



BANQUET MENU

A plated dinner includes the following: a choice of salad, starch, vegetable and a main entrée.

A duet plate is encouraged for those that would like to give guests a choice.

Cost depends on the main entrée(s) that you choose

A buffet dinner includes the following: One Salad, one starch, one vegetable, two main entrées and a choice of bread.

Cost depends on the main entrées that you choose

You can choose to have a buffet dinner but have the salad & bread pre-plated and served tableside.

We can accommodate your guests that may have special dietary restrictions: vegetarian meals, gluten-free meals, peanut allergy etc.

WE CAN CUSTOMIZE YOUR MENU!

SALADS

House~ Lettuce, tomatoes, cucumbers and onions with our Caesar-style dressing

Greek~ Lettuce, tomatoes, cucumbers, onions, capers, feta cheese, Greek olives and Salonika Peppers with our Caesar-style dressing

Village~ Tomatoes, cucumbers, onions, capers, feta cheese, Greek olives, Salonika peppers with our Caesar-style dressing

VEGETABLES

Carrots with Dill~ Sliced, butter-sautéed with fresh dill

Green Beans Almandine~ Sautéed with toasted almonds, fresh garlic and a touch of butter.

Seasonal Sauté~ Chef's choice

STARCH

Creamy Garlic Mashed Potatoes~ blended with pureed garlic, heavy cream and butter

Rice Pilaf~ slow simmered with golden raisins and hints of cinnamon, bay leaf and rosemary

Baby Red Potatoes~ Roasted with olive oil, fresh garlic and parsley

CHICKEN

Chicken Supreme~ sautéed, served with a cream and mushroom sauce

Chicken Kebab~ marinated with lemon, olive oil, garlic, oregano; broiled with a touch of white wine.

Kotopoulo~ marinated in lemon, olive oil, garlic and oregano and baked in a savory mushroom, scallion and white wine sauce

Artichoke Chicken~ Chicken stuffed with a sauté of mushrooms, onions and artichoke hearts with kasseri cheese; wrapped and baked in a phyllo pastry

Kota St Phyllo~ Chicken stuffed with a sauté of spinach, leeks and feta cheese; baked in a phyllo pastry

Kota Zakynthos~ Chicken stuffed with a sauté of mushrooms, leeks and sun-dried tomatoes with kasseri cheese; baked in a phyllo pastry

BEEF

Beef Ke Bab~ Tenderloin marinated in olive oil, garlic and herbs; skewered and grilled with fresh vegetables

Sliced Tenderloin~ Select or Choice cut tenderloin grilled to perfection and served with a choice of Béarnaise sauce or creamed horseradish.

Stifado~ Lean tips of beef tenderloin baked in a red wine sauce of tomatoes and onions; served over orzo pasta (rice-shaped pasta)

Gyros~ Tenderloin and Lamb blended with herbs and spices; sliced from our rotisserie, served with a homemade yogurt-cucumber-dill sauce

LAMB

Shish Kebab~ Marinated leg of lamb; skewered and grilled with fresh vegetables

Gyros~ See above (Beef & Lamb combination)

Lamb Shank~ Baked tender and caramelized onion- dill sauce served over rice pilaf

Arni Exhiko~ Shredded lamb mixed with a rosemary cream sauce, carrots and peas; baked in a phyllo pastry

PORK

Pork Tenderloin~ Marinated in olive oil and fresh rosemary. Broiled, served with a honey-lemon sauce.

Pork Chops Piperata~ zesty pork chops coated with ground peppers

FISH

Salmon~ Poached and served with a creamy garlic dill sauce

Salmon Exhiko~ Salmon topped with a garlic aioli sauce and baked in a phyllo pastry

Mediterranean Sea Bass Fillet~ Sautéed with olive oil, finished in the pan in a white wine-caper sauce with a touch of butter.

Walleye~ baked with a lemon butter sauce with sliced almonds (we can customize)

Other choices available: Tuna, Trout and Tilapia

VEGETARIAN

Spanakopita~ Spinach with feta, dill and green onions baked in a phyllo pastry

Vegetable Mousaka~ Eggplant, mushrooms, onions, peppers and tomatoes sautéed lightly in olive oil with herbs, then baked under a béchamel topping.

Vegetable Sauté~ Fresh vegetables and potatoes sautéed with feta, oregano and white wine

BREAD

Pita bread

Assorted Dinner Rolls

Sliced Baguette