



NOT YOUR AVERAGE CATERING

YOUR PERSONAL CATERING DIRECTOR

Once you explore our selection and find the perfect offerings for your event, our dedicated catering team is here to assist you. Your personal catering director will be your guiding light throughout the planning process, ensuring that every detail is attended to, and your event unfolds seamlessly.

RESPONSE TIME

We understand the importance of your time, and that's why we pledge to respond to your catering request within a prompt 12 business hours.

TIMING

Choose from our delectable items, and you can have them prepared and ready for your event with certain service styles available within just 24 business hours.

SALADS & SOUPS



FRESH CRISPY SALADS

Portion sizes as follows: small 5-7 | medium 8-12 | large 18-25

Caesar \$22.⁹⁹ | 39.⁹⁹ | 64.⁹⁹ **Simple** \$22.⁹⁹ | 39.⁹⁹ | 64.⁹⁹

Tossed romaine lettuce, housemade Caesar dressing, topped with parmesan crisp & croutons

Mixed greens, croutons, baby tomatoes, cucumbers, red onion, cheddar cheese, hard boiled eggs, cheddar cheese, baby tomatoes, cucumbers

Greek Village \$39.⁹⁹ | 59.⁹⁹ | 99.⁹⁹

Tomatoes, green peppers, red onion, cucumbers, feta, olives tossed with oil & vinegar

Traditional Greek \$29.⁹⁹ | 49.⁹⁹ | 89.⁹⁹

Tossed chopped iceberg lettuce, tomato, cucumber, red onion, green pepper, Kalamata olives, pepperoncini's, feta cheese, stuffed grape leaves & anchovies, served with our homemade Greek dressing

COLD SALAD

Portion sizes as follows: small 5-7 | medium 8-12 | large 18-25

Greek Pasta Salad \$19.⁹⁹ | 39.⁹⁹ | 69.⁹⁹

Rotini pasta with Feta cheese, diced tomatoes, cucumbers, green peppers, olives, and parmesan tossed in our homemade vinaigrette dressing

House Pasta \$19.⁹⁹ | 39.⁹⁹ | 69.⁹⁹

Penne pasta with mozzarella, sun dried tomatoes, roasted spinach and peppers in a Calabrian chili mayo sauce

Potato Salad \$19.⁹⁹ | 39.⁹⁹ | 69.⁹⁹

SOUPS

Portion sizes as follows: quart | gallon

Chicken & Rice \$14.⁹⁹ | 40.⁹⁹ **Cream Of Crab** \$25.⁹⁹ | 70.⁹⁹

Creamy & rich, sherry wine & sweet crab meat

Chicken Noodle \$14.⁹⁹ | 40.⁹⁹ **Maryland Crab** \$25.⁹⁹ | 70.⁹⁹

Tomato based, veggies & sweet crab meat

SIGNATURE SALADS

Portion sizes as follows: small 5-7 | medium 8-12 | large 18-25

Asian Chopped \$29.⁹⁹ | 59.⁹⁹ | 99.⁹⁹

Tossed romaine lettuce, shredded cabbage, red peppers, carrot, scallions, cilantro, toasted cashews, ginger soy vinaigrette, topped with crispy lo mein strips

Cobb \$29.⁹⁹ | 59.⁹⁹ | 99.⁹⁹

Tossed mixed greens in housemade ranch dressing, diced avocado, pickled red onions, bacon, hard boiled eggs, cheddar cheese, baby tomatoes, cucumbers

Mediterranean Quinoa \$29.⁹⁹ | 59.⁹⁹ | 99.⁹⁹

Tossed Tuscan kale, red bell peppers, cucumber, red onions, sliced grape tomatoes, Kalamata olives, crumbled feta cheese with EVOO, fresh herbs & lemon, topped with crispy chickpeas

Watermelon Burrata \$45.⁹⁹ | 80.⁹⁹ | 140.⁹⁹

Watermelon tossed with heirloom tomatoes, cucumbers, red onions, basil, balsamic drizzle & burrata cheese

Waldorf \$45.⁹⁹ | 80.⁹⁹ | 140.⁹⁹

Tossed spinach & arugula, chicken salad, green apple, halved grapes, celery, walnuts & a honey Greek yogurt vinaigrette

