

ARETSI TO GO

Contemporary Greek Street Food | 2025

STARTERS & MEZEDES

- **Halloumi Fries** £6.20
 - Lightly fried halloumi, pomegranate, mint & yoghurt sauce, honey glaze.
- **Spanakopita** £5.50
 - Flaky filo pastry filled with sautéed spinach, leeks, garlic, feta & ricotta. Served with tzatziki.
- **Trio of Falafel & Ouzo-Battered Veg** £6.50
 - Homemade beetroot, spinach & butternut squash falafel with ouzo-battered courgette, aubergine and pepper.
- **Grilled King Prawns** £8.00
 - Chargrilled prawns with garlic, red chilli, cherry tomatoes, courgettes & fresh parsley. Served with saffron rice.
- **Bakaliaros Skordalia** £8.50
 - Crispy salted cod with creamy garlic potato purée and crushed minted peas.
- **Calamari & Courgette Fritters** £8.50
 - Lightly fried squid rings and courgette strips.
- **Chargrilled Chicken Wings** £6.80
 - Red chilli & honey glazed wings with toasted sesame seeds, spring onion, parsley, and homemade corn chips.
- **Crispy Chicken Fillet & Brown Rice** £6.80
 - Buttermilk-marinated chicken in panko breadcrumbs, served with brown rice, pomegranate, butternut squash and garlic & red pepper mayo.
- **Chargrilled Chicken Thighs & Saffron Rice** £6.80
 - Yogurt & spice-marinated thighs served with saffron rice, butternut squash, pomegranate, and garlic aioli.
- **Dolmades** £5.50

- Vine leaves stuffed with herby rice, tomatoes and fresh dill.
 - **Soutzoukakia** £6.50
 - Spiced beef meatballs in a rich red wine and tomato sauce.
 - **Grilled Octopus** £8.50
 - Tender octopus with new potatoes, garlic, chilli, spring onions, cherry tomatoes and fresh herbs.
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SOUVLAKI BAR

All wraps are served in our homemade flatbread with chips, tzatziki, tomato, red onion and parsley.

- **King Prawn & Calamari** £13.00
 - Grilled king prawns, crispy calamari, zucchini fries and taramasalata.
 - **Iron Steak** £12.00
 - Chargrilled iron steak with pesto and black olive tapenade.
 - **Lamb Kofta** £10.50
 - Chargrilled lamb kofta, marinated in herbs & spices.
 - **Chicken Gyros** £9.50
 - Chargrilled chicken thighs marinated in yogurt, garlic, herbs & spices.
 - **Halloumi & Vegetable** £9.50
 - Grilled halloumi with roasted aubergines, courgettes and peppers.
 - **Falafel & Pickled Veg** £8.50
 - Pan-fried falafel with sweet pickled vegetables.
 - **Beer-Battered Cod & Chips** £14.50
 - With tartar sauce, fresh mint and pea purée.
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PITA GYROS SKEPASTI CLUB BOX

£12.50 | All served wrapped in two fluffy homemade pitas with mozzarella, crispy chips, tomato and red onion.

- **Pork Gyros** (with tzatziki)
 - **Chargrilled Chicken** (with tzatziki)
 - **Loukaniko Sausage** (with mustard yogurt)
 - **Braised Pulled Lamb** (with tzatziki)
 - **Pulled Beef Brisket** (with caramelised onions & tzatziki)
 - **BBQ Pulled Jackfruit (V)** (with vegan tzatziki & vegan cheese)
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SIDES & SALADS

- **Oregano Fries** £3.25
 - **Saffron Rice** £3.50
 - With fresh parsley and roasted red peppers.
 - **Greek Salad** £5.50
 - Tomato, cucumber, peppers, red onion, Kalamata olives, feta, oregano and olive oil.
 - **Garlic & Rosemary Roasted Sweet Potatoes** £5.00
 - Topped with grilled feta and a drizzle of honey.
 - **Pita Garlic Bread** £4.50
 - Fresh pita with garlic, mozzarella and oregano.
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REFRESHMENTS

- **Coca-Cola, Diet Coke, Zero Sugar** £2.50
- **Fanta Orange / Lemon** £2.50
- **Sparkling Water (500ml)** £2.00
- **Still Water (500ml)** £1.80

- **Greek Fresh Orange Juice** £3.50
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HOMEMADE DESSERTS

