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Cocktail Parties (Sliders and Canapés)

Minimum order (20 People)

Canapés require 48 hours

Choice of 8 canapés (\$25 per person)

Choice of 12 canapés (\$35 per person)

Homemade hummus in flour filo	Crab cakes
Lamb gyro pita bites	Lobster spread on brioche
Chicken kebab pita bites	Angus burger on sesame brioche
Falafel pita bites	Filet mignon and caramelized onion on brioche
Spinach pies with cheese	French quiche
Spinach pies no cheese (plain)	Mini pizzas
Meat pies	Lump caviar on toast with lemon zest
Guacamole in thin crust biscuit.	Smoked salmon on wheat toast
Homemade bruschetta on french baguette.	Shrimp avocado dip
Tzatziki on sliced cucumber	Prosciutto melon on french toast
Beef kibbè balls	Beef empanada
Vegetarian grape leaves	Chicken empanada

Gourmet Sandwiches

Small platter includes 5 sandwiches/wraps of your choice and serves 5-7. \$ 40

Medium platter includes 8 sandwiches/wraps of your choice and serves 8-10. \$ 64

Large platter includes 12 sandwiches/wraps of your choice and serves 12-15. \$ 96

Breads: Whole-wheat wraps, fat-free pita wraps, gluten-free wraps and white or whole-wheat toast.

Veggie -- Hummus, lettuce, tomatoes, onion, kalamata olives, green pepper.

Hummus -- Hummus, lettuce and taboule salad.

Vegetarian Falafel -- Hummus, lettuce, tomatoes, tahini sauce.

Vegetarian Falafel Deluxe -- Hummus, taboule salad, tahini sauce.

Falafel Eggplant -- Hummus and taboule salad.

Eggplant Fresh Mozzarella -- Mesclun, roasted peppers with balsamic dressing.

Lamb Gyro -- Hummus, lettuce, tomatoes, onion, pickles and tzatziki sauce.

Chicken Gyro -- Hummus, lettuce, tomatoes, pickles and tzatziki sauce.

Chicken Kebab Souvlaki -- Hummus, lettuce, tomatoes, pickles and tzatziki sauce.

Chicken Kebab Deluxe -- Hummus and taboule salad.

Myrna's Chicken -- Garlic and pickles.

Greek Chicken -- Greek salad, feta and balsamic.

Grilled Chicken Caesar Wrap -- With Parmesan cheese and Caesar dressing.

Chicken Eggplant -- Hummus, taboule salad and tzatziki sauce.

Chicken Falafel -- Hummus, taboule salad and tahini sauce.

Beef Kafta Kebab -- Hummus, lettuce, tomatoes and tzatziki sauce.

Famous Beef Kafta Burger -- On kaiser roll with cole slaw, onion and tomato.

Ham -- American cheese, lettuce, tomatoes and mayo.

Turkey -- Avocado, bacon, lettuce, tomatoes, honey mustard.

Tuna Salad -- Lettuce and tomatoes.

Grilled Chicken Avocado -- Bacon, lettuce, tomatoes and mayo.

Grilled Chicken Mozzarella -- Spinach, roasted pepper and pesto sauce.

Grilled Chicken -- Mesclun, beet, gorgonzola cheese, balsamic dressing.

Popular Dip Platters

	Tray Serves	Half 8-10	Full 12-15
Mediterranean Platter <i>Hummus, baba ghannouj, tzatziki and pita chips.</i>		\$35	\$65
Trio Hummus Platter <i>Hummus with garlic, hummus with roasted peppers and hummus with avocado served with Pita Chips.</i>		\$45	\$70
Myrna's Famous Dip Platter <i>Hummus, guacamole, baba ghannouj, bruschetta tzatziki and pita chips.</i>		\$45	\$70
Vegetable Platter		\$30	\$60

