

Holiday Menu 2024

Your Christmas Myth Begins Here....

Bar Bites Re-Imagined

Spinach Feta & Artichoke Dip

Organic Baby Spinach, Artichoke Hearts, Feta Of Eperos, Kasserri, Anthotyro, Crumb Topping, Toasted Pita VEG

Ya Mas Gyro Fries

Hand Cut Olive Oil Fries, Tzatziki, Tomato, Red Onion, Oven Roasted Lamb

19 Black Truffle Fig Buffalo Bites

Olive Oil Fried Organic Chicken Bites, Caramelized Fig Buffalo Sauce, Green Apple Slaw, Lemon Dill Greek Yogurt

22 Moroccan Glazed Wings

Free Range Chicken, Ras Al Hanout Rub, Pomegranate Gremolata Glaze, Berber Spiced Yogurt GF

Cold Meze

Holiday Cheese Assortment

Manouri Topped With Greek Honey & Pistachios, Graviera, Kefalograviera, Spicy Smoked Cheese of Metsovo, Kasserri, Rose Preserves, Caramelized Fig Preserves, Cranberry Rosemary Chutney, Ouzo Glazed Walnuts, Candied Orange Stuffed Dates, Dried Apricots, Feta Stuffed Peppers, Greek Pickled Veggies, Crostini VEG

Tzatziki

Imported Greek Yogurt, English Cucumber, Garlic, Extra Virgin Olive Oil. Toasted Pita VEG

Avocado Hummus

Greek Chickpeas, Garlic, Tahini, Avocado, Santorini Sun Dried Tomato Pico De Galo, Toasted Pita VGN | DF

Santorini Fava

Yellow Fava Of Santorini, Lemon, Red Onion, Parsley, Extra Virgin Olive Oil, Toasted Pita VGN

Shrimp Cocktail

Poached Colossal Shrimp, Ouzo Cocktail Sauce, Grilled Lemon GF | DF

Cold Meze Platter

Santorini Fava, Melizanosalata, Marinated Olives, Feta Of Eperos, Graviera, Vegan Grape-Leaves, Toasted Pita

14 Tyrokafteri

Greek Yogurt, Anthoyro, Roasted Red Peppers Of Florina, Jalapeno, Feta Of Eperos, Toasted Pita VEG

14 Melizanosalata

Fire Roasted Eggplant, Parsley, Red Onion, Extra Virgin Olive Oil, Red Vinegar VGN | DF

14 Vegan Grape-Leaves

Hand Rolled, Rice, Fresh Herbs, Lemon, Extra Virgin Olive Oil VGN | GF | DF

24 Greek Octopus Ceviche

Sundried Tomatoes, Roasted Red Peppers, Fresh Herbs, Capers, Greek Chickpeas, Crushed Avocado GF | DF

26 Greek Spread Combo

VEG Santorini Fava, Melizanosalata, Tzatziki, Tyrokafteri, Sundried Avacado Hummus, Toasted Pita VEG

Warm Meze

Ya Mas Spanakopita

Organic Spinach, Local Wild Greens, Scallions, Feta Of Eperos, Anthyro, Manouri, Hand Rolled Phyllo VEG

Flaming Kefalotyri Saganaki

Kefalotyri Of Attica, Buttermilk Flour Coating, Metaxa Flambe, Grilled Lemon VEG

Cranberry Rosemary & Jalapeno Tyropitakia

Blend Of Six Cheeses, Hand Rolled Phyllo, Jalapeno Cranberry Rosemary Chutney, Dried Jalapeno VEG

Sesame Feta

Feta of Eperos, Sesame Coated, Olive Oil Fried, Caramelized Fig Preserves, Roasted Jalapeno, Greek Honey VEG

Roasted Halkidiki Beets

Roasted Beets, Roasted Butternut Squash, Bergamot Anthotyro, Crushed Pistachio, Fried Basil VEG | GF

Prime Lamb Loli Chops

Three American Prime Lamb Chops, Tzatziki, Grilled Lemon | GF

27 Grilled Octopus

Imported Greek Octopus, Roasted Red Pepper Romesco, Crispy Rice Cake, Herb Essence, Sea Fennel

18 Hand Rolled GrapeLeaves Avgolemono

Hand Rolled Grass Fed Organic Beef, Lais Rice, Greek Vine Leaves, Lemon Emulsion GF

18 Smyrna Meatballs

Organic Grass Fed Beef, Smyrna Spice, Slow Cooked Tomato Sauce, Myzithra

19 Shrimp Saganaki

Tiger Shrimp, Spicy Tomato, Feta of Eperos, Kasserri Of Trikala, White Wine, Fresh Herbs GF

19 Roasted Brussels

Harissa Yogurt, Sour Cherry Balsamic, Bacon, Parmesan, Pistachios | GF

35 Feta Psiti

Feta Of Eperos, Roasted Peppers, Jalapenos, Heirloom Tomatoes, Olive Oil Toasted Pita | VEG

