

FILLO

MODERN GREEK

EATS · DRINKS · SWEETS

We take pride in importing our feta, olives, EVOO, honey, and spices directly from Greece, and our unique halloumi cheese from Cyprus. Each of our meat dishes feature cuts prepared fresh daily, with all dressings, sauces, and dips crafted in-house for a truly homemade touch. Join us on a culinary journey as we blend traditional and contemporary Greek cuisines, showcasing the depth of Mediterranean flavors while maintaining the highest standards of quality and authenticity.

Catering Menu

Our half pans feed approximately 8-12 people, and our full pans feed approximately 16-24.
We make it all from scratch, so please place your order 4 business days before your pick-up day.

Starters

Each serves 10-12 people

Spreads (Served with grilled pita bread)	
Tzatziki (Greek yogurt, cucumber, garlic)	\$38
Tirokafteri (Spicy feta)	\$45
Olives Medley (House cured Greek olives)	\$35
Mushrooms Confit in Marsala Wine	(half tray) \$50

Salads

Greek Salad (Cherry tomatoes, cucumber, red onion, olives, Greek feta, capers, EVOO, oregano)	(half tray/full tray) \$50/\$94
Prasini Salata Baby greens, dill, leeks, green onion, parsley, dried figs, roasted walnuts, lemon honey vinaigrette	(half tray/full tray) \$45/\$85

Fillo Classics

Marinated Chicken Souvlaki Skewers	(Per Dozen) \$72
Keftedes - Cypriot Pork Meatballs, Mint Yogurt	(Per 2 Dozen) \$55
Roasted Yukon Gold Potatoes, EVOO, Oregano	(half tray/full tray) \$40/\$85
Grilled Salmon served over Spanakorizo (10-12 people)	(half tray) \$125
Moussaka	(full tray) \$195

Desserts

Ravani - Classic Greek Semolina cake soaked in syrup	(half tray/full tray) \$60/\$110
Baklava Nests topped with Cheesecake filling	Per Dozen \$45