Fresh & Healthy Salads

	Tray Serves	Half 8-10	Full 15-20
Mediterranean Salad <i>Chopped romaine heart, cherry tomatoes, diced cucumber, shaved radish, red bell peppers and red onions, lemon vinaigrette.</i>		\$25	\$45
Israeli Salad <i>Sliced cherry tomatoes with diced English cucumber, shaved red onions, sprinkled with fresh parsley flakes in a fresh lemon-garlic dressing.</i>		\$30	\$55
Greek Salad <i>Fresh-cut romaine heart, cherry tomatoes, red onions, diced cucumber, scrambled feta cheese and kalamata olives with balsamic vinaigrette.</i>		\$35	\$65
French Salad <i>Organic fresh mesclun salad topped with thin-sliced hearty beet with sweet corn, drizzle of chopped scallion and aged blue cheese with balsamic vinaigrette.</i>		\$35	\$65
Tuscan Salad* <i>Handmade fresh mozzarella over organic mixed greens with slowly fire-roasted red peppers and cherry tomatoes with fresh basil-balsamic dressing.</i>		\$35	\$65
Avocado Salad <i>Sliced Hass avocado with hickory wood fire-smoked bacon on a bed of fresh romaine heart, diced English cucumber, cherry tomatoes and red bell pepper with homemade cilantro vinaigrette.</i>		\$35	\$65
Kale Salad <i>Finely chopped fresh kale with radicchio, walnuts, cherry tomatoes, shallot onion and diced cucumber with fresh herb-mustard vinaigrette.</i>		\$35	\$55
Arugula Citrus Salad <i>Zest of orange, grapefruit and lemon with chopped onion and black olives over organic arugula and a mist of orange blossom vinaigrette.</i>		\$40	\$75
Apple Salad* <i>Mesclun, sliced Granny Smith apple, fennel, roasted almonds and blue cheese with cherry vinaigrette.</i>		\$40	\$75
Chickpea Salad <i>Baby spinach, chickpeas, red beans, scallions, cherry tomatoes and cumin with apple cider vinaigrette.</i>		\$40	\$75
Moroccan Salad <i>Pearl couscous, red cabbage, mixed diced fresh vegetables, roasted almonds, dried raisins, feta cheese and fresh beets with house orange vinaigrette.</i>		\$35	\$75
Exotic Quinoa Salad <i>Chopped mixed vegetables, scallions, avocado, pumpkin seeds, exotic dried fruits and organic gluten-free quinoa, mixed with bell peppers and green squash and drizzled with extra virgin olive oil.</i>		\$40	\$75
Myrna's Quinoa Salad <i>Organic baby spinach, cherry tomatoes, diced cucumber, red onion, feta cheese, sundried cranberries and kalamata olives with raspberry vinaigrette.</i>		\$40	\$75

*Requires 48-hours' notice

Homemade Hot Platters

	Tray Serves	Half	Full
Gluten-free Pasta Marinara <i>In fresh tomato-basil sauce.</i>		8-10	15-20
Penne or Linguine Arrabiata		\$25	\$48
<i>With chicken or meatballs.</i>		\$55	\$105
<i>With shrimp.</i>		\$70	\$135
Penne or Linguini in Pesto Sauce		\$25	\$48
<i>With chicken or meatballs.</i>		\$55	\$105
<i>With shrimp.</i>		\$70	\$135
Fettuccini Alfredo with Chicken		\$55	\$105
Pappardelle Bolognese		\$55	\$105
		Half	Full
Chicken Marsala		\$55	\$105
Mediterranean Chicken* <i>Baked with rosemary, thyme and oregano, and served with garlic mashed potatoes.</i>		\$70	\$135
Chicken Kebab Souvlaki <i>Served over rice and grilled vegetables.</i>		\$55	\$105
Chicken Kebab or Gyro <i>Over vegetable pearl couscous.</i>		\$55	\$105
Greek Lemon Chicken* <i>Marinated chicken tender and Idaho potatoes in fresh lemon-garlic sauce, topped with fresh cilantro.</i>		\$55	\$105
French Chicken <i>Pan-seared chicken tenders, fresh peeled tomatoes, onion, garlic and cilantro, served with basmati rice.</i>		\$65	\$120
		Half	Full
Oven-backed Kibbé*			\$100
Stuffed grape leaves with beef*			\$120
Stuffed squash (zucchini)*			\$100
		Half	Full
Greek Keftados		\$60	\$115
<i>Ground Angus beef mixed with parsley and onions, and baked with potatoes in tomato-pomegranate sauce.</i>			
Beef Kafta Kebab		\$60	\$115
<i>Served with rice and grilled vegetables.</i>			
Grilled Filet Mignon		\$120	\$240
<i>With roasted red bliss potatoes and grilled asparagus.</i>			
Beef Bourguignon		\$65	\$120
<i>Slowly cooked Angus beef tips in red wine gravy sauce, together with baby carrots, pearl onions, potatoes and Herbes de Provence bouquet.</i>			
		Half	Full
Lamb Gyro <i>Over pearl vegetable couscous.</i>		\$55	\$105
Lamb Kebab Souvlaki <i>Served with rice and grilled vegetables.</i>		\$75	\$145
Grilled Lamb Chops <i>Marinated with Mediterranean herbs and grilled to perfection. Served over pearl couscous.</i>		\$120	\$140
		Half	Full
Branzino Mediterraneo <i>Pan-seared with fresh lemon and herbs, and served over asparagus and haricot vert.</i>		\$120	\$240
Grilled Atlantic Salmon <i>Over vegetable pearl couscous and sautéed spinach.</i>		\$75	\$145
Teriyaki Alaskan Salmon <i>Pan-seared diced sockeye salmon mixed with Peruvian vegetables, quinoa and old-fashioned teriyaki sauce.</i>		\$65	\$125
Myrna's Salmon <i>Baked stuffed sockeye salmon with crab meat, drizzled with tomato dill and white wine.</i>		\$120	\$240
Shrimp Kebab <i>Over pearl couscous or vegetable quinoa.</i>		\$75	\$145
Cod Fillet Italian Style <i>Backed fresh fillet of cod topped with butter pesto sauce, over aioli vegetable orzo pasta.</i>		\$85	\$165
Sole Fillet Basquaise <i>Pan-seared fillet of sole with aromatic rosemary vegetable bouquet, served with mashed potatoes.</i>		\$85	\$165
Paella <i>Simmered seafood, chorizo and chicken with rice in a saffron threads-flavored broth.</i>		-----	\$200

