



Kafé 421



612-623-4900
KAFF421.COM

APPETIZERS



Phyllo Pizzas

COCKTAIL KEBABS

ANTIPASTI 🍷🍴 \$22/dozen

Cherry tomato, marinated artichoke heart, fresh mozzarella, kalamata olive, roasted pepper, and balsamic glaze. Add salami for \$1

CAPRESE SALAD 🍷🍴 \$20/dozen

Cherry tomato, fresh mozzarella, fresh basil, and balsamic glaze.

WATERMELON & HALLOUMI 🍷🍴 \$26/dozen

Watermelon, grilled halloumi, fresh oregano, olive oil, and lemon juice.

ROASTED VEGETABLE 🍷🍴 \$26/dozen

Mushroom, red pepper, yellow pepper, zucchini, eggplant, and balsamic glaze.

MINI FRESH FRUIT 🍷🍴 \$18.5/dozen

Seasonal fruits on a skewer.

Add a brie, cheddar or swiss cheese for \$2



Eggplant Roulades

PHYLLO TRIANGLES

SPANAKOPITA 🍷🍴 \$21/dozen

Order as roulades for \$22/dozen

KALAMATA OLIVE 🍷🍴 \$22/dozen

ROSEMARY GORGONZOLA 🍷🍴 \$21/dozen

CURRIED VEGETABLE 🍷🍴 \$20/dozen

SPICY BEEF 🍷🍴 \$22/dozen

CAPRESE CHICKEN \$21/dozen

PHYLLO PIZZAS

MARGHERITA 🍷🍴 \$55/pizza (24 squares)

SUNDRIED TOMATO & FETA 🍷🍴

Sundried tomato, artichoke heart, and feta cheese
\$65/pizza (24 squares)

APPLE, FIG & GORGONZOLA 🍷🍴

\$65/pizza (24 squares)

SALAMI & GOAT CHEESE

\$65/pizza (24 squares)

GALETTES

RED PEPPER, ONION, & GORGONZOLA 🍷🍴 \$25/dozen

BUTTERNUT SQUASH, APPLE & GORGONZOLA 🍷🍴 \$25/dozen

CANAPES

SWEET POTATO 🌱🥚 \$20/dozen

Roasted sweet potato topped with bleu cheese and pear.

BEEF TENDERLOIN \$32/dozen

French baguette topped with grilled beef tenderloin and dill cream cheese.

SMOKED SALMON \$32/dozen

Fresh pumpernickel topped with lemon caper aioli or lemon dill sour cream.

FRITTERS

ZUCCHINI FRITTERS 🌱 \$19.5/dozen

Zucchini, herbs, feta and parmesan cheeses with tzatziki sauce.

FALAFEL FRITTERS 🌱🥚 \$19.5/dozen

Creamy on the inside and crispy on the outside chickpea fritter with cucumber mint raita.

RISOTTO FRITTERS \$19.5/dozen 🌱

Creamy risotto, herbs, and parmesan cheese with marinara sauce.