Soups & Salads

Chicken Avgolemono

White Meat Chicken, Mire Poix, Lemon Emulsion GF

Greek Village Salad

Heirloom Tomato, Cucumber, Red Onion, Tri Colored Peppers, Caper Berries, Feta of Eperos, Kalamata Olives, Sea Fennel, Cretian Rusk, Olive Oil, Oregano VEG

10 Greek Honey Butternut Bisque

Local Butternut, Greek Butter, Cream, Pepita VEG | GF

19 Greek American Salad

Romaine Lettuce, Heirloom Tomato, Cucumber, Red Onion, Florina Peppers, Caper Berries, Feta of Eperos, Kalamata Olives, Creamy Greek, Pepperoncini VEG | GF

Additions: Grilled Chicken-\$7 | Skirt Steak-\$15 | Grilled Shrimp-\$9 | Seared Salmon-\$15 | Falafel-\$6
VEG-Vegetarian | VGN- Vegan | GF- Gluten Free | DF- Dairy Free

Classic & Modern Greek

Braised American Prime Lamb
 Tomato, Mire Poix, Red Wine, Fresh Herbs, Rice, Green Beans.
 Slow Braised For Six Hours GF

Slow Roasted Lemon Lamb
 American Lamb, White Wine, Oregano, Lemon, Potatoes,
 Asparagus GF

Mousaka
 Grass Fed Beef Ragu, Eggplant, Potato, Bechamel. Served
 With Greek Green Beans

Stuffed Cabbage
 Grass Fed Beef, Greek Rice, Fresh Herbs, Stuffed Cabbage
 Leaves, Whipped Potato, Asparagus, Lemon Emulsion GF

Chicken Souvlaki Dinner
 Organic Marinated Chicken Breasts, Lemon Potatoes, Green
 Beans, Tzatziki GF

Greek Chicken Parm
 Panko Mizithra Coated Chicken Breast, Tomato Sauce, Feta,
 Kasserri, Greek Pasta

Emam Baldi
 Eggplant, Slow Cooked Onions, Garlic, Fresh Herbs, Tomato,
 Feta, Kasserri | VEG | GF

Baked Eggplant
 Olive Oil Fried Eggplant, Tomato Sauce, Feta, Kasserri,
 Kefalograviera. Served With Green Beans. GF | VEG

Chicken Gyro
 Marinated Chicken, Tzatziki, Heirloom Tomato, Red Onion,
 Greek Pita, Hand Cut Fries

Re-Imagined Holiday Entrees

Baked Seafood
 Branzino, Scallops, Shrimp, Lobster Cream Reduction, Crab
 Corn Bread Stuffing, Whipped Potato, Asparagus

Corn Bread Turkey Croquets
 Misty Knoll Local Turkey, Rosemary Cranberry Chutney,
 Whipped Potato, Greek Honey Glazed Carrots, Pan Gravy

Kuro Wagyu Steak Frites
 Kuro Wagyu Skirt Steak, Hand Cut Truffle Fries, Asparagus,
 Chimichurri GF

Bacon Wrapped Meat Loaf
 Quince Glaze, Whipped Potato, Honey Glazed Carrots, Pan
 Gravy, Fried Shallots

Pan Seared Scallops
 Exotic Mushroom Fricassee, Butternut Squash, Cranberry
 Rosemary Chutney, Crispy Bacon GF

Sides

Greek Green Beans
 Imported Greek Green Beans, Zucchini, Lima Beans, Onions,
 Peppers, Fresh Herbs, Tomato GF | VGN | DF

Greek Honey Glazed Carrots
 Roasted Carrots, Greek Honey Glaze, Butter GF | VGN | DF

Lemon Potatoes
 Oven Roasted Potatoes, Lemon, Oregano, Lamb Demi Glace,
 White Wine GF | DF

Black Truffle Fries
 Hand Cut Olive Oil Fried Potatoes, Greek Sea Salt, Oregano,
 Mizithra, Lemon Aioli GF | VEG

Roasted Cauliflower
 Harissa Yogurt, Cranberry Rosemary Chutney, Ras Al
 Hannout, Souve Figs GF | VEG

44 Grilled American Prime Lamb Chops 75

Five Jumbo Lamb Chops, Lemon Potatoes, Asparagus, Lemon-
 Mustard Oregano Emulsion GF | DF

44 Berkshire Pork Fricassee 36

Slow Braised Pork, Leeks, Horta, Celery, Lemon Potatoes,
 Lemon Emulsion . GF

32 Pastitsio 32

Grass Fed Beef Ragu, Bucattini, Feta, Kasserri, Bechamel.
 Served With Greek Green Beans

