PHYLLODELPHIA GREEK AND MEDITERRANEAN

FOOD TRUCK MENU FOR FESTIVALS, CORPORATE LUNCHES, WINERIES, AND MICROBREWERIES

Our Food is traditional and made from family recipes and always from scratch. We make our own Tzatziki Sauce (Greek Yogurt, Garlic, & Cucumbers) and all of our Phyllo Filled Triangles are hand folded, in the traditional Greek method.

Our Greek Food truck is available for your Food Truck Festivals, Corporate Lunches, Winery Events and Micro-breweries.

Contact us at ***catering@phyllodelphia.com*** *or through our website to Schedule the Truck at your next event.*

Please see our catering menu for your corporate or private events.

Phyllodelphia Greek and Mediterranean

Phyllo Filled Triangles-3 for $10 (Mix and Match)

Spanakopita (Spinach Pita)
Flakey Buttery Phyllo Pastry Triangles filled with a Creamy Spinach and Feta Cheese Mixture.

Sausage Pita
Winner-Taste of Success 2016- Runner Up- Hors D'oeuvre-Flakey Buttery Phyllo Pastry Triangles filled with a Cheesy Italian Sausage Mixture.

Buffalo Chicken Pita
Flakey Buttery Phyllo Pastry Triangles filled with a Spicy Buffalo Style Chicken Mixture.

Hummus Variety

Hummus Variety -***Choose from Black Olive, Roasted Garlic, Sun Dried Tomato***
A Blend of Chickpeas, Roasted Garlic, Imported Greek Olive Oil, Lemon Juice, and Greek Tahini, served with Grilled Pita Bread $7.00

Specialties

Add a Phyllo Filled Triangle (Your Choice) to any of the below Specialties- $3.00

Lollipop Lamb Chops
Winning Dish for Best Overall Food Truck, Judges Choice at the PA-NJ Food Truck Border Brawl.
Greek Seasoning, Marinated and Grilled, Lollipop Lamb Chops served with our House Made Tzatziki (Greek Yogurt Garlic Cucumber Sauce). Three Per Serving $13.00

Lamb or Chicken Souvlaki (Brother to the Gyro)
Marinated Lamb or Chicken served on Grilled Pita Bread served with Lettuce, Tomato, Onions, and topped with our House Made Tzatziki (Greek Yogurt & Cucumber Garlic Sauce) $10.00; Add Feta Cheese $2.50

Spicy Lamb or Chicken Souvlaki (Spicy Version of the Gyro)
Marinated Chicken or Lamb with a Spicy Feta Cheese Spread served on Grilled Pita Bread and topped with Lettuce, Tomato, and Onions. $10.00

Mediterranean (Vegetarian Option)
Roasted Zucchini, Yellow Squash, Red Onion, Grape Tomatoes, served on Grilled Pita Bread with our House Made Tzatziki (Greek Yogurt, Cucumber, & Garlic Sauce) and topped with Imported Greek Feta Cheese $10.00

Baklava
Dessert Pastry with Layers of Phyllo Filled with Chopped Walnuts, Spices and Sweetened with Syrup $5.00

Love Our Spanakopita?
You can now purchase Frozen and Bake at home.

Purchase from truck– 8 Appetizer Per Container- $15.75

FOOD TRUCK PA BORDER BRAWL NJ

Winner- Judges Choice Best Over-all Truck

www.phyllodelphia.com catering@phyllodelphia.com
Follow us on Facebook, Instagram and Twitter @phyllodelphia