

Group Dinner Experience | 13-24 Guests

Classic Dinner Experience

- 3 Cold Meze
- 1 Salad
- Entree Per Person
- 1 Dessert

59pp

Signature Dinner Experience

- 3 Cold Meze
- 1 Salad and 1 Warm Appetizer
- Entree Per Person
- 1 Dessert

69pp

Celebration Dinner Experience

- 3 Cold Meze
- 1 Salad and 2 Warm Appetizers
- Entree Per Person
- 1 Dessert

79pp

COLD MEZE

Tirokafteri

feta cheese / roasted red pepper / evoo / greek yogurt / red wine vinegar / fresh thyme
(GF) (NF) (VEG)

Gigantes Plaki

white beans / garlic / onion / parsley / celery / carrot / tomato / cinnamon powder / evoo
(GF) (NF) (V)

Santorini Fava

yellow split peas / onion / garlic / evoo / lemon / fresh thyme
(GF) (NF) (V)

Hummus

chickpeas / garlic / tahini / lemon juice / evoo
(GF) (NF) (V)

Melitzanosalata

roasted eggplant / red pepper / onion / yogurt / tahini / parsley / red wine vinegar / garlic
(GF) (NF) (VEG)

Dolmadakia

grape leaves / rice / dried cranberry / onion / evoo
(GF) (V) (NF)

Tzatziki

greek yogurt / cucumber / garlic / dill / white vinegar / dried mint / evoo
(GF) (NF) (VEG)

Taramasalata

Fish roe (carp roe – cod roe)/ evoo / onion / lemon / garlic
(NF) (DF) (GF)

WARM APPETIZER

Shrimp Saganaki

ouzo / tomato / mushroom / feta / onion / garlic
(GF) (NF) (CDF)

Octapodi

grilled mediterranean Octopus / santorini fava / parsley oil / romesco sauce
(GF) (DF) (CNF)

Saganaki- Pan Fried Greek Cheese

lemon / brandy / kalamata olives
(NF) (VEG)

Spanakopita

baby spinach / feta cheese / crispy filo dough / roasted red bell pepper and tomato salsa
(NF) (VEG)

Cauliflower Steak

red onion / tomatoes / almond / evoo / red bell pepper / garlic / fresh celery / lemon
(GF) (CNF) (V)

Halloumi

Pan seared Cypriot style halloumi cheese.
(GF) (NF) (VEG)

Kalamari – Fried Calamari

marinara / walnut garlic tarator sauce
(CNF) (CDF)

Zucchini Chips

tzatziki dip
(NF) (VEG) (VP)

SALAD

Horiatiki Salad

tomato / cucumber / sweet pepper / kalamata olives / sweet onion / capers / feta cheese / lemon-evoo and red wine vinegar oregano dressing
(GF) (NF) (VEG) (CDF)

Beet & Yogurt Salad

greek yogurt / arugula / beet / honey / balsamic glaze / sunflower seeds / chia seeds / evoo
(NF) (VEG) (CDF) (GF)

Falafel Platter

Hummus, green salad (tomato, arugula, red onion, pesto sauce)
(V) (GF) (NF)

Baby Arugula Salad

arugula / feta / walnuts / tomato / red onion / evoo – pomegranate sauce
(GF) (VEG) (CDF) (CNF)

Burrata Salad

flaxseed / tomato / arugula / burrata / red onion / basil oil / balsamic glaze / bread chips
(NF) (VEG) (CDF) (CGF)

KIDS MENU

Children 12 years of age and under are welcome to order from our Kids Menu.

