

Plating Guide - Greek Mezze

dolmas, marinated olives, artichoke hearts and crudite with feta dip, eggplant spread, pita and keftedes

Ingredients (keep cold):

- Feta Spread
- Pita Bread Wedges, not toasted
- Keftedes
- Eggplant Spread (Baba Ghanoush)
- Mixed Olives
- Grilled Artichokes
- Roasted Red Peppers, julienne
- Stuffed Grape Leaves (Dolmas)
- Baby Carrot, half spears
- Zucchini, bias cut halves
- Pepperoncini
- Cornichons
- Ti Leaf Liner (Yoshi Plate)
- Fresh Parsley, leaf



Plating Steps

1. Please use the plated version pictured here as a suggestion on how to arrange bulk packed items.



**This menu item can be ordered pre-plated for your convenience*