Pastas & Casseroles

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 Bell Pepper 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 Sauteed Vegetables

Seasonal Asparagus
Grilled or Room Temperature with a Mayo Aioli

Sauteed Blue Lake Green Beans with Red Bell Peppers & Carrots

Broccolini

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

Specialty desserts available upon request

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

We offer 2 free sample dinners for each event.
Labor, Rental Items, Tax and Gratuity are Additional costs

Papapavlo's
Bistro and Bar

CATERING MENU

LODI PAPAPAVLOS
223 North School Street
Lodi, California 95240
(209) 625-8677

STOCKTON PAPAPAVLOS
501 North Lincoln Center
Stockton, California 95207
(209) 477-6133

Fax: (209) 477-6132
papapavlosbistrobar@gmail.com

WWW.PAPAPAVLOS.COM

APPETIZERS

COLD (BUFFET)

Charcuteries
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
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
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
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

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)
Served with a Mushroom Wine Sauce
Boneless Chicken Breast Served with a Mushroom Wine Sauce

BEEF

Filet Mignon Served with a Wild Mushroom Merlot Demi Glaze
Prime Rib
Grilled Prime Choice Sirloin Brochette
Skewered with Green Bell Peppers and Onion
Pepper Crusted New York Steak
Marinated Angus Sirloin Served with a Mushroom Bordelaise
Grilled Rib Eye Steak Served with a Bleu Cheese Compound Butter

LAMB

Lamb Chops
Roasted Leg of Lamb
Grilled Lamb Brochette
Skewered with Green Bellpeppers, Mushroom & Onions
Oven Roasted Double Cut Lamb Chops
Served with a Cranberry Port Wine Demi Glaze

FISH

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