Welcome to the ΧΙΟΣ way of having a good time and living life…

Kali Orexi !!!

ΧΙΟΣ (pronounced *khi*-os) is one of the islands of the north-east Aegean, very close to Asia Minor and opposite the Erithrea peninsula, separated from it by the ΧΙΟΣ Canal. The Island of ΧΙΟΣ extends to 842 square kilometers and has a population of about 54,000 people.

ΧΙΟΣ is home to our family and we thank you for the opportunity to share some of it with you and your family. Dad is in the kitchen cooking his family favorites, Mom is making her homemade pastries and we want to make sure you enjoy yourselves…

We hope you enjoy ΧΙΟΣ as much as we do!

Catering at ΧΙΟΣ

We want to make your event special. We are happy to tailor the event to match your needs. Following are sample menus that can be tailored to match your needs and an ala carte menu to expand your choices! Please call us today to set up your event!

919.363.5288

Sample Catering Menus

Vrontados

Greek Spread Pikilia - Dolmathes, skordalia, tzatziki and melitzanosalata with pita
Spanakopita – Phyllo stuffed with spinach, feta cheese, and herbs
Tiropita –Greek cheese pie made with paper-thin layers of phyllo pastry filled with delicious blend of cheeses
Horiatiki - Village salad with tomatoes, cucumbers, green pepper, red onion, olives, capers, feta cheese and oregano
Souvlaki - Choice of marinated chicken or pork skewers served with lemon and roasted potatoes
Chef's choice of Greek pastry $20 per person

Nenita

Greek Spread Pikilia - Dolmathes, skordalia, tzatziki and melitzanosalata with pita
Spanakopita - Phyllo stuffed with spinach, cheese, and herbs
Tirokeftedes - Fried cheese balls with herbs
Horiatiki - Village salad with tomatoes, cucumbers, green pepper, red onion, olives, capers, feta cheese and oregano
Keftedes Grilled seasoned beef meatballs
Souvlaki - Choice of marinated chicken or pork skewers served with lemon and roasted potatoes
Chef's choice of Greek pastry $25 per person

Karfa

Greek Spread Pikilia - Dolmathes, skordalia, tzatziki and melitzanosalata with pita
Melitzana Imam - Grilled eggplant stuffed with vegetables and feta cheese
Spanikopita – Phyllo stuffed with spinach, feta cheese and herbs
Horiatiki - Village salad with tomatoes, cucumbers, green pepper, red onion, olives, capers, feta cheese and oregano
Tiropita –Greek cheese pie made with paper-thin layers of phyllo pastry filled with delicious blend of cheeses
Pikilia Kreaton - Combination of grilled meats and sausage
Chef's choice of Greek pastry $ 35 per person

Please contact CIOS at 919.363.5288 to set up your event!

Customize for your event by selecting from the following:

Catering ala Carte

Appetizers

Spanakopita - Phyllo stuffed with spinach, feta cheese, and herbs
30 pieces

Tiropita - Greek cheese pie made with paper-thin layers of phyllo pastry filled with delicious blend of cheeses
30 pieces

Tirokeftedes - Fried cheese balls with herbs
30 pieces

Tzatziki - What you find at all souvlaki joints in Greece. Peeled cucumbers finely chopped and mixed with garlic, dill and fresh yogurt
Served w/ grilled pita and cucumbers
Serves 20

Melitzanosalata - Roasted and chopped eggplant spread with green onions and herbs
Served w/ grilled pita
Serves 20

Dolmathes Traditional stuffed grape leaves. Served with w/ Tzatziki
50 pieces

Patates Psites Lemon / oregano roasted potatoes
Serves 10

Greek Salad (Horiatiki) - Village salad with tomatoes, cucumbers, green pepper,
red onion, olives, capers, feta cheese and oregano
Serves 10

Feta Kai Elies - Greek feta cheese and Kalamata olives
Serves 10

Appetizer Platter
Spanakopita, Tiropita, Tzatziki w/ grilled pita and cucumbers, Melitzanosalata, Dolmathes Greek feta cheese and Kalamata olives & Pita
Serves 24

Entrees

Gyro Bar (make your own) –
Choice of chicken or lamb with Tzatziki, tomato and onion
Served with Pita
Serves 20

Moussaka Thinly sliced eggplant, ground beef, and onion, topped with béchamel sauce.
Vegetarian Moussaka also available.
Serves 10

Pastitsio Macaroni tossed with ground beef then topped with béchamel sauce.
Serves 10

ΧΙΟΣ **Kota meh Pasta** Chunks of Chicken Breast Sautéed in Olive Oil with Fresh Tomatoes, Garlic and Basil. Served with Pasta.
Serves 10

Kota meh Spanaki Spinach stuffed chicken breast served with orzo pasta sautéed vegetables and roasted garlic cream sauce.
Serves 10

Arnisia Paidakia Grilled lamb chops with lemon-oregano marinade served with roasted potatoes, vegetables.
20 chops

Souvlaki Choice of marinated chicken, pork or lamb skewers seasoned with lemon and served with roasted potatoes.
Serves 10

Melitzana Iman (tray) Grilled eggplant with tomato sauce and feta cheese.
Serves 8-10

Seafood Pasta Crab, mussels, calamari, and shrimp in a cream sauce served over pasta.
Serves 10

Fish (Market price) made the way you want

Leg of Lamb Slow-roasted with fresh garlic & oregano served with Patates Psites.
Serves 8-10

Desserts

Baklava Most famous Greek dessert made of layers of phyllo pastry, chopped nuts, and a honey-flavored syrup.
30 pieces

Galaktoboureko A custard-filled dessert made with phyllo topped with light honey/sugar syrup.
30 pieces

Kataifi Shredded phyllo stuffed with walnuts, cinnamon, nutmeg topped with powdered sugar and light syrup.
12 pieces

Rizogalo Creamy rice pudding with a sprinkling of cinnamon on top.
12 -12oz cups