

PRIVATE DINING AT



Prices/Menu subject to change without notice.

LUNCH MENUS

Option 1

(includes first course selection, entrée, & dessert selection, coffee/sodas)

\$18 PER PERSON ++

First Course Selections:

Greek Salad

Lettuce, tomato, feta cheese, olives, beets, pepperoncini, red wine vinaigrette

Or

Avgolemono Soup

Lemon rice soup

Main Course Selections:

(select 3-4 of the following:)

Spanakopita

Baked layers of phyllo filled with spinach and Feta cheese

Pastitsio

Individual casserole of macaroni pasta with spiced ground beef,
sautéed onion, Kefalograviera cheese, Bechamel sauce

Chicken Gyro Platter

Grilled chicken breast, tomatoes, onion, pita bread with tzatziki and fries

Gyro Platter

Sandwich of ground beef & lamb sliced from our rotisserie, pita bread and tzatziki with fries

½ lb Burger

Served with fries lettuce and tomato

Zambone Greek 'Pizza'

Mozzarella and Gouda cheeses, ham, and bacon

Dessert Selections:

(Select two of the following)

Baklava

Walnuts and pistachios layered in phyllo dough and drizzled with cinnamon simple syrup

Loukoumades

Feather light fritters dipped in honey sprinkled with cinnamon and walnuts

Cheese Cake

With raspberry coulis

Option 2

(includes first course selection, entrée, & dessert selection, coffee/sodas)

\$24 PER PERSON ++

First Course Selections:

Greek Salad

Lettuce, tomato, feta cheese, olives, beets, pepperoncini, red wine vinaigrette

Or

Avgolemono Soup

Lemon rice soup

Main Course Selections:

(select 3-4 of the following:)

Chicken Kebob

Skewered & char-grilled marinated chicken with grilled pepper and onion, rice pilaf and sweet peas

Souvlaki Sandwich

Skewered and Char-grilled beef tenderloin with onion, tomato, & Tzaziki wrapped in Pita

Santorini Lunch Duo

Choose any two of the following items: Spanakotiropetra, Vegetarian Moussaka, Moussaka, or Pastitsio.

Arnaki Skaras*

Marinated select cuts of bone-in char grilled lamb, served with rice and peas.

Solomos (Salmon)*

Pan seared salmon with sautéed spinach & rice, topped with an orange vodka sauce.

Dessert Selections:

(Select two of the following)

Baklava

Walnuts and pistachios layered in phyllo dough and drizzled with cinnamon simple syrup

Loukoumades

Feather light fritters dipped in honey sprinkled with cinnamon and walnuts

Cheese Cake

With raspberry coulis

Rice Pudding

Served warm

DINNER MENUS

Option 1

\$30 per person

(includes first course selection, entrée, & dessert selection, coffee, soda)

First Course Selections:

Choose 2 from the following:

Greek Salad

Lettuce, tomato, feta cheese, olives, beets, pepperoncini, red wine vinaigrette

Classic Caesar Salad

Avgolemono

(Lemon Rice Soup)

Main Course Selections:

Choose from the following Entrées (Choose 3):

Vegetarian Trio

Spanakotiropetra, Moussaka and Dolmathes

Macaronatha me Keftethakia

Large Macaroni sautéed in our house tomato sauce and spiced Greek meatballs

Roast Leg of Lamb

Sliced roast leg of lamb, served with rice & green beans.

Chicken Kebob

Tender marinated chicken with grilled peppers and onions on a skewer, served with rice & peas

Glyka (Dessert) Selections:

Choose 2 selections from the following:

Baklava

Assorted mixed nuts, honey glaze, baked filo dough, cinnamon ice cream

Loukoumades

Feather light fritters dipped in warm honey, sprinkled with cinnamon and walnuts

Rice Pudding

Served warm

Cheesecake

With raspberry coulis

Option 2

\$42 per person

(includes first course selection, entrée, & dessert selection, coffee, soda)

First Course Selections:

Choose 2 from the following:

Greek Salad

Lettuce, tomato, feta cheese, olives, beets, pepperoncini, red wine vinaigrette

Horiatiki Salad

(Greek Village Salad)

Fresh tomato, cucumber, feta cheese, onions, olives, red wine vinaigrette

Classic Caesar Salad

Avgolemono

(Lemon Rice Soup)

Main Course Selections:

Choose from the following Entrées (Choose 3):

JP's Specialty Lamb Chops*

(3) Marinated in a Mediterranean mix of spices & Olive Oil.

