

APPETIZERS

Calamari

Flash fried calamari that is lightly dusted with flour & seasonings. Served with Tzatziki & fresh lemon garnish.

Spanakopita

Layers of phyllo dough with feta cheese, dill & fresh spinach baked until golden brown.

Tiropita

Layers of phyllo dough with feta and ricotta cheese baked until golden brown.

Dolmades

Grape leaves stuffed with seasoned rice & a hint of lemon. Served with Tzatziki.

Garlic Cheese Bread

Fresh Italian bread baked with garlic, Parmesan & Mozzarella cheese.

Mediterranean

Pita chips with tomatoes, sliced Gyro meat, jalapenos, green onion, Alfredo sauce & melted cheese.

Dips 'N' Pita – Trio of dips or individual dip serviced with grilled pita bread.

Feisty Feta – Pureed roasted red pepper with olive oil, garlic & Feta cheese.

Tzatziki – Greek yogurt, cucumber & dill.

Hummus – creamy Tahini (sesame seed) & chick pea dip

Chicken Wings – 4 flavors

Greek style with lemon, garlic & oregano

Southwest – a sweet & spicy dry rub

Sweet Honey BBQ

Greek BBQ

Feta Bruschetta

Sliced Italian bread topped with sundried tomatoes, fresh basil, onions, parsley, feta cheese & balsamic vinegar then baked.

Mussels

Green lip sea mussels slow simmered in a light tomato red wine sauce with fresh parsley or in a light butter, lemon & garlic sauce.

SOUPS

Greek

Chicken, rice and potato seasoned with lemon pepper in a light chicken broth.

Fasolada (Vegetarian)

Navy beans, carrots, celery and parsley in a light tomato broth.

Butternut Squash (Vegetarian)

Pureed garden squash and apple in a creamy curry broth.

Corfu

Spinach, chicken and fresh dill in a lemon dill cream broth.

Lasagna Soup

Beef, lasagna pasta ribbons, mozzarella and ricotta cheese in a rustic tomato broth.

Stuffed Pepper & Tomato Soup

Bell Peppers, tomatoes and rice in a spicy tomato broth.

ENTRÉES

Chicken Corfu*

Slow roasted chicken, deboned & sautéed with fresh spinach, feta cheese & dill. Wrapped in phyllo dough, baked & topped with a white wine tarragon sauce.

Chicken Phyllo*

Slow roasted chicken, deboned & sautéed with celery, tomatoes, green peppers & mushrooms. Wrapped in phyllo dough, baked & covered in a chicken dill sauce.

Tuscan Phyllo*

Grilled Ribeye steak, sliced & sautéed with mushrooms, onions & bell peppers. Wrapped in phyllo dough, baked & covered in a Tuscan gravy.

Garden Veggie Phyllo*

Artichoke hearts, onions, mushrooms, tomatoes, bell peppers, celery & feta cheese sautéed with olive oil & dill. Wrapped in phyllo dough, baked & covered in a vegetable herb sauce.

**Served with your choice of Greek lemon roasted potatoes, Rice Pilaf, Orzo pasta rice or Greek lemon garlic mashed potatoes.*

Souvlaki (Shish kabobs)**

Choice of lamb or chicken grilled over an open flame & seasoned with lemon, garlic & oregano.

Greek Grilled Chicken**

Chicken breasts grilled with lemon, garlic & oregano over an open flame.

Gyro Dinner**

Sliced lamb and beef gyro-style with fresh tomatoes, onions & Tzatziki.

BBQ, Greek Style or Greek BBQ Baby Back Ribs**

Slow roasted, fall of the bone, award winning ribs with your choice of sauce.

*** Served with your choice of pasta rice (orzo) or Greek lemon roasted potatoes & vegetables.*

Mousaka***

Layers of eggplant, seasoned beef & potatoes with a creamy béchamel sauce that is baked & topped with a light tomato sauce.

Pasticcio – Greek Style Lasagna ***

Layers of ziti pasta, seasoned beef with a creamy béchamel sauce that is baked & topped with a light tomato sauce.