Signature Chef \$29.⁹⁹ | 59.⁹⁹ | 99.⁹⁹

Mixed greens with rolled roast beef, ham, turkey & Swiss cheese, sliced hardboiled egg, tomato, red onion, cucumber & your choice of dressing

GREAT ADDITIONS

Priced per person

Grilled Chicken \$5.⁹⁹ **Grilled Jumbo Shrimp** \$9.⁹⁹ **Blackened Chicken** \$5.⁹⁹

Buffalo Chicken Strips \$5.⁹⁹ **Steak Strips** \$10.⁹⁹ **6oz Salmon** \$12.⁹⁹

APPS & SNACKS



EC DINER OGS

Portion sizes as follows: half pan 8-10 | full pan 18-25

Asian Fried Brussel Sprouts \$40.⁹⁹ | 75.⁹⁹

Crispy pork, honey, sriracha, soy, garlic & ginger

Fried Pickles \$40.⁹⁹ | 75.⁹⁹

With housemade spicy sauce

Homemade Onion Rings \$40.⁹⁹ | 75.⁹⁹

Fresh cut sweet yellow onion, breaded & fried crispy, served with homemade ranch & honey mustard

Chicken Tenders \$40.⁹⁹ | 75.⁹⁹ | 140.⁹⁹
(25 count / 50 count / 100 count)

Served with honey mustard or BBQ dipping sauce

Mozzarella Sticks \$35.⁹⁹ | 65.⁹⁹ | 110.⁹⁹
(25 count / 50 count / 100 count)

Italian breaded mozzarella cheese sticks served with marinara sauce

Jumbo Wings \$40.⁹⁹ | 80.⁹⁹ | 150.⁹⁹
(25 count / 50 count / 100 count)

Cooked to a golden brown, served with Ranch of blue cheese, tossed in your choice of sauce:
Buffalo | BBQ | Honey Old Bay | Sweet Thai Chili | Old Bay Dry Rub | DC MAMBO Sauce

Philly Cheese Steak Egg Rolls \$70.⁹⁹ | 140.⁹⁹
(25 halves / 50 halves)

Thinly sliced rib eye, mozzarella cheese, caramelized onions in an egg roll wrapper, served with house spicy sauce

Reuben Egg Rolls \$70.⁹⁹ | 140.⁹⁹
(25 halves / 50 halves)

Crispy, homemade egg roll wrapper, corned beef, sauerkraut, Swiss and thousand dressing

Lil This And That Combo \$130.⁹⁹
Feeds 25 people

25 Wings, onion rings, waffle fries, 25 chicken tenders, 25 mozzarella sticks

LITTLE ITALY

Portion sizes as follows: half pan 8-10 | full pan 18-25

Mini Italian Meatballs \$36.99| 65.99 (25 count / 50 count)

1 oz. mini Italian meatballs marinara

Rustic Italian Meatballs \$72.99| 125.99 (25 count / 50 count)

3 oz. Italian meatballs, tomato sauce, parmesan, herb breadcrumbs & basil

Mozzarella, Tomato, Pesto Skewers \$60.99| 99.99 (25 count / 50 count)

Grape tomatoes, (mozz balls), pesto, basil, EVOO, balsamic

FRESH BITES

Portion sizes as follows: half pan 8-10 | full pan 18-25

Vegetable Tray \$45.99| 90.99 (12" tray / 16" tray)

Broccoli, cauliflower, celery, carrots, cucumber, tomato, sweet peppers served with ranch

Guacamole & Pico De Gallo \$45.99| 90.99

Served with house made tortilla chips

FROM THE SEA

Portion sizes as follows: half pan 8-10 | full pan 18-25

Jumbo Coconut Shrimp \$90.99| 160.99 (25 count / 50 count)

Jumbo shrimp coated in coconut flakes and flash fried served with sweet chili sauce

Oyster Rockefeller \$90.99| 168.99 (25 count / 50 count)

Local, baked in a half shell. Topped with sautéed spinach, onion and hollandaise

Jumbo Fried Shrimp \$75.99| 145.99 (25 count / 50 count)

Clams Casino \$90.99| 168.99 (25 count / 50 count)

