

BY THE POUND

TZATZIKI SAUCE	\$10 pint / \$18 quart
SOUP OF THE DAY	\$10 per quart
SKORDALIA	\$9 pint / \$16 quart <i>Garlic Dip.</i>
LOUKANIKO	\$15 per pound <i>Traditional Greek Sausage.</i>
TARAMOSALATA	\$12 per pound <i>Greek Caviar Dip with Pita Chips.</i>
FETA CHEESE	\$7.50 per pound
KALAMATA OLIVES	\$8 per pound
HOT SOPPRESSATA	\$15 per pound
PROSCUITTO	\$16 per pound
MORTADELLA	\$9 per pound
POTATO SALAD	\$5 per pound
MACARONI SALAD	\$5 per pound
ITALIAN PASTA SALAD	\$8 per pound
COLE SLAW	\$5 per pound
RICE PUDDING	\$5 per pound

SEASONAL

Stuffed with rice, ground beef and spices.

STUFFED TOMATOES	\$7.25 per pound
STUFFED GREEN PEPPERS	\$7.25 per pound
STUFFED EGGPLANT	\$7.25 per pound
STUFFED ZUCCHINI	\$7.25 per pound

Half Tray serves 10 - 15

Large Tray Serves 18 - 25

1501 EAST KING STREET LANCASTER PA 17602 • 717-208-3265
WWW.CONESTOGARESTAURANT.COM

Conestoga
restaurant

Grab N Go

Please allow 48 hours for preparation of you order.

*You do the planning, we'll do the cooking.
Contact us for all of your catering needs.*

Find us on Social Media.



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Regionally Infused
American Bistro

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APPETIZERS

- STUFFED GRAPE LEAVES **\$20 / \$40**
Stuffed with rice and fresh herbs.
- GREEK NACHOS **\$55 / \$80**
Toasted pita chips w/ feta, olives, gyro meat, cherry tomatoes, onion and fresh basil drizzled w/ olive oil. Served with tzatziki on the side.
- TIROPITA **\$75 / \$125**
Layers of buttered phyllo filled with a cheese & egg mixture.
- SPANAKOPITA **\$40 / \$65**
Layers of phyllo dough stuffed with spinach, onions, cheese & herbs.
- REVITHOKEFTEDES **\$2.50 each**
Chickpea fritters.
- POTATOKEFTEDES **\$2.75 each**
Potato & cheese croquettes.
- GREEK SHRIMP PLATTER **\$80 / \$150**
Chilled shrimp w/ olives, feta, olive oil and balsamic.
- VEGGIE SPRING ROLLS **\$3 each**
- BACON CHEESEBURGER SPRING ROLLS **\$3 each**
- CHEESESTEAK SPRING ROLLS **\$3 each**
- CAPRESE TRAY **\$30 / \$40**
Freshly sliced tomatoes topped with fresh Mozzarella.
- BRUSCHETTA PLATTER **\$30 / \$55**
Toasted bread with freshly chopped tomatoes, basil, oregano and extra virgin olive oil.
- ANTIPASTO TRAY **\$42 / \$70**
Genoa salami, Spicy ham, Pepperoni, Aged Asiago, Sharp Provolone, Fresh mozzarella and assorted olives.
- ITALIANO **\$50 / \$75**
Mortadella, Sopressata, Capicola, Parmigiano Reggiano, Aged Asiago, Sharp Provolone, Mozzarella, assorted olives & gardeniera mix.
- MEDITERRANEAN MEADLEY **\$35 / \$50**
Assorted grilled zucchini, eggplant, roasted peppers, artichokes and sun dried tomatoes in olive oil and garlic with assorted olives.

DID YOU KNOW?

Conestoga Restaurant's unique structure dates back to the 1700s. Originally, the building served as an Inn. The name "Conestoga Inn" stood steadfast throughout the changes in ownership and carries over to the present day "Conestoga Restaurant". Visit our [website](#) to learn more...

SALADS

- GREEK SALAD **\$30 / \$58**
Mixed baby greens tossed with olives, green peppers, onions tomatoes, crumbled feta cheese, stuffed grape leaves and our house made Greek dressing.
- GARDEN SALAD **\$25 / \$35**
Fresh mixed greens, tomatoes, onions and cucumbers.
- CAESAR SALAD **\$28 / \$38**
Fresh greens tossed with our homemade Caesar dressing and topped with fresh toasted Croutons and Parmesan cheese.

THE MAIN COURSE

- PASTICHIO **\$50 / \$85**
Layers of seasoned ground beef and pasta topped with a creamy cheese sauce & baked.
- MOUSAKA **\$50 / \$85**
Layered eggplant with meat filling topped with a creamy béchamel sauce and baked.
- GREEK MEATBALLS **\$45 / \$80**
In tomato sauce.
- GREEK STYLE CHICKEN **\$60 / \$100**
With lemon sauce.
- CHICKEN **\$60 / \$100**
In tomato sauce.
- XYRINO LAHANATO **\$50 / \$90**
Pork & Cabbage simmered in a red wine tomato sauce.
- BEEF GIOUVETSI **\$75 / \$125**
Beef Stew with Orzo Pasta.
- LAMB GIOUVETSI **\$75 / \$125**
Lamb Stew with Orzo Pasta.
- LAHANO DOLMADES AVGOLEMONO **\$70 / \$120**
Stuffed cabbage with egg and lemon sauce.
- BAKALIAROS PLAKI **\$80 / \$150**
Greek style baked cod.
- BAKALIAROS SKORDALIA **\$60 / \$100**
Fried cod w/ garlic dip.
- GREEK STYLE BEEF STEW **\$80 / \$125**
- GRILLED PORK CHOPS **\$80 / \$125**
In wine sauce.
- GRILLED LAMB CHOPS **\$100 / \$175**
In wine sauce.

THE MAIN COURSE

- GYRO **\$7 each**
- PORK SOUVLAKI **\$4 each**
- BEEF SOUVLAKI **\$5 each**
- TONY'S MEATLOAF **\$50 / \$95**
With mushroom demi-glace.
- LUMP CRAB CAKES **\$7 each**
Mounds of seasoned lump crab meat broiled to perfection.
- CHICKEN FRANCAISE **\$45 / \$80**
In a thick lemon butter sauce.
- CHICKEN MARSALA **\$45 / \$80**
Marsala wine sauce with mushrooms.
- CHICKEN PARMESAN **\$45 / \$80**
Chicken breast, breaded, browned, and baked to perfection topped with marinara sauce and cheese.
- HOMEMADE LASAGNA **\$50 / \$85**
- SAUSAGE, PEPPERS & ONIONS **\$39 / \$70**
In pomodoro sauce.
- SEAFOOD MANICOTTI **\$65 / \$100**

SIDES

(Seasonal items – Market price)

- STEAMED ASPARAGUS
- GREEN BEANS ALMONDINE
- POTATOES WITH OREGANO
- CANDIED BRUSSEL SPROUTS WITH BACON

DESSERTS

- CANNOLI & ÉCLAIR ASSORTMENT **\$44 / \$84**
- BAKLAVA **\$44 / \$84**
- GALAKTOBOUREKO **\$44 / \$84**
A creamy custard and flaky phyllo dough; baked to golden perfection then drenched with a lemon and orange infused syrup.
- ALMOND CRESCENT **\$3 each**
- TIRAMISU **\$48 / \$90**