CROSTINI

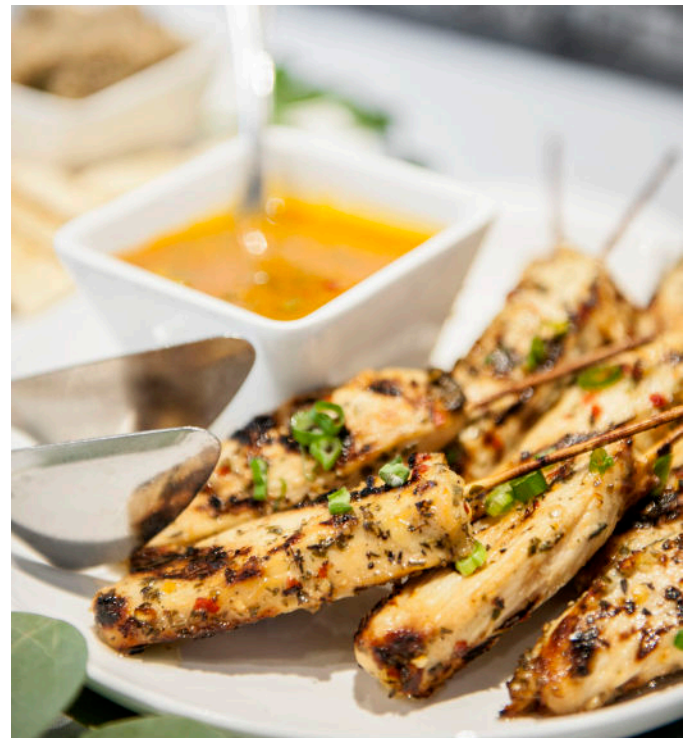
TOASTED ROUNDS OF BAGUETTE 🌱

Topped with Kafé 421 signature spreads. \$23/dozen

Spread choices: goat cheese and herbed carrot, mushroom ragu, red pepper and onion, greek eggplant spread, kalamata olive tapenade; hummus; roasted tomatoes and kalamata olives.



Beef Tenderloin Canapes



Citrus Chicken Skewers

SKEWERS

CITRUS CHICKEN SKEWERS 🌱🥚 \$26/dozen

With mango dipping sauce.

GREEK CHICKEN SKEWERS 🌱

With tzatziki sauce. \$26/dozen

ASIAN BEEF SKEWERS 🌱🥚 \$36/dozen

With soy ginger dipping sauce.

GRILLED SALMON SKEWERS 🌱🥚 \$36/dozen

With roasted red pepper sauce.

CHILLED MEDITERRANEAN SHRIMP SKEWERS 🌱🥚 \$30/dozen

MEATBALLS

Make meatballs gluten free for an additional \$2 per dozen.

GREEK MEATBALLS \$19/dozen

With tzatziki sauce.

SWEDISH MEATBALLS \$22.5/dozen

With lingonberry sauce.

LAMB MEATBALLS \$26/dozen

With cucumber mint raita.

APPETIZERS

EGGPLANT ROULADES 🌱

\$25/dozen

Thinly sliced eggplant filled with parmesan, mozzarella, and bread crumbs baked in savory tomato sauce.

EGGPLANT MILANESE BITES 🌱

\$23/dozen

Panko crusted eggplant, tomato, fresh mozzarella, basil, and balsamic glaze.

VEGETARIAN STUFFED GRAPE LEAVES 🌱

\$21/dozen

Lemon and herb seasoned rice baked in a grape leaf with tzatziki.

ASPARAGUS STUFFED MUSHROOM CAPS 🌱

\$24/dozen

Asparagus, roasted peppers, gorgonzola, and herbs roasted in a button mushroom cap.

BUFFALO CHICKEN WONTONS

\$21.5/dozen

Buffalo chicken in a crispy wonton wrapper with bleu cheese dip.

DEVILS ON HORSEBACK 🌱

\$22.5/dozen

Crispy prosciutto wrapped dates stuffed with lemon and honey spiked mascarpone cheese.

CRAB CAKE BITES \$38/dozen

Bite-sized crab cake croquettes with remoulade sauce.

TUNA WONTON CUPS

\$48/dozen

Crispy wonton cups filled with Sashimi tuna tossed in spicy mayo with sesame seeds.



Crostini

APPETIZER PLATTERS

CRUDITE PLATTER 🌱 \$55 serves 12

Platter of fresh raw vegetables with choice of dill dip or hummus.

GRILLED VEGETABLE PLATTER 🌱 \$55 serves 12

Assorted grilled and roasted vegetables with garlic aioli.

SHRIMP COCKTAIL PLATTER 🌱 🌊 \$70 serves 12

Chilled shrimp with classic cocktail sauce.

