

Catering Platters

MINI SANDWICHES (SERVES 25-30) \$75

30 mini sandwiches with house made breads and a big variety of cured meats and cheeses

BREAKFAST PLATTER (SERVES 20-25) \$45

Butter croissants, chocolate croissants, raisin croissants, Bougatsa creme and greek assorted cookies (3 dozen)

FRUIT & GREEK YOGURT PLATTER(SERVES 20-25) \$50

Assortment of berries and seasonal freshly cut fruits and a pint of Greek yogurt

SAVOURY PLATTER (SERVES 20-25) \$60

Assortment of greek traditional mini pastries such as spanakopita, mushroom pie, feta cheese pie, sausage rolls, ham & cheese, chicken pie and croissants with feta, and cheddar & bacon

DESSERT PLATTER

(SERVES 20-25, 30-35, 40-45) SM \$50/ MED \$67/ LG \$85

Assortment of mini desserts made from our delicious cakes, tarts, cake pops and more.

All items are hand made and made fresh.

We cater birthdays, weddings, showers, parties, special events, etc...

5000 E 2nd Street
Long Beach, CA 90803
562.433.8999
pietrisbakery.com



5000 E 2nd Street
Long Beach, CA 90803
pietrisbakery.com

Call us 562-433-8999
or e-mail us info@pietrisbakery.com



Catering Menu

Call us 562-433-8999
or e-mail us info@pietrisbakery.com

5000 E 2nd Street • Long Beach, CA 90803
pietrisbakery.com

Appetizers

(SERVES 10-15)
\$40.00

TRADITIONAL SPANAKOPITA (20)

Spinach and Greek imported feta cheese pastry

TRADITIONAL MUSHROOM PIE (20)

Pastry filled with our special fresh mushroom filling

TRADITIONAL TYROPITA (20)

Greek imported feta cheese pastry

SAUSAGE ROLLS (20)

Puff pastry filled with beef sausage

3 Combo Dip

Served with choice of bread or cucumbers

(SERVES 15-18)
\$40.00

Choose any 3 items

1 PINT - EGGPLANT

1 PINT - KAFTERI

Spicy Greek imported feta cheese

1 PINT - TZATZIKI

Traditional Greek dip with Greek yogurt, cucumbers and garlic

1 PINT - SANTORINI FAVA

Traditional yellow split peas, topped with diced tomatoes and onions

1 PINT - HUMMUS

Salads

(SERVES 18-20)
\$45

GREEK SALAD

Tomatoes, cucumbers, onions, capers, Kalamata olives, Greek imported feta cheese, Greek imported extra virgin olive oil, oregano

FIELD GREEN SALAD

Mixed greens, arugula, cherry tomatoes, balsamic vinaigrette and parmesan flakes

CAESAR SALAD

Baby romaine, croutons, parmesan cheese and house made Caesar dressing

Sides

(SERVES 10-15)

BAKED LEMON POTATOES

\$30

ROASTED VEGETABLES

\$33

RICE

\$25

Entrees

(SERVES 15-18)

PASTITSIO

\$75

Greek baked pasta with fresh ground beef and béchamel sauce

MOUSSAKA

\$80

Layers of juicy beef mince, sweet eggplant and creamy béchamel sauce

GEMISTA

\$78

Stuffed with rice and herbs tomatoes and bell peppers

CHICKEN SOUVLAKI (30)

\$80

Chicken skewers with bell peppers and Ladolemono (olive oil and lemon) sauce

SHRIMP SOUVLAKI (30)

\$93

Shrimp skewers, bell peppers and Ladolemono(olive oil and lemon) sauce

LAMB CHOPS (30)

\$145

French cut lamb chops marinated with olive oil and oregano

BEEF STEW/STIFADO

\$120

Freshly diced, slowly cooked beef with fresh tomato sauce, baby onions and white wine vinegar

Desserts

(SERVES 15-20)

BAKLAVA

\$30

House made Phyllo dough filled with chopped nuts, baked and served drenched with syrup

KADAIFI

\$30

House made shredded Phyllo dough filled with chopped nuts, baked and served drenched with syrup

GALAKTOBOUREKO

\$30

Greek traditional dessert with custard cream and semolina in crispy Phyllo dough, baked and served drenched with syrup

SARAGLI

\$40

Rolled baklava filled with pistachios, baked and served drenched with syrup

EKMEK

\$35

Greek traditional dessert with shredded Phyllo dough, custard cream, pistachios and fresh whipped cream