Local, baked in a half shell. Topped with medley of onion, peppers & bacon

Shrimp Cocktail \$100.99| 200.99 (12" round try, 40 count / 16" round tray, 80 count)

Jumbo shrimp, peeled and deveined served with cocktail sauce and lemon wedges

Crispy Calamari \$60.99| 115.99

Lightly battered, served with housemade marinara sauce & lemon wedges

half pan serves 20-30 people Famous Crab Dip \$99.99| 199.99 (half pan / full pan)

Lump crab, cream cheese, Old Bay seasoning, cheddar cheese, baked to perfection, served with mixed dippers, bread toast and homemade pita chips

Crab Egg Rolls \$130.99| 260.99 (25 halves / 50 halves)

Crispy, homemade egg roll wrapper with our Famous Award Winning Crab Cake recipe, topped with honey sriracha sauce

ENTREES



EC DINER CLASSICS

Minium 10 | served with a potato and a vegetable

Southern Fried Chicken \$15.99 (Minium of 10)

Half of a chicken, fried golden brown, served with two sides

Truffle Chicken Cordon Blue \$16.99 (Minium of 10)

Chicken breast stuffed with ham and Swiss cheese, panfried, topped with housemade truffle mushroom cream sauce, served with mashed potatoes and green beans

Mile High Meatloaf \$16.99 (Minium of 10)

Housemade meatloaf piled high with mashed potatoes, sauteed green beans, roasted mushroom gravy and crispy onions

Sausage & Peppers \$16.99 (Minium of 10)

Mild and spicy sausage with onions and peppers

EC Diner Ribs \$17.99 (Minium of 10 1 slab per person)

Meaty, slow roasted, tender baby back ribs, glazed in our housemade BBQ sauce, served with two sides

Broiled Traditional Salmon \$18.99 (Minium of 10 6oz salmon)

Broiled traditional, lemon, olive oil, capers, served with two sides

Potato Crusted Salmon \$19.99 (Minium of 10 6oz salmon)

Over sauteed spinach with garlic, basil and lemon butter sauce, served with two sides

Teriyaki Aloha Salmon \$19.99 (Minium of 10 6oz salmon)

Fresh Atlantic salmon, over Asian brussel sprouts, rice, topped with pineapple salsa, pickled red onion and teriyaki glaze

SIDES

Portion sizes as follows: half pan 8-10, | full pan 18-25

Greek Potatoes \$35.99| 65.99

Roasted potatoes with lemon, olive oil and oregano

Greek Style Green Beans \$35.99| 65.99

Tender cooked green beans stewed in Roma tomatoes, onions, olive oil garlic and oregano

Greek Pasta Salad \$40.99| 70.99

Rotini pasta with Feta cheese, diced tomatoes, cucumbers, green peppers, olives, and parmesan tossed in our homemade vinaigrette dressing

PASTA

Portion sizes as follows: half pan 8-10 | full pan 18-25 Served with garlic bread

Lasagna \$79.99| 149.99

Wide strips of pasta, baked with layers of ricotta, meat sauce and topped with marina, mozzarella and parmesan cheese

Chicken Marsala \$69.99| 120.99

Chicken sauteed with roasted mushrooms in an herb Marsala demi-glaze over linguine

Chicken Francaise \$79.99| 130.99

Large egg battered chicken sauteed with garlic lemon butter, caper sauce with a side angel hair

Chicken Parmigiana \$89.99| 159.99

Large, breaded chicken breast covered with marinara sauce & topped with mozzarella cheese & served with a side of spaghetti & tomato sauce

Eggplant Parmigiana \$59.99| 109.99

Large, breaded eggplant covered with marinara sauce & topped with mozzarella cheese & served with spaghetti

Cajun Chicken Penne \$69.99| 120.99

Blackened chicken, sauteed with roasted mushrooms, peppers and onions, in a blackened cream sauce

Seafood Festival \$139.99| 249.99

Lobster, scallops, jumbo shrimp, calamari, mussels, cherrystone clams, garlic, baby tomatoes, OUZO, roasted red pepper and tomato sauce with linguine and parm

Seafood Ala Bay \$139.99| 249.99

Jumbo shrimp, scallops and crab meat sauteed in our Old Bay cream sauce, served over fettuccine

