

Take Your Guests On A Journey Through Greece...

Here @ Ya Mas Greek Taverna & Bar we take no short cuts to bring you the true flavors of Greece. We source an array of our ingredients from Greece.. Here at Ya Mas we offer an array of Private Dinning options for parties 10-70 guests. We take great pride in creating an un forgettable experience for you and your guest.

Sip... Savor... Indulge....

What Makes Different??

- We Fry In 100% Extra Virgin Olive Oil From The Peloponnese Region
- All Our Cheeses Are Imported From Greece. Our Feta Comes From The North Western Coast Of Eperos
- We Use 100% American Prime Lamb
- All of Our Beef Products are Brandt Prime Beef or Westhome Australian Wagyu
- All of Our Seafood Is Wild Caught & Delivered Daily
- Chicken is Organic Free Range Bell & Evans
- Source Produce Locally When Available
- We only use a Heritage Pork From Compart Family Farms

Yia Yia's Family Supper- 39.00 Per Guest

Everything will be Served Family Style to have the Full Greek Family Experience.

- Greek Village Salad- Heirloom Tomatoes, Peppers, Onion, Cucumber, Rusk, Capers, Kalamata Olives, Feta of Eperos
- Spanakopita- Baby Spinach, Wild Greens, Fresh Herbs, Feta of Eperios, Manouri of Larissa, Anthotyro, Hand Rolled Phyllo
- Pikilia- Greek Leek Loukaniko, Feta Stuffed Biftekia, Chicken Souvlaki, Beef Souvlaki, Pork Souvlaki, Lamb Ribs
- Tzatziki- Greek Yogurt, Cucumber, Garlic, Extra Virgin Olive Oil, Grilled Pita
- Oven Roasted Lemon Potatoes- Lamb Demi Glace, Lemon, Oregano
- Green Beans- Flat Green Beans Slowly Cooked With Zucchini, Summer Squash, Onion, Tomato

Aristotle's Dinner - 36.00 Per Guest

Each Guest Chooses One:

- Egg-Lemon Soup- Chicken Bone Broth, Lemon, Mirepoix, Chicken Breast Chunks, Egg Emulsion
- Greek American Salad- Romaine, Florina Roasted Red Peppers, Heirloom Cherry Tomatoes, Cucumber, Red Onion, Kalamata Olives, Feta of Eperos, Creamy Greek Dressing
- Greek Village Salad- Heirloom Tomato, Cucumber, Red Onion, Rusk, Kalamata Olives, Caper Berries, Extra Virgin Olive Oil Of Peloponnese, Greek Vinegar

Each Guest Chooses One:

- Chicken Souvlaki- Organic Bell & Evans Chicken, Rice, Green Beans
- Beef Souvlaki- Westholme Wagyu, Rice, Green Beans
- Mousaka- Potato, Eggplant, Wagyu Beef Ragù, Bechamel
- Shrimp Saganaki- Tomato, Jalapeno, Feta, Kasserli, Tagliatelle

Each Guest Chooses One:

- Baklava
- Giaourti Me Meli- Fresh Berries, Greek Yogurt, Greek Honey, Toasted Almonds

Socrate's Dinner ~ 44.00 Per Guest

Items Served Table Share:

- Spanakopita- Baby Spinach, Wild Greens, Scallions, Feta of Eperos, Manouri, Anthotyro
- Greek Leek Loukaniko- Tzatziki

Each Guest Chooses One:

- Egg-Lemon Soup- Chicken Bone Broth, Lemon, Mirepoix, Chicken Breast Chunks, Egg Emulsion
- Greek American Salad- Romaine, Florina Roasted Red Peppers, Heirloom Cherry Tomatoes, Cucumber, Red Onion, Kalamata Olives, Feta of Eperos, Creamy Greek Dressing
- Greek Village Salad- Heirloom Tomato, Cucumber, Red Onion, Rusk, Kalamata Olives, Caper Berries, Extra Virgin Olive Oil Of Peloponnese, Greek Vinegar

