

\$95
per guest

Starter

(Family Style)

Five Spreads Assortment

Five traditional Greek spreads, served with pita

Calamari

Tender squid, grilled with lemon & olive oil emulsion sauce

Crispy Zucchini croquettes

Graviera & feta cheese, mint olive oil, served with tzatziki

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 one)

Market Fish

Fresh catch of the day, chef's special preparation

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)

Half chicken

Pan-seared tender chicken, finished with fresh lemon & butter, served with golden lemon potatoes & Dijon yogurt sauce

Lamb Shank

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

Dessert

Walnut cake

Dipped in honey cinnamon syrup, served with vanilla ice cream