28 Vegan Stuffed Peppers & Tomatoes 26

Greek Classic Stuffed With Rice & Fresh Herbs. Served With
 Green Beans GF | VGN

36 Braised Beef Kokkinisto 34

Slow Braised Prime Beef, Tomato, Smyrna Spice, Greek Pasta,
 Mizithra

32 Greek Mac & Cheese 27

Greek Pasta, Kasserri, Feta, Graviera, Crumb Topping
 Add Black Truffle Buffalo Chicken- \$8

26 Makaronia Me Kima 29

Cavatappi, Greek Beef Ragu, Smyrna Spice, Tomato, Mizithra
 Cheese

29 Falafel Gyro 19

Falafel, Tzatziki, Heirloom Tomato, Red Onion, Greek Pita,
 Hand Cut Fries

19 Lamb Gyro 24

Slow Roasted Lamb, Tzatziki, Heirloom Tomato, Red Onion,
 Greek Pita, Hand Cut Fries



45 Sour Cherry Mastic BBQ Short Rib 44

Butternut Cream, Butternut Squash Puree, Roasted Brussels
 GF

29 Sweet Potato Shepards Pie 29

Grass Fed Beef Ragu, Smyrna Spice, Pella Peas, Corn, Mire
 Poix, Sweet Potato Gratin GF

44 Pan Seared Atlantic Salmon 38

Exotic Mushroom Fricassee, Whipped Potato, Sundried
 Tomato Pistachio Pesto, Balsamic Glaze GF

29 Fish & Chips 34

Battered Branzino, Hand Cut Fries, Pea Puree, Ouzo Tartar
 Sauce

45 Maple Bacon Pork Loin 38

Pineapple Bourbon Maple Glaze, Sweet Potato Mashed,
 Roasted Brussels GF

14 Roasted Asparagus Hollandaise 14

Olive Oil Roasted Asparagus, Hollandaise GF | VEG

14 Whipped Potatoes 12

Yukon Gold Potatoes, Butter, Cream GF | VEG

12 Hellenic Fries 13

Hand Cut Olive Oil Fried Potatoes, Greek Sea Salt, Oregano,
 Mizithra GF | VEG

19 Exotic Mushroom Fricasse 15

Fresh Herbs, Garlic, White Wine, Butter GF | VEG

19

Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.

Party Like An Elf Menu | \$39 Per Guest



First Course: Choice Of One

Chicken Avgolemono | White Meat Chicken, Mire Poix, Lemon Emulsion GF

Greek Honey Butternut Bisque | Local Butternut, Greek Butter, Cream, Pepita VEG | GF

Greek Village Salad | Heirloom Tomato, Cucumber, Red Onion, Tri Colored Peppers, Caper Berries, Feta of Eperos, Kalamata Olives, Sea Fennel, Cretian Rusk, Olive Oil, Oregano VEG

Greek American Salad | Romaine Lettuce, Heirloom Tomato, Cucumber, Red Onion, Florina Peppers, Caper Berries, Feta of Eperos, Kalamata Olives, Creamy Greek, Pepperoncini VEG | GF

Second Course: Choice Of One

Chicken Souvlaki Dinner | Organic Marinated Chicken Breasts, Lemon Potatoes, Green Beans, Tzatziki GF

Braised Beef Kokkinisto | Slow Braised Prime Beef, Tomato, Smyrna Spice, Greek Pasta, Mizithra

Baked Eggplant | Olive Oil Fried Eggplant, Tomato Sauce, Feta, Kasseri, Kefalograviera. Served With Green Beans. GF | VEG

Pan Seared Atlantic Salmon | Exotic Mushroom Fricassee, Whipped Potato, Sundried Tomato Pistachio Pesto, Balsamic Glaze GF

Vegan Stuffed Peppers & Tomatoes | Greek Classic Stuffed With Rice & Fresh Herbs. Served With Green Beans GF | VGN

Rudolf's Celebration Menu | \$49 Per Guest



First Course: Choice Of One

Chicken Avgolemono | White Meat Chicken, Mire Poix, Lemon Emulsion GF

Greek Honey Butternut Bisque | Local Butternut, Greek Butter, Cream, Pepita VEG | GF

Greek Village Salad | Heirloom Tomato, Cucumber, Red Onion, Tri Colored Peppers, Caper Berries, Feta of Eperos, Kalamata Olives, Sea Fennel, Cretian Rusk, Olive Oil, Oregano VEG

Greek American Salad | Romaine Lettuce, Heirloom Tomato, Cucumber, Red Onion, Florina Peppers, Caper Berries, Feta of Eperos, Kalamata Olives, Creamy Greek, Pepperoncini VEG | GF

Second Course: Choice Of One

Chicken Souvlaki Dinner | Organic Marinated Chicken Breasts, Lemon Potatoes, Green Beans, Tzatziki GF

Braised Beef Kokkinisto | Slow Braised Prime Beef, Tomato, Smyrna Spice, Greek Pasta, Mizithra

