

\$120
per guest

Starter

(Family style)

Five Spreads Assortment

Five traditional Greek spreads, served with pita

Ammos Chips

Crispy thin-cut mixed vegetables, saganaki bites, served with yogurt garlic sauce

Shrimp Saganaki

Jumbo shrimp sautéed with fresh tomatoes, garlic & sweet onion, finished with ouzo, topped with warm creamy feta & parsley, served with pita

Meatballs

Ground sirloin meatballs cooked in tomato & basil sauce, parsley, springled with crumbled feta

Salad

(Family style)

Greek Salad

Beefsteak tomatoes, Kalamata olives, Spring onions, cucumbers, tri-color peppers, barrel-aged feta, fresh Mount Taygetos oregano

Main course

(Choice of)

Salmon

Pan-seared salmon served with spinach purée, Mediterranean ratatouille & dill jasmine rice

Seafood Pasta

Linguini pasta tossed with calamari, shrimp, octopus and chopped clams in garlic, basil and tomato sauce, finished with clam broth and butter

Mediterranean Pasta

Linguine, tossed in garlic, fresh tomato & basil sauce with pistachio pesto & goat cheese

(Available without goat cheese and prepared with extra-virgin olive oil)

Mousakas

Sautéed ground beef with roasted potatoes, zucchini and eggplant, topped with feta béchamel sauce

Lamb Shank

Traditional slowly cooked lamb shank in a homemade tomato sauce over mashed potatoes

Dessert

Yogurt Flan

Chilled Greek yogurt infused with seasonal berries, served with Greek honey & sour cherries