Jambalaya \$109.99| 199.99

New Orleans staple with blacked chicken, shrimp and Andouille sausage, sauteed peppers, onions and mushrooms, over rice

Greek Roasted Vegetables \$35.99| 65.99

Zucchini, pepper, carrot, onion, garlic and Greek herbs

Coleslaw \$25.99| 45.99

Shredded cabbage, carrots, apple cider vinegar

Mashed Potatoes \$35.99| 65.99

French Fries \$35.99| 65.99

Rice Pilaf \$35.99| 65.99

Corn Succotash \$35.99| 65.99

Broccoli \$35.99| 65.99

Steamed Apple Sauce \$35.99| 65.99

Chunky apple sauce

Potato Salad \$35.99| 65.99

House Pasta \$40.99| 70.99

Penne pasta with mozzarella, sun dried tomatoes, roasted spinach and peppers in a Calabrian chili mayo sauce

IT'S GREEK TO ME CATERING

SALADS

Portion sizes as follows: small 5-7 | medium 8-12 | large 18-25

Traditional Greek \$29^{.99} | 49^{.99} | 89^{.99}

Tossed chopped iceberg lettuce, tomato, cucumber, red onion, green pepper, Kalamata olives, pepperoncinis, feta cheese, stuffed grape leaves & anchovies, served with our homemade Greek dressing

Greek Village Salad \$39^{.99} | 59^{.99} | 99^{.99}

Tomatoes, green peppers, red onion, cucumbers, feta, olives tossed with oil & vinegar

MEZE

Portion sizes as follows: half pan 8-10, | full pan 18-25

Crispy Calamari \$60^{.99} | 115^{.99}

Lightly battered, served with housemade marinara sauce & lemon wedges

Mini Spanakopita (25 count | 50 count) \$30^{.99} | 55^{.99}

Hand rolled bite size Filo with spinach and feta

Mini Tyropita (25 count | 50 count) \$30^{.99} | 55^{.99}

Cheese pies

Dolmades (25 count | 50 count) \$84^{.99} | 145^{.99}

Homemade minced beef and rice stuffed grape leaves butter lemon emulsion

Greek Olives & Feta \$3^{.99} per person

An assortment of Greek olives & feta cheese

SPREADS

Minimum of 10 per item

Hummus \$4^{.99} per person

Delicious housemade authentic humus spread, served with pita bread & carrot sticks

Tzatziki \$4^{.99} per person

Yogurt, cucumber, herbs

Tyrokafteri \$5^{.99} per person

Spicy feta spread

Melitzanosalata \$5^{.99} per person

Roasted eggplant, olive oil, garlic



ENTREE

Portion sizes as follows: half pan 8-10 | full pan 18-25

Baked Moussaka Athenian Style \$69^{.99} | 110^{.99}

Layers of eggplant & potato filled with ground beef & herbs baked with a light top layer of bechamel sauce

Baked Pistachio \$65^{.99} | 99^{.99}

A traditional Greek dish layered with Greek pasta, ground beef with herbs baked with a light top layer of bechamel sauce

Authentic Gyro \$99^{.99} | 189^{.99}

Authentic sliced gyro

Chicken Souvlaki (25 count | 50 count) \$120^{.99} | 220^{.99}

Grilled chicken cubes skewered

Pork Souvlaki (25 count | 50 count) \$120^{.99} | 220^{.99}

Grilled pork cubes skewered

Shrimp Souvlaki (25 count | 50 count) \$175^{.99} | 350^{.99}

Grilled shrimp skewered

Lamb Chops (25 count) \$160^{.99}

Lamb chops marinated in EVOO, oregano, lemon, garlic and grilled to perfection

SIDE

Portion sizes as follows: half pan 8-10 | full pan 18-25

Greek Potatoes \$35^{.99} | 65^{.99}

Roasted potatoes with lemon, olive oil and oregano

Greek Style Green Beans \$35^{.99} | 65^{.99}

Tender cooked green beans stewed in Roma tomatoes, onions, olive oil garlic and oregano