Chicken Parmesan***

Chicken breast, pounded thin, dredged with crushed parmesan, flash fried, baked & topped with parmesan sauce & mozzarella cheese. Accompanied by creamy Fettuccini Alfredo

Baked Ziti***

Ziti pasta smothered in a Bolognese (meat sauce) or marinara (tomato) sauce with ricotta and mozzarella cheese. Baked until golden brown.

****Served family style with no accompaniments*

SALADS

Greek

Romaine, Iceberg & Micro greens with Kalamata Olives, Roma tomatoes, cucumber, red onion, feta cheese, peppercini tossed in a creamy olive oil herb & oregano dressing.

Caesar

Romaine lettuce, fresh baked garlic croutons, grated Parmesan cheese in a creamy Caesar dressing.

Italian

Romaine & Iceberg lettuce with pepperoni, ham, red onions, Roma tomatoes, cucumbers in an olive oil & red wine vinegar dressing with mozzarella cheese.

Garden Tossed

Micro Greens, tomatoes, olives, cucumbers & onions with your choice of dressings; Thousand Islands, Italian, Greek, Ranch or Caesar.

SOUVLAKI (Shish Kabobs)

Chicken – marinated with white wine, garlic and olive oil & grilled over open flame.

Lamb – marinated with red wine, lemon, garlic and oregano & grilled over open flame.

PASTA

Fettuccini Alfredo – Fettuccini pasta covered in a garlic cream Alfredo sauce with fresh parsley.

Served: Plain, w/Chicken, w/Gryo Meat or w/Shrimp

Penne Arribita – Penne with a spicy red marinara sauce

Spaghetti – Your choice of Bolognese (meat sauce) or Cacciatore (rustic marinara)

PIZZA

BBQ Chicken

Chicken Alfredo

Vegetarian

Hawaiian

Spanako

Bruschetta

Greek

Tuscan

Create your own with your choice of toppings: Pepperoni, Italian Sausage, Ham, Canadian Bacon, Pineapple, Tomato, Feta Cheese, Green Pepper, Onion, Mushrooms, Black Olives & Jalapeños

COMBO LUNCH – Individual Servings or Family Style

- #1 Grilled Garlic bread with Choice of Salad, Choice of Rice or Orzo & Choice of Souvlaki.
- #2 Grilled Garlic bread with Choice of Salad & Choice of Pasta
- #3 Choice of Salad & Choice of Pizza
- #4 Have it All!! – Grilled Garlic Bread served with Choice of Salad, Choice of Pasta & Choice of pizza

Baklava

Layers of phyllo dough with crushed almonds & walnuts. Baked & drenched in a cinnamon honey sauce with powdered sugar.

Galactobourko

Layers of phyllo dough with sweet semolina custard baked & covered in a sweet honey sauce.

Canoli

Sweetened ricotta cheese nestled in a cookie canola shell & dipped in chocolate chips.

Vanilla Cheesecake

Vanilla bean cheesecake with a graham cracker cookie crust. Served with your choice of Strawberry, Chocolate or Caramel sauce.

Baklava Cheesecake

Vanilla cheesecake with layers of phyllo dough, crushed walnuts and almonds, sprinkled with cinnamon and cloves then covered in a Greek honey syrup.

Miniature Crème Brule

Vanilla bean custard with caramelized crystal sugar.

Miniature Tiramisu

Cream sweetened Mascarpone cheese with mocha flavor & Kahlua soaked lady fingers.

BEVERAGES

Coke or Pepsi, Diet Soda, Bottled Water & nice selection of Wine & Beer.



CATERING

These are our ideas for a perfect meal for any type of special occasion or get together. We want your event to be special so we are happy to prepare a menu to your specifications including items that are not listed here. If you are interested in having Santa Lucia cater your event I would like to meet with you to go over the details with you. We are here to insure perfection in both service and quality of food provided. Your meal can be delivered to you or you can dine-in at the Santa Lucia Restaurant.

Thank you for your interest.

María Wilson

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