



DINNER BANQUET MENU

\$95 (Price does not include gratuity, beverages or tax)

Meze

(Please Select Two)

Assortment of Greek Spreads

"Caviar" Mousse, Roasted Eggplant, Tzatziki

Mitilini Meatballs

Lamb & Beef, Cumin, Tomato Red Wine Sauce

Spinach Pie

Leeks and Feta Wrapped in Crispy Phyllo

Appetizer

(Please Select Three)

Ouzo Flamed Haloumi Cheese Saganaki

Lemon Butter Sauce

Greek Village Salad

Kalamata Olives, Barrel Aged Feta, Red Wine Vinaigrette

Tuna Tartare

Ladolemono, Sea Salt, Tomato, Capers, Shallots, Oregano, Lemon Zest

Grilled Octopus

Santorini Fava, Vinsanto Tomato Compote

Entree

(Please Select Three)

Grilled Fish Market Selection

Chef's Seasonal Garnish

Roasted Free Range Chicken

Lemon Garlic Roasted Potatoes

Molyvos Moussaka

Spiced Ground Lamb and Beef, Potato,

Eggplant, Pepper, Yogurt Béchamel

Grilled Baby Lamb Chops (\$20 Supplement)

Lemon Garlic Roasted Fingerling Potatoes, Ionian Garlic Sauce

Dessert

(Please Select Three)

Ravani

Warm Toasted Almond Cake, Almond Cream, Citrus Syrup

Galaktoboureko

Semolina Custard, Spiced Citrus Syrup

Greek Yogurt

Strawberry Spoon Sweet, Pistachios

Baklava

Walnuts, Pistachios, Wrapped in Phyllo, Spiced Honey Syrup