Rice Pilaf \$35^{.99} | 65^{.99}

Greek Roasted Vegetables \$35^{.99} | 65^{.99}

Zucchini, pepper, carrot, onion, garlic and Greek herbs

Pita Bread 10 cut grilled pita bread \$10^{.99}

Tzatziki pint \$15^{.99}

Greek House Salad Dressing 25oz bottle \$15^{.99}

DESSERT

Baklava (24 count) \$79^{.99}

Rice Pudding (half pan | full pan) \$30^{.99} | 60^{.99}

half pan | full pan

Galaktoboureko (24 count) \$30^{.99} | 60^{.99}

Traditional Greek dessert, of cream custard, baked in layers of buttery phyllo pastry

No worries if you can't pick it up — we also offer delivery for your convenience!

CRAB CAKE TERRITORY

AWARD WINNING CRAB CAKES

OUR SIGNATURE, YOUR SHOWSTOPPER

Minimum of 10 per item

AWARD WINNING CRAB CAKES (8oz) \$26^{.99}

Our secret family recipe using only the finest jumbo lump crab meat, served on a tray of crackers with a side or tarter and cocktail sauce

AWARD WINNING CRAB CAKES (5oz) \$23^{.99}

Our secret family recipe using only the finest jumbo lump crab meat, served on a tray of crackers with a side or tarter and cocktail sauce

Crab Balls (1oz)

1oz bite size portions of our jumbo lump crab cakes served with cocktail and tarter

\$3^{.99}

Minimum of 20

Crab Balls (2oz)

2oz small portions of our jumbo lump crab cakes served with cocktail and tarter

\$6^{.99}

Minimum of 20

Jumbo Stuffed Shrimp

Jumbo shrimp butter-fried, seasoned & stuffed with jumbo lump crab meat

\$11^{.99}

Minimum of 20

Stuffed Mushrooms

Stuffed with crab imperial

\$4^{.99}

Minimum of 20

Famous Crab Dip

(half pan, 1 full pan)

\$99^{.99} | 199^{.99}

Lump crab, cream cheese, Old Bay seasoning, cheddar cheese, baked to perfection, served with mixed dippers, bread toast and homemade pita chips

half pan serves 20-30 people | full pan serves 40 - 60 people

Crab Toast Points

Seasoned jumbo lump crab meat, on toasted French baguette, topped with imperial sauce

\$4^{.99}

Minimum of 20

Crab Egg Rolls (25 halves | 50 halves)

\$129^{.99} | 259^{.99}

Crispy, homemade egg roll wrapper with our *Famous Award Winning Crab Cake* recipe, topped with honey sriracha sauce

TRAYS

DINER LUNCH TRAYS

Minimum of 10 | Our cold buffet lunches are prepared to order on freshly baked rolls, breads, pickles and include our house Greek Pasta Salad or House Pasta. At an additional charge, other choices are available from the wide array of specialty house-made salads using only the very freshest of ingredients. See "side salads" section for selections.

Overstuffed Sandwich Buffet

Mounds of our roast beef imported provolone, imported ham and American cheese, turkey breast, chunky chicken and tuna salads, prepared on assorted breads & rolls with lettuce and tomato - Mustard and mayo on the side

\$13^{.99}

Minimum of 10

Trio Platter

Home-made shrimp, chicken, & tuna salad arranged on a bed of iceberg lettuce. Garnished with tomatoes & hard-boiled eggs, served with an assortment of breads.

\$15^{.99}

Minimum of 10

Classic Italian Hoagie Buffet

A variety of Italian meats with hot, lettuce, tomato, onion, grated cheese, oregano with a Italian dressing

\$15^{.99}

Minimum of 10

Club Platter

An Assortment of: Roast beef, imported ham, turkey breast, chicken and tuna salads, topped with lettuce, tomato and crispy bacon on classic white or wheat bread

\$14^{.99}

Minimum of 10

Deluxe Deli Platter

Imported ham, turkey breast, roast beef, corn beef, Swiss, American & Provolone cheese layered on a tray with freshly baked wheat and brioche rolls. Served with sides of lettuce, tomato, pickles, olives & condiments.