*Requires 48 hours

Hors d'Oeuvres/Appetizers

	<i>Served with Pita</i>	<i>By Pound</i>	<i>Shallow Tray 8-10</i>	<i>Half Tray 15-20</i>
Hummus <i>Plain, garlic, or spicy.</i>		\$9	\$30	\$55
Hummus Roasted Peppers		\$10	\$32	\$60
Hummus with Avocado		\$12	\$35	\$65
Baba Ghannouj <i>Plain, garlic, or spicy.</i>		\$9	\$30	\$55
Taboule Salad		\$9	\$30	\$55
Taboule Quinoa Salad		\$10	\$35	\$65
Homemade Yogurt and Cucumber		\$9	\$30	\$55
Greek Tzatziki		\$10	\$35	\$60
Greek Feta Shankleesh		\$10	\$35	\$65
Labne Strained Cheese Spread		\$9	\$30	\$55
Crispy Cauliflower florets with Tahini Dip		\$9	\$35	\$55
Myrna's Guacamole		\$10	\$35	\$65
Myrna's Bruschetta Dip		\$10	\$35	\$65
Lentils with Rice and Caramelized Onion		\$9	\$30	\$55
Fava Beans with Garlic, Lemon and EVOO		\$9	\$30	\$55
Lima Beans with Cilantro and Tomato sauce		\$9	\$30	\$55
Myrna's Black Bean Dip with Corn and Avocado		\$10	\$35	\$65
Shrimp d'Azur			\$50	\$75

	<i>Per Dozen</i>		<i>Half Pint</i>	<i>Bag</i>
Vegetarian Grape Leaves	\$18	Tahini Dipping Sauce	\$4.00	
Vegetarian Falafel	\$15	Green Spicy Sauce	\$6.00	
Spinach Pie with Feta	\$18	Homade Garlic Dip	\$6.00	
Spinach Pie	\$18	Bruschetta Fall Dip	\$6.00	
Meat Pie	\$18	Fat-Free Pita Bag (6 Loaves)		\$3.50
Beef Kibbe Balls	\$24	Pita Chips		\$4.00

Sides

	<i>Half Tray 12-15</i>		<i>Half Tray 12-15</i>
Grilled Vegetables	\$35	Crispy Cauliflower Florets	\$35
Garlic Mashed Potatoes	\$35	Rice with Vermicelli Noodles	\$25
Roasted Potatoes <i>With herbs.</i>	\$35	Brown Rice	\$30
Broccoli Florets <i>In garlic wine sauce.</i>	\$30	Organic Quinoa	\$40
Broccoli Rabe <i>In garlic and olive oil.</i>	\$35	Vegetable Pearl Couscous	\$35

Desserts & Sweet Canapés

Chocolate Chip Cookies	<i>Per person.</i> \$2.00
Assortment of Baklava	<i>Per person.</i> \$2.50
<i>Walnut and pistachio.</i>	
Pistachio Halva	\$2.00
Assortment of French Pastries	\$3.50
Macaron	\$2.50
Triple Chocolate Mousse Cake	\$3.00
The Cheese Cake Factory	\$2.75
Fresh Fruit Salad	\$3.75

Beverages

Soda Can	\$1.75
Poland Spring	\$1.75
Vitamin Water	\$2.75
Gatorade	\$2.50
Snappple	\$2.50
Orange or Apple Juice	\$2.50
Fresh Mint Lemonade	\$3.00
Fresh Iced Tea	\$2.50