

COURSE ONE

Please choose 1 item per couple from the choices below

SPREADS

TZATZIKI *gf/veg*
CUCUMBER, GARLIC, DILL

MELITSANOSALATA *v/gf/veg*
EGGPLANT SPREAD

TIROKAFTERI *gf/veg*
SPICY FETA & RED PEPPER

REVITHOSALATA *v/gf/veg*
HUMMUS

MEZE

SAGANAKI *veg*
flaming cheese, pita points

LAMB PIES
shredded slow braised lamb,
Feta, goat and ricotta cheese,
Wrapped in phyllo
Raspberry jam, tzatziki

SPANAKOPITA *veg*
spinach, feta, phyllo

OCEAN APPS

LUMP CRABCAKES
roasted tomatoes, arugula,
lemon and grain mustard sauce

MUSSELS CITRUS OUZO
sautéed in ouzo with lemons,
orange, tomatoes, garlic,
parsley

FRIED CALAMARI
fried & seasoned, lemon aioli

GRILLED OCTOPUS *gf*
fava, oregano, vinegar, EVOO

COURSE TWO

SALATA

Please choose 1 salad per person from choices below

TRUE GREEK *gf/veg*
tomato, cucumber, feta,
kalamata olives, onion,
oregano, vinegar, EVOO

AMERICANA GREEK *gf/veg*
romaine, tomato, cucumber,
feta, onion, kalamata olives,
oregano, pepperoncini,
Greek vinaigrette

ARUGULA SALAD *gf/veg*
heirloom tomatoes, red onion,
halloumi cheese,
citrus vinaigrette

VAS

TRUE GREEK COOKING

\$98 per person
4 Course Menu

Per Couple
Please Choose;
One Appetizer
Two Salads
Two Entrees
Two Desserts

COURSE FOUR

DESSERT

Please choose 1 dessert per person from choices below

BAKLAVA
Phyllo layers, honey and walnuts

BAKLAVA CHEESECAKE
Phyllo layers, honey and walnuts,
creamy layer of cheesecake

LOUKOUMADES
Fried dough puffs, choice of
Honey, walnuts and cinnamon or
Nutella tossed with walnuts

**WHITE CHOCOLATE
RASPBERRY CHEESECAKE**
Smooth and creamy cheesecake,
rich white chocolate, swirled with
raspberry

CHOCOLATE MARQUISE
Dark chocolate mousse, topped
with chocolate ganache,
golden speckled luster

COURSE THREE

ENTRÉES

Please choose 1 main Entrée per person from below

SHRIMP SCAMPI
sautéed shrimp, creamy risotto, scampi sauce

LAMB PAPPARDELLE
shredded lamb ragu tossed with pappardelle pasta,
arugula, topped with whipped feta and ricotta

GARDEN PLATE *v/gf/veg*
Marinated and grilled eggplant, zucchini, squash, green & red
peppers, portobello mushroom, grilled tomato & onions

BONE IN CHICKEN BREAST *gf*
chargrilled and stuffed with goat cheese &
roast red pepper, herb roasted potatoes,
honey fig balsamic drizzle

SURF AND TURF PAIRINGS

Beef Tenderloin and Fried Lobster Tail,
herb roasted potatoes
Or

Lamb Chops and Fried Lobster Tail,
herb roasted potatoes

LAMB CHOPS *gf*
marinated and grilled,
herb roasted potatoes,

BEEF TENDERLOIN *gf*
Two 4oz medallions, herb roasted potatoes,
Greek yogurt horseradish sauce

WHOLE FISH

Your fish can be deboned in the kitchen or served whole

LAVRAKI 1# *gf*
whole, mediterranean sea bass, sautéed spinach

PAN SEARED HALIBUT
Creamy Risotto, lemon beurre blanc

FRIED TWIN 6OZ LOBSTER TAILS
Creamy Risotto,
Greek tartar sauce, lemon wedges