\$11^{.99}

Minimum of 10

WRAP PLATTER

An assortment of the following wraps, arranged on a tray:

\$14^{.99}

Minimum of 10

Chicken Ceaser

Grilled chicken, romaine lettuce, parmesan cheese & Caesar dressing

California Turkey

Turkey breast, tomato, avocado, bacon, red onion, cheddar, and chipotle mayo

Portobello - Vegetarian

Grilled Portobello with onion, roasted peppers, lettuce, tomato, provolone cheese & balsamic glaze

Italian Wrap

Mortadella, hot coppa, prosciutto, provolone, LTO, red wine vinegar EVOO

SLIDERS

20 pieces

Pulled Pork Slider

Pulled pork, tossed in BBQ sauce

\$60^{.99}

Per Tray

The Bigg EC Mack

Crispy chicken, American cheese, EC SMASH sauce, diced onion, pickles & razor thin lettuce

\$70^{.99}

Per Tray

EC Slider

Burger, American cheese, EC sauce, razor thin lettuce, diced onion & dill pickles

\$70^{.99}

Per Tray

Mambo Chicken

Crispy chicken, rosemary garlic aioli, razor thin lettuce & DC Mambo sauce

\$70^{.99}

Per Tray

Bacon Jalapeno Slider

Burger, pepper Jack cheese, bacon jam, fresh jalapenos, razor thin lettuce & spicy aioli

\$75^{.99}

Per Tray

Crab Cake

Served with lettuce, tomato, Old Bay aioli

\$190^{.99}

Per Tray

THE TOTAL EXPERIENCE AROUND THE WORLD BUFFET

THE COMPLETE PACKAGE

MONDAY - FRIDAY SPECIAL | 9AM - 6PM

Minium of 10 | Bottle waters, plateware and dessert included

THE GREEK EXPERIENCE

Served with Greek Salad, rice pilaf, Greek veggies, pita bread, tomato & onion herbs, chicken souvlaki, Tzatziki and rice pudding

\$17⁹⁹ per person

THE GREEK COMBO EXPERIENCE

Served with Greek Salad, rice pilaf, Greek veggies, pita bread, tomato & onion herbs, chicken souvlaki, slice authentic gyro, Tzatziki and rice pudding

\$23⁹⁹ per person

FIESTA

Served with a southwest salad, tortillas, Spanish rice, pico de gallo, guacamole, salsa, sour cream, cheddar, jalapenos, shredded lettuce, roasted peppers and onion, fajita chicken and Tres leche cake

\$17⁹⁹ per person

FIESTA COMBO

Served with a southwest salad, tortillas, Spanish rice, pico de gallo, guacamole, salsa, sour cream, cheddar, jalapenos, shredded lettuce, roasted peppers and onion, fajita chicken and shrimp and Tres leche cake

\$22⁹⁹ per person

LET'S GO TO ITALY

Served with Caesar salad, cheesy garlic bread, Mozzarella, Tomato, Pesto Skewers, chicken parm, spaghetti with tomato sauce, cannoli

\$18⁹⁹ per person

LET'S GO TO ITALY COMBO

Served with Caesar salad, cheesy garlic bread, Mozzarella, Tomato, Pesto Skewers, chicken parm, spaghetti with tomato sauce, shrimp penne ala vodka, cannoli

\$22⁹⁹ per person

MARYLAND EC DINER EXPERIENCE

Served with house salad, house pasta, (2) crab cake sliders, Smith Island Cake

\$24⁹⁹ per person

THE OUTDOOR BACKYARD BBQ

We bring the grill, the food and all the appropriate fixings and sides. Our chefs do all the cooking onsite. This is also a precooked drop-off or pick-up option.

THE COOKOUT

- 100% All Beef Hotdogs
- Fresh 8oz Black Angus Burger
- Fried or BBQ Chicken
- Potato salad, Coleslaw, Pasta Salad, Pretzels and Chips
- Watermelon Slices, Deviled Eggs, Veggies and Dip, Breads, Rolls, Lettuce, Tomato, Onion, Pickles, Sliced Cheese

