

ilios (noche
RESTAURANT : BAR : LOUNGE

Special Events
∴ CATERING ∴



www.iliosnoche.com

• PLATTERS •

TASTE OF ILIOS SPREADS WITH PITA BREAD	2.75pp
roasted eggplant, cucumber yogurt, roasted red pepper, hummus	
CHEESE & FRUIT DISPLAY	7.5pp
chef's selection of cheeses served with fresh fruit, crackers and artisanal bread	
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	

PASSED

HORS D'OEUVRES

COLD CANAPES

~ Tuna Tartare in a Cone	3.ea
~ Smoked Salmon Crostini	2.75ea
~ Caprese Skewers	1.95ea
~ Individual Chickpea Salad	2.25ea
~ Miniature Maine Lobster Roll with Spicy Citrus Mayo, Red Onions, Parsley, and Celery	5.5ea

HOT HORS D'OEUVRES

~ 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 Rémooulade	4.5ea

• 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 •

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

• FRESH PASTA •

- LIVORNESE** 9pp
wild mushrooms, chicken, scallions, marsala wine, garganelli pasta, parmigiano-reggiano
- PRIMAVERA** 7.5pp
chef's selection of fresh market produce, chopped herbs, spaghettini pasta, arbequina olive oil
- SPAGHETTINI** 8pp
thin spaghettini, housemade braised meatballs, tomato sauce, basil, parmigiana-reggiano
- GARGANELLI** 7.5pp
grilled marinated chicken, baby spinach, tomato cream
- "CRAZY LASAGNA"** 10pp
pappardelle noodles, veal bolognese, melted mozzarella
- LOBSTER RAVIOLI** 14pp
tomato, basil, shallots, garlic, roast red pepper, fra diavolo sauce

• PIZZA •

- TOMATO MOZZARELLA 'Margherita'** 9.
roasted san marzano tomatoes, fresh mozzarella, torn basil, parmigiano-reggiano
- FIG** 11.
herbed goat cheese, caramelized onion, wild arugula, aged balsamic
- PIEMONTE** 12.
shaved prosciutto, Greek pork sausage, pepperoni, roasted san marzano tomatoes, gorgonzola cheese
- WILD MUSHROOM 'Funghi'** 11.
shiitake, portobello, wild arugula, tomato, parmigiano-reggiano, mozzarella, truffle oil
- SPICY LAMB** 12.
mozzarella, red onion, blistered grape tomatoes, pepperoni, green peppers, dill, chili peppers
- SPINACH** 10.
roasted garlic pesto, fontina, fresh spinach

ENTREES

ATLANTIC SALMON (4oz.)	14.pp
giant white beans, garlic coulis, herb vinaigrette	
NY STRIP (12oz.)	18.pp
roasted potatoes and natural jus	
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.	
CORVINA	24.
cauliflower cous cous, almond, cilantro	
CHICKEN PARMESAN	18.pp
breaded chicken scallopini, capellini marinara	
LAMB YOVETSI	28.
slow braised lamb shank, tomato shallot orzo, mizithra cheese	
CHICKEN PARMESAN	17.
with capellini pasta	
CHICKEN OR VEAL PICCATA	18. 24.
capellini pasta, blistered tomatoes, capers, arugula-onion salad	
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	Broccoli	4.pp
Roasted Potatoes	3.5pp	Grilled Asparagus	4.5pp
Olive-Cabbage Slaw	2.5pp	Freekeh Tabbouleh	4.pp
		Roasted Mixed Carrots	4.5pp

KID'S MENU

PASTAS + PIZZA + BURGER

SPAGHETTI PASTA	5.pp
tomato sauce, butter sauce, or alfredo sauce	
PENNE PASTA	5.pp
tomato sauce, butter sauce, or alfredo sauce	
CHEESE PIZZA	8.5 per pie
tomato sauce, mozzarella cheese	
PEPPERONI PIZZA	9.5 per pie
pepperoni, tomato sauce, mozzarella	
CHEESEBURGER	5.pp
fries	

SEAFOOD

GRILLED SALMON	7.5pp
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MEATS

(Served with tzatziki and kids fries)

GRILLED CHICKEN BREAST	4.ea
MEATBALLS	3.ea
CHICKEN TENDERS (3 pieces)	5.pp



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FOR MORE INFORMATION

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