- **Greek Baklava** £4.50
 - Filo pastry, toasted walnuts & pistachios, honey syrup. Served with vanilla ice cream.
 - **Galaktoboureko** £4.50
 - Semolina custard pie in filo pastry with citrus syrup.
 - **Loukoumades (Greek Donuts)** £4.50
 - Served with chocolate sauce and candied hazelnuts.
 - **Pecan Chocolate Brownie** £4.50
 - With salted caramel glaze and vanilla ice cream.
 - **White Chocolate Cookie Dough** £4.50
 - With salted caramel sauce and vanilla ice cream.
 - **Oreo & Lotus Cheesecake** £5.00
 - **Baklava & White Chocolate Crème Brûlée** £5.00
 - **Chocolate Delice** £5.00
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DIPS & SAUCES

£1.50 each | Vegan Garlic Aioli £1.00

- Tzatziki
- Tirokafteri (Spicy Feta)
- Garlic Aioli
- Melitzanosalata (Aubergine)
- Taramasalata
- Hummus & Roasted Peppers
- Minted Pea Purée
- Garlic Potato Purée (Skordalia)
- Curry Mayo

- Crushed Red Chillies
- Burger Relish
- Honey & Dijon Mustard
- Homemade Chilli Jam

Aretsi To Go - Catering FAQ

Thank you for considering Aretsi To Go to cater your event. Discover everything you need to know about our authentic Greek street food catering services below. We are committed to delivering a seamless and flavour-packed experience for you and your guests.

1. What is the minimum order and how does the process work?

Our catering is designed for ease and exceptional taste. The process is simple:

- **Minimum Order:** Our catering service starts at **£15.50 per person**, for a **minimum of 60 people**.
- **Choose Your Menu:** Build your feast from our diverse 2025 menu, featuring souvlaki wraps, grilled skewers, traditional mezeds, and desserts. We welcome discussions for bespoke menus.
- **Select Your Service Style:**
 - **Standard Package:** Includes a branded gazebo and wooden serving bar, all catering equipment (heating lamps, chafing dishes), condiments, and disposable service items (plates, cutlery, napkins). *Waiting staff are not included.*
 - **Full Service Package:** Includes all Standard Package items plus professional waiting staff to serve your guests, manage the station, and ensure seamless operation.

- **Confirm & Enjoy:** Once details are finalised, we take care of the rest, delivering fresh, high-quality food directly to your venue.

2. How is the cost calculated?

We believe in transparent pricing. Your final quote is based on:

- The **per-person cost** of your selected menu items.
- **Staffing:** Waiting staff are available at **£19.50 per hour**, with a **minimum 5-hour booking**.
- **Delivery:** A fee calculated based on your venue's postcode within the West Midlands.
Your personalised quote will provide a detailed, line-by-line breakdown with no hidden fees.

3. What is included in the Standard Package?

Our Standard Package provides a complete setup for service:

- **Food:** All menu items as ordered.
- **Equipment:** A branded gazebo, wooden serving bar, heating lamps, and chafing dishes.
- **Condiments:** A full selection of our homemade dips and sauces.
- **Serviceware:** Disposable plates, napkins, cutlery, and serving utensils.
- **Extras:** Disposable platters with lids are available for an additional **£1.50 each**.

4. Do you cater for special dietary requirements?

Absolutely. We offer delicious options for various dietary needs:

- **Vegetarian:** Options like our Grilled Halloumi Skewer and Mykonos Veggie Wrap.
- **Vegan:** Adaptations including our Plant-Based BBQ Pulled Jackfruit Skepasti.
- **Gluten-Free:** A gluten-free pita option is available for all wraps.
- **Allergies & Religious Needs:** We can accommodate specific allergies (e.g., nuts) and religious requirements (e.g., Halal meat). Please discuss these with us at the time of booking.

5. Where do you source your ingredients?

Quality is our priority. We partner with suppliers who share our commitment to excellence:

- **Meat & Dairy:** Sourced from award-winning, trusted butchers and dairies.
- **Produce:** Fresh vegetables and herbs sourced daily from the Birmingham Wholesale Market.

- **Specialist Ingredients:** Authentic Greek imports like olive oil, olives, filo pastry, and feta cheese from specialist Mediterranean suppliers.

6. What areas do you deliver to?

We deliver to venues across the **West Midlands**. The delivery charge is calculated based on your postcode and confirmed by 12 noon, three working days prior to your event.

7. Can you provide drinks for our event?

Yes. We offer a range of soft drinks and juices to perfectly complement your meal:

- Coca-Cola, Diet Coke, Coke Zero
- Fanta Orange & Lemon
- Sparkling and Still Water
- Greek Fresh Orange Juice
- **Free glass hire** is included with all drink orders.

8. Can I create a custom menu for my event?

Certainly! While our 2025 menu is designed to impress, our chefs love a creative challenge. We are happy to work with you to develop a bespoke menu or special items for your themed event. Please get in touch to share your ideas.