GOURMET CHEESE PLATTER \$110 serves 12

Gouda, gorgonzola picante, french cow's milk cheese, pecorino romano, fig chutney, candied walnuts, strawberries, apples, grapes, crackers, and gluten free crackers. *Add salami for \$20.*



DIPS • SPREADS • BRUSCHETTAS





Choose two for 12 people \$65. Choose three for 12 people \$70.
Please ask about gluten-free dippers.

MEDITERRANEAN SPREADS WITH GRILLED PITA BREAD

- Hummus  
- Roasted red pepper hummus  
- Roasted garlic and eggplant  
- Kalamata olive tapenade  
- Tzatziki  







SALSAS WITH TORTILLA CHIPS OR FRIED PITA CHIPS

- Mango salsa  
- Pico de gallo  

CHEESY DIPS WITH GRILLED PITA BREAD

- Zesty feta  
- Baked artichoke and feta cheese dip  

BRUSCHETTAS WITH TOASTED BAGUETTE

- Fresh tomato and basil  
- Tomato and mozzarella  
- Roasted red pepper  



Mediterranean Spreads with Grilled Pita Bread



SLIDERS

CHEESEBURGER SLIDERS

\$42/dozen

Mini beef patty topped with cheese, grilled onions, lettuce, and tomato and a slider bun.

CHEDDAR JUICY LUCY SLIDERS

\$44/dozen

Mini beef patty stuffed with cheddar cheese and topped with lettuce and tomato on a slider bun.

BBQ PULLED PORK SLIDERS

\$42/dozen

Slow-roasted pulled pork, smoky BBQ sauce, and crispy onions on a slider bun.

ROASTED CAULIFLOWER SLIDERS

 \$40/dozen

Roasted cauliflower with whipped tahini, harissa, arugula, and za'atar vinaigrette on a seasoned slider bun.

BUFFALO CHICKEN SLIDERS

\$42/dozen

Grilled breast-meat chicken, lettuce, tomato, buffalo sauce, and bleu cheese dressing on a slider bun.

BLACKENED PORK TENDERLOIN SLIDERS

\$42/dozen

Blackened pork tenderloin, brie, roasted peppers, spinach, tomato, and chipotle aioli on a slider bun.

LAMB BURGER SLIDERS

\$50/dozen

Fresh herb and mediterranean spiced lamb burger with cucumber, tomato, and cucumber mint raita on a slider bun.

ENTREES

Most plated entrees come with main course, choice of fresh salad, starch, vegetable, baguette, and coffee.
Buffet comes with main course, choice of fresh salad, three sides, baguette, and coffee.

CHICKEN

HERB ROASTED CHICKEN 🍴 🌱

buffet \$34 | plated \$36

Oven-roasted chicken with choice of silky lemon sauce, natural herb jus, or greek olive oil, lemon, and oregano sauce.

SAVORY STUFFED CHICKEN

buffet \$36 | plated \$38

Airline chicken breast stuffed with your choice of savory filling.

Fillings: Caprese style; arugula and cheese; brie and caramelized apples; wild rice, cranberries, apricots and almonds

Sauces: basil pesto; sundried tomato cream; apple cider reduction; roasted yellow pepper.

GREEK CHICKEN KEBABS 🍴 🌱

buffet \$28 | plated \$30

Two Greek marinated chicken kebabs with tzatziki sauce.

SAFFRON CHICKEN 🌱 buffet \$27 | plated \$29

Pan-seared chicken breast with shiitake mushrooms, caramelized onions, wilted spinach, and saffron white wine broth.

BEEF

PETITE BEEF 🍴 🌱 buffet \$42 | plated \$44

Herbed-rubbed petite beef with caramelized onions, sauteed mushrooms, and pinot noir sauce.

BEEF BRISKET 🍴 🌱 buffet \$38 | plated \$40

Braised beef brisket with natural jus.

BEEF KEBABS 🍴 🌱 buffet \$37 | plated \$39

Two marinated beef kebabs with balsamic glaze.