Served with your choice of rice or potato and vegetable.

Beef Kebob

Skewered and char-grilled marinated beef tenderloin with grilled peppers and onions,
served with rice or potato and vegetables

Chicken Kebob

Tender marinated chicken with grilled peppers and onions on a skewer, served with rice & peas

Lemon Chicken

A tender breast of chicken sautéed in a lemon-wine broth with a choice of rice or potato and vegetables

Lobster Makaronatha*

Thick spaghetti tossed in a light tomato sauce with a butter poached 6oz. coldwater lobster tail

Vegetarian Moussaka

Layered eggplant, potatoes, sautéed onions, seasoned with spices topped with Béchamel sauce.

Glyka (Dessert) Selections:

Choose 2 selections from the following:

Baklava

Assorted mixed nuts, honey glaze, baked filo dough, cinnamon ice cream

Loukoumades

Feather light fritters dipped in warm honey, sprinkled with cinnamon and walnuts

Rice Pudding

Cheesecake

With raspberry coulis

Option 3

\$52 per person

(includes first course selection, entrée, & dessert selection, soda, coffee)

First Course Selections:

Choose 2 from the following:

Greek Salad

Lettuce, tomato, feta cheese, olives, beets, pepperoncini, red wine vinaigrette

Horiatiki Salad

(Greek Village Salad)

Fresh tomato, cucumber, feta cheese, onions, olives, red wine vinaigrette

Classic Caesar Salad

Avgolemono

(Lemon Rice Soup)

Main Course Selections:

Choose from the following Entrées (Choose 3):

JP's Specialty Lamb Chops*

(3) Marinated in a Mediterranean mix of spices & Olive Oil.

Served with your choice of rice or potato and vegetable.

Filet Mignon *

8 oz. Grilled filet, lemon-garlic sauté of spinach, lemon roasted potatoes

(Add 6oz. Lobster Tail for additional \$8.00 per person)

Braised Lamb Shank

Aromatic braised lamb in a white wine lemon sauce, served with lemon roasted potatoes and green beans

Santorini Grill Combination

3 Jumbo Shrimp and Arnaki Skaras served with rice or potato and vegetable

Lemon Chicken*

A tender breast of chicken delicately sautéed in lemon and white wine and

served with a choice of rice or potato and vegetables

Lavraki (Bronzini) *

Classic Greek presentation of whole fish served with a mixture of oil and lemon.

Choice of rice or potato and vegetable.

Glyka (Dessert) Selections:

Choose 2 selections from the following:

Baklava

Assorted mixed nuts, honey glaze, baked filo dough, cinnamon ice cream

Loukoumades

Feather light fritters dipped in warm honey, sprinkled with cinnamon and walnuts

Rice Pudding

Cheesecake

Traditional Creme Brulee

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Hors d'ouvre Course Selections*

*Host may add a course for additional cost

Hors d'ouvre Option 1

Saganaki 'OPA'

Additional **\$2** per person

(one saganaki per every 3-4 people)

Hors d'ouvre Option 2

Choose 2 selections from the following:

for an additional **\$5** per person

Tiropitakia

phyllo triangles filled with Feta cheese

Saganaki

Flaming cheese

Grilled Octopus

Flash Fried Calamari

Selection of Mediterranean Spreads

With grilled pita bread

Souvlaki

Miniature chicken kebobs with tzatziki

Oktapodaki

Tender Mediterranean octopus marinated in
vinegar, olive oil and oregano.

Hors d'ouvre Option 3

Appetizers from our regular menu may be added – price will vary based on selections

Hors d'ouvre Selections by the Dozen:

(butler passed or on platters)

Chilled Hors d'oeuvres

(priced per dozen)

Greek Bruschetta 22

Toasted Almond Brie and Green Apple Canapés 20

Jumbo Shrimp Cocktail 40

Meze Platter 30

Feta cheese, Kasseri cheese, selection of Greek olives

Mediterranean Spreads 18

Select 2: hummus, meltzanasalata (eggplant dip), tzatziki, scordalia, taramasalata, with pita bread

Hot Hors d'oeuvres

(priced per dozen)

Souvlaki Skewers 23

Choose chicken, pork or beef

Spanikopita 28

Spinach & Feta cheese wrapped in phyllo dough

Yemistes Piperies 20

Roasted hot peppers, stuffed with creamed feta cheese & spices

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Tiropitakia	26
Crispy Phyllo Wrapped Shrimp with Honey-Mustard	42
Loukaneko	19
Greek sausage flamed with brandy	
Beef Tenderloin and Boursin Cheese Canapés	36
Lamb Chops	95
Mini Roasted Lamb and Feta Cheese Sandwiches, Minted Cherry Relish	32

