



EVENT PACKAGES

PACKAGE 1 \$17.95 PER PERSON

MEDITERRANEAN CHICKEN PASTA

Grilled Breast of Chicken Tossed with Linguine, Pesto, Sun Dried Tomatoes, Mushrooms, Olives, Garlic, then topped with Parmesan Cheese. Choice of Greek or Caesar Salad.

PACKAGE 2 \$18.95 PER PERSON

BREAST OF CHICKEN

Bone-in, Seasoned with Lemon, Olive Oil, Salt, Pepper, Garlic, & Oregano.
Choice of Rice Pilaf or Papapavlo's Pasta, & Greek or Caesar Salad.

PACKAGE 3 \$21.95 PER PERSON

ROAST ANGUS SIRLOIN 6 oz. *Serving per person*

Served with a Mushroom Merlot Demi Glaze, Choice of Rice Pilaf or Papapavlo's Pasta, & Greek or Caesar Salad.

PACKAGE 4 \$23.95 PER PERSON

ROAST ANGUS SIRLOIN & BREAST OF CHICKEN

ROAST ANGUS SIRLOIN 2-3oz *per serving*

Served with a Mushroom Merlot Demi Glaze.

CHICKEN BREAST 1 *portion per person*

Bone-in, Seasoned with Lemon, Olive Oil, Salt, Pepper, Garlic, & Oregano.
Choice of Rice Pilaf or Papapavlo's Pasta, & Greek or Caesar Salad.

FRESH VEGETABLES, ADD \$3 TO ABOVE PACKAGES.

PACKAGE 5 \$27.95 PER PERSON

ROAST ANGUS SIRLOIN & CHICKEN MARSALA

CHICKEN MARSALA 1 *portion per person*

Boneless Chicken Breast Served with Mushroom Wine Sauce.

ROAST ANGUS SIRLOIN 2-3 oz. *Serving per person*

Served with a Mushroom Merlot Demi Glaze, Choice of Rice Pilaf or Papapavlo's Pasta, Fresh Vegetables, & Greek or Caesar Salad. Substitute Baby Red Mashed Potatoes add \$2.

PACKAGE 6 \$29.95 PER PERSON

ROAST ANGUS SIRLOIN & PISTACHIO CRUSTED SALMON

ROAST ANGUS SIRLOIN 2-3 oz. *Serving per person*

Served with a Mushroom Merlot Demi Glaze.

PISTACHIO CRUSTED SALMON 4 oz. *Filet per person*

Served with a Lemon Caper Beurre Blanc, Choice of Rice Pilaf or Papapavlo's Pasta, Fresh Vegetables, & Greek or Caesar Salad. Substitute Baby Red Mashed Potatoes add \$2.

***Each Meal is Served with choice of Pita Bread or Dinner Roll & Butter
Prices are for the Meals Only. Appetizers, Service, Rentals, Tax and Gratuity are Additional.
Appetizer Options on Reverse.***

PRICES SUBJECT TO CHANGE

Papapavlo's®

EVENT PACKAGES

THE ENTRY LEVEL PACKAGE

\$25.95 PER PERSON

APPETIZERS

Fresh Fruit & Cheese Platter
Fresh Vegetables with Ranch Dip
Anti Pasta Platter

MAIN COURSES

CHOOSE CHICKEN OR SIRLOIN

BREAST OF CHICKEN

One Half Breast per Person, Bone-in, Seasoned with Lemon, Olive Oil, Salt, Pepper, Garlic, & Oregano. Choice of Rice Pilaf or Papapavlo's Pasta & Greek or Caesar Salad.