LAMB + PORK

GRILLED RACK OF LAMB 🍴 🌱 \$44 plated

Four pieces of grilled rack of lamb with natural lamb reduction and pomegranate-cumin glaze.

APRICOT AND FIG STUFFED PORK TENDERLOIN 🍴 buffet \$27 | plated \$29

Herb-rubbed pork tenderloin stuffed with dried apricots, figs, caramelized onions, gorgonzola, and walnuts served with apple cider reduction.

LAMB KOFTA buffet \$38 | plated \$40

Lamb kebob topped with tomato chutney and tzatziki sauce. Served with white rice.

FISH + SEAFOOD

GRILLED ATLANTIC SALMON 🍴 🌱

buffet \$37 | plated \$39

Grilled Atlantic salmon with lemon dill sauce or lemon beurre blanc sauce.

SHRIMP TIKKA MASALA 🍴 🌱

buffet \$31 | plated \$33

Four large shrimp topped with tikka masala sauce, red bell peppers and chopped cilantro. Served with white rice.

VEGETARIAN

“LITTLE SHOES” 🍴 buffet \$25 | plated \$27

Eggplant shells stuffed with tomato and herb seasoned rice and topped with creamy béchamel crust.

POLENTA CAKE 🍴 🌱 buffet \$25 | plated \$27

Savory polenta cake topped with choice of eggplant caponata, ratatouille, or mushroom ragu.

BUTTERNUT SQUASH RAVIOLI 🍴 🌱

buffet \$29 | plated \$31

Butternut squash and ricotta stuffed ravioli in sage cream sauce topped with candied walnuts.

VEGETABLE & CHICKPEA CURRY 🍴 🌱

buffet \$26 | plated \$28

Chickpeas, cauliflower, zucchini, and red onion simmered in coconut red curry sauce. Served with white rice.



Saffron Chicken



Vegetable & Chickpea Curry

SIDES

STARCHES

- Mashed potatoes
- Roasted yukon gold potatoes
- Roasted fingerling potatoes
- Bourbon sweet potato puree
- White rice or orzo with herbs and garlic
- White rice or orzo with diced grilled vegetables
- Saffron rice with dried cherries and almonds
- Wild rice with herbs and dried cranberries
- Red quinoa with brussels sprouts, red peppers, squash and cremini mushrooms
- Israeli couscous with tomatoes, mushrooms and spinach

VEGETABLES

- Curry roasted cauliflower
- Roasted brussels sprouts
- Roasted carrots
- Lemon and garlic green beans
- Grilled asparagus
- Tomato and leek topped green beans



Greek Salad

FRESH SALADS

CAESAR

Romaine, parmesan, garlic croutons, and creamy caesar dressing.

KAFÉ SALAD

Field greens, tomato, cucumber, carrot, gorgonzola, and balsamic dressing.

GREEK

Romaine, tomato, cucumber, green pepper, red onion, kalamata olive, feta, and red wine vinaigrette.

HARVEST

Field greens, roasted butternut squash, apples, dried figs, raisins, gorgonzola, candied walnuts, and apple cider dressing.

CAPRESE

Tomato, fresh mozzarella, red onion, basil, extra virgin olive oil, and balsamic glaze.

ARUGULA

Baby arugula, cherry tomato, dried apricot, red onion, feta, and lemon thyme dressing.

CITRUS

Romaine, field greens, fresh berries, apple, orange, mango, raisins, red onion, gorgonzola, and orange sesame dressing.

BET AND ORANGE

Romaine, butter lettuce, roasted red and yellow beets, orange, gorgonzola, candied walnuts, and orange sesame dressing.

LATE-NIGHT SNACKS

WALKING GYRO STATION

\$145 serves 25

Pita chips with gyro meat, romaine, tomatoes, red onions, and tzatziki.

CHOCOLATE FONDUE STATION

\$150 serves 25

Spiced chocolate fondue with homemade potato chips, pretzels, fresh fruit and marshmallows.