Each Guest Chooses One:

- Chicken Souvlaki- Organic Bell & Evans Chicken, Rice, Green Beans
- Beef Souvlaki- Westholme Wagyu, Rice, Green Beans
- Mousaka- Potato, Eggplant, Wagyu Beef Ragu, Bechamel
- Shrimp Saganaki- Tomato, Jalapeno, Feta, Kasseri, Tagliatelle

Each Guest Chooses One:

- Baklava
- Giaourti Me Meli- Fresh Berries, Greek Yogurt, Greek Honey, Toasted Almonds

Hera's Dinner - 49.00 Per Guest

Items Served Table Share:

- Spanakopita- Baby Spinach, Wild Greens, Scallions, Feta of Eperos, Manouri, Anthotyro
- Grapeleaves- Brandt Prime Beef, Rice, Egg-Lemon
- Fried Calamari- Greek Mustard Sauce
- Greek Village Salad- Heirloom Tomato, Cucumber, Red Onion, Rusk, Kalamata Olives, Caper Berries, Extra Virgin Olive Oil Of Peloponnese, Greek Vinegar
- Sesame Feta- Apricot Chutney, Chimmy, Greek Honey

Each Guest Chooses One:

- Chicken Souvlaki- Organic Bell & Evans Chicken, Rice, Green Beans
- Roasted Lamb- American Prime Lamb, Lemon Potatoes
- Grilled Swordfish- Sweet Potato Loukaniko Hash, Sour Cherry Jalapeno Reduction
- Beef Souvlaki - Westholme Wagyu Beef, Rice, Green Beans

Each Guest Chooses One:

- Baklava
- Giaourti Me Meli- Fresh Berries, Greek Yogurt, Greek Honey, Toasted Almonds

Aphrodites' Dinner - 59.00 Per Guest

Items Served Table Share:

- Spanakopita- Baby Spinach, Wild Greens, Scallions, Feta of Eperos, Manouri, Anthotyro
- Grapeleaves- Brandt Prime Beef, Rice, Egg-Lemon
- Fried Calamari- Greek Mustard Sauce
- Greek Village Salad- Heirloom Tomato, Cucumber, Red Onion, Rusk, Kalamata Olives, Caper Berries, Extra Virgin Olive Oil Of Peloponnese, Greek Vinegar
- Sesame Feta- Apricot Chutney, Chimmy, Greek Honey

Each Guest Chooses One:

- Chicken Souvlaki- Organic Bell & Evans Chicken, Rice, Green Beans
- Roasted Lamb- American Prime Lamb, Lemon Potatoes
- Brandt Prime Short Rib - Whipped Potato, Onions Stifado
- Braised Lamb Shank- Rice & Green Bean
- Pan Seared Halibut- Whipped Potato, Giahni Onions

Each Guest Chooses One:

- Baklava
- Giaourti Me Meli- Fresh Berries, Greek Yogurt, Greek Honey, Toasted Almonds
- Ion Chocolate Tart- Whipped Cream, Fresh Berries

Posidon's Dinner - 75.00 Per Guest

Items Served Table Share:

- Spanakopita- Baby Spinach, Wild Greens, Scallions, Feta of Eperos, Manouri, Anthotyro
- Grapeleaves- Brandt Prime Beef, Rice, Egg-Lemon
- Fried Calamari- Greek Mustard
- Seafood Towers- Oysters On A Half Shell, Colossal Shrimp, Little Neck Clams, Sashimi Yellow Fin Tuna, Lobster Tails, Cocktail Sauce, Fresh Horseradish, Lemon
- Greek Village Salad- Heirloom Tomato, Cucumber, Red Onion, Rusk, Kalamata Olives, Caper Berries, Extra Virgin Olive Oil Of Peloponnese, Greek Vinegar

