

# Catering Menu



SERVING SIZES 10 PEOPLE OR 20 PEOPLE

## MOUSSAKA **90/170**

THINLY SLICED EGGPLANT, GROUND BEEF,  
TOMATO AND BÉCHAMEL SAUCE

## SAGANAKI **120/230**

SHRIMP BAKED WITH TOMATO, OREGANO,  
AND SAGANAKI CHEESE

## GREEK SALAD **80/150**

TOMATO, ONION, CUCUMBER, KALAMATA  
OLIVES, FETA CHEESE

## KOFTE **90/170**

BAKED LAMB HANDMADE SAUSAGE  
OVER LIGHT TOMATO SAUCE

## ISRAELI DUO **70/140**

MAHUMMARA AND HUMMUS SERVED WITH  
OLIVES AND FOCACCIA

## ROASTED VEGETABLES **50/90**

ZUCCHINI, EGGPLANT, PEPPERS, ROASTED  
POTATOES

## FOCACCIA **20**

LARGE TRAY OF FRESH BAKED  
FOCACCIA BREAD

## LAMB LOLLIPOPS

**4 PER PIECE**

For any substitutions or  
menu changes please  
contact the Chef at  
[hello@duarest.com](mailto:hello@duarest.com) or  
215-609-6864

## BAKED RIGATONI **90/170**

BEEF RAGU, CARROTS, CELERY, ONIONS,  
PARSLEY IN TOMATO SAUCE TOPPED  
WITH PECORINO CHEESE

## GNOCCHI FOUR CHEESE **70/130**

HOMEMADE GNOCCHI WITH LIGHT  
CREAM, GORGONZOLA, PARMIGIANO,  
ASIAGO AND PECORINO

## ZA'ATAR CHICKEN **140/260**

GRILLED CHICKEN BREAST WITH SUN-  
DRIED TOMATO PESTO

## SALMON LIVORNESE **150/290**

PAN-SEARED SALMON WITH CHERRY  
TOMATO, CAPERS, GREEN ONIONS,  
WHITE WINE SAUCE

## SHORT RIB **180/340**

SLOWLY COOKED BLACK ANGUS SHORT  
RIB OVER PILAF KABUNI (RAISINS,  
WALNUTS, ROASTED CHICKPEAS)

## BRANZINO **190/360**

PAN-SEARED FISH FILET GARNISHED  
WITH MEDITERRANEAN SAUCE AND  
LEMON DRESSING

## PAELLA **85**

(SERVING FOR FOUR PEOPLE)  
OCTOPUS, CALAMARI, PEI MUSSELS,  
CHICKEN, SEA BASS, ROASTED PEPPERS,  
CHICKPEAS, SWEET PEAS, SAFFRON RICE

## TRES LECHEs **60**

20 SERVINGS PER TRAY