





CATERING MENU

PACKAGES

\$12.99 PER PERSON, 15 PERSON MINIMUM

Our catering packages allow you to build your own amazing pitas. Served up with everything you need to make it your own!

PICK YOUR FILLING:

- Gyro meat, shaved right from the spit
- Marinated chicken breast, hot off the grill
- Falafel, deep fried (garbanzo beans mixed with fresh Greek herbs and spices)  

ACCOMPANIED BY:



- Shredded romaine
- Chopped tomato
- Red onion
- Hummus or tzatziki (choose one)
- Warm pita bread

LUNCHBOXES

\$16.50 PER PERSON, 15 PERSON MINIMUM

Sandwich + Chips + Dessert

SANDWICHES:

- Gyro pita (lamb and beef)
- Chicken pita
- Falafel pita 
- Veggie pita 

ASSORTED CHIPS

DESSERT:

Otis Spunkmeyer chocolate chip cookie



GLUTEN FREE



VEGETARIAN





VEGAN

SANDWICHES TRAYS FEED 10 PEOPLE

\$120/TRAY GYRO PITA
Lamb and beef shaved off spit, served with romaine, tomato, onion, and tzatziki on Mediterranean pita.


\$120/TRAY CHICKEN PITA
Chicken breast marinated in Gussy's secret sauce, and served with romaine, tomato, onion, tzatziki on Mediterranean pita.


\$120/TRAY FALAFEL PITA 
Deep fried falafel (garbanzo beans mixed with fresh Greek herbs and spices), your choice of hummus or tzatziki, and served with romaine, tomato, cucumber, and red onion on Mediterranean pita.

\$110/TRAY VEGGIE PITA 
Choice of hummus or tzatziki, served with cucumber, romaine, tomato, onion, feta, kalamata olive, oregano, oil and vinegar on Mediterranean pita.

ENTREES TRAYS FEED 10 PEOPLE, UNLESS OTHERWISE SPECIFIED


\$120/TRAY SKEWERS 
Choice of chicken or seasonal vegetables ( **egan** for vegetables).

\$110/TRAY ROASTED CHICKEN QUARTERS 

\$95 MEDITERRANEAN VEGGIE QUICHE 
feeds 15
Egg with spinach, tomatoes, green onions, and feta cheese baked in a flaky crust.



\$135/TRAY PASTICCIO
Feeds 18-20
Traditional Greek lasagna made with ziti and homemade meat sauce, topped with béchamel and a hint of cinnamon.



SALADS TRAYS FEED 10 PEOPLE

\$55/TRAY GREEK SALAD   **egan**
Romaine, tomato, cucumber, red onion, kalamata olive, feta, pepperoncini, served with a house-made olive oil and red wine vinaigrette.


\$42/TRAY CAESAR ( W/O CROUTONS) 
Romaine, shaved parmesan, croutons, served with a creamy caesar dressing.


SIDES TRAYS FEED 10 PEOPLE

\$32/QT HUMMUS  **egan** ( W/O PITA)
Pureed chickpeas, garlic, olive oil, fresh squeezed lemon juice, served with soft Mediterranean pita

\$35/QT TZATZIKI  ( W/O PITA)
Greek yogurt and sour cream blend, with olive oil, garlic, and cucumber, served with soft Mediterranean pita

\$60/TRAY DOLMADES   **egan**
Grape leaves stuffed with rice, parsley, onion, dill, and lemon.

\$55/TRAY GREEK LEMON HERB RICE  
Fresh lemon, green peas, onions, Greek herbs and garlic.

\$75/TRAY SPINACH PIES 
Greek "empanada" with feta, spinach, onions, and greek herbs baked in a flaky phyllo crust.

\$55/TRAY ROASTED LEMON POTATOES   **egan**
Fresh lemon, olive oil, and Greek spices.

DESSERTS TRAYS FEED 10 PEOPLE

\$45/TRAY BAKLAVA 

Layered phyllo with walnuts and citrus honey syrup.

\$37.5/TRAY OTIS SPUNKMEYER JUMBO COOKIES 

Choice of large chocolate chip or Reese's or a combination.



DRINKS

GALLON SWEET TEA \$ 7.50

GALLON UNSWEET TEA \$6.50

GALLON LEMONADE \$9

WATER BOTTLES \$1.5/EA

UTENSIL PACKS \$0.50 PER PERSON

NAPKIN, FORK, KNIFE, SALT AND PEPPER; PLATES

DEAR FRIENDS,

Thank you. We owe our success to all our loyal customers for recognizing and appreciating the high quality ingredients used in our kitchen. Since 2009, when "The Greek devil" food cart began its journey on Duke's campus, Yael, Gus and their food family have always served from the heart. Our gyros are hand crafted every day with meats shaved right off the spit, ingredients delivered from local purveyors and sauces made fresh every day. Our greek lasagna, "pasticcio", is built from Gus' grandma's personal recipe. We have made it our mission to bring you the best that the Mediterranean has to offer, served with a side of nostalgia. Everything that comes into our kitchen has its place and is appreciated as such. Every person that comes into our restaurant, comes into our home. Food is our passion, Mediterranean flavors are our culture and you are our family. Thanks to each and every person who chooses to support us and who continues to share the gussy's love! We could not do it without you!

Sending love & big, Greek hugs,
GUS & YAEL MEGALOUDIS

CONTACT US

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