ROAST ANGUS SIRLOIN

6oz. Serving Per Person
Served with a Mushroom Merlot Demi Glaze,
Choice of Rice Pilaf or Papapavlo's Pasta,
Fresh Vegetables & Greek or Caesar Salad

THE PREMIUM PACKAGE

\$29.95 PER PERSON

APPETIZERS

Fresh Fruit & Cheese Platter
Anti Pasta Platter
Triple Cream Brie & Sautéed Apples Baked in Filo
Hot Artichoke Dip Served on Biscotti

MAIN COURSES

Roasted Angus Sirloin & Chicken Marsala

CHICKEN MARSALA

4-5 oz. of Boneless Chicken Breast Portion per Person
Served with Mushroom Wine Sauce

ROAST ANGUS SIRLOIN

2-3 oz. of Sliced Sirloin per Person
Served with a Mushroom Merlot Demi Glaze,
Choice of Rice Pilaf or Papapavlo's Pasta,
Fresh Vegetables & Greek or Caesar Salad

SUBSTITUTE BABY RED MASHED POTATOES (ADD \$2)

- EACH PACKAGE IS SERVED WITH DINNER ROLLS & BUTTER -

SERVICE, RENTALS, TAX & GRATUITY ARE ADDITIONAL

STOCKTON

501 NORTH LINCOLN CENTER
STOCKTON, CALIFORNIA 95207
(209) 477.6133

LODI

223 NORTH SCHOOL STREET
LODI, CALIFORNIA 95240
(209) 625-8677

WWW.PAPAPAVLOS.COM | PAPAPAVLOSBISTROBAR@GMAIL.COM

MARCH 2025

Papapavlo's

Bistro and Bar

GOURMET CATERING FOR 30 PEOPLE \$370 TAX

32% SAVINGS!

FOOD IS PREPARED AT PAPAPAVLO'S
AND AVAILABLE FOR PICK UP OR OPTIONAL DELIVERY



Continental Cuisine with a Mediterranean Flair
MENU DETAILS ON BACK

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Papapavlo's

Bistro and Bar

CATERING MENU OPTIONS

MAIN ENTRÉES

(SELECT 1 ENTRÉE FROM EACH MEAT & CHICKEN CATEGORY)

MEAT

- ♦ 1 pan (5.5 pounds - approx. 3 oz per person) of Roast Angus Sirloin with a Mushroom Merlot Demi Glaze
- ♦ 1 pan (5.5 pounds - approx. 3 oz per person) of Gyros "Rotisserie Broiled" - includes 1 pint of Tzatziki

CHICKEN

- ♦ 12 Roasted Breasts of Chicken "Greek Style" (Bone In) with olive oil, lemon, garlic, oregano, and seasoning (cut into 24 halves)
- ♦ 12 Orders of Chicken Marsala (Boneless Breasts cut into 24 halves)

SIDE ENTRÉES INCLUDES 20 PITA (80 PIECES)

SELECT 1 SALAD - EACH SERVES APPROXIMATELY 30

- ♦ Greek Salad OR Caesar Salad

SELECT 1 STARCH - EACH SERVES APPROXIMATELY 30

- ♦ Rice Pilaf OR Papapavlo's Pasta (Penne with butter, garlic, seasoning & parmesan cheese)
- (YOU MAY SELECT 2 STARCH SELECTIONS INSTEAD OF SALAD WITH A \$35 UPCHARGE)

10 PERSON ADD-ON PACKAGE \$16.95 PER PERSON

Includes 3 oz of sirloin or gyros per person and 4 orders of either Chicken Marsala or Bone-in Greek Style Chicken cut into half portions. Also includes one half pan of salad and one half pan of a starch. Includes 5 pita (20 pieces). *All meat and chicken selections must be the same.*

OPTIONAL CHARGES

- ♦ Disposable Plates, Forks, Knives, Napkins & Serving Tongs \$15 per package
- ♦ Chafing Dishes (sternos & servingware included) \$25 each
- ♦ Serving staff can be provided. Please call to discuss.

3 OR MORE PACKAGES ARE SUBJECT TO A 20% UPCHARGE

A delivery fee of \$40 or 10% of total applies, whichever is greater.

Driver gratuity appreciated.