Specialty Displays

Domestic Cheese Platter **125**

Imported Cheese Platter **170**

Mediterranean Trio Tower **90**

Three spreads: Taramasalata, Chick Pea Hummus, & Tatziki served with Pita Points

Chilled Jumbo Shrimp Cocktail

\$35 per pound or \$350 per 100

(can be served in an ice bowl for additional 200)

Seasonal Fruit Display with Raspberry Yogurt **95**

Vegetable Crudité Arrangement **90**

Dessert Options

“Just a Bite”

(priced per dozen)

Mini Chocolate Chip or Peanut Butter Cookies **18**

Bite Sized Brownies with Chocolate Drizzle and Walnuts **18**

Mini Bavarian Fruit Tartlets **25**

Mini Baklava **25**

Profiteroles with Vanilla Ice Cream **36**

Mini New York Style Cheesecakes with Fruit Topping **30**

Gourmet Petite Fors **40**

Chocolate Dipped Strawberries **32**

Mini Cannolis **30**

Strolling Dinner Option

(Available for 'buyouts' of restaurant only)
starting at \$65 per person

Hors d'oeuvres

(served approximately for 45-60 min)

Spanakopitas

(Spinach cheese triangles)

Shrimp Cocktail

Dolmathakia

(Stuffed Grape Leaves)

Chicken and/or Beef Kalamaki Souvlaki

(Mini Kebobs)

Kasseri Saganaki

Flaming cheese served flambé style

Different stations throughout the restaurant to include:

Salad Station

Caesar Salad

Greek Salad

Cold Marinated Octopus

Mediterranean Spreads

with flash fried pita chips

Domestic Cheese Display

Vegetable Crudite

Garden fresh vegetables served with ranch dip

Carving Station

(select two)

Beef Tenderloin

Leg of Lamb

Honey Glazed Ham

Roasted Turkey

served with rolls, Bordelaise sauce and Dijon mustard

Greek Station

Chicken Lemonata

Chicken sautéed with a distinct lemon oregano flavor

Pastisio

Baked tubular macaroni with spinach, sautéed beef, onion, dill, mint, a blend of cheeses and spices, baked with a béchamel custard, topped with tomato sauce

Vegetarian Moussaka

Layered eggplant, potatoes, sautéed onions seasoned with spices and topped with Bechamel sauce.

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Rice and Roasted Potatoes

Dessert Station

Baklava

Rice Pudding

Loukoumades

Greek 'Honey Doughnut balls' topped with Greek honey, cinnamon, walnuts

Various Petite Fours

Cheesecake lollipops, Tea cakes, Mini cupcakes...

Various Cakes

(Chocolate Raspberry Torte, Apple Pie, Caramel Cheesecake, Carrot Cake...)

Fresh Fruit Display

Regular and Decaf Coffees, Teas, Espresso and Cappuccino available

BAR OPTIONS

OPTION 1:

TWO HOUR OPEN BAR

In regards to the bar, depending on the type of liquor you will want to provide the price will vary. 2 hours of an open bar serving well liquors is \$20 per person.

2 hours of an open bar serving Premium Liquors \$28 per person.

OPTION 2:

DRINK TICKETS

You may distribute drink tickets to your guest and then once those are used each guest can purchase their own drinks. We average the drink prices to be able to offer a range of items. If you'd like to offer 'well' liquors the price per drink is \$7 – this would include well cocktails, beers, house wines ... as options available to your guests.

If you would like to offer 'premium' liquors the price per drink is \$10 – this would include premium cocktails, specialty and regular martinis, wines, beers...as options available to your guests.

So if you'd like to offer 2 drinks per person, it would be either \$14 or \$20 per person and then the guests may purchase their own cocktails once the tickets are used. We can provide the tickets for your group. This will also ensure that you stay within the budget

OPTION 3:

PRICED ON CONSUMPTION

With this option we will charge your group for the drinks that are consumed not anything additional like an open bar – you pay for exactly what you drink and there is no 'guess work' involved. Also, we would keep a 'running tab' and can inform you when it reaches a certain limit if we are looking to stay within a budget.

OPTION 4:

CASH BAR

Each guest pays for his/her drink at regular pricing.