

# ITHAKI

MODERN MEDITERRANEAN

Let Ithaki Catering make your dream day a reality.

By choosing Ithaki Catering, you will be selecting a team dedicated to making your day elegant, distinctive and memorable.

Our catering will provide the perfect touch of color and flavor through the highest quality of ingredients. By sourcing from local farms whenever possible, we are striving to provide you and your guests with sustainable produce at its finest.

We can customize your menu to fit the needs and style of your event.

We appreciate the opportunity to make your dream day a reality.

Ithaki Catering  
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## MENU

### HORS D'OEUVRES

\*denotes additional pricing for upgraded hors d'oeuvres

#### Mini Spanakopita

Fresh Baby Spinach, Imported Feta and Herbs in Phyllo

#### Mini Tiropita

Greek Cheese Pie

#### Dolmadakia

Stuffed Grape Leaves with Rice, Ground Beef and Herbs

#### Lobster Salad\*

with Avocado Mayonnaise and Red Endive

#### Mediterranean Ceviche\*

Citrus Cured Sea Bass, Fennel and Capers

#### Vegetarian Dolmadakia

Stuffed Grape Leaves with Rice, Golden Raisins, Pine Nuts and Herbs

#### Smoked Duck or Bacon Wrapped Scallops\*

#### Prime Tenderloin Carpaccio\*

Horseradish Crème, Caramelized Onions on Sour Dough Crostini

#### Mini Spiced Ground Lamb Kebab\*

with Yogurt Sauce

#### Lobster Macaroni and Cheese\*

served in edible spoon

#### Lobster Cakes\*

with Lemon Tarragon Aioli

#### Jumbo Lump Crab Cakes

with Preserved Lemon and Sherry Aioli

#### Oysters

with Pickled Red Onion, Lime and Salmon Roe

#### Alaskan King Crab\*

with Lemon Aioli and Tarragon

Miniature Lobster Roll\*

Miniature Burger\*

Shrimp Cocktail\*  
With Cocktail Sauce

Smoked Salmon Crostini  
with Tzatziki

Tuna Tartare\*  
served in Blue Corn Edible Spoon

Lamb Lollipop\*  
Marinated in Olive Oil and Rosemary

Keftedes  
Greek Country Style Meat Balls

Foie Gras\*  
with Cherry Preserves on Toasted Brioche

Shrimp Kataifi\*

Caprese Skewers  
Cherry Tomatoes, Buffalo Mozzarella and Fresh Basil with Balsamic and Olive Oil

Short Ribs  
with Smoked Eggplant Baba Ganoush on Crostini

Cucumber Cup  
with Feta, Roasted Italian Pepper and Olive Oil

Grilled Fresh Fig Crostini  
with Blue Cheese, Roasted Walnuts and Honey

Miniature Lamb Burger\*  
with Spicy Feta Sauce and Fennel

Flat Bread  
Assorted Toppings to Customize

## SOUPS

\*denotes additional pricing for upgraded soup or salad

**Avgolemono**  
Traditional Greek Soup with Chicken,  
Rice, Lemon and Egg

**Potato and Leek**  
with Crispy Shallots and White Truffle  
Oil

**Tomato and Fennel**  
Garnished with Local Goat Cheese and  
Basil Oil

**Roasted Beet**  
with Greek Yogurt and Pickled Golden  
Beets

**Corn Crab Chowder\***  
Local Corn and Lump Crab

**Asparagus Veloute**  
with Fresh Crème

**Lobster Bisque\***  
with Sweet Potato and American  
Caviar

**Clam Chowder\***

## SALADS

**Mixed Greens**  
with Simple Vinaigrette

**Greek**  
Cucumbers, Baby Arugula, Bell Peppers, Red Onion, Capers, Imported Feta  
and House Cured Mixed Olives with Red Wine Vinegar and Olive Oil

**Caesar**  
Romaine Hearts, Garlic Croutons, Shaved Romano Cheese and Classic Dressing

**Beet**  
Mixed Spring Greens, Roasted Golden and Red Beets, Local Goat Cheese  
and Toasted Walnuts with Balsamic Vinaigrette

**Summer Caprese**  
Local Heirloom Tomatoes, Fresh Mozzarella and Fresh Basil  
with Balsamic Reduction and Olive Oil

**Watermelon Feta**  
Local Mixed Greens, Watermelon and Feta with White Balsamic and Olive Oil

## MAIN ENTRÉES

\*denotes entrees part of standard package

### BEEF

#### Filet Mignon

with Smoked Feta Potato Gratin, Baby Vegetables and Samos Mushroom Glaze

*Enhancements:*

Foie Gras, Lobster Tail or Scallops

#### New York Strip au Poivre

with Creamed Mushrooms, New Potatoes and Asparagus

#### Ribeye

with Greek Style Roasted Potatoes, Wild Mushrooms and Veal Reduction

#### Prime Rib

with Roasted Potatoes, Seasonal Vegetables and Pan Juices

### LAMB

#### Rack of Lamb

with Mini Mousaka and Baby Vegetables

#### Lamb Kebabs

with Sautéed Baby Zucchini, Carrots and Rice Pilaf

#### Lamb Sirloin

with Greek Style Roasted Fingerling Potatoes, Artichokes, Fennel, Carrots  
and Avgolemono Sauce