DIPS & CHIPS \$90 serves 25

Choose two chips:

- Tortilla Chips • Potato Chips
- Pita Chips

Choose three dips:

- Mango Salsa • Eggplant
- French Onion Dip • Hummus
- Sweet Chili Cream Cheese Dip

PHYLLO PIZZAS

Your choice of:

- Margherita \$55/pizza
- Sundried Tomato & Feta \$65/pizza
- Apple, Fig & Gorgonzola \$65/pizza
- Salami & Goat Cheese Phyllo Pizza \$65/pizza

BARS \$30/dozen

Choice of: Lemon, brownie, caramel filled brownie, chocolate chip, mixed nut, scotcheroos, pumpkin cheesecake, raspberry-almond and oatmeal bar.

COOKIES \$24/dozen

Chocolate chip, sugar, oatmeal raisin, or peanut butter.

TARTLETS \$34/dozen

Choose lemon, chocolate ganache, or fresh fruit.

CHOCOLATE CUPS 🌱 \$30/dozen

Choose chocolate mousse, mascarpone cream, or raspberry mousse.

SHOOTERS \$25/dozen

Choose lemon curd, banana cream pie, key lime pie, chocolate mousse or raspberry mousse.

MINI CHEESECAKES 🌱 \$19/dozen

Choose vanilla, mango, or mocha.

FLOURLESS CHOCOLATE TORTE BITES 🌱 \$30/dozen

APPLE STRUDEL TRIANGLE \$32/dozen

GREEK BITES

BAKLAVA BITES \$32/dozen

GALATBOUREKO ROLLS \$30/dozen

ALMOND BAKLAVA ROLLS \$32/dozen

FULL-SIZE DESSERTS

TIRAMISU \$130 serves 12

With vanilla crème anglaise.

CHEESECAKE \$55 serves 12

FLOURLESS CHOCOLATE TORTE 🌱

\$55 serves 12

KEY LIME PIE \$40 serves 10



BRUNCH

BREAKFAST MENU

CONTINENTAL \$10/person

Assorted muffins and scones, fresh fruit, regular and decaf coffee, and coffee accompaniments.

A LA CARTE ADDITIONS FOR CONTINENTAL

Add bagels with cream cheese \$3.5/person

Add greek yogurt cup \$4/cup

Add yogurt bowl, granola and berries \$6.5/person

Add hard boiled egg \$2.5/egg

Add snack sized cheddar and swiss cheese cubes \$3/person

Add sliced deli ham, turkey or salami \$4/person

Add lox and cream cheese \$6.5/person

CHEESE EGG STRATA

\$125 serves 24 | \$135 to add up to four fillings

Cheese choices: cheddar, swiss, mozzarella, parmesan and feta.

Fillings: ham, bacon, chicken, onions, garlic, sundried tomatoes, peppers, broccoli, asparagus.

QUICHE LORRAINE

9-inch quiche \$30 serves 8

Egg, bacon, onions, and swiss cheese in a flaky butter crust.

BAKED FRENCH TOAST 🍞

\$125/bake serves 20-24

Brown sugar and butter caramelized french toast bake with toppings. Toppings include caramelized apples, candied walnuts, whipped cream, and maple syrup.