Baked Eggplant | Olive Oil Fried Eggplant, Tomato Sauce, Feta, Kasseri, Kefalograviera. Served With Green Beans. GF | VEG

Pan Seared Atlantic Salmon | Exotic Mushroom Fricassee, Whipped Potato, Sundried Tomato Pistachio Pesto, Balsamic Glaze GF

Vegan Stuffed Peppers & Tomatoes | Greek Classic Stuffed With Rice & Fresh Herbs. Served With Green Beans GF | VGN

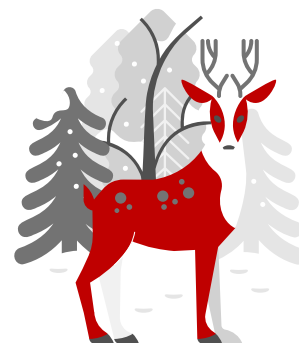
Third Course: Choice Of One

Crème Caramel | Steamed Vanilla Custard, Caramel, Cranberry Rosemary Preserves GF

Apple Strudel A La Mode | Phyllo, Raisins, Apples, Cinnamon Sugar, Caramel, Vanilla Ice Cream

Baklava | Walnut Baklava, Chocolate Walnut Baklava, Pistachio Baklava

Coffee & Tea Service



Home For The Holidays | \$49 Per Guest



Menu Includes All The Following Items Served As Table Shares

Greek Spread Combo | Santorini Fava, Melizanosalata, Tzatziki, Tyrokafteri, Avocado Hummus, Toasted Pita VEG

Greek Village Salad | Heirloom Tomato, Cucumber, Red Onion, Tri Colored Peppers, Caper Berries, Feta of Eperos, Kalamata Olives, Sea Fennel, Cretian Rusk, Olive Oil, Oregano VEG

Ya Mas Spanakopita | Organic Spinach, Local Wild Greens, Scallions, Feta Of Eperos, Anthyro, Manouri, Hand Rolled Phyllo VEG

Hand Rolled Grape Leaves Avgolemono | Hand Rolled Grass Fed Organic Beef, Lais Rice, Greek Vine Leaves, Lemon Emulsion GF

Shrimp Saganaki | Tiger Shrimp, Spicy Tomato, Feta of Eperos, Kasserri Of Trikala, White Wine, Fresh Herbs GF

Grilled Chicken Souvlaki | Free Range Organic Chicken, Yogurt Lemon Marinade GF

Smyrna Meatballs | Organic Grass Fed Beef, Smyrna Spice, Slow Cooked Tomato Sauce, Myzithra

Greek Green Beans | Imported Greek Green Beans, Zucchini, Lima Beans, Onions, Beppers, Fresh Herbs, Tomato GF | VGN | DF

Lemon Potatoes | Oven Roasted Potatoes, Lemon, Oregano, Lamb Demi Glace, White Wine GF | DF

Assorted Baklava | Pistachio, Chocolate Pistachio, Walnut, Chocolate Walnut, Almond Coconut, Hazelnut

Whoville Grand Feast Of The Roast Beast | \$89 Per Guest



Menu Includes All The Following Items Served As Table Shares

Colossal Shrimp Cocktail | Ouzo Cocktail Sauce, Grilled Lemon GF | DF

Greek Octopus Ceviche | Sundried Tomatoes, Roasted Red Peppers, Fresh Herbs, Capers, Greek Chickpeas, Crushed Avocado GF | DF

Cranberry Rosemary & Jalapeno Tyropitakia | Blend Of Six Cheeses, Hand Rolled Phyllo, Jalapeno Cranberry Rosemary Chutney, Dried Jalapeno VEG

Roasted Halkidiki Beets | Roasted Beets, Roasted Butternut Squash, Bergamot Anthotyro, Crushed Pistachio, Fried Basil VEG | GF

Baked Eggplant | Olive Oil Fried Eggplant, Tomato Sauce, Feta, Kasserri, Kefalograviera. Served With Green Beans. GF | VEG

Mousaka | Grass Fed Beef Ragu, Eggplant, Potato, Bechamel. Served With Greek Green Beans

Chateau Briand | Oven Roasted Tenderloin Of Kuro Wagyu Beef, Au Poivre

Baked Seafood | Branzino, Scallops, Shrimp, Lobster Cream Reduction, Crab Corm Bread Stuffing, Whipped Potato, Asparagus

