

# ITHAKI

MODERN MEDITERRANEAN

## **Eat, Drink, and Be Married.** *Let Ithaki do the work for you.*

Catering by Ithaki will give your wedding day the perfect touch of flavor and color.

Our team is dedicated to making your dream day a reality.

We only use the highest quality, seasonal ingredients. From early spring to late fall, we take advantage of our rich earth. All of our produce comes from local farms such as Marini's, Appleton, Aprilla, Wilsons and many more.

Ithaki's culinary team can customize menus for any budget and any style of event. From Greek to Italian, French, Modern American, vegetarian, vegan, organic, or any other specialty cuisine, we create the perfect menu for your special day.



**ITHAKI**  
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[www.ithakicuisine.com](http://www.ithakicuisine.com)



## **PASSED HORS D'OUVRES**

**Mini Spanakopita**- Fresh baby spinach, imported feta and herbs in phyllo

**Mini Tiropita**- Greek cheese pie baked in phyllo

**Dolmadakia**- Grape leaves stuffed with rice ground beef and herbs

**Lobster Salad**- Avocado mayonnaise, red endive

**Mediterranean Sea Bass Ceviche**- Citrus cured sea bass, olive oil, fennel and capers

**Vegetarian Dolmadakia**- Grapeleaves stuffed with rice, golden raisins, pine nuts, herbs

**Spring Rolls**- Local asparagus and goat cheese

**Braised Escargot**- Gorgonzola, garlic, butter sauce, puff pastry

### **Smoked Duck Wrapped Scallops**

**Prime Tenderloin Carpaccio**- Shaved tenderloin, sour dough crostini, horseradish creme, caramelized onions

**Mini Spiced Ground Lamb Kebab**- Spiced ground lamb, yogurt dipping sauce

**Lobster Macaroni and Cheese Spoon**- cheesy lobster macaroni, edible spoon

**Lobster Cakes**- Lemon, tarragon aioli

**Jumbo Lump Crab Cakes**- Preserved lemon and sherry aioli

**Oysters**- On the half shell, pickled red onion, lime, salmon roe

**Alaskan King Crab**- Lemon aioli, tarragon

**Shrimp Kataifi**- Shredded phyllo wrapped shrimp, roasted yellow pepper



## **PASSED HORS D'OUVRES**

**Smoked Salmon Crostini**-Duck trap smoked salmon crostini with Tzatziki

**Seared Tuna**- Mediterranean caponata salad

**Tuna Tartare**- blue corn edible spoon

**Lamb Lollipop**- Imported lamb marinated in olive oil and rosemary

**Keftedes**- Greek country style meat balls

**Foie Gras**- Seared Hudson Valley foie gras, toasted brioche and cherry preserves

**Caprese Skewers**- Cherry tomatoes, buffalo mozzarella and fresh basil skewers, balsamic reduction and olive oil

**Short Ribs**- Tomato braised Black Angus short rib with smoked eggplant baba ganoush and crostini

**Cucumber Cup**- Feta, roasted Italian pepper, olive oil

**Grilled Fresh Fig Crostini**- blue cheese, roasted walnuts, honey

**Miniature Lamb Burger**- spicy feta sauce, fennel

**Flat bread**- assorted toppings



## **HORS D'OUVRES PLATTERS**

### **Seafood Platter**

Lobster claws, sushi grade seared tuna, octopus salad, shrimp, Alaskan king crab with complimentary sauces

### **Mediterranean platter**

Oregano and lemon chicken and lamb kebobs, tzatziki, our famous marinated olives and mushrooms, grilled artichokes and peppers, grilled pita bread

### **Tapas platter**

Tzatziki, hummus, tirokefteri, carrot spread, taramosalata, green and black house cured olives, roasted peppers, herb marinated feta, soprassata, with assorted breads.

### **Vegetarian platter**

Falafel, red pepper hummus, grilled vegetables, oven roasted tomatoes, grilled asparagus, baba Ganoush, tabouli, Moroccan olives, soft pita bread.

### **Cheese platter**

Assorted local and imported cheeses, fresh seasonal fruits, roasted nuts, and preserves, assorted breads, crackers.

