



Complete Event Packages

Please browse our popular event packages and make your selections on the corresponding pages. If the following packages do not meet your needs, you can always build a customized event starting on Page 3.

	<p>Casual Cocktail Party Package \$59+ per person 2 Hours Semi-Private Up to 20 Guests</p>	<p><i>Includes the following:</i></p> <ul style="list-style-type: none"> ▪ Limited Open Wine & Beer Bar <u>page 5</u> <ul style="list-style-type: none"> ○ Upgrade to Premium Open Bar (Additional \$20+ per person) ○ Upgrade to Ultra-Premium Open Bar (Additional \$30+ per person) ▪ 6 Pre-Selected Butlered Hors D’ Oeuvres <u>page 6</u>
	<p>Bronze Cocktail Package \$85+ per person 3 Hours</p>	<p><i>Includes the following:</i></p> <ul style="list-style-type: none"> ▪ Limited Open Wine & Beer Bar <u>page 5</u> <ul style="list-style-type: none"> ○ Upgrade to Premium Open Bar (Additional \$20+ per person) ○ Upgrade to Ultra-Premium Open Bar (Additional \$30+ per person) ▪ Cocktail Reception Station: Artisanal Greek Cheeses <u>page 6</u> ▪ Selection of 7 Butlered Hors D’ Oeuvres (Please make selections on <u>page 6</u>)
	<p>The Eclectic Lunch Package \$99+ per person 3 Hours <i>Afternoon Only</i></p>	<p><i>Includes the following:</i></p> <ul style="list-style-type: none"> ▪ Limited Open Wine & Beer Bar <u>page 5</u> <ul style="list-style-type: none"> ○ Upgrade to Premium Open Bar (Additional \$20+ per person) ○ Upgrade to Ultra-Premium Open Bar (Additional \$30+ per person) ▪ Selection of 5 Butlered Hors D’ Oeuvres (Please make selections on <u>page 6</u>) ▪ Three Course Luncheon (Please make selections on <u>page 7</u>) ▪ Coffee and Tea Service <u>page 6</u>



	<p style="text-align: center;">Silver Buffet Package \$145+ per person 3 Hours</p>	<p><i>Includes the following:</i></p> <ul style="list-style-type: none"> ▪ Limited Open Wine & Beer page 5 <ul style="list-style-type: none"> ○ Upgrade to Premium Open Bar (Additional \$20+ per person) ○ Upgrade to Ultra-Premium Open Bar (Additional \$30+ per person) ▪ Selection of 5 Butlered Hors D' Oeuvres (Please make selections on page 6) ▪ Hot Buffet Dinner Station (Please make selections on page 8) ▪ Coffee and Tea Service page 6
	<p style="text-align: center;">Gold Buffet Package \$169+ per person 3 Hours</p>	<p><i>Includes the following:</i></p> <ul style="list-style-type: none"> ▪ Premium Open Bar page 5 <ul style="list-style-type: none"> ○ Upgrade to Ultra-Premium Open Bar (Additional \$20+ per person) ▪ Cocktail Reception Station x2: Artisanal Greek Cheeses, Mediterranean Dips on Crostini page 6 ▪ Selection of 5 Butlered Mini Hors D' Oeuvres (Please make selections on Page 5) ▪ Hot Buffet Dinner Station (Please make selections on page 8) ▪ Coffee and Tea Service page 6
	<p style="text-align: center;">Continental Dinner Package \$135+ per person 3 Hours</p>	<p><i>Includes the following:</i></p> <ul style="list-style-type: none"> ▪ Limited Open Wine & Beer page 5 <ul style="list-style-type: none"> ○ Upgrade to Premium Open Bar (Additional \$20+ per person) ○ Upgrade to Ultra-Premium Open Bar (Additional \$30+ per person) ▪ Selection of 5 Butlered Hors D' Oeuvres (Please make selections on page 6) ▪ Three Course Dinner (Please make selections on page 7) <ul style="list-style-type: none"> ○ Upgrade to Four Course Dinner (Additional \$10+ per person) ▪ Coffee and Tea Service page 6