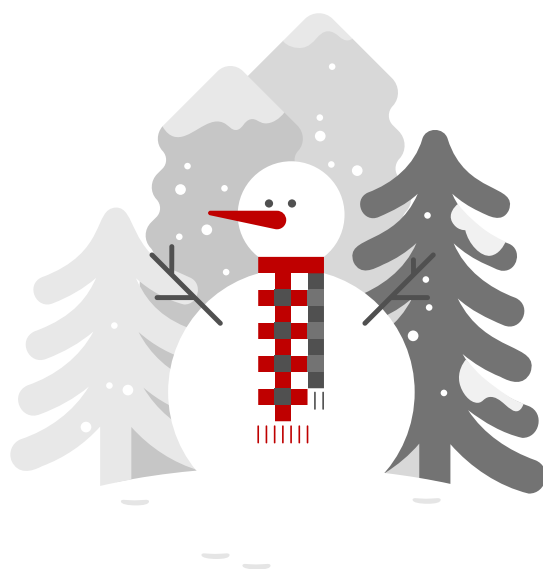
Greek Honey Glazed Carrots | Roasted Carrots, Greek Honey Glaze, Butter GF | VGN | DF

Roasted Cauliflower | Harissa Yogurt, Cranberry Rosemary Chutney, Ras Al Hannout, Souve Figs GF | VEG

Whipped Potatoes | Yukon Gold Potatoes, Butter, Cream GF | VEG

Assorted Baklava | Pistachio, Chocolate Pistachio, Walnut, Chocolate Walnut, Almond Coconut, Hazelnut

Petite Greek Pastries | Sour Cherry Cheesecake, Ek Mek Kataifi, Ion Chocolate Pots De Crème, Karidopita Mousse Torte



I Saw Mommy Kissing Santa Menu | \$64 per Guest

Table Shares:

Ya Mas Spanakopita | Organic Spinach, Local Wild Greens, Scallions, Feta Of Eperos, Anthyro, Manouri, Hand Rolled Phyllo VEG

Hand Rolled Grape Leaves Avgolemono | Hand Rolled Grass Fed Organic Beef, Lais Rice, Greek Vine Leaves, Lemon Emulsion GF

Roasted Brussels | Harissa Yogurt, Sour Cherry Balsamic, Bacon, Parmesan, Pistachios | GF

Smyrna Meatballs | Organic Grass Fed Beef, Smyrna Spice, Slow Cooked Tomato Sauce, Myzithra

Choice Of One

Chicken Avgolemono | White Meat Chicken, Mire Poix, Lemon Emulsion GF

Greek Honey Butternut Bisque | Local Butternut, Greek Butter, Cream, Pepita VEG | GF

Greek Village Salad | Heirloom Tomato, Cucumber, Red Onion, Tri Colored Peppers, Caper Berries, Feta of Eperos, Kalamata Olives, Sea Fennel, Cretian Rusk, Olive Oil, Oregano VEG

Greek American Salad | Romaine Lettuce, Heirloom Tomato, Cucumber, Red Onion, Florina Peppers, Caper Berries, Feta of Eperos, Kalamata Olives, Creamy Greek, Pepperoncini VEG | GF

Choice Of One

Chicken Souvlaki Dinner | Organic Marinated Chicken Breasts, Lemon Potatoes, Green Beans, Tzatziki GF

Braised Beef Kokkinisto | Slow Braised Prime Beef, Tomato, Smyrna Spice, Greek Pasta, Mizithra

Baked Eggplant | Olive Oil Fried Eggplant, Tomato Sauce, Feta, Kasser, Kefalograviera. Served With Green Beans. GF | VEG

Pan Seared Atlantic Salmon | Exotic Mushroom Fricassee, Whipped Potato, Sundried Tomato Pistachio Pesto, Balsamic Glaze GF

Vegan Stuffed Peppers & Tomatoes | Greek Classic Stuffed With Rice & Fresh Herbs. Served With Green Beans GF | VGN

Choice Of One

Crème Caramel | Steamed Vanilla Custard, Caramel, Cranberry Rosemary Preserves GF

Apple Strudel A La Mode | Phyllo, Raisins, Apples, Cinnamon Sugar, Caramel, Vanilla Ice Cream

Baklava | Walnut Baklava, Chocolate Walnut Baklava, Pistachio Baklava

Coffee & Tea Service

Jingle Bells Rock Menu | \$75 Per Guest

First Course: Choice Of One

Colossal Shrimp Cocktail | Ouzo Cocktail Sauce, Grilled Lemon GF | DF

Greek Octopus Ceviche | Sundried Tomatoes, Roasted Red Peppers, Fresh Herbs, Capers, Greek Chickpeas, Crushed Avocado GF | DF
Cranberry Rosemary & Jalapeno Tyropitakia | Blend Of Six Cheeses, Hand Rolled Phyllo, Jalapeno Cranberry Rosemary Chutney, Dried Jalapeno VEG

Roasted Halkidiki Beets | Roasted Beets, Roasted Butternut Squash, Bergamot Anthotyro, Crushed Pistachio, Fried Basil VEG | GF

Second Course: Choice Of One

Braised American Prime Lamb | Tomato, Mire Poix, Red Wine, Fresh Herbs, Rice, Green Beans. Slow Braised For Six Hours GF

Slow Roasted Lemon Lamb | American Lamb, White Wine, Oregano, Lemon, Potatoes, Asparagus GF