Grilled Meatballs

Choice of Rice, French Fries or Plain Pasta
(DF) (NF) (GF)

Grilled Chicken Shish

Choice of Rice, French Fries or Plain Pasta
(DF) (NF) (GF)

Spaghetti

Marinara sauce or Feta Cheese
(NF) (VP)

Chicken Tenders

Choice of Rice, French Fries or Plain Pasta
(DF) (NF) (GF)

(GF) Gluten-Free, (DF) Dairy-Free, (NF) Nut-Free, (V) Vegan, (VEG) Vegetarian,
(VP) Vegan Possible, (CDF) Can be Dairy-Free, (CGF) Can be Gluten-Free, (GNF) Can be Nut-Free

Celebrate Together with a Shared Mediterranean Dining Experience

ENTRÉE

Chioce of Per Person Entrée

Grilled Lavraki / Mediterranean Fillet Branzino
mastic gum cauliflower puree / seasonal vegetables / lemon potato / evoo
(NF) (CGF) (CDF)

Grilled Jumbo Shrimp
black lentil / cream / garlic / onion / seasonal vegetables
(NF) (CGF) (CDF)

Seared Maine Diver Scallops
creamed spinach / carrot puree / seasonal vegetables
(NF) (CGF) (CDF)

Solomos / Grilled Salmon
creamed spinach / seasonal vegetables
(NF) (CDF) (CGF)

Grilled Chicken Souvlaki
roasted eggplant cream / seasonal vegetables / lemon potato
(NF) (CDF) (CGF)

Grilled Beef Souvlaki
tenderloin cube pieces / roasted eggplant cream / seasonal vegetables / lemon potatoes
(NF) (CDF) (CGF)

Braised Lamb Shank
skordalia / bordelaise sauce / seasonal vegetables
(DF) (CGF) (CNF)

Grilled Paidakia
lamb chops / celery root puree / seasonal vegetables / red wine sauce
(DF) (CGF) (CDF)

6 Hours Slow Cooked Beef Cheeks
parsnip puree / red wine sauce / seasonal vegetables
(NF) (CGF) (CDF)

Moussaka
ground lamb / zucchini / eggplant / potatoes / bechamel sauce / mozzarella cheese
(NF)

Briam
traditional greek roasted vegetables / zucchini / eggplant / potatoes / garlic / tomato.
Served with Greek Rice
(V) (GF) (NF)

DESSERT

Traditional Walnut Baklava
fillo dough filled / crushed walnuts / infused syrup/ goat's milk ice cream
(VEG)

Pistachio Baklava
fillo dough filled / crushed pistachio/ infused syrup/ goat's milk ice cream
(VEG)

Yogurt Mousse
Yogurt / White Chocolate / Lime Zest / Mastic Gum / Fresh Thyme / Mixed Berries / Roasted Hazelnuts
(VEG) (GF) (CNF)

Ice Cream
Ice cream with a dense, elastic texture, crafted with goat's milk and natural salep (orchid root)
(GF) (NF) (VEG)

Galaktobourekio
Layers of phyllo pastry, filled with semolina custard and light infused syrup.
Served with goat's milk ice cream
(NF)

Aquafaba Chocolate Mousse
Chickpea Juice / Dark Chocolate / Mixed Berries
(V) (GF) (NF) (CNF)

Bosc Pear
Burgundy Wine / Pear / Cinnamon Sticks / Anise / Mascarpone Cream
(VEG) (GF) (NF) (CDF)

- Available for groups of 13-24 guests
- The entire party participates in the selected Family-Style Group Dining Experience.
- Appetizers, salads, and desserts are served family-style and placed at the center of the table, allowing guests to order their own entrée per person and enjoy a traditional Mediterranean dining experience built around sharing and togetherness.
 - Menu selections must be confirmed no later than 72 hours prior to the event.
- Children 12 years of age and under are welcome to order from our Kids Menu and will be charged at 50% of the selected Group Dining Experience price.
- In addition to our curated California wine selections offered in partnership with Domenico Winery, guests are welcome to bring their own wine.
 - We do not charge a corkage fee for outside wines.
 - Beverages are not included in the Group Dining Experience pricing.
 - A 20% gratuity will be added to all group dining parties.
- Menu selections and preparation will be based on the final guaranteed guest count. Charges will apply according to the guaranteed number of guests provided prior to the event.
 - The final guaranteed guest count must be provided 72 hours prior to the event.
- Please note that menu offerings may vary based on seasonal availability and the creativity of our culinary team.
A 3% processing fee applies to all card payments.

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