

OPA!

IT'S ALL GREEK TO ME . . .

START WITH MEZA

FALAFEL

CHICKPEA FRITTERS

TABOULI

TOSSED WITH FRESH LEMON

PAIDAKIA*

MARINATED LAMB LOLLYPOPS

SPANAKOPITA

MINI GREEK SPINACH & FETA PIES

OLIVE SKEWER WITH FETA

MARINATED FETA WITH GREEK OLIVES

TRADITIONAL HUMMUS & PITA

DOLMAS

GRAPE LEAVES STUFFED WITH RICE AND HERBS WITH OR WITHOUT MEAT

GREEK FLAT BREAD

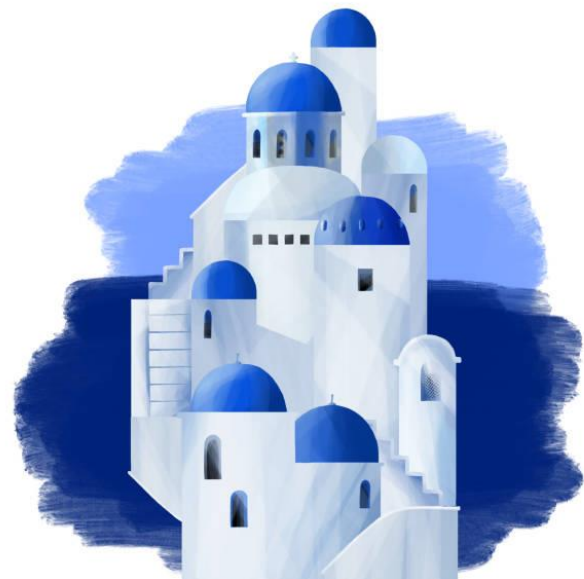
TOPPED WITH OLIVE OIL, TOMATOES, PEPPERONCINI, FETA, OLIVES, AND RED ONIONS

MEDITERRANEAN BREADS, SPREADS, AND OLIVES

TRADITIONAL HUMMUS, TABOULI, TZATZIKI AND GREEK OLIVES

SERVED WITH PITA BREAD & CHIPS, CARROT STICKS & CUCUMBERS

ALL PRICES PER PERSON PLUS 7.75 % SALES TAX | 21% SERVICE CHARGE



OPA!

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SALAD CHOICE OF TWO BUFFET | CHOICE OF ONE SIT DOWN

GREEK SPINACH – WITH RED WINE VINAIGRETTE

ORZO & TOMATO – WITH OLIVES, PARSLEY, AND FETA

TRADITIONAL GREEK – WITH ROMAINE AND RED WINE VINAIGRETTE

CUCUMBER TOMATO – MARINATED WITH CUSTOMARY GREEK FLAVORS

PEARL COUS COUS – TOSSED WITH ALL THE TRADITIONAL MEDITERRANEAN FLAVORS

MAIN CHOICE OF TWO

LAMB CHOP PAIDAKIA* – GRILLED

LAMB SOUVLAKI* – OLD WORLD MARINADE RECIPE

ROASTED LEMON CHICKEN WITH GARLIC

CHICKEN SOUVLAKI – OLD WORLD MARINADE RECIPE

SHRIMP SOUVLAKI – OLD WORLD MARINADE RECIPE

GREEK BAKED FISH – SEASONED WITH PARSLEY, TOMATOES & LEMON

BEEF SOUVLAKI – OLD WORLD MARINADE RECIPE

GREEK STYLE SHORT RIBS – JUICY AND TENDER WITH OREGANO AND ONIONS

GREEK PORK CHOP – GARLIC AND OREGANO CRUSTED WITH A HINT OF LEMON

SIDES CHOICE OF TWO

LEMONY RICE PILAF

ROASTED PARSLEY POTATOES

PASTITSIO BAKED MACARONI WITH OR WITHOUT MEAT

VEGGIE MOUSSAKA EGGPLANT AND POTATO CASSEROLE

MEDITERRANEAN GRILLED VEGETABLES

GREEK STYLE GREEN BEANS TOSSED WITH GARLIC AND TOMATOES

*Indicates Upgrade/Market Price

PRICE BASED ON 100 GUESTS | 21% SERVICE CHARGE | 7.75% SALES TAX

DESSERTS

BAKLAVA

RICE PUDDING

GREEK CHEESE TARTLETS

FRESH LEMON ZEST CAKE WITH POWDERED SUGAR