	<p>“Bridal Shower” Lunch Package \$89+ per person 3 Hours <i>Afternoon Only</i></p>	<p><i>Includes the following:</i></p> <ul style="list-style-type: none"> ▪ Limited Open Wine & Beer Bar *with Champagne Cocktails* <u>page 5</u> <ul style="list-style-type: none"> ○ Upgrade to Premium Open Bar (Additional \$20+ per person) ○ Upgrade to Ultra-Premium Open Bar (Additional \$30+ per person) ▪ Cocktail Reception Station: Artisanal Greek Cheeses ▪ Three Course Luncheon <i>(Please make selections on <u>page 6</u>)</i>
	<p>“Rehearsal Dinner” Package \$105+ per person 3 Hours</p>	<p><i>Includes the following:</i></p> <ul style="list-style-type: none"> ▪ Limited Open Wine & Beer Bar <u>page 5</u> <ul style="list-style-type: none"> ○ Upgrade to Premium Open Bar (Additional \$20+ per person) ○ Upgrade to Ultra-Premium Open Bar (Additional \$30+ per person) ▪ Three Course Dinner <i>(Please make selections on <u>page 5</u>)</i> <ul style="list-style-type: none"> ○ Upgrade to Four Course Dinner (Additional \$10+ per person)
	<p>Platinum Wedding Package \$225+ per person \$1800+ Ceremony Fee* 4 Hours</p>	<p><i>Includes the following:</i></p> <ul style="list-style-type: none"> ▪ Ultra-Premium Open Bar *with Champagne* <u>page 5</u> ▪ Cocktail Reception Stations: Seafood Station, Artisanal Greek Cheeses, Mediterranean Dips on Crostini. ▪ Selection of 5 Butlered Hors D’ Oeuvres <i>(Please make selections on <u>page 6</u>)</i> ▪ Four Course Dinner <i>(Please make selections on <u>page 5</u>)</i> ▪ Coffee and Tea Service <u>page 6</u>

Please make your selection by checking the check box to the left of each item



PRIVATE EVENT ROOMS

Spaces	Accommodations	Room Min Spend <small>(before gratuity, tax, and processing fee)</small>
Main Dining Room	up to 120 seated, 180 cocktails	\$8,500+
Gallery Loft	up to 120 seated, 200 cocktails	\$7,800+
Wine Cellar	up to 60 seated, 120 cocktails	\$2,800+

BAR & BEVERAGE PACKAGES

(All Packages Include Soft Drinks and Juices)

<p>LIMITED OPEN BAR \$55+ Per Person 3 Hour Minimum \$19+ Per Person Per Each Additional Hour</p>	Wine:	Imported Greek Red And White
	Beer:	Aris Lager, Mythology Lager

<p>PREMIUM OPEN BAR \$69+ Per Person 3 Hour Minimum \$25+ Per Person Per Each Additional Hour</p>	Wine:	Premium Imported Greek Red, White and Rose
	Beer:	Aris Lager, Mythology Lager
	Vodka:	True, Ciroc, Ketel One
	Whiskey:	Dewars, Jack Daniels, Jameson, Crown Royal
	Tequila:	Mala Vida, Jose Cuervo
	Liquor:	Triple Sec, Apple Smackers, Ouzo, Dry and Sweet Vermouth
	Rum:	Bacardi
	Gin:	Beefeater, Hendricks
	Brandy:	Alexander 7-Star

<p>ULTRA-PREMIUM OPEN BAR \$79+ Per Person 3 Hour Minimum \$35+ Per Person Per Each Additional Hour</p>	Wine:	Ultra-Premium Imported Greek Red, White and Rose
	Beer:	Voreia Microbrewery: Pilsner, India Pale Ale, Stout and Wit
	Vodka:	Grey Goose, Grey Goose Flavored, Belvedere
	Whiskey:	Johnnie Walker Black Label, Maker's Mark, Chivas Regal, Glenfiddich 12
	Tequila:	Mala Vida Blanco, Mala Vida Reposado, Deleon
	Liquor:	Cointreau, Amaretto, Ouzo, Romoana Sambuca
	Rum:	Bacardi Select, Malibu, Mt. Gay
	Gin:	Bombay Sapphire, Tanquery Ten, Tanquery Nolets
	Brandy:	
	Cognac:	Couvoisier VSOP

Cordials, Single Malts, Scotches & Certain Specialty Drinks Priced Additionally
Our Award-Winning wine list can be made available upon request for your wine selection

Supplemental Liquor: Each \$6+ Per Person
Casa Migos, Macallan 12, Casa Dragones, Soli Elite, Blaton's



COCKTAIL RECEPTION STATIONS

Seafood - \$32+ Per Person Cocktail Shrimp, East & West Coast Oysters, Sushi Rolls: Tuna, Salmon & Vegetarian (Avocado/Cucumber)
Mini Sliders - \$18+ Per Person Beef, Salmon, Chicken – Sautéed Mushrooms, Guacamole, Grilled Onions, Pickles, Mustard, Mayo
Artisanal Greek Cheeses - \$15+ Per Person Assorted Cheeses with Premium Imported Marinated Olives
Mediterranean Dips on Crostini - \$15+ Per Person Tzatziki, Roasted Eggplant, Hummus
Fish Tacos - \$16+ Per Person <i>Choice of One:</i> Salmon, Branzino, Snapper – Micro Greens, Fennel Shavings
Crudo - \$29+ Per Person <i>Choice of Two:</i> Tuna, Salmon, Snapper, Branzino, Dorado – Micro Greens, Fennel, Capers, Fresh Herbs, Lemon, Olive Oil.
Oven Roast - \$25+ Per Person (20 Person Minimum) Pig or Leg of Lamb or Turkey

