

Group Lunch Experience | 25+ Guests

Signature Lunch Experience

- 3 Cold Meze
- 1 Salad and 1 Warm Appetizer
- Souvlaki Platter
- 1 Dessert

49pp

Shared for the Table

Mezze, salads, warm appetizers, entrée and desserts are served to share.

Portions are designed for 4 guests

Feel free to add additional appetizers to your experience.

Celebration Lunch Experience

- 3 Cold Meze
- 1 Salad and 2 Warm Appetizers
- Souvlaki Platter and Falafel Platter
- 1 Dessert

59pp

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)

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)

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

SOUVLAKI PLATTER

Grilled Beef Souvlaki , Grilled Chicken Souvlaki, Grilled Keftedes, Shrimp Souvlaki
Served with seasonal vegetables / Greek rice / lemon potatoes / eggplant puree

FALAFEL PLATTER

Served with falafel, mixed green salad, hummus

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)

Galaktoboureko

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)

COFFEE / TEA

Espresso (Decaf Option)

Rich, concentrated single shot

4

Double Espresso (Decaf Option)

Bold, full-bodied double shot

6

Americano (Decaf Option)

Smooth espresso topped with hot water

5

Cappuccino (Decaf Option)

Espresso with silky foam and balanced texture

5.5

Latte (Decaf Option)

Creamy espresso with steamed milk

5.5

Greek Coffee (Regular Only)

Traditional Greek-style coffee

Choose your sweetness level: Sketos (unsweetened), Metrios (medium), or Glykos (sweet)

4.5

Filter Coffee (Ready Brewed) (Regular Only)

Freshly brewed daily, smooth, clean, and aromatic.
A premium coffee experience without the wait

4.5

Blossom Rose Tea (Signature) (Tea Pot / 2 Cups)

Delicate whole rosebuds, naturally sweet and aromatic.
Light, floral, and beautifully presented in a glass pot.

7.5

Jasmine Green Tea (Tea Pot / 2 Cups)

Floral, smooth, and elegant. Light jasmine aroma that opens instantly with hot water

7

Mint Tea (Tea Pot / 2 Cups)

Fresh, cool, and aromatic

7

Chamomile Tea (Decaf Option) (Tea Pot / 2 Cups)

Classic calming chamomile flowers. Soft, soothing, and naturally honey-like

7

Black Tea (Tea Pot / 2 Cups)

Rich, full-bodied black tea, brewed fresh for a clean and balanced finish

7

Hot Chocolate / Iced Chocolate

Steamed milk and rich chocolate.

4

Served hot or iced.

- Available for groups of 25 guests and above.

- The entire party participates in the selected Family-Style Group Dining Experience.

- Appetizers, salads, entrées, and desserts are served family-style and placed at the center of the table, allowing guests to 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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