

CATERING OPTIONS

OPTION ONE

THREE COURSE SIT DOWN - \$29.95

FAMILY STYLE MEZE / SALAD

Choice of Three Total

ENTRÉE

Choose one of each

PASTA, CHICKEN, SALMON

DESSERT

Occasion Cake

Unlimited American Coffee, Tea & Soda

OPTION TWO

THREE COURSE SIT DOWN - \$34.95

FAMILY STYLE MEZE / SALAD

Choice of Three Total

ENTRÉE

Choose one of each

PASTA, CHICKEN, PORK & FISH

DESSERT

Occasion Cake

Unlimited American Coffee, Tea & Soda

CHILDREN'S MENU

\$16.95 PER CHILD

CHOICE OF:

- MAC & CHEESE -

- SLIDERS WITH SMASHED FRIES -

- MEATBALLS WITH PASTA

& TOMATO SAUCE -

PASSED HORS D'OEUVRES STANDARD SELECTIONS

CHOICE OF SEVEN - \$10 PER PERSON

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ASSORTED PITA PIZZAS

TOMATO, OLIVE & FETA PAXIMATHI

(bruschetta)

SMOKED SALMON TARAMA SALAD

FRIED ZUCCHINI WITH TZATSIKI

PETIT CHEESE PIES

PETIT SPINACH PIES

PITA CRISPS WITH ASSORTED

TOPPINGS

KEFTEDES *(mini meatballs)*

PETIT CHICKEN SOUVLAKI

PETIT VEGETABLE SOUVLAKI

PREMIUM SELECTIONS

CHOICE OF SEVEN - \$15 PER PERSON

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DATES, GORGONZOLA, PASTOURMA

RACK OF LAMB "LOLLIPOPS"

TUNA TARTAR

TZATSIKI ON POTATO CRISP

PAN SEARED SCALLOPS

CAULIFLOWER & RAISINS

CRAB CAKES WITH TZATSIKI

BEEF NAPOLEON

CRISPY SWEETBREADS WITH

LEMON PUREE

OYSTERS

GYRO SPICED SLIDERS

MEZE

MEATBALLS

olive, onion, tomato sauce

FETA, TOMATO, OLIVE & RED ONION

LOUKANIKO *(Greek Sausage)*

lemon

OCTOPUS *(\$2 additional pp)*

Mediterranean chickpea salad

CRISPY COD

garlic & potato puree, tomato sauce

SCALLOPS *(\$2 additional pp)*

cauliflower, cherry, brown butter

MUSSELS & GIGANTES

tomato, Loukaniko, bread crumb

MUSSELS

tomato basil or white wine sauce

BAKED CLAMS

lemon, garlic

DOLMADES

(rice stuffed grape leaves)

HALOUMI SAGANAKI

(fried cheese) lemon, arugula

FRIED CALAMARI

zucchini, cauliflower, chickpea

MAC & FOUR CHEESE

spinach, béchamel

CYPRLOT LAMB SAUSAGE

yogurt, pita

TRIO OF DIPS:

*yogurt & cucumber;
eggplant & roasted pepper;
sundried tomato & chickpea*

GYRO SPICED BEEF SLIDERS

COLD GREEK ANTIPASTO

*feta, olives, dolmades, roasted pepper,
pepperoncini, Graviera cheese*

SALAD

MP

*lettuce, cucumber, tomato, olive,
onion, feta, pepper*

TOMATO

string bean, grilled onion, feta

BULGHAR

date, almond, pomegranate, olive, pistachio

DRIED FRUIT

*young greens, smoked almond,
Manouri cheese*

BITTER & SPICY GREENS

herbs, lemon, extra virgin, smoked metsovone

ARTISINAL PASTA

TOMATO, BASIL & FETA

BROCCOLI RABE, PEPPERONCINI & SUNDRIED TOMATO

white wine or tomato sauce

SUNDRIED TOMATO, PINE NUT, SPINACH, TOMATO SAUCE

ZUCCHINI, FETA, MINT, GARLIC & OIL

KIMA *(Greek Bolognese)*

GREEK SAUSAGE & PEPPERS

TOMATO, SPINACH & FETA ONION RISOTTO

MUSHROOM & LEEK RISOTTO

GREEK PAELLA *(\$3 additional pp)*

Shrimp, mussels, clams, lamb sausage & orzo

ROASTED CHICKEN

LEMON, DILL & GARLIC

SUN-DRIED TOMATO, OLIVES, PINE NUTS, TOMATO BROTH

CHERRY PEPPERS, BROCCOLI RABE, GARLIC- TOMATO BROTH

TOMATO & FETA FONDUE, BASIL

ARTICHOKES, PEAS & GRAVIERA CHEESE

MUSHROOM, SPINACH, METAXAS BRANDY,

"KOKINISTO"

tomato, red wine, cinnamon

SAUSAGE, PEPPERS & ONIONS *(\$1.50pp additional pp)*

FISH

*All fish are grilled with fresh lemon
and olive oil and served with fingerling
potato, tomato and olives*