BUTLERED HORS D' OEUVRES

Selection of 5, Butlered and Stationed: \$32+ Per Person Per Hour

Selection of 7, Butlered and Stationed: \$45+ Per Person Per Hour

Salmon Tartar On a cucumber canapé with fava bean puree	Shrimp Cakes With caper aioli sauce
Tuna Tartar On a cucumber canapé with caviar mousse	Quinoa Canapé Black organic-sweet potato puree
Spanakopita & Tiropita Spinach and Greek cheeses filo puffs	Zucchini Fritters With cucumber-yogurt-garlic dip
Pan Seared Shrimp Canapé With yogurt-cucumber-garlic dip	Mushroom Caps With Guacamole and Micro greens
Chicken Breast Crostini On pita crisps with roasted pepper & feta cheese dip	Beef Kefte Mini Sliders With herbs, aioli sauce in filo pastry
Lamb Crostini Marinated in a St. George red wine sauce	Scallops Crostini Olive oil cured, kataifi and caviar mousse
Filet Mignon Crostini Horseradish crusted	Stuffed Cherry Tomato With mushrooms and Greek Kasseri cheese
Vegetables Canapé Sautéed with fava bean puree & micro greens	

COFFEE AND TEA

Coffee and Tea Service \$6+ Per Person Variety of Tea, American Coffee, Sugar, Sweetener, Milk, Cream etc.
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DINNER & LUNCH

<p>Three Course Dinner \$89+ Per Person (One Appetizer, Choice of Two Entrees, One Dessert)</p>	or	<p>Four Course Dinner \$95+ Per Person (One Appetizer, One Second Course, Choice of Two Entrees, One Dessert)</p>
<p>Three Course Lunch \$59+ Per Person (One Appetizer, Choice of Two Entrees, One Dessert) <i>*Same Selection in Lunch Portions*</i></p>		

Appetizer / Second Course:

Greek Peasant Salad with Vine Ripened Tomatoes and Organic Feta	Hearts of Romaine Salad Dill and creamy feta cheese dressing
Wild Alaskan Salmon Grilled with Avocado over Lentil Salad	Butternut Squash Ravioli in a Saffron Sauce
Baby Organic Arugula Salad with Graviera Cheese and a Balsamic Honey Dressing	Maine Lobster Bisque Soup
Diver Sea Scallops wrapped in Kataifi with Sheep's Milk Butter	Seafood Martini (Additional \$10.00++ Per Person) Shrimp, Scallop and Lobster

Entrees:

New York Strip Lemon Potatoes, Haricots Verts Mushroom Red Wine Sauce	Alaskan Wild King Salmon With Bulgur and Lentils in a Saffron Chardonnay Sauce
Chicken Cutlet Saffron cream sauce, Lemon Potatoes, Haricots Verts	Grilled Asparagus (Vegetarian) With organic black quinoa, chickpea puree
Oven Roasted Branzino Lemon Potatoes, Sautéed Asparagus	Black Angus Filet Mignon (Additional \$15.00++ Per Person) Lemon Potatoes, haricot verts, in an oyster mushroom red wine sauce
Red Snapper Fillet Lemon Potatoes, Sautéed Asparagus	Grilled Lamb Chops (Additional \$15.00++ Per Person) Lemon potatoes, broccoli rabe
Butternut Squash Ravioli In a saffron sauce	

Dessert:

Galaktobouriko Citrus custard wrapped in filo and drizzled with honey	Baklava Layers of filo with walnuts and honey
Mavrodaphne Poached Pear With Mediterranean halva	Molten Chocolate Cake With Greek yogurt and fresh berries
Greek Yogurt With honey and fresh berries	



HOT BUFFET DINNER STATION

One Fish, One Meat, One Vegetable, One Risotto, One Salad, One Pasta, and a Dessert Station

\$99+ Per Person / Dessert Station Only \$10+ Per Person

Fish Selection (Choose One)	
Mediterranean Branzino Oven baked with white wine, lemon, and oil	Dorado Oven baked with white wine, lemon, and oil
Alaskan Wild King Salmon Oven baked with white wine, lemon, and oil	Red Snapper Oven baked with white wine, lemon, and oil

Meat Selection (Choose One)	
Sliced Leg of Lamb Four hours roasted with lemon, oil, rosemary	New York Strip Steak