Minimum of 25 | **\$23⁹⁹**

*Does not include labor cost or chaffing dishes

THE COOKOUT DELUXE

- Pulled Pork BBQ
- Baked Beans
- Simple or Caesar Salad
- Corn On the Cob
- 100% All Beef Hotdogs
- Fresh 8oz Black Angus Burger
- Fried & BBQ Chicken
- Potato Salad, Coleslaw, Pasta Salad
- Watermelon Slices, Pretzels and Chips
- Deviled Eggs
- Veggies and Dip
- Breads, Rolls, Lettuce, Tomato, Onion, Pickles, Sliced Cheese

Minimum of 25 | **\$26⁹⁹**

*Does not include labor cost or chaffing dishes

MY BIG FAT GREEK COOKOUT

- Greek Salad
- Chicken Souvlaki Sticks
- Pork Souvlaki Sticks
- Sliced Authentic Gyro
- Spinach Pies
- Cheese Pies
- Greek Pasta Salad
- Rice Pilaf
- Greek Roasted Veggies
- Greek Potatoes
- Pita Bread
- Tomato & Onion Herb Mix
- Tzatziki
- Feta Cheese & Olives
- Rice Pudding

Minimum of 25 | **\$25⁹⁹**

*Does not include labor cost or chaffing dishes

MY BIG FAT GREEK COOKOUT DELUXE

- Greek Salad
- Chicken Souvlaki Sticks
- Pork Souvlaki Sticks
- Sliced Authentic Gyro
- Baby Lamb Chops
- Baked Pistachio
- Spinach Pies
- Cheese Pies
- Greek Pasta Salad
- Rice Pilaf
- Greek Roasted Veggies
- Greek Potatoes
- Pita Bread
- Tomato & Onion Herb Mix
- Tzatziki
- Feta Cheese & Olives
- Baklava

Minimum of 25 | **\$39⁹⁹**

*Does not include labor cost or chaffing dishes

Italian Sausage Links - **\$3⁹⁹** | Marinated Boneless Chicken - **\$5⁹⁹** | Pork BBQ Ribs - **\$16⁹⁹** |
Mac & Cheese - **\$5⁹⁹** | Paper Services - **\$1⁹⁹** | Beverages - **\$2⁹⁹**

THE TOTAL BRUNCH EXPERIENCE

BREAKFAST

THE COMPLETE PACKAGE

Minium 10 | Served with regular or decaf coffee and fresh juice

Continental Breakfast

An assortment of fresh bagels, with butter, cream cheese and jellies, muffins, Danishes and fresh fruit

\$10⁹⁹ per person

Bagels & Lox

Fresh bagels and smoked salmon, accompanied by tomatoes, cucumbers, onion, olives, chopped eggs, capers with Swiss, cheddar cheese and cream cheese

\$15⁹⁹ per person

Hot Breakfast Sandwich Meal

Bacon, ham, sausage and egg sandwiches, some with cheese, on bagels, brioche rolls and biscuits served with home fries

\$12⁹⁹ per person

Hot Breakfast Buffet

Scrambled eggs, bacon, sausage, home fries, fresh fruit and bagels, with butter, cream cheese and jellies

\$15⁹⁹ per person

EC Diner Breakfast Special

Scrambled eggs, bacon, sausage, home fries, pancakes, fresh fruit and bagels, with butter, cream cheese and jellies

\$17⁹⁹ per person

THE BASICS

Portion sizes as follows: half pan 8-10, | full pan 18-25

Scrambled Eggs	\$60 ⁹⁹ 100 ⁹⁹
Scrambled Eggs + Cheddar	\$75 ⁹⁹ 120 ⁹⁹
Buttermilk Silver Dollars	\$80 ⁹⁹ 125 ⁹⁹
Assorted Mini Pancakes Chocolate chip + banana + blueberry	\$90 ⁹⁹ 150 ⁹⁹
Challah French Toast	\$80 ⁹⁹ 125 ⁹⁹
Shrimp & Grits	\$109 ⁹⁹ 199 ⁹⁹
Sausage Gravy	\$50 ⁹⁹ 125 ⁹⁹
Chipped Beef	\$50 ⁹⁹ 125 ⁹⁹
Scrapple	\$50 ⁹⁹ 125 ⁹⁹
Greek Yogurt	\$40 ⁹⁹ 80 ⁹⁹

