b> .....	\$75
<b>Penne ala Vodka</b> meatless marinara sauce with a blend of cream & vodka.....	\$60
<b>Rigatoni Bolognese</b> Italian meat sauce with sliced carrots, onions & a touch of cream.....	\$65
<b>Penne Putanesca</b> diced onions, tomatoes, black olives & capers in a light marinara sauce.....	\$60
<b>Penne Marinara with Fresh Basil</b> .....	\$60
<b>Ravioli ala Vodka</b> .....	\$70
<b>Cavatelli with Marinara Sauce &amp; Fresh Basil</b> .....	\$70
<b>Pasta Primavera</b> sauteed vegetables with olive oil & garlic or light marinara saucedusted with parmesan cheese .....	\$55
<b>Lobster Ravioli</b> black & white lobster ravioli in lobster cream saucewith sauteed asparagus & red bell peppers.....	\$100

### PITTA SEAFOOD 1/2 tray serves 10-12

1 FREE tray of rice pilaf OR pasta comes with each seafood entree purchase

<b>Swordfish Putanesca or Cajun</b> .....	\$195
<b>*Tuna Steak - Grilled or Sesame</b> (wasabi & soy sauce available).....	\$195
<b>*Salmon Fillet - Grilled or Sesame</b> (wasabi & soy sauce available).....	\$185
<b>Flounder Francaise</b> .....	\$195
<b>Stuffed Founder with Spinach &amp; Feta</b> .....	\$195
<b>Shrimp Francaise or Cajun</b> .....	\$195
<b>Chilean Sea Bass</b> .....	\$200
<b>*Salmon Picatta</b> .....	\$185
<b>Fried Calamari</b> .....	\$100

### PITTA GREEK ENTREES 1/2 tray serves 10-12

<b>Stuffed Chicken</b> .....	\$100
stuffed chicken breast with our spinach & feta cheese mix, baked with herbs spices, topped with marinara & mozzarella cheese	
<b>*Veal Souvlaki</b> .....	\$200
(shish ke-bab) marinated chunks of veal with onions, tomatoes & peppers	
<b>Chicken Souvlaki</b> .....	\$85
(shish ke-bab) marinated chunks of succulent chicken with onions, tomatoes & peppers	
<b>*Pork Souvlaki</b> .....	\$95
(shish ke-bab) marinated chunks of pork with onions, tomatoes & peppers	
<b>Gyro</b> .....	\$65
delicious sliced beef & lamb with spices	
<b>Pastitso - Greek lasagna</b> .....	\$75
layers of chopped meat & ziti topped with Bechamel sauce	
<b>Moussaka</b> .....	\$75
layers of baked eggplant, chopped meat & potato topped with Bechamel sauce	
<b>Eggplant</b> .....	\$65
thinly sliced breaded eggplant	
<b>Eggplant Melt</b> .....	\$75
thinly sliced breaded eggplant topped with tomatoes & mozzarella cheese	
<b>Eggplant Special</b> .....	\$80
thinly sliced breaded eggplant stuffed in our spinach and feta cheese mix topped with mozzarella cheese & tomato sauce	
<b>Stuffed Grape Leaves</b> .....	\$75
grape leave stuffed with rice, a special blend of herbs & spices	
<b>*Filet Mignon Souvlaki</b> .....	\$195
(shish kebab) chunks of marinated prime filet mignon with onions, peppers & tomatoes	
<b>Saganaki Shrimp</b> .....	\$195
grilled shrimp topped with fresh tomatoes & mushrooms with drops of olive oil & lemon, baked over with Kasseri cheese	
<b>Saganaki</b> .....	\$85
thinly sliced Gyro meat topped with fresh onions & tomatoes, with drops of olive oil & lemon, baked over with Kasseri cheese	
<b>Falafel</b> .....	\$75
pureed chick peas, spiced & fried	

### PITTA MEATS 1/2 tray serves 10-12

<b>Italian Meatballs</b> .....	\$75
<b>Pepper Steak</b> .....	\$75
<b>Beef &amp; Broccoli</b> .....	\$75
<b>Sausage &amp; Peppers</b> .....	\$75
<b>BBQ Ribs</b> .....	\$75
<b>Swedish Meatballs</b> .....	\$75
<b>*Filet Mignon, sliced rare</b> .....	\$195
<b>Mexican Beef</b> .....	\$75
<b>*Grilled Marinated Ribeye</b> .....	\$185
<b>Meatloaf Special</b> stuffed with mozzarella in a light marinara sauce.....	\$75
<b>Hamburgers &amp; Buns Combo</b> .....	\$60
<b>Hot Dogs &amp; Buns Combo</b> .....	\$50
<b>*Veal Marsala</b> .....	\$195
<b>*Veal Picatta</b> .....	\$195

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All paper goods & utensils, add \$2 pp • 50% deposit due with order. Balance due 24 hours prior to event. All major credit cards accepted  
Private Tastings available for all BOOKED catering orders

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