STOCKTON (209) 477-6133

LODI (209) 625-8677

www.papapavlos.com papapavlosbistrobar@gmail.com

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FAMILY MEAL PACKAGES

PAPAPAVLO'S 6 FOR \$70 FAMILY MEAL

CHOOSE 6 OF ONE OR MIX & MATCH:

- ◆ Chicken Brochette (skewered with zucchini) ◆ Gyros Strips
- ◆ Beef Brochette (limit to 3 per order) ◆ Vegetable Brochettes

INCLUDES:

- ◆ Choice of Family Size Greek or Caesar Salad or Quart of Soup
 - ◆ Pan of Rice Pilaf ◆ ½ pint Tzatziki ◆ Box of Pita Bread
-

\$60 PASTA FAMILY MEALS (SERVES 5-8)

CHOOSE ONE PAN OF:

- ◆ Mediterranean Chicken Pasta
- ◆ Papapavlo's Pasta with Chicken
- ◆ Meat Pasta (comes with a pint of meat sauce on side)
 - ◆ Chicken Pomodoro Pasta
- ◆ Grilled Vegetable Pasta (vegan upon request)
- ◆ Seafood Pasta (\$90 for the seafood pasta)

INCLUDES:

- ◆ Choice of Family Size Greek or Caesar Salad or Quart of Soup
- ◆ Box of Pita Bread

Papapavlo's Bistro and Bar

CATERING MENU

501 North Lincoln Center | Stockton, California 95207

209.477.6133

Fax: 209.477.6132

papapavlosbistrobar@gmail.com

WWW.PAPAPAVLOS.COM

PASTAS & CASSEROLE CHOICES

Papapavlo's Pasta - Linguine, Olive Oil, Butter, Garlic & Parmesan
Papapavlo's Pasta with Meat Sauce - Linguine, Olive Oil, Butter, Garlic & Parmesan Topped with our Meat Sauce
Grilled Vegetable Pasta with a Red Bellpepper Cream Sauce
Mediterranean Chicken Pasta - Linguine with Sun Dried Tomatoes, Pesto, Mushrooms, Black Olives, Cream & Parmesan
Seafood Pasta - Linguine with Fresh Herbs, Cream, Jumbo Prawns, Bay Shrimp & Scallops
Pastitsio- Macaroni & Meat Casserole
Spanakopita - Spinach & Feta Cheese Casserole
Moussaka - Eggplant & Meat Casserole Topped with Bechamel

VEGETABLES

Seasonal Sautéed Vegetables
Seasonal Asparagus - Grilled or Room Temperature with a Mayo Aioli
Sautéed Blue Lake Green Beans with Red Bellpeppers & Carrots
Haricot Verts Seasoned in Butter & Garlic

SIDE DISHES

Au Gratin Potatoes
Baby Red Mashed Potatoes
Rice Pilaf with Wild Mushrooms
Roasted Baby Red Potatoes with Fresh Herbs
Any Above Listed Pastas

SOUPS

Lentil
Split Pea
Lemon & Chicken (Avgolemono)
Manhattan Clam Chowder

DESSERTS

Baklava Cheesecake
Chocolate Silk Mousse Cake
Carrot Cake
Coconut Cream Pie
Rice Pudding
Tiramisu
Crème Brûlée
Lemon Mousse
Lemon Bars
Chocolate Bars
Baked Cookies
Biscotti
Sugar Powdered Cookies
Chocolate Baklava
Baklava

WE OFFER 2 FREE SAMPLE DINNERS FOR EACH EVENT.
PRICES FOR EITHER BUFFET OR SIT DOWN EVENTS START AS LOW AS \$10.00 PER PERSON
LABOR, RENTAL ITEMS, TAX AND GRATUITY ARE ADDITIONAL COSTS

APPETIZERS



COLD (BUFFET)

Assorted Mini Aram Sandwiches

Vegetable Crudite with Ranch Dip

Fresh Fruit Platter

Fresh Fruit Kabobs (Optional Vanilla Mint Sauce)

