



Let Famous Greek Kitchen Help you plan and cater your next special event!

*Graduations • Baby Showers • Communion • Engagement Parties • Birthday Parties
Christenings • Business Meetings • Bridal Showers • Confirmations • Rehearsal Dinners
Corporate Seminars • Holiday Parties • Anniversary Parties • Bar Mitzvahs
And more...*

Our History

More than 33 years ago, John Karioides opened his arms to the people of Byram and the doors to Famous Pizza and Souvlaki. If you loved what he cooked up then, you're in for a treat! After more than three decades, this "famous" local eatery has been passed down from one generation to the next.

John's son Steve, a graduate of Culinary Institute of America, has expanded the traditional Greek menu with simple, healthy, homemade dishes. Behind the scenes, John's daughter, Maria is working to ensure the prompt service you've come to know, while you can see daughter, Sophia out front – she's the smiling face who greeted you and the designer of our warm and modern interior.

Famous Greek Kitchen hopes to provide you and your family with a warm, fine dining experience at the affordable prices that John always insisted upon.

Welcome to Famous Greek Kitchen!
Our family looks forward to meeting (and feeding) yours.

Phone: 203 531-6887

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www.famousgreekkitchen.com

10 North Water Street • Greenwich, Connecticut 06830



follow us!



FAMOUS GREEK KITCHEN



EVENTS & CATERING

If you love our food here at FGK like our chicken skewers, hand rolled meatballs and our freshly made dolmades then think BIG! We offer all our great food on a larger scale for...

Birthday parties, Anniversaries, Bar/Bat Mitzvahs, Showers, Christenings, Weddings and Corporate Events

We will create a custom tailored menu for your event.

Need a place to host your next gathering? Our private dining room can accommodate up to 30 guests. We can even help with all your event planning needs.

Contact us at 203-531-6887 or Famousgreekkitchen@gmail.com

DIPS

(All pitas included, SMALL = 8 – 10 PEOPLE LARGE = 20-25 PEOPLE)

	Small (Pint)	Large (Quart)
Greek Salad	22	37
Hummus <i>Chick peas & garlic</i>	22	37
Melitzanosalata Roasted Eggplant <i>Roasted eggplant</i>	22	37
Tyrokafteri <i>Feta & Hot Peppers</i>	22	37
Roasted Bean Dip <i>Seasoned white bean</i>	22	37
Caramelized Onion Hummus	22	37
Avocado Cilantro Hummus	22	37
Blackbean Jalapeño Hummus	22	37
Cherry Pepper Hummus	22	37
Cucumber Sticks	22	37
Carrot Sticks	22	37

SALADS

	Small	Large
GREEK SALAD	72	122
FAMOUS GREEK SALAD <i>Feta, ice burg, cucumbers, tomatoes, onion, olive, peppers</i>	72	122
ARUGULA SALAD <i>Arugula, endive, apricot, dried cranberries, gorgonzola</i>	72	122
BOUNTY SALAD <i>Tomato, Black lentil, organic wild mushrooms, greek bulgar, olive, kale, toasted pumpkin, feta cheese</i>	107	172
5 SHADES OF GREEN <i>Chopped salad with cucumbers, avocado, granny smith apples, pistachios, gorgonzola cheese & raisins</i>	107	172
DILL SALAD <i>Romaine, dill, feta, scallions, endive, cucumber</i>	67	112
WATERMELON FETA SALAD <i>Watermelon, feta, headless grapes, mint, arugula, tear drop peppers</i>	82	137
PICKLED CABBAGE SALAD <i>napa cabbage, peppers, carrots, cauliflower, parsley, sunflower seeds</i>	82	137
FIG SALAD <i>Heirloom tomatos, sweet white onion, Manchego, Kefalotiri Cheese</i>	82	137

SKEWERS (Marinated and charcoal grilled)

	Mini	Regular
CHICKEN SOUVLAKI	5.50	9
PORK SOUVLAKI	5.50	9
SHRIMP SOUVLAKI	6	10
LAMB SOUVLAKI	6.50	11
FILET MIGNON	6.50	11
SWORD FISH	6.50	11
MISO CHILEAN SEA BASS	7	12

SIDES

	Small	Large
SPANAKORIZO RICE/ RICE PILAF	52	92
HORTA (DANDALION GREENS)	52	112
FRENCH FRIES	42	72
OVEN ROASTED LEMON POTATOES	42	72
CHARRED BROCCOLINI	52	92
ORGANIC MUSHROOM	52	92
BABY ORGANIC SPINACH	47	82

MEZE (Pricing below is all priced per piece)

DOLMADES <i>homemade grapevine leaves stuffed with rice & herbs</i>	4
KEFTEDES <i>Pan fried meatballs served with a mint yogurt dipping sauce</i>	4
TYROPITES <i>Crispy phyllo filled with feta cheese</i>	4
SPANAKOPITES <i>Crispy phyllo filled with spinach</i>	4
FGK LAMB SLIDERS	6
OVEN ROASTED LEMON POTATOES	4
WHIPPED FETA <i>Orange, ricotta, feta, olive tamenade, crispy mint</i>	4.50
FIVE SHADES OF GREEN PHYLLO CUPS <i>Apples, pistachio, raisins, avocado, gorgonzola</i>	4
WATERMELON AND FETA <i>Balsamic pears, feta, mint</i>	4.50
ZUCCHINI CAKE <i>Cucumber relish, mint yogurt sauce</i>	4
FALAFEL <i>Fried chick peas and herbs</i>	4
CRISPY SRIRACHA WINGS <i>creamy bleu cheese</i>	4
HORIATIKI <i>Cucumbers, tomatoes, onion, olive, peppers, feta cheese</i>	6
OKTAPODI <i>sweet white onion, red wine vineger</i>	7
SHRIMP SAGANAKI <i>tomato, feta, herbs</i>	4
SALMON WRAPPED IN PHYLLO	5

ENTREES

	Half Tray	Full Tray
PASTITSIO <i>Layers of ground beef, lamb & pasta topped with a creamy béchamel sauce</i>	77	152
MOUSAKA <i>Casserole layers of grilled eggplant, potatoes, spiced ground lamb & béchamel sauce</i>	77	152
VEGGIE MOUSAKA	77	152
PAIDAKIA <i>Rack of lamb seasoned with fresh herbs & veggies</i>	\$8 / Chop	

PRICING BELOW IS ALL PRICED PER PIECE

PAIDAKIA	8
AUSTRALIAN LAMB CHOPS	8
MOROCCAN CHICKEN THIGH	7
BRUSSEL LEAVES, CHERRY PEPPERS, CIPOLINI ONIONS	7
BRANZINO	16
LEMON, OLIVE OIL, SEA SALT, ONE FILET	16
LEMON HERB CHICKEN	13
ORGANIC ROASTED FREE RANGE CHICKEN	13
NEW YORK STRIP (12 OZ.)	32
RIBEYE(18 OZ.)	42
VEAL CHOP	29
SALMON WRAPPED IN PHYLLO	11
SPINACH, FETA	11
STUFFED PEPPER	10
RISOTTO, LAMB, BEEF	10

DESSERTS

PAIDAKIA	8
GALAKTOPOURIKO	77 Tray