Sour Cherry Mastic BBQ Short Rib | Butternut Cream, Butternut Squash Puree, Roasted Brussels GF

Baked Seafood | Branzino, Scallops, Shrimp, Lobster Cream Reduction, Crab Corm Bread Stuffing, Whipped Potato, Asparagus

Maple Bacon Pork Loin | Pineapple Bourbon Maple Glaze, Sweet Potato Mashed, Roasted Brussels GF

Chicken Souvlaki Dinner | Organic Marinated Chicken Breasts, Lemon Potatoes, Green Beans, Tzatziki GF

Third Course: Choice Of One

Crème Caramel | Steamed Vanilla Custard, Caramel, Cranberry Rosemary Preserves GF

Apple Strudel A La Mode | Phyllo, Raisins, Apples, Cinnamon Sugar, Caramel, Vanilla Ice Cream

Baklava | Walnut Baklava, Chocolate Walnut Baklava, Pistachio Baklava

I'm Dreaming Of A White Christmas Menu | \$85 Per Guest



Chicken Avgolemono | White Meat Chicken, Mire Poix, Lemon Emulsion GF

Greek Honey Butternut Bisque | Local Butternut, Greek Butter, Cream, Pepita VEG | GF

Greek Village Salad | Heirloom Tomato, Cucumber, Red Onion, Tri Colored Peppers, Caper Berries, Feta of Eperos, Kalamata Olives, Sea Fennel, Cretian Rusk, Olive Oil, Oregano VEG

Greek American Salad | Romaine Lettuce, Heirloom Tomato, Cucumber, Red Onion, Florina Peppers, Caper Berries, Feta of Eperos, Kalamata Olives, Creamy Greek, Pepperoncini VEG | GF

Second Course: Choice Of One

Braised American Prime Lamb | Tomato, Mire Poix, Red Wine, Fresh Herbs, Rice, Green Beans. Slow Braised For Six Hours GF

Slow Roasted Lemon Lamb | American Lamb, White Wine, Oregano, Lemon, Potatoes, Asparagus GF

Sour Cherry Mastic BBQ Short Rib | Butternut Cream, Butternut Squash Puree, Roasted Brussels GF

Baked Seafood | Branzino, Scallops, Shrimp, Lobster Cream Reduction, Crab Corm Bread Stuffing, Whipped Potato, Asparagus

Maple Bacon Pork Loin | Pineapple Bourbon Maple Glaze, Sweet Potato Mashed, Roasted Brussels GF

Chicken Souvlaki Dinner | Organic Marinated Chicken Breasts, Lemon Potatoes, Green Beans, Tzatziki GF

Third Course: Choice Of One

Crème Caramel | Steamed Vanilla Custard, Caramel, Cranberry Rosemary Preserves GF

Apple Strudel A La Mode | Phyllo, Raisins, Apples, Cinnamon Sugar, Caramel, Vanilla Ice Cream

Baklava | Walnut Baklava, Chocolate Walnut Baklava, Pistachio Baklava

Coffee & Tea Service

Under The Mistletoe Menu | \$99 Per Guest



First Course: Choice Of One

Colossal Shrimp Cocktail | Ouzo Cocktail Sauce, Grilled Lemon GF | DF

Greek Octopus Ceviche | Sundried Tomatoes, Roasted Red Peppers, Fresh Herbs, Capers, Greek Chickpeas, Crushed Avocado GF | DF

Cranberry Rosemary & Jalapeno Tyropitakia | Blend Of Six Cheeses, Hand Rolled Phyllo, Jalapeno Cranberry Rosemary Chutney, Dried Jalapeno VEG

Roasted Halkidiki Beets | Roasted Beets, Roasted Butternut Squash, Bergamot Anthotyro, Crushed Pistachio, Fried Basil VEG | GF

Second Course: Choice Of One

Kuro Wagyu Filet Mignon | Ten Ounce, Au Poivre, Whipped Potato, Asparagus GF

Prime American Lamb Chops | American Lamb, Lemon, Potatoes, Asparagus GF

Surf & Turf | Kuro Wagyu Skirt Steak, Au Poivre, Crab Cakes, Whipped Potato, Asparagus GF

Baked Lobster Tails | Scallops, Shrimp, Lobster Cream Reduction, Crab Corm Bread Stuffing, Whipped Potato, Asparagus

