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### BUILD-YOUR-OWN BARS — \$16.50 / person

**Bowl Bar:** choice of 2 bases & 2 proteins, includes pita wedges

**Gyro Bar:** warm pita, romaine / iceberg blend included, choice of beef gyro or chicken souvlaki, side of lemon herb rice

Both bars include sides of tomato & cucumber salad, pickled red onion, roasted red peppers, and feta crumbles.

Included sauces: classic tzatziki and harissa yogurt.

### COMPOSED BOWLS — \$16.50 / person

(Minimum order of 5 bowls per variety)

**MEDITERRANEAN CHICKEN:** lemon herb rice, chicken souvlaki, tomato-cucumber salad, feta, tzatziki

**GYRO POWER BOWL:** greens + rice, beef gyro, roasted red peppers, pickled onion, garlic whipped feta

**FALAFEL TAHINI BOWL:** quinoa, falafel, roasted seasonal vegetables, tomato-cucumber salad, lemon tahini

**HARISSA SHRIMP BOWL:** rice, shrimp, roasted vegetables, feta, harissa yogurt

### SALADS — \$35

Feeds 15 people

**SALATET MALOFOUF:** cruchy cabbage, fresh herbs, citruys, olive oil, garlic, and scallions

**GREEK:** tomato, cucumber, red onion, feta, oregano, and a bright red wine vinaigrette with lemon and olive oil

**HOUSE GREEN:** crisp iceberg and romaine lettuce with tomato, red onion, shredded cheese, garlic croutons, and a light lemon vinaigrette

### DESSERT — \$25

Feeds 15 people

**BAKLAVA:** flaky layers of phyllo, honey, and toasted nuts.

#### BASES:

lemon herb rice  
mediterranean quinoa  
mixed greens  
half rice / half greens

#### PROTEINS:

chicken souvlaki  
beef gyro  
harissa shrimp  
falafel

roasted seasonal vegetables

#### SAUCES: (\$15 per pint):

classic tzatziki  
lemon tahini  
harissa yogurt  
garlic whipped feta  
olive oil & lemon

#### BEVERAGES:

fresh lemonade gallon \$15  
sweet / unsweetened tea \$10  
bottled water \$2  
sparkling \$3  
assorted cans of soda \$3