### **Pate Platter**

Assorted pates, cornichon, traditional accompanime

## SOUPS

**Avgolemono**-Traditional Greek chicken, rice, lemon and egg soup

**Tomato and Fennel**- Vegetarian slow roasted tomato and fennel, garnished with local goat cheese and basil oil

**Corn Crab Chowder**- Fresh local corn, lump crab

**Lobster Bisque**- Sweet potato, lobster bourbon bisque, American caviar

**Potato and Leek**- Yukon gold potato and leek with crispy shallots, white truffle oil

**Roasted Beet**-Vegetarian red beet bisque with Greek yogurt and pickled golden beets

**Asparagus veloute**- fresh crème



## SALADS

**Greek**- Cucumbers, baby arugula, bell peppers, red onion, capers, imported feta, house cured mixed olives with red wine vinegar and olive oil

**Caesar**- Hearts of romaine, garlic croutons, shaved Romano cheese, classic dressing

**Beet**- Mixed spring greens, slow roasted golden and red beets, with local goat cheese, toasted walnuts, balsamic vinaigrette

**Summer Caprese**- Local heirloom tomatoes with fresh mozzarella, fresh basil, extra virgin Greek olive oil, balsamic reduction  
(Seasonal)

**Watermelon Feta**- Local organic mixed greens with sweet watermelon, imported feta, extra virgin olive oil, white balsamic

**Fig, Blue cheese-** Local baby greens, fresh figs, roasted walnuts, blue cheese, honey balsamic vinaigrette

**Asparagus Chevre-** baby arugula, local goat cheese, orange olive oil vinegrette.

## COMPLETE ENTREES



### BEEF

**Filet Mignon,** smoked feta potato gratin, baby vegetables, Samos mushroom glaze  
With foie gras  
With lobster tail  
With scallop

**New York Strip au Poivre-** creamed mushrooms, new potatoes, asparagus

**Rib eye-** Greek style roasted potatoes, wild mushrooms, veal reduction

**Prime Rib-** Roasted potatoes, seasonal vegetable, pan juices.

### LAMB

**Rack of Lamb-** Herbed domestic lamb, mini mousaka,  
baby vegetables

**Lamb Kebobs-** Domestic lamb sirloin marinated in oregano, garlic and olive oil,  
sautéed baby zucchini, carrots and rice pilaf

**Lamb Sirloin-** Greek style roasted fingerling potatoes, artichokes, fennel, and carrots,  
avgolemono sauce.

**Lamb Shank-** Tomato braised lamb shank, served over orzo with mizithra cheese

## POULTRY



**Chicken-** Breast stuffed with herbed feta, sundried tomato, wrapped in prosciutto, couscous, summer vegetables, pan juices

**Roasted Chicken-** Organic chicken, herbed baby carrots, whipped potatoes, lemon thyme jus

**Grilled Chicken Breast-** Potato gratin, baby vegetables

**Duck-** Seared breast, confit leg, sautéed spinach, roasted sweet potato hash, orange cinnamon sauce

## SEAFOOD

**Black Cod-** pan seared, littleneck clams, fingerling potatoes, confit fennel, bacon, white wine fish fumet

**Atlantic Cod-** Plaki style, slow braised tomatoes, Vidalia onions, roasted garlic, feta mashed potatoes

**Salmon-** Grilled, pea and asparagus risotto, smoked tomato sauce

**Halibut-** Roasted, chive mashed potatoes, corn salad, frizzled leeks

**Bronzini, Mediterranean Seabass-** Roasted in parchment, with potatoes, onion, fennel, tomatoes, caper lemon butter

**Scallops-** Pan seared, fennel potato puree, roasted wild mushrooms, asparagus tips, champagne nage



## VEGETARIAN

**Mushroom ravioli-**Thyme, Madera cream wild mushrooms and white truffle butter

**Briam-** Roasted vegetables layered with a light tomato sauce, arugula pesto

**Stuffed pepper-** with rice, pine nuts, raisins, herbs, yogurt sauce

**Youvetsi-** Baked assorted vegetables in fresh plum tomato sauce with orzo, topped with imported feta



## LATE NIGHT BITES



**Mini Lamb or Chicken Gyros-** Grilled pita bread, red onions, tomatoes, tzatziki

**Mini Lamb or Beef Burgers-** Smoked gouda, lettuce, tomatoes, onions

**Turkey Panini-** Tomatoes, onions, kasseri cheese, arugula walnut pesto

**Salmon Burger-** Tartar sauce, tomatoes, and fennel.

**Lobster BLT-** Lobster, bacon, tomato, lettuce, avocado aioli

**Grilled Vegetable Wrap-** Assorted roasted vegetables, goat cheese

## **SWEETS TABLE**



**Pistachio Baklava**

**Walnut Baklava**

**Kadaifi**

**Petite fruit tarts**

**Macarons**

**Pistachio, chocolate, vanilla, raspberry**

**Galactobureko**

**Assorted Cookies- Finikia, Kouribiedes,**

**Chocolate Cake Bites**

**Fig Cake Bites**

**White Chocolate Mousse, Edible Chocolate Spoon**