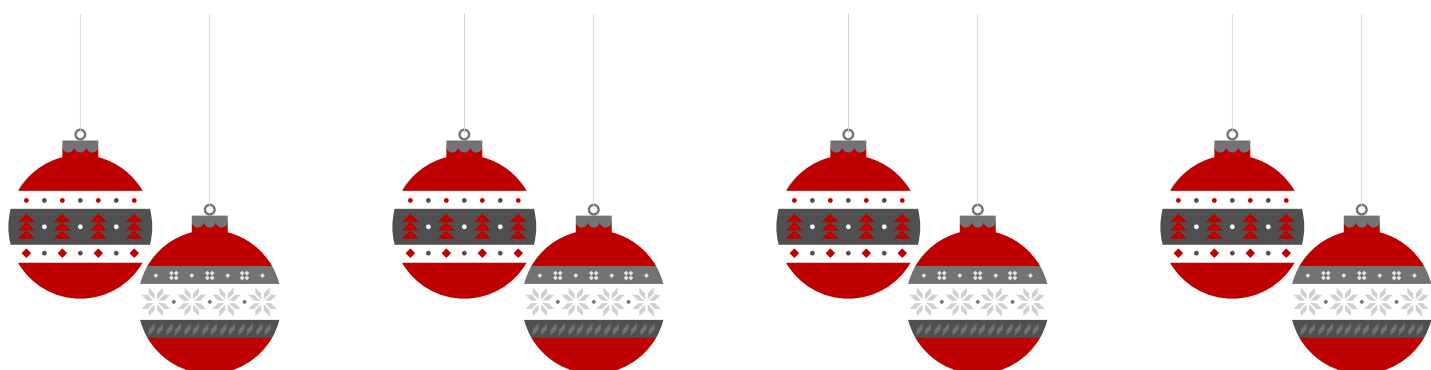
Third Course: Choice Of One

Crème Caramel | Steamed Vanilla Custard, Caramel, Cranberry Rosemary Preserves GF

Apple Strudel A La Mode | Phyllo, Raisins, Apples, Cinnamon Sugar, Caramel, Vanilla Ice Cream

Pistachio Baklava Cheesecake | Kataifi Crust, European Cheesecake, Pistachio Baklava, Sour Cherry Preserves

Baklava | Walnut Baklava, Chocolate Walnut Baklava, Pistachio Baklava



Italian Feast Of The Seven Fish | \$125 Per Guest 🌲 🌲 🌲 🌲 🌲 🌲 🌲 🌲

First Course: Choice Of One

Grilled Octopus | Imported Greek Octopus, Roasted Red Pepper Romesco, Crispy Rice Cake, Herb Essence, Sea Fennel

Greek Octopus Ceviche | Sundried Tomatoes, Roasted Red Peppers, Fresh Herbs, Capers, Greek Chickpeas, Crushed Avocado GF | DF

Second Course: Choice Of One

Shrimp Saganaki | Tomato, Jalapeno, Feta Of Eperos, Kasserri, Tomato GF

Colossal Shrimp Cocktail | Ouzo Cocktail Sauce, Grilled Lemon GF | DF

Third Course:

Pan Seared Branzino | Herb Essence, Roasted Red Pepper Coulis, Grilled Lemon GF | DF

Fourth Course: Choice Of One

Lobster Greek Mac & Cheese | Maine Lobster, Lobster Cream, Blend Of Six Greek Cheeses, Cavatappi, Crumb Topping

Lobster Scampi | Garlic, Heirloom Tomato, White Wine, Butter, Fresh Herbs GF

Fourth Course:

Pan Seared Scallops | Exotic Mushroom Fricassee, Butternut Squash, Cranberry Rosemary Chutney, Crispy Bacon GF

Fifth Course:

Pan Seared Atlantic Salmon | Exotic Mushroom Fricassee, Whipped Potato, Sundried Tomato Pistachio Pesto, Balsamic Glaze GF

Sixth Course: Choice Of One

Super Lump Crab Cakes | Roasted Red Pepper Romesco, Lemon Aioli

Super Lump Crab Tower | Citrus Poppy Vinaigrette, Crushed Avocado, Cucumber, Orange Segments, Pickled Jalapeno GF

Seventh Course:

Roasted Sardines | White Wine, Garlic, Extra Virgin Olive Oil, Roasted Mire Poix, Grilled Lemon GF

