

# MAKE YOUR SELECTION...

SELECT ONE OF THREE MENU OPTIONS, CUSTOMIZE YOUR FAVORITES AND CURATE YOUR PERFECT MENU

MENU PRICES DO NOT INCLUDE SERVICE CHARGES, TAXES OR ADD-ONS

PREMIUM SELECTIONS HIGHLIGHTED FOR YOUR CONVENIENCE



PRICES REFLECT PER PERSON

ALL MENUS INCLUDE ASSORTED FLATBREAD BASKETS

## ATHENA \$60

2 PROTEINS  
2 VEGETABLE  
2 SALADS

APPETIZER  
STATION: YOUR  
CHOICE OF 5  
APPETIZERS

GOURMET COFFEE  
STATION

## APHRODITE \$75

3 PROTEINS  
VEGETABLE &  
STARCH  
3 SALADS

APPETIZER STATION:  
YOUR CHOICE OF 5  
APPETIZERS

GOURMET COFFEE  
STATION  
ASSORTED DESSERT  
STATION

## HESTIA \$85

3 PROTEINS  
3 VEGETABLE  
3 SALADS

APPETIZER STATION: YOUR  
CHOICE OF 5 APPETIZERS

GOURMET CHARCUTERIE  
BOARD WITH ARTISAN  
CHEESES, CURED MEATS, NUTS  
AND DRIED FRUITS BREADS  
AND CRACKERS

FRESH SEASONAL FRUIT  
BOARD

GOURMET COFFEE STATION  
ASSORTED DESSERT STATION





# SALADS

BRIGHT AND FRESH SEASONAL SELECTIONS

## BABY SPRING MIX

BABY SPRING MIX WITH GOAT CHEESE, ALMONDS, BLUEBERRIES, GARDEN VEGETABLES AND BERRY VINAIGRETTE

## TRADITIONAL GREEK

ROMA TOMATOES, CUCUMBER, RED ONION, PEPPERS, KALAMATA OLIVES, FETA, AND OLIVE OIL

## SPINACH & EDAMAME

WITH BABY CARROTS, CRANBERRIES, SESAME OIL AND GARLIC.

## ROMA & BOCCONCINI

WITH FRESH BASIL LEAVES, BALSAMIC AND OLIVE OIL

## QUINOA & CRANBERRY

WITH FRESH HERBS, FETA CHEESE OLIVE OIL AND LEMON

## MORROCAN COUS COUS

WITH FRESH PARSLEY, TOMATO, LEMON, SWEET ONION, CILANTRO AND SPICED OLIVE OIL

## PEAR AND PECAN

BUTTER LETTUCE, CANDIED PECANS, SOFT BLUE CHEESE AND BALSAMIC VINAIGRETTE

## GREEK ORZO

ORZO PASTA WITH ASPARAGUS, FRESH HERBS, SPRING VEGGIES AND FETA CHEESE

## THE GREAT CAESAR

CRISP ROMAINE, CROUTON, ANCHOVY AND SHAVED PARMESAN

## CURRIED CHICKPEA

BULGAR AND CRISPY CHICKPEAS WITH CARROTS, SUNFLOWER SEEDS AND TANGY CURRY MARINADE

## CASTELLUCCIO LENTIL

TOMATOES, ONIONS, SPINACH AND GORGONZOLA CHEESE



# ENTREES

DELECTABLE AND SAVORY PROTEIN OPTIONS.

## MEDITERRANEAN STUFFED CHICKEN

CHICKEN BREAST STUFFED WITH FETA, SUNDRIED TOMATOES & SPINACH. TOPPED WITH HERBED WHITE WINE SAUCE

## KOTOPOULOU LEMON ROAST CHICKEN

GRECIAN LEMON CHICKEN ROASTED WITH FRESH HERBS GARLIC AND OLIVE OIL

## CREAMY SUNDRIED TOMATO CHICKEN

SAUTEED CHICKEN BREAST IN SUNDRIESD TOMATO OIL, TOPPED WITH A CREAMY AND RICH TOMATO SAUCE WITH FRESH THYME

## CHICKEN SHISH KEBAB

CHICKEN SKEWERS MARINATED IN A LEMON SPICED OIL WITH GREEK YOGHURT AND GRILLED TO PERFECTION

## BONELESS SHORTRIB

BONELESS BRAISED BEEF SHOR RIB IN A MEDITERRANEAN RED WINE SAUCE

## SLOW ROAST LAMB

A SYMPHONY OF FLAVORS: LAMB, SLOW-ROASTED WITH A MEDLEY OF ROSEMARY AND THYME.

## STUFFED PORK TENDERLOIN

PORK TENDERLOIN MEDALLIONS WITH SPINACH AND ASIAGO CHEESE

## AAA BEEF TENDERLOIN

PEPPERCORN ENCRUSTED WITH RED WINE REDUCTION



# SEAFOOD

FRESH AND LOCAL OCEANIC DELICACIES

## STEAMED BC, WILD SALMON

TOPPED WITH A SAVORY SAUCE  
OF LEEK LEMON & CREAM.

## SPANISH STYLE HALIBUT

TOPPED WITH BACON AND  
PAPRIKA SERVED ON A BED OF  
SPINACH

## MEDITERRANEAN TILAPIA

TOPPED WITH SUN DRIED  
TOMATOES, KALAMATA OLIVES,  
SPINACH, ONION, AND CILANTRO,  
WHITE WINE COMPOTE

## JUMBO SCALLOPS

PAN SEARED SCALLOPS WITH  
BEURRE BLANC WASABI SAUCE

## GARLIC PRAWN, AND PEPPER SKEWERS

GARLIC PRAWNS WITH SWEET  
PEPPERS, SEASONED WITH  
CORIANDER LIME CHILLI  
MARINADE

## CAJUN CRUSTED RED SNAPPER

ADORNED WITH A LUSCIOUS  
LEMON CREAM SAUCE AND  
CROWNED WITH SAVORY  
CAPERS.