#### Lamb Shank

with Orzo and Mizithra Cheese

## POULTRY

Herbed Feta and Sundried Tomatoes Stuffed Chicken  
Wrapped in Prosciutto and served with Couscous, Summer Vegetables and Pan Juices

Roasted Chicken\*  
with Herbed Baby Carrots, Whipped Potatoes and Lemon Thyme Jus

Grilled Chicken Breast\*  
with Potato Gratin and Baby Vegetable

Seared Duck Breast and Confit Leg  
with Sautéed Spinach, Roasted Sweet Potato Hash and Orange Cinnamon Sauce

## SEAFOOD

Black Cod  
with Littleneck Clams, Fingerling Potatoes, Confit Fennel, Bacon  
and White Wine Fish Fumet

Atlantic Cod Plaki Style\*  
with Slow Braised Tomatoes, Vidalia Onions, Roasted Garlic  
and Feta Mashed Potatoes

Grilled Salmon\*  
with Pea and Asparagus Risotto and Smoked Tomato Sauce

Roasted Halibut  
with Chive Mashed Potatoes, Corn Salad and Frizzled Leeks

Bronzini (Mediterranean Sea Bass)  
with Potatoes, Onion, Fennel, Tomatoes and Caper Lemon Butter  
roasted in Parchment

Scallops  
With Fennel Potato Puree, Roasted Wild Mushrooms, Asparagus Tips  
and Champagne Nage

## VEGETARIAN

### Mushroom Ravioli\*

with Thyme Madeira Cream, Wild Mushrooms and White Truffle Butter

### Briam\*

Layered Roasted Vegetables with Light Tomato Sauce and Arugula Pesto

### Stuffed Peppers\*

with Rice, Pine Nuts, Raisins, Herbs and Yogurt Sauce

## ADDITIONAL MENU ENHANCEMENTS

(priced additionally per person)

### STATIONARY HORS D'OEUVRES PLATTERS

#### Seafood Platter (Market Price)

Lobster Claws, Sushi Grade Seared Tuna,  
Octopus Salad, Shrimp, Alaskan King Crab  
with complimentary sauces

#### Mediterranean Platter

Oregano Lemon Chicken and Lamb Kebabs, Tzatziki,  
Our Famous Marinated Olives and Mushrooms,  
Grilled Artichokes and Peppers, Grilled Pita Bread

#### Tapas Platter

Tzatziki, Hummus, Tirokefteri, Carrot Spread, Taramosalata,  
Green and Black House Cured Olives, Roasted Peppers,  
Herb Marinated Feta, Sopressata with Assorted Breads

#### Vegetarian Platter

Falafel, Red Pepper Hummus, Grilled Vegetables,  
Oven Roasted Tomatoes, Grilled Asparagus, Baba Ganoush, Tabouli,  
Moroccan Olives, Soft Pita Bread

#### Cheese Platter

Assorted Local and Imported Cheeses, Fresh Seasonal Fruits,  
Roasted Nuts, Preserves, Assorted Breads, Crackers

#### Paté Platter

Assorted Patés, Cornichons, Traditional Accompaniments



## LATE NIGHT BITES

Mini Lamb or Beef Burgers

Turkey Panini

Tomatoes, Onions, Kasseri Cheese and Arugula Walnut Pesto

Lobster BLT

Avocado Aioli

Grilled Vegetable Wrap

Assorted Roasted Vegetables and Goat Cheese

Grilled Cheese

French Fries

## SWEETS TABLE

Pistachio Baklava or Walnut Baklava

Kadaifi

Petite Fruit Tarts

Macarons

Pistachio, Chocolate, Vanilla or Raspberry

Galactobureko

Assorted Cookies

Finikia or Kouribiedes

Cake Bites

Chocolate or Fig Cake

White Chocolate Mousse

Minimum Guest Counts:  
100 - Friday & Sunday  
125 - Saturday

**Standard Package Includes:**  
5 Passed Hors D'Oeuvres  
Choice of Soup or Salad  
Bread and Butter  
Choice of 2 Main Entrées  
Wedding Cake by Topsfield Bakeshop  
Coffee Station  
Floral Arrangement per Guest Table  
Menu Tasting for 4

STAFFING & RENTALS  
(Included)

Complete Set Up and Breakdown  
Waitstaff  
Culinary Staff  
Linen\*  
China/Flatware/Glassware\*  
Cake Cutting and Presentation

\*For Guest Tables Only

ADDITIONAL FEES  
Upgraded Hors D'Oeuvres  
Upgraded Entrée Options  
All meals are subject to 6.25% MA Meals Tax  
20% Gratuities Fee  
Vendor Meals  
Children's Meal

Additional Rentals may be coordinated by Ithaki for an additional fee.