



CATERING MENU

BEVERAGES

Limited Open Bar (\$12 per hour, per person)

Wines Red & White by the Glass, Soft Drinks, Mineral & Sparkling Bottled Water, Beer

Premium Open Bar (\$19 per hour, per person)

Vodka Absolut, Ketel One
Rum Bacardi White, Captain Morgan
Whiskey Dewards, Jack Daniels
Cin Bulldog
Tequila Sauza
Cognac Hennesey
Ouzo
Dry and Sweet Vermouth Beer
White and Red Wines by the Glass

Ultra Premium Open Bar (\$22 per hour, per person)

Vodka Grey Goose, Chopin Belvedere
Rum Bacardi White, Captain Morgan
Cin Bombay Sapphire
Tequila Roca Patron Silver Don Julio
Whiskey Johnnie Walker Black Label, Crown Royal, Maker's Mark,
Liquor Cointreau, Ouzo, Dry and Sweet Vermouth, Chambord, Cognac,
Hennesey
Beer
Prosecco La Marca
Greek White and Red Wines by the Glass

CATERING MENU

BUFFET

Includes Two Salad Choices, Two Vegetables, One Pasta, One Meat and One Seafood
\$35 per Person

Salad Items (Add extra salad option +5)

Greek Salad

Vine Ripened Tomatoes, Cucumber, Green Peppers, Onions, Olives, Feta, Evoo

Prasini

Hearts of Romaine, Fresh Onions, Dill, Feta, Evoo

Baby Spinach & Strawberries

Baby Spinach, Avocado, Strawberries, Roquefort Cheese, Poppy Seed, Apple Cider Vinaigrette

Vegetables (Add extra veggie option +5)
Oven Baked Lemon Potatoes
Grilled Garden Vegetables

Spanakorizo

Spinach & Herb Risotto

Gigantes

Giant Lima Beans Braised with Tomatoes

Fasolakia

Fresh Green Beans in Tomato Sauce

Sizzled Brussels Sprouts
Pasta (Add extra pasta option +5)
Mediterranean Pasta Salad
Feta Cheese, Tomato Sauce, Veggies

Seafood Pasta

Shrimp, scallops, mussels, tomato sauce

Giouvetsi

Greek Macaroni Bolognese

Meat (Add extra meat option +10)

USDA Prime NY Strip Steak
(Additional \$12 per guest)

Greek Meatballs in Yia Yias Sauce
Chicken Souvlaki

Grilled Lamb Chops with Mountain Oregano and Lemon (Additional \$10 per guest)

Leg of Lamb

Moussaka (veggie, beef, or chicken)
Seafood (add extra seafood option +10)

Garides Saganaki

Bronzini Filet

Grilled Salmon Filet

Fried Calamari

Dessert Buffet (Additional \$10 per Guest)

Baklava, Chocolate Dipped Strawberries, Walnut Cake Drizzled with Honey, Assorted Fresh Fruit

CATERING MENU

— PASSED HORS D'OEUVRES —

Choose 4 (\$12 PP Per Hour)

Choose 6 (\$18 PP Per Hour)

Choose 8 (\$22PP Per Hour)

Chicken Kebab

Organic Chicken, Onions, Peppers

Lamb Kebab

Leg of Lamb, Red Pepper, Onion

Veggie Kebab

Grilled Seasonal Vegetables on a Sceder

Surf and Turf Kebab +7

USDA Prime NY Strip, Tiger Shrimp

Tuna Tartare Cups +5

Sushi Grade Tuna, Avocado, Finger Limes in Phyllo Cups

Salmon Tartare Cups

Salmon, Tahitian Vanilla Bean, Finger Limes Avocado Served in Phyllo Cups

Smoked Salmon Mousse +5

Smoked Salmon Cured in Tanqueray Gin Served in Phyllo Cups

Shrimp Kataifi +7

Marinated Tiger Shrimp Wrapped in Shredded Phyllo

Greek Salad Cones

Finely Chopped Greek Salad in Phyllo Cups

Spanakopita Triangles

Spinach, Oil, Onion, Feta, Wrapped in Phyllo

Mini Crabcake GF

Bruschetta Ricotta Tomato

Ricotta Cheese, Heirloom Tomatoes Served on a Baguette Crostini



\$45* PER PERSON

PARTY MENU 01

APPETIZERS (CHOICE OF)

Soup of the Day

House Salad

Chef's selection of seasonal greens, feta cheese, sherry vinaigrette

Tarama

Caviar mousse, grilled pita bread

Grilled Shrimp

Marinated 48 hours, charcoal grilled

MAIN COURSE (CHOICE OF)

Fish of the Day

Seasonal veggies

Half Organic Chicken

Lemon potatoes, demi-glaze,

Red wine reduction

Seafood Orzo

Orzo pasta w/shrimp, scallops & mussels, ouzo reduction

Grilled Salmon

Fennel, yogurt beet sauce

DESSERT (CHOICE OF)

Seasonal Fruit

Baklava

*Price is available Mon-Thurs

\$60* PER PERSON

PARTY MENU 02

APPETIZERS (CHOICE OF)

Soup of the Day

Greek Salad

Organic beefsteak tomato, cucumber, red onions, green pepper, Kalamata olives, feta, evoo

Black Ink Tarama

Trout caviar mousse, truffle essence, grilled pita bread

Meatballs

Prime blend, marinara sauce, Feta cheese puree

MAIN COURSE (CHOICE OF)

Fish of the Day

Seasonal Veggies

Half Organic Chicken

Lemon potatoes, demi-glaze, red Wine reduction

NY Strip Steak

Prime, grilled asparagus

Grilled Salmon

Truffle cauliflower puree, sautéed baby spinach

Wild Mushroom Spaetzel

Chef's selection of seasonal mushrooms, pea shoots, fine herbs, parmesan brodo

DESSERT (CHOICE OF)

Baklava

Layers of walnuts & phyllo, honey with ice cream

Karidopita

Greek walnut cake with ice cream

*Price is available Mon-Thurs

\$ 85 PER PERSON

PARTY MENU 03

APPETIZERS (CHOICE OF)

Soup of the Day

Greek Salad

Organic beefsteak tomato, cucumber, red onions, green pepper, Kalamata olives, feta, evoo

Tuna Tartare

Trout caviar mousse, truffle essence, grilled pita bread

Lobster Salad

Avocado, frisee, fine herbs, red leaf sorrel

MAIN COURSE (CHOICE OF)

Fish of the Day

Seasonal veggies

Half Organic Chicken

Lemon potatoes, demi-glaze, Red wine reduction

NY Strip Steak

Prime, grilled asparagus

Grilled Salmon

Truffle cauliflower puree, sautéed baby spinach

Wild Mushroom Spaetzel

Chef's selection of seasonal mushrooms, pea shoots, fine herbs, parmesan brodo

DESSERT (CHOICE OF)

Baklava

Layers of walnuts & phyllo, honey, with ice cream

Karidopita

Greek walnut cake with ice cream

Chocolate Tower Cake

With ice cream

AMUSE BOUCHE

Chef's own creation