



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 Karipides 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

203 531-4019

Fax: 203 532-9411

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

SMALL ≈ 8 – 10 PEOPLE LARGE ≈ 20-25 PEOPLE

FAMOUS
GREEK KITCHEN

DIPS (all pitas included)

	Small	Large
Tzatziki <i>Yogurt, sour cream, cucumber, garlic & dill</i>	15	30
Skordalia <i>Potato, beets & roasted garlic- zesty!</i>	15	30
Hummus <i>Chick peas & garlic</i>	15	30
Melitzanosalata <i>Roasted eggplant</i>	15	30
Tyrokafteri <i>Feta & Hot Peppers</i>	15	30
Roasted Bean Dip <i>Seasoned white bean</i>	15	30

SALADS

GREEK SALAD	60	110
HORIATIKI SALAD <i>Vine Tomatos, feta, cucumbers, onions, olives & peppers</i>	70	125
ALL SEASON SALAD WITH CHICKEN	70	125
WITHOUT CHICKEN <i>Field greens, endive, bosc pear, vine tomatoes, walnuts & gorgonzola</i>	60	110
5 SHADES OF GREEN <i>Chopped salad with cucumbers, avocado, granny smith apples, pistachios, gorgonzola cheese & raisins</i>	95	160
TOSSED OR CAESER	50	80

SKEWERS & PLATTERS

CHICKEN SOUVLAKI	6 PER STICK	
PORK	6 PER STICK	
SHRIMP	8 PER STICK	
FALAFLE	70 SMALL (half tray)	120 LARGE (full tray)
GYRO	70 SMALL (half tray)	120 LARGE (full tray)

SIDES & MEZEDES

	Small	Large
DOLMADES <i>homemade grapevine leaves stuffed with rice & herbs</i>	30	75
OCTAPODI <i>Char grilled octopus drizzled with a red wine marinade</i>	100	200
FETA & OLIVES	30	60
KEFTEDES <i>Pan fried meatballs served with a mint yogurt dipping sauce</i>	40	80
TYROPITES <i>Crispy phyllo filled with feta cheese</i>	30	60
SPANAKOPITES <i>Crispy phyllo filled with spinach</i>	30	60
FGK LAMB SLIDERS	50	100
OVEN ROASTED LEMON POTATOES	30	60
SPANAKORIZO RICE/ RICE PILAF	40	75
HORTA (DANDALION GREENS)	50	100
FRENCH FRIES	30	50

ENTREES

	Half Tray	Full Tray
PASTITSIO <i>Layers of ground beef, lamb & pasta topped with a creamy béchamel sauce</i>	75	150
MOUSAKA <i>Casserole layers of grilled eggplant, potatoes, spiced ground lamb & béchamel sauce</i>	75	150
VEGGIE MOUSAKA	75	150
PAIDAKIA <i>Rack of lamb seasoned with fresh herbs & veggies</i>	\$5 / Chop	

DESSERTS

BAKLAVA	2.00 a piece
GALAKTOPOURIKO	75 Tray

PLEASE ALLOW A MINIMUM OF 24 HOURS FOR SMALL ORDERS AND 48 HOURS FOR LARGER ORDERS