# APPETIZERS

WARM, ASSORTED APPETIZERS, INCLUDING SEAFOOD

## SPANIKOPITA

HAND WRAPPED SPINACH,  
RICOTTA, AND FETA CHEESE,  
PHILO PIES

## SYRIAN SAUSAGE ROLLS

SPICED BEEF IN PUFF PASTRY

## CHICKEN ARTICHOKE BOTTOMS

STUFFED ARTICHOKE  
BOTTOMS WITH ROASTED  
CHICKEN, FRESH SAGE, AND  
CHEESE

## BANANA PEPPER POPPERS

STUFFED BANANA PEPPERS  
WITH RED PEPPER CREAM  
CHEESE

## LEMON CHICKEN SKEWER BITES

BITE-SIZE CHICKEN SKEWERS  
WITH MARINATED LEMON  
CHICKEN AND HERBS

## STUFFED MUSHROOM CAPS

STUFFED WITH ITALIAN SAUSAGE  
AND HERBS

## JUMBO PRAWN COCKTAIL

SERVED IN A SHOT GLASS WITH  
TANGY COCKTAIL SAUCE

## WRAPPED SCALLOPS

FRESH SCALLOPS, WRAPPED IN  
BACON WITH LEMON AIOLI

## EASTERN LAMB MEATBALLS

WITH SPICED TOMATO  
CINNAMON SAUCE

## SWEET CHILI PRAWN SKEWERS

SWEET AND SPICY WITH A LIME  
MARINADE



# APPETIZERS II

BRIGHT AND FRESH SEASONAL SELECTIONS

## DIP TRIO

HUMMUS, TZATZIKI AND SPICED  
EGGPLANT DIP SERVED WITH  
HERBS FLATBREADS

## BRIE CROUTON

SAVOURY CROUTON WITH BRIE  
AND STRAWBERRY DRIZZLED  
WITH BALSAMIC REDUCTION

## ENDIVE LEAF SCOOPS

FRESH PICKED ENDIVE LEAVE,  
FILLED WITH FETA, GOAT CHEESE,  
CRANBERRY AND PECANS

## CAPRESE SKEWERS

CRISP TOMATOES, BOCCONCCINI  
AND FRESH BASIL

## PESTO AND RICOTTA CROSTINI

TOASTED CROSTINI WITH OLIVE  
OIL, DICED HEIRLOOM TOMATOES,  
AND PIMENTO

## CUCUMBER CUPS

HOLLOWED AND FILLED WITH  
SPICED HUMMAS

## WRAPPED MELON

CRISP MELON, WRAPPED WITH  
PROSCIUTTO AND BASIL LEAF  
TOPPED WITH BALSAMIC GLAZE

## WRAPPED ASPARAGUS

LIGHTLY ROASTED ASPARAGUS  
TIPS, WRAPPED IN PROSCIUTTO

# VEGETABLES & SIDES



BRIGHT AND FRESH SEASONAL SELECTIONS

## EASTERN STYLE GRILLED VEGETABLES

BRUSHED IN OLIVE OIL AND SPICES, GRILLED TO PERFECTION.

## ROASTED FETA ASPARAGUS

ROASTED ASPARAGUS, WITH GARLIC AND FETA CHEESE.

## STUFFED PORTABELLAS

STUFFED MUSHROOMS WITH SPINACH AND CREAMY GOAT CHEESE

## CAULIFLOWER & CHICKPEA CURRY

CAULIFLOWER, FLORETTES AND WARM CHICKPEAS IN A CURRY SAUCE

## GARDEN FRESH GREEN BEANS

BRAISED GREEN BEANS WITH CHERRY TOMATOES AND FRESH DILL

## FAMOUS LEMON POTATOES

OUR FAMOUS GREEK STYLE, POTATOES WITH FRESH LEMON AND VIRGIN OLIVE OIL

## EGGPLANT PARMESAN

WITH FRESH MARINARA AND MOZZARELLA CHEESE

## WEDDING RICE

HERB AND SPICE RICE COOKED TO PERFECTION

## COUSCOUS TOMATOES

ROASTED BABY TOMATOES, STUFF WITH HERBED COUS COUS

## MEDITERRANEAN COUSCOUS

WITH CILANTRO, CUMIN, TOMATOES, AND SCALLIONS

## PENNE PASTA

WITH OLIVE OIL, WHITE WINE, FRESH, PARMESAN CHEESE, AND BASIL



# MEGA PLATTERS

SEE PHOTOS FOR REFERENCE

## APPETIZERS

\$3 PER PERSON

\$3.50 PER PERSON FOR SEAFOOD

MINIMUM 50 PARTICIPANTS

## CHARCUTERIE & CHEESES

SMALL - 10-15 PARTICIPANTS

\$85

MEDIUM - 15-20 PARTICIPANTS

\$125

LARGE - 25-40 PARTICIPANTS

\$195

## FRESH FRUIT PLATTERS

SMALL - 10-15 PARTICIPANTS \$60

MEDIUM - 15-20 PARTICIPANTS \$90

LARGE - 25-40 PARTICIPANTS \$140

## VEGETABLE & CRUDITE PLATTER

SMALL - 10-15 PARTICIPANTS. \$30

MEDIUM - 15-20 PARTICIPANTS \$55

LARGE - 25-40 PARTICIPANTS \$85