ADD SOME MEAT

Portion sizes as follows: half pan 8-10, | full pan 18-25

Applewood Bacon	\$99 ⁹⁹ 199 ⁹⁹
Turkey Bacon	\$125 ⁹⁹ 250 ⁹⁹
Pork Sausage	\$99 ⁹⁹ 199 ⁹⁹
Turkey Sausage	\$99 ⁹⁹ 199 ⁹⁹
Jersey Pork Roll AKA Taylor Ham	\$125 ⁹⁹ 250 ⁹⁹

DON'T FORGET THE SIDES

Portion sizes as follows: half pan 8-10, | full pan 18-25

EC Grits	\$60 ⁹⁹ 99 ⁹⁹
Home Fries Diner style	\$60 ⁹⁹ 99 ⁹⁹

FRENCH TOAST SPECIALTIES

Portion sizes as follows: half pan 8-10, | full pan 18-25

Blueberry Coconut	\$80 ⁹⁹ 150 ⁹⁹
Cinnamon Toast Crunch Crusted French Toast	\$80 ⁹⁹ 150 ⁹⁹
Reese's Pieces Churro French Toast	\$80 ⁹⁹ 150 ⁹⁹

MORNING SANDWICHES

10 sandwiches halved | large square tray

Bacon Croissant Bacon, scrambled eggs, cheddar	\$125 ⁹⁹
Veggie Wrap Scrambled egg whites, spinach, mushrooms, tomatoes, peppers, onions and cheddar cheese	\$125 ⁹⁹
Jersey Staple Pork roll, scrambled, American cheese on brioche	\$125 ⁹⁹
Egg and Cheese on Brioche Sandwich	\$100 ⁹⁹
With Peppers + Onions	\$120 ⁹⁹
With Applewood Bacon	\$125 ⁹⁹
With Turkey Bacon	\$125 ⁹⁹
With Pork Sausage	\$125 ⁹⁹
With Turkey Sausage	\$150 ⁹⁹
With Pork Roll	\$125 ⁹⁹

WRAPS

20 halves | \$75⁹⁹ per tray

Country

Sausage & cheddar cheese

Garden

Spinach, tomato mushrooms, peppers & onions

Breakfast Gyro

Gyro meat, feta cheese & tomato

Wild West

Ham, peppers & onions

Meat Lovers

Ham, bacon & sausage

Good Morning

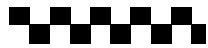
Bacon & American cheese

SIGNATURE SILVER DOLLARS

Portion sizes as follows: half pan 8-10, | full pan 18-25

Chocolate Chip Pancakes	\$90 ⁹⁹ 150 ⁹⁹
Blueberry Pancakes	\$90 ⁹⁹ 150 ⁹⁹
Coconut Pancakes	\$90 ⁹⁹ 150 ⁹⁹
M&M Pancakes	\$90 ⁹⁹ 150 ⁹⁹
Banana Brûlée Pancakes	\$90 ⁹⁹ 150 ⁹⁹
Oreo Cookie Pancakes	\$90 ⁹⁹ 150 ⁹⁹

OTHER



BEVERAGES

20oz bottle sodas	\$2 ^{.99}
2-Liter Sodas	\$3 ^{.99}
Bartender 4 hours	\$150 ^{.99}
Server 4 hours	\$125 ^{.99}
Wire Chafing Set	\$14 ^{.99}
Includes 1 frame, 2 steners and disposal tongs and serving spoons	
Ice with Bucket	\$2 ^{.99}
Canned Soda	\$1 ^{.99}
Bottled Water	\$1 ^{.99}

INDIVIDUAL PACKING CHARGES

Individual Packaging	\$1 ^{.99} per person
Service charge for individual packaged items	
Standard Dinnerware	\$1 per person
Disposable plates, napkins and serving utensils	
Premium Dinnerware	\$3 per person

DESSERTS

Brownie	3 ^{.99} per person
Thick fudge brownie	
Cannoli	3 ^{.99} per person
Vanilla cannoli cream, inside a cannoli shell with chocolate chips	
Rice Pudding	3 ^{.99} per person
Homemade creamy custard style rice pudding	
Fruit tray	4 ^{.99} per person
Fresh fruit, pineapple, cantaloupe, honey dew, seedless grapes and orange	
Cookie Tray	2 ^{.99} per person