

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
25 Hammatt Street
Ipswich, MA 01938

978 689 5740
FAX 978 356 1955
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 chees

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