Each Guest Chooses One:

- Chicken Souvlaki- Organic Bell & Evans Chicken, Rice, Green Beans
- Roasted Lamb- American Prime Lamb, Lemon Potatoes
- Brandt Prime Short Rib - Whipped Potato, Onions Stifado
- Braised Lamb Shank- Rice & Green Bean
- Pan Seared Halibut- Whipped Potato, Giahhni Onions

Each Guest Chooses One:

- Baklava
- Giaourti Me Meli- Fresh Berries, Greek Yogurt, Greek Honey, Toasted Almonds
- Ion Chocolate Tart- Whipped Cream, Fresh Berries

Zues' Dinner - 89.00 Per Guest

Items Served Table Share:

- Seafood Towers- Oysters On A Half Shell, Colossal Shrimp, Little Neck Clams, Sashimi Yellow Fin Tuna, Lobster Tails, Cocktail Sauce, Fresh Horseradish, Lemon
- Greek Village Salad- Heirloom Tomato, Cucumber, Red Onion, Rusk, Kalamata Olives, Caper Berries, Extra Virgin Olive Oil Of Peloponnese, Greek Vinegar
- Spanakopita- Baby Spinach, Wild Greens, Scallions, Feta of Eperos, Manouri, Anthotyro
- Grapeleaves- Brandt Prime Beef, Rice, Egg-Lemon

Each Guest Chooses One:

- Chicken Souvlaki- Organic Bell & Evans Chicken, Rice, Green Beans
- Roasted Lamb- American Prime Lamb, Lemon Potatoes
- Brandt Prime Short Rib - Whipped Potato, Onions Stifado
- Brant Farms Flat Iron- Whipped & Seasonal Veggies
- Pan Seared Scallops- Creamed Corn, Pea Puree
- Braised Lamb Shank- Rice & Green Bean
- Pan Seared Halibut- Whipped Potato, Giahhni Onions

Each Guest Chooses One:

- Baklava
- Giaourti Me Meli- Fresh Berries, Greek Yogurt, Greek Honey, Toasted Almonds
- Ion Chocolate Tart- Whipped Cream, Fresh Berries

King Konstantine's Dinner - 119.00 Per Guest

Items Served Table Share:

- Seafood Towers- Oysters On A Half Shell, Colossal Shrimp, Little Neck Clams, Sashimi Yellow Fin Tuna, Lobster Tails, Cocktail Sauce, Fresh Horseradish, Lemon
- Greek Village Salad- Heirloom Tomato, Cucumber, Red Onion, Rusk, Kalamata Olives, Caper Berries, Extra Virgin Olive Oil Of Peloponnese, Greek Vinegar
- Spanakopita- Baby Spinach, Wild Greens, Scallions, Feta of Eperos, Manouri, Anthotyro
- Crab Cakes- Apple Slaw, Black Truffle Remoulade

Each Guest Chooses One:

- Seafood Bisque- Halibut, Scallops, Shrimp, Super Lump Crab, Coconut Bisque Broth, Phyllo Crisp
- Greek Village Salad- Heirloom Tomato, Cucumber, Red Onion, Rusk, Kalamata Olives, Caper Berries, Extra Virgin Olive Oil Of Peloponnese, Greek Vinegar

Each Guest Chooses One:

- Brandt Prime Rib Eye
- Brandt Prime New York Strip
- American Prime Lamb Chops
- Pan Seared Scallops
- Whole Branzino

• Items Served Table Share:

- Greek Creamed Spinach
- Greek Mac & Cheese
- Roasted Asparagus & Hollandaise
- Roasted Brussel Sprouts, Sour Cherry Glaze, Lardons

Each Guest Chooses One:

- Baklava
- Giaourti Me Meli- Fresh Berries, Greek Yogurt, Greek Honey, Toasted Almonds
- Ion Chocolate Tart- Whipped Cream, Fresh Berries