

ilios (noche  
RESTAURANT : BAR : LOUNGE

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*Special Events*  
∴ CATERING ∴

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[www.iliosnoche.com](http://www.iliosnoche.com)

## ● PLATTERS ●

- TASTE OF ILIOS SPREADS WITH PITA BREAD** 2.75pp  
cucumber yogurt, roasted red pepper, hummus
- CHEESE & FRUIT DISPLAY** (min. 25 people)  
chef's selection of cheeses served with  
fresh fruit, crackers and artisanal bread 20-40 / 10.50pp  
40+ / 8.50pp
- CRUDITES DISPLAY** 5.5pp  
elaborate display of fresh vegetable crudites served with  
tzatziki and balsamic
- OCTOPUS** 8.5pp  
wood grilled, marinated red onions, extra virgin olive oil,  
fresh herbs

## ● HORS D'OEUVRES ●

- ~ Tuna Tartare in a Cone 3.ea\*
- ~ Smoked Salmon Crostini 2.75ea\*
- ~ Caprese Skewers 1.95ea
- ~ Dolmades 'Stuffed Grape Leaves' 1.25ea
- ~ Assorted Olives 3.pp
- ~ Individual Chickpea Salad 2.25ea
- ~ Miniature Maine Lobster Roll 5.5ea\*
- ~ Mini Lamb Brochette 3.5ea
- ~ Roasted Beet with Herb Goat Cheese 1.5ea
- ~ Lamb Burger Sliders 5.75ea
- ~ Mini Lump Blue Crab Cakes with  
Spicy Rémoulade 4.5ea\*

\*minimum order of 25 pieces

## ● APPETIZERS ●

- MINI SPINACH PIE OR CHEESE PIE** 2.75ea  
with tzatziki or marinara (+.75 additional)
- SIZZLING SHRIMP** 5.5pp  
fresh dill, lemon
- PORK RIBS** 5.5ea  
char-grilled, toasted coriander and lemon zest dry rub,  
Greek slaw, tzatziki
- MEATBALLS** 3.ea  
Choice of: Italian- basil and mozzarella or Greek- olive  
tomato compote and mizithra cheese
- GRILLED LAMB SOUVLAKI** 7.ea  
marinated rosemary lamb, tzatziki, pita bread
- GRILLED CHICKEN SOUVLAKI** 4.5ea  
marinated chicken, tzatziki, pita bread
- GOAT CHEESE STUFFED PEPPADEWS** 1.95ea
- LAMB CHOPS** 7.ea  
72 hour marinated lamb chop, tzatziki

## • SALADS •

<b>GREEK COUNTRY SALAD</b>	4.5PP
vine-ripe tomatoes, European cucumber, barrel feta, red onions, green pepper, marinated olives, oregano, e.v.o.o., aged red wine vinegar	
<b>MESCLUN</b>	4-pp
baby greens, gorgonzola cheese, candied walnuts, white balsamic vinaigrette	
<b>CAESAR</b>	4-pp
chopped romaine hearts, gaeta olives, herbed croutons, fresh parmesan	
<b>ILIOS</b>	4-pp
wild arugula, baby romaine, fresh dill, barrel-aged feta, kalamata olives, lemon dressing	
<b>KALE</b>	4.5PP
roasted beets, pita croutons, pistachios, grape tomatoes, goat cheese, honey sumac	

## • FRESH PASTA •

<b>PRIMAVERA</b>	7.5pp
chef's selection of fresh market produce, chopped herbs, spaghetti pasta, arbequina olive oil	
<b>SPAGHETTINI</b>	8.pp
thin spaghetti, housemade braised meatballs, tomato sauce, basil, parmigiana-reggiano	
<b>GARGANELLI</b>	7.5PP
grilled marinated chicken, baby spinach, tomato cream	
<b>"CRAZY LASAGNA"</b>	10.pp
pappardelle noodles, veal bolognese, melted mozzarella	

## • PIZZA •

<b>TOMATO MOZZARELLA 'Margherita'</b>	9.
roasted san marzano tomatoes, fresh mozzarella, torn basil, parmigiano-reggiano	
<b>FIG</b>	11.
herbed goat cheese, caramelized onion, wild arugula, aged balsamic	
<b>PIEMONTE</b>	12.
shaved prosciutto, Greek pork sausage, pepperoni, roasted san marzano tomatoes, gorgonzola cheese	
<b>WILD MUSHROOM 'Funghi'</b>	11.
shiitake, portobello, wild arugula, tomato, parmigiano-reggiano, mozzarella, truffle oil	
<b>SPICY LAMB</b>	12.
mozzarella, red onion, blistered grape tomatoes, pepperoni, green peppers, dill, chili peppers	

# ENTREES

- ATLANTIC SALMON** (4oz.) 14.pp  
giant white beans, garlic coulis, herb vinaigrette
- BISTECCA** 'Prime Sirloin' 18.pp  
greek potatoes and roast tomato truffle reduction
- PORK RIBS** 22. per rack  
full rack of baby back char-grilled, toasted coriander and lemon zest dry rub, Greek chips, tzatziki, kalamata olive cabbage slaw
- CHICKEN LEMONATA** 19.  
roasted ashley farm chicken, new potatoes, olives, red onions, lemon vinaigrette, artichokes, oregano, e.v.o.o.
- CHICKEN PARMESAN** 18.pp  
breaded chicken scallopini, capellini marinara
- LAMB YOUNG** 28.  
slow braised lamb shank, tomato shallot orzo, mizithra cheese
- CHICKEN PARMESAN** 17.  
with capellini pasta
- CHICKEN PICCATA** 18.  
capellini pasta, capers
- GRILLED MARINATED LAMB CHOPS** 28.  
tzatziki, lemon, greek fries

## SIDES

- |                    |       |                       |       |
|--------------------|-------|-----------------------|-------|
| Risotto            | 3.pp  | Tuscan Braised Giant  |       |
| Orzo Salad         | 3.pp  | White Beans           | 3.pp  |
| Chick Pea Salad    | 3.pp  | Broccolini            | 4.pp  |
| Roasted Potatoes   | 3.5pp | Grilled Asparagus     | 4.5pp |
| Olive-Cabbage Slaw | 2.5pp | Roasted Mixed Carrots | 4.5pp |







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**FOR MORE INFORMATION**

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