MEDITERRANEAN BREAKFAST HASH 🍳 🌱

\$55 serves 12

CHARRED GRAPE BURRATA TOAST 🍞

\$40 serves 12

BANANA BLUEBERRY OATMEAL BAKE 🍌 🌱

\$65 serves 12



Mediterranean Breakfast Hash



Charred Grape Burrata Toast

BREAKFAST A LA CARTE

SCRAMBLED EGGS 🍳 🌱 \$42 serves 12

SCRAMBLED EGGS WITH CHEESE 🍳 🌱
\$54 serves 12

HASH BROWNS 🍳 🌱 \$40 serves 12

CHEESY HASH BROWNS 🍳 🌱 \$52 serves 12

BREAKFAST POTATOES WITH ONIONS AND BELL PEPPERS 🍳 🌱 \$52 serves 12

ROASTED ROSEMARY AND GARLIC POTATOES 🍳 🌱 \$52 serves 12

BACON 🍳 (3 slices) \$4.5/person

SAUSAGE LINKS 🍳 (2 links) \$4.5/person

TURKEY SAUSAGE PATTIES 🍳
(2 patties) \$4.5/person

BREADS + PASTRIES

BAGEL WITH CREAM CHEESE \$48/dozen

ASSORTED MUFFINS \$48/dozen

SCONES \$48/dozen

BREAKFAST BREADS \$48/dozen

BEVERAGES

ORANGE, APPLE, OR CRANBERRY JUICE
\$3.5/person

FRESH SQUEEZED ORANGE JUICE \$4.5/person

REGULAR + DECAF COFFEE WITH ACCOMPANIMENTS \$2/person

ASSORTED TEAS \$2/person

LEMONADE \$2/person

ICED TEA \$2.25/person

KAFÉ 421 SIGNATURE PUNCH \$2.50/person

SANDWICH & WRAP BUFFET

Many of our sandwiches and wraps are available as individual box lunches, or in mini versions!
 Work with your sales manager to customize a menu for your group!
Regular option with one side/\$14.50 per person. Regular option with two sides/\$15.50 per person.
Executive option with one side/\$15.50 per person. Executive option with two sides/\$16.50 per person.
Gluten free roll upcharge \$2.

GROUPS OF 10-50: SELECT UP TO 4 MEAL VARIETIES & 2 SIDE OPTIONS
GROUPS OF 50+: SELECT UP TO 6 MEAL VARIETIES & 2 SIDE OPTIONS

REGULAR LUNCH OPTIONS

PAVO

Oven-roasted turkey breast, cucumber, tomato, avocado spread, honey mustard aioli, and crispy onions on pita bread.

GRILLED CHICKEN PANINI

Marinated grilled chicken breast, tomato, baby spinach, mozzarella cheese, and sundried tomato pesto on grilled vienna bread.

HAM 'N' SWISS

Honey roasted ham, lettuce, tomato, swiss cheese, and honey mustard aioli on grilled vienna bread.

CAMPO GRILLED VEGETABLE SANDWICH 

Grilled zucchini, summer squash, roasted peppers, tomato, feta cheese, and basil pesto on focaccia.

CHICKEN SALAD WRAP

Oven-roasted breast-meat chicken salad with grapes, celery and fresh herbs in a creamy dressing with lettuce, tomato, and red onion in a flour tortilla.

CHICKEN CAESAR WRAP

Oven-roasted breast-meat chicken, romaine, parmesan, and creamy caesar dressing in a flour tortilla.

GYROS WRAP

Freshly sliced gyros, tomato, white onion, and tzatziki sauce in a flour tortilla.

EGG SALAD WRAP 

Homemade egg salad, lettuce, tomato, and red onion in a flour tortilla.

MEDITERRANEAN VEGGIE & HUMMUS WRAP 

Romaine, mixed greens, tomato, cucumber, red onion, hummus, and eggplant spread in a flour tortilla.

EXECUTIVE LUNCH OPTIONS

ROAST BEEF SANDWICH

Thinly sliced roast beef, cheddar, lettuce, tomato, caramelized onions, and stone ground mustard on multi-grain bread.

HARVEST TURKEY PANINI

Oven-roasted turkey breast, brie cheese, raspberry jam, and honey mustard aioli on grilled vienna bread.

BEEF TENDERLOIN BAGUETTE

Swiss cheese, caramelized onions, baby arugula, and horseradish aioli on fresh baguette.

MUFFALETTA SANDWICH

Genoa salami, ham, roasted peppers, tomato, swiss cheese, olive tapenade, and basil pesto on grilled vienna bread.

