

DESSERTS *Fresh Homemade*

Per piece **Baklava** \$3.00
Flaky filo pastry layered with (half portion
walnuts, almonds and \$1.50)
honey syrup

Per piece **Kataife** \$3.00
Shredded filo pastry rolled up (half portion
with walnuts, almonds and \$1.50)
honey syrup

Per serving **Rice Pudding** \$3.00
Creamy, custard-like pudding
sprinkled with cinnamon

BEVERAGES

Per person **Iced Tea or Lemonade** \$2.00

Per person **Coffee/Hot Tea** \$2.00

Each **Canned Sodas** \$1.50
Coke, Diet Coke, Sprite

Each **Bottled Water** \$1.50

ADD-ONS

Each **Chafer Sterno** \$3.00

Each **6' Food Table** \$9.00

Each **Black Tablecloth** \$10.00

Pick up the catered order yourself,
or let us deliver it piping hot.
Chafers and full service options with servers
are also available.
No space? Reserve our private Minos Room
(seats 25; buffet available)

Call or email today to create your own personalized menu
and allow yourself to be a guest at your own event!

tracy@fronimos.com

(520) 327-8321



Fronimo's Greek Café

CATERING MENU

*3242 E. Speedway Blvd.
Tucson, AZ*

(520) 327-8321

www.fronimos.com



APPETIZERS

1/2 piece	SPANAKOPITA Flaky filo pastry with a spinach and feta cheese filling	\$2.00
Small size (each)	TYROPITA Flaky filo pastry with a feta and cream cheese filling	\$2.00
Per person (1/2 pita)	HUMMUS & PITA Pureed garbanzo bean dip with tahini and garlic	\$1.75
Per piece	DOLMADES Grape leaves stuffed with a meat and rice mixture; served with tzatziki sauce	\$1.50
1 oz. per person	FETA CHEESE Cubes of feta cheese drizzled with olive oil and a sprinkle of oregano	\$1.25
1 oz. per person	KALAMATA OLIVES Large Greek olives (with pits)	\$1.25
Per piece	FALAFEL Spicy mixture of garbanzo and fava beans; deep fried and served with tahini sauce	\$1.00

SALADS & SOUP

Feeds 30-40	LARGE GREEK SALAD Crisp Romaine lettuce with tomatoes, cucumbers, onions, feta cheese, pepperoncini and Kalamata olives tossed in a Greek Vinaigrette	\$70.00
Feeds 15-20	MEDIUM GREEK SALAD Crisp Romaine lettuce with tomatoes, cucumbers, onions, feta cheese, pepperoncini and Kalamata olives tossed in a Greek Vinaigrette	\$35.00
Per person	TABBOULEH Salad with bulgur wheat, fresh parsley, tomatoes, cucumbers and mint	\$1.50
32 OZ.	AVGOLEMONO SOUP Traditional soup made with chicken broth, egg, lemon and rice	\$7.50

ENTREES

Per piece	ATHENIAN CHICKEN Tender quarter chicken baked with lemon and Greek spices (Mixture of leg/thigh & breast/wing pieces)	\$5.50
Each	LAMB SHANK Tender baked shank in our own tomato rosemary sauce	\$13.00
Per piece	MOUSSAKA Delicious layers of potatoes, meat sauce, eggplant and a creamy béchamel sauce	\$9.00 (half portion \$4.50)
Per piece	PASTITSIO Delicious layers of penne pasta, meat sauce and a creamy béchamel sauce	\$9.00 (half portion \$4.50)
Each	GYRO SANDWICH Build your Own Pan of thin sliced gyro meat, tray of pita bread, tomatoes and onions, bowl of tzatziki (may also be ordered pre-wrapped)	\$8.00
Each	SOUVLAKI SANDWICH Pork or chicken souvlaki (shishkebab) wrapped in pita bread with tomato, onion and tzatziki	\$8.00
4 oz. portion	GYRO MEAT	\$4.50
Each	SOUVLAKI SKEWER Shishkebab made with tender pieces of pork loin or chicken breast with Greek spices and lemon	\$4.50

SIDE ORDERS

Each	PITA BREAD	\$1.00
Per Person	RICE PILAF Fronimo's trademark lemon and chicken flavored rice	\$2.00
Per Person	GREEK POTATOES Baked with olive oil, lemon and spices (Minimum order 50)	\$2.00
Per Person	GREEN BEANS Simmered with olive oil, tomatoes and onions (Minimum order 50)	\$2.00
12 oz.	TZATZIKI Homemade Greek yogurt with cucumbers and garlic	\$3.00

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