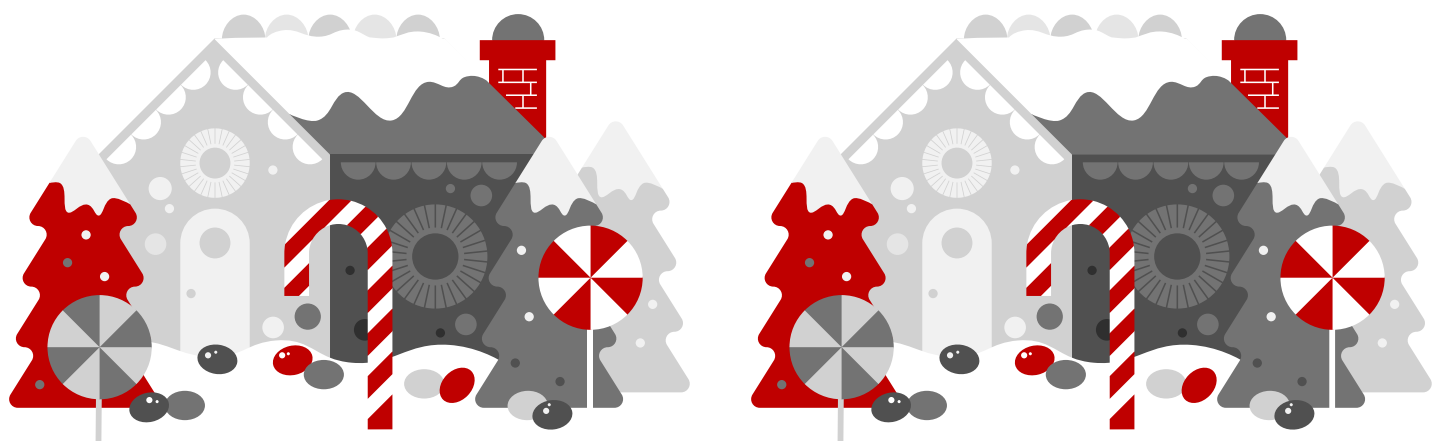
Dessert Course: Choice Of One

Crème Caramel | Steamed Vanilla Custard, Caramel, Cranberry Rosemary Preserves GF

Apple Strudel A La Mode | Phyllo, Raisins, Apples, Cinnamon Sugar, Caramel, Vanilla Ice Cream

Pistachio Baklava Cheesecake | Kataifi Crust, European Cheesecake, Pistachio Baklava, Sour Cherry Preserves

Baklava | Walnut Baklava, Chocolate Walnut Baklava, Pistachio Baklava



Holiday Party Additions |



Hors D'Oeuvres

Colossal Shrimp Cocktail | Jumbo Poached Shrimp, Ouzo Cocktail, Grilled Lemon | \$5 Per Shrimp

Scallops Wrapped In Bacon | Harissa Rub, Local Bacon, Maple Spicy Mustard Glaze | \$8 Per Scallop

Crab Cakes | Super Lump Crab, Lemon Aioli, Tear Drop Pepper | \$7 Per Cake

Coconut Shrimp | Olive Oil Fried, Spicy Greek Orange Marmalade | \$5 Per Shrimp

Lobster & Cheese Tyropitakia | Blend Of Six Greek Cheeses, Maine Lobster, Hand Rolled Phyllo, Quince Glaze | \$6 Per Triangle

Cranberry Rosemary Jalapeno Tyropitakia | Blend Of Six Greek Cheeses, Phyllo, House Made Preserves \$5 Per Triangle

Mini Sesame Feta | Caramelized Fig, Greek Honey, Roasted Jalapeno | \$5 Per Piece

Champagne Toast

Cappola Prosecco | \$9 Per Guest Moet & Chandon | \$14 Per Guest Veuve Clicquot Yellow Label | \$16 Per Guest

Bottled Water Service

Zagori Greek Spring Water | Zagori Greek Sparkling Water | Mastic Sparkling Water | \$6 Per Guest

Bottomless House Wine Service

| Arcaia Cellars Retsina | Casalini Pinot Grigio | Stone Fruit Reisling | Loukatos Mavrodaphne |

| Francis Coppola Merlot | Noble Vines Merlot | \$25 Per Guest

Bottomless Premium Wine Service

| Kendal Jackson Chardonnay | Coppola Diamond Prosecco | Semeli Feast White Moschofilero |

| Stoneleigh Sauvignon Blanc | Chateau Gassier Rose | Semeli Feast Red Agiorgitiko | Liberty School Cabernet |
\$35 Per Guest

Bottomless Luxury Wine Service

| Jordan Chardonnay | Coppola Diamond Prosecco | Biblia Chora Estate White |

| Biblia Chora Estate Red | Francis Coppola Diamond Claret Cabernet | The Prisoner Pinot Noir |

\$45 Per Guest

Open Bar Service

| Arcaia Cellars Retsina | Casalini Pinot Grigio | Stone Fruit Reisling | Loukatos Mavrodaphne |

Francis Coppola Merlot	Noble Vines Merlot	Grey Goose Vodka	Hendricks Gin	Johnnie Walker Black	
Redemption Bourbon	Makers Mark Bourbon	Glenlivet 12 Year	Diplomatico Rum	Cosmopolitan	Lemon Drop
Classic Old Fashioned	Classic Mojito	Negroni	Aperol Spritz	Mai Tai	

\$45 Per Guest | \$5 Additional Per Espresso Martini

Large Party Fees & Additions

| 8.25 % NH Food & Beverage Tax | 20 % Gratuity | Cake Cutting Fee \$5 Per Guest – Add Scoop Of Ice Cream Additional \$3 |

(Cake Cutting Fee Will Only Apply When Bringing In Your Own Dessert)

| Coffee & Tea Service \$5 Per Guest |

| Want To Choose Your Own Wines For Wine Service Pre Select Any Wines From Wine List & Receive 10% Off Bottle Price |