HERBED SALMON SANDWICH

Herb-rubbed salmon filet, spinach, tomato, red onion, and chipotle aioli on focaccia.

CHICKEN WILD RICE BURRITO

Roasted chicken, wild rice, dried cranberries, scallions, and mozzarella cheese in a flour tortilla with mango dipping sauce.



Assorted Sandwiches

LUNCH

SPECIALTY MINI SANDWICHES

CAPRESE MINI 🥗🌾 \$42/dozen

Fresh tomato, mozzarella, red onion, balsamic glaze, and basil pesto on petite baguette.

ITALIAN MINI \$48/dozen

Genoa salami, lettuce, tomato, provolone cheese, and basil pesto on a ciabatta bun.

BAGEL & LOX MINI \$50/dozen

Smoked salmon, cream cheese, and red onion on a mini plain bagel.



Caprese Mini

PLATTERED SALADS

MIXED GREENS 🥗🌾 \$40 serves 12

Field greens, carrot, and balsamic dressing.

CAESAR \$40 serves 12

Romaine, parmesan, garlic croutons, and creamy caesar dressing.

KAFÉ SALAD 🥗🌾 \$40 serves 12

Field greens, tomato, cucumber, carrot, gorgonzola, and balsamic dressing.

GREEK 🥗🌾 \$60 serves 12

Romaine, tomato, cucumber, green pepper, red onion, kalamata olive, feta, and red wine vinaigrette.

HARVEST 🥗🌾 \$60 serves 12

Field greens, roasted butternut squash, apples, dried figs, raisins, gorgonzola, candied walnuts, and apple cider dressing.

CITRUS 🥗🌾 \$55 serves 12

Romaine, field greens, fresh berries, apple, orange, mango, raisins, red onion, gorgonzola, and orange sesame dressing.

KAFE 421 CHICKEN CHOPPED SALAD

\$65 serves 12

Chicken, romaine, field greens, tomato, scallions, avocado, bacon, gorgonzola, grapes, crispy wontons, and honey mustard dressing.

ARUGULA 🥗🌾 \$65 serves 12

Baby arugula, cherry tomato, dried apricot, red onion, feta, and lemon thyme dressing.

BEET AND ORANGE 🥗🌾 \$65 serves 12

Romaine, butter lettuce, roasted red and yellow beets, orange, gorgonzola, candied walnuts, and orange sesame dressing.

ASPARAGUS & WHITE BEAN 🥗🌾 \$60 serves 12

Asparagus, charred grape tomatoes, cannellini beans, coleslaw, basil, mint. Topped with pomegranate molasses. Served with fig sherry vinaigrette.

GREEK VILLAGE 🥗🌾 \$65 serves 12

Rustic pieces of tomato, cucumber, green pepper, red onion, kalamata olive, feta, and red wine vinaigrette.

CAPRESE 🥗🌾 \$65 serves 12

Tomato, fresh mozzarella, red onion, basil, extra virgin olive oil, and balsamic glaze.

DELI SALADS

\$55 serves 12

- Kafé 421 signature penne pasta salad
- Orzo pasta salad
- Farfalle salad with chicken
- Classic potato salad
- Chicken salad
- Deli tuna salad
- Egg salad
- Tomato and green bean tabbouleh







DELI SALADS

\$65 serves 12


- Golden raisin and fig israeli couscous salad
- Farro, brown rice and apricot salad
- Wild rice salad and cranberry salad
- Tomato, cucumber and avocado quinoa salad
- Marinated vegetable salad
- Mediterranean chicken salad
- Mediterranean tuna salad
- Red potato and green bean salad

SOUPS

\$55 serves 12

- Beef and cabbage borscht
- Creamy tomato basil  
- Curried eggplant and lentil  
- Vegetable quinoa  

- Curried butternut squash  
- Carrot ginger  
- Potato leek  
- Parsnip and celery root  
- Moroccan chickpea  

- Creamy Minnesota-style chicken wild rice 
- Greek egg lemon with chicken and rice or orzo



Sandwich Buffet



FEEDS A CROWD

FAMILY PLATTERS

SPANAKOPITA

Half pan thin \$60 serves 12

Half pan thick \$75 serves 12

Greek spinach, feta and herb pie in phyllo dough.