BRANZINO

SWORDFISH

SALMON

STRIPE BASS

LEMON SOLE

RED SNAPPER*

DOURADE ROYALE*

BLACK BASS*

AHI TUNA**

PRAWNS*

**\$2pp additional pp*

***\$3pp additional pp*

PORK

CHERRY PEPPERS, BROCCOLI RABE, GARLIC- TOMATO BROTH

PORK SAUSAGE *(\$1.50 additional pp)*

peppers & onions

ROASTED TOMATO, ONION & FETA

MUSHROOM & SPINACH

white wine garlic

SUNDRIED TOMATO, OLIVES, PINE NUTS, TOMATO BROTH

STEAK & SAUSAGE *(\$1.50 additional pp)*

artichokes, peas & graviera cheese

"SOFRITO"

*pounded thin & sautéed, white wine,
garlic, orange, fennel*

PORK CHOP *(market price)*

lemon & ouzo glaze

LAMB

RACK OF LAMB *(market price)*

pistachio & honey crust

LAMB CHOPS *(market price)*

lemon & extra virgin olive oil

LAMB SHANK "KOKINISTO"

tomato, red wine, cinnamon

LAMB SHANK "VRASSTO"

lemon, white wine, dill

LAMB SHANK "YIOUVESTI"

orzo, root vegetables, braising jus

FILET MIGNON

RED WINE SAUCE

MUSHROOM, ONION, SHERRY, THYME

BRANDY DEMI-GLACE

TOMATO FONDUE

ROASTED TOMATO, ONION & FETA

STEAK & SAUSAGE

(\$1.50 additional pp)

NOTE:

PRICES, MENU ITEMS AND SPACE
ARE SUBJECT TO CHANGE WITHOUT
PRIOR NOTICE. ALL PACKAGES ARE
SUBJECT TO 8.625% TAX.

OCCASION CAKES

CAKE LAYER

Chocolate or Vanilla

FILLING

Chocolate, Vanilla, Cannoli, Strawberries & Whipped Cream

ADDITIONAL OPTIONS

INTERMEZZO COURSE OF SORBET \$2.00 PP

UNLIMITED CAPPUCCINO & ESPRESSO \$4.00 PP

A LA CARTE DESSERT SELECTION \$4.00 PP

FAMILY STYLE TRADITIONAL GREEK PASTRIES \$4.00 PP

ALCOHOL PACKAGES

UNLIMITED CHAMPAGNE PUNCH

\$10 PER PERSON

CHAMPAGNE TOAST

\$5 PER PERSON (HOUSE CHAMPAGNE)

UNLIMITED BLOODY MARY'S, MIMOSAS AND SANGRIA

\$15 PER PERSON

UNLIMITED DRAUGHT BEER, HOUSE WINE & SANGRIA

\$15 PER PERSON

PREMIUM OPEN BAR

Includes Premium Wines, Domestic & Imported Beers,
Specialty Drinks, Premium Liquors

\$20 PER PERSON PER HOUR

MINIMUM 2 HOURS

CORKAGE FEE

\$35 PER BOTTLE

NOTE: BOTTLES MUST BE NEW, UNOPENED BOTTLES

CONSUMPTION PITCHERS

\$30 PER PITCHER - CHARGED ON CONSUMPTION

OPTIONS: BLOODY MARY, SANGRIA, MIMOSA, BEER

WHOLE ANIMAL MENU

PRICING BEGINS AT \$95 PER PERSON WITH A MINIMUM OF 8 GUESTS
PLEASE ALLOW 24 HOURS FOR A PRICE QUOTE BASED ON YOUR GUEST COUNT
ALL ORDERS MUST BE PLACED 5 DAYS IN ADVANCE.

WHOLE ANIMAL MEALS ARE SERVED FAMILY STYLE IN 3 COURSES

The first course is a choice of 2 seafood and 2 meat Meze.

*The second course is a choice of Whole Animal served with our MP Salad,
Smashed Fries and Vegetable of the Day.*

The third course is our Chocolate and Halva Brownie

CHOOSE 2 SEAFOOD

CRAB CROQUETTES

arugula salad, lemon-garlic remoulade

OCTOPUS

Mediterranean chickpea salad

CRISPY COD

garlic & potato puree, tomato sauce

SCALLOPS

cauliflower, dried cherry, brown butter

MUSSELS & GIGANTES

tomato, spinach, Greek pork sausage,
bread crumb

FRIED CALAMARI

cauliflower, chickpea, spicy tomato &
yogurt sauce

CHOOSE 2 MEATS

MEATBALLS

olives, onion, garlic, tomato sauce

GREEK SAUSAGE

pork, leek & orange

CYPRIOI LAMB SAUSAGE

yogurt, pita

GYRO SPICED BEEF SLIDERS

spicy pepperoncini, onion

ADD

BARREL AGED FETA (\$11 EACH)

Peloponnese olive oil, mountain oregano, pita

TRIO OF DIPS (\$12 EACH)

Yogurt, cucumber & dill;
Chick Pea, sundried tomato & herbs;
Eggplant, roasted peppers & garlic

CHOOSE 1

BABY SPRING LAMB / KID GOAT / SUCKLING PIG VEAL SHANK / RIB STEAK / WHOLE FISH

*Pricing includes all non-alcoholic beverages.
Tax, Gratuity and Alcoholic Beverages are Not Included.*

BANQUETS

MP