Pesto & Sun Dried Tomato Torta Served with Crackers

Assorted Meat & Cheese Platter with Fresh Rolls & Spreads

Anti Pasta Platter

Whole Poached Salmon Served with Mayonnaise and Fresh Dill Spread and Crackers

Chilled Jumbo Prawns with Cocktail Sauce

Zucchini Torta

Leek & Tomato Torta

Puff Pastries Stuffed with Bay Shrimp

Herbed Goat Cheese Tarts

Goat Cheese & Pecan Covered Grapes

HOT

(RECOMMEND THAT THESE BE PASSED)

Grilled Baby Lamb Chops

Grilled Jumbo Prawns

Grilled Chicken Brochettes

Hot Artichoke Dip

Gorgonzola & Fig Canapes

Asiago Cheese & Kalamata Olive Crostini

Mediterranean Canape

Triple Cream Brie & Sauteed Apples Baked in Filo

Wild Mushroom & Prosciutto

Southwestern Canape

Mushroom Stuffed with Spinach & Molinari Sausage

Roma Tomato Bruschetta

Baked Corn Cups filled with Chili & Cheese

Crab Stuffed Mushrooms

Balsamic Marinated Portobello Mushrooms with Mozzarella

Wild Mushroom Trio Crostini

Mini Dungeness Crab Cakes with a Dijon Mustard Cream Sauce

MEDITERRANEAN FAVORITES

Mini Dolmathes (stuffed grape leaves)

Mini Vegetarian Dolmathes

Spanakopita (spinach & feta baked in filo)

Tiropitas (feta cheese baked in filo)

Mushroom Pitas (mushrooms sauteed in wine sauce baked in filo)

Gyros (a blend of lamb & beef)

Hummos

Olive & Cheese Platter

ASSORTED SANDWICHES

Angus Filet Mignon on Mini Parker House Rolls with a Mayo & Dijon Spread

Baked Chicken & Pesto with Fontina Cheese on Dutch Crunch Roll

Chicken & Proscuitto with Ailoi and Arugula on Fresh Baked Foccacia

Roast Angus Sirloin on Dutch Crunch with a Mayo & Dijon Spread

SALADS

Chicken Salad

Greek Salad

Baby Red Potato Salad

Mediterranean Pasta Salad

Baby Butter Hearts Salad

Spinach Florentine Salad

Grilled Chicken & Spinach Salad

Dungeness Crab Salad

Mixed Grill Seafood Salad

Caesar Salad (optional with Grilled Chicken)

Shrimp & Avocado Salad with a Bleu Cheese Dressing

Grilled Jumbo Prawn Salad

ENTRÉE COURSES



POULTRY CHOICES

Chicken Marsala

Roasted Chicken Breast with Fresh Herbs (bone-in)

Grilled Chicken Brochette Skewered with Zucchini

Kotopita (chicken breast stuffed with broccoli and wrapped in filo) with a Mushroom Wine Sauce

Boneless Chicken Breast Served with a Mushroom Wine Sauce

BEEF CHOICES

Filet Mignon Served with a Wild Mushroom Merlot Demi Glaze

Prime Rib

Marinated Tri Tip

Grilled Prime Choice Sirloin Brochette Skewered with Green Bellpeppers and Onion

Pepper Crusted New York Steak

Marinated Sirloin Served with a Mushroom Bordelaise

Grilled Rib Eye Steak Served with a Bleu Cheese Compound Butter

LAMB CHOICES

Lamb Chops

Roasted Leg of Lamb

Grilled Lamb Brochette Skewered with Green Bellpeppers, Mushroom & Onions

Oven Roasted Double Cut Lamb Chops with a Cranberry Port Wine Demi Glaze

FISH CHOICES

Pistachio Crusted Salmon Served with Lemon Caper Beurre Blanc

Grilled Fish Brochette Skewered with Red Bellpeppers and Onion

Salmon Baked in Filo and Topped with a Champagne Cream Sauce

Macadamian Crusted Alaskan Halibut

VEAL & PORK CHOICES

Milk Fed Veal Chops

Pork Tenderloin Medallions with a Mild Pepper Plum Sauce