VEGETARIAN MOUSSAKA

\$70 serves 12

Greek casserole layering eggplant, potato, tomato, and zucchini with a thick béchamel topping.

HOMESTYLE MEATLOAF MEAL

\$225 serves 12

Served with mashed potatoes, green beans, and hearty pomodoro sauce.

BEEF MOUSSAKA

\$75 serves 12

Greek casserole layering eggplant, potato, and savory ground beef with a thick béchamel topping.

PASTITSIO

\$70 serves 12

Thick-cut greek noodles tossed in savory beef tomato sauce topped with a thick béchamel topping.

VEGETARIAN PASTITSIO

\$70 serves 12

Thick-cut greek noodles tossed in savory tomato sauce topped with a thick béchamel topping.

LASAGNA serves 12

Beef lasagna \$80

Vegetarian lasagna \$75

Butternut squash lasagna \$85

WHITE BEAN BRIAM

\$70 serves 12

Cannellini white beans, chopped asparagus, yellow squash, zucchini, eggplant, and white onions in a garlic dill marinara.

VEGETABLE & CHICKPEA CURRY

\$80 serves 12

Chickpeas, cauliflower, zucchini, and red onion simmered in coconut red curry sauce. Served with white rice.

DESSERT TO SHARE

SHEET CAKES serves 24

- Sliced angel food cake with lemon whipped cream and berries \$100
- Tres leches cake \$90
- Carrot cake with cream cheese frosting \$100
- Chocolate cake with toffee, caramel and whipped \$100

APPLE CRISP WITH WHIPPED CREAM

\$100 serves 24

BERRY CRISP WITH WHIPPED CREAM

\$115 serves 24

TIRAMISU WITH VANILLA CRÈME ANGLAISE

\$130 serves 12

CHEESECAKE

\$55 serves 12

FLOURLESS CHOCOLATE TORTE

\$60 serves 12

KEY LIME PIE

\$40 serves 12

STATIONS

MEDITERRANEAN SANDWICH BAR

\$14/person

Sliced gyros, tomatoes, onions, tzatziki sauce, and pita bread.

Add Grilled chicken breast \$3/person

Add Falafel add \$2/person

TACO BAR

\$16/person one meat

\$18/person two meats

Pulled chicken or ground beef taco filling, lettuce, tomatoes, onions, corn taco shells, flour tortillas, shredded cheese, sour cream, hot sauce, pico de gallo, tortilla chips and guacamole.

Additional toppings can be added for an additional cost.

SALAD & MEDITERRANEAN DIP

\$14/person

Choose two salads from our fresh and deli options and three Mediterranean dips with pita bread.

PASTA BAR \$17/person

Linguine and penne pasta (gluten-free penne add \$2)

Sauces: (choose two) marinara, beef bolognese, pesto alfredo, classic alfredo, rustic vegetable sauce.

Topping: shredded parmesan

Add Grilled chicken \$2/person

Chicken and salmon or shrimp \$5/person

SALAD BAR WITH CHICKEN & SALMON

\$20/person

Romaine, mixed greens, baby spinach, tomato, cucumber, red bell peppers, avocado, roasted beets, roasted mushrooms, chickpeas, almonds, croutons, grilled chicken, salmon, bacon, hard boiled eggs, mozzarella, gorgonzola, feta cheese, choice of three dressings, and baguette.

Add soup from the soup menu for an additional \$3.5/person



Salad Bar With Chicken & Salmon



CREATING ELEGANT CATERED
EVENTS FOR OVER 30 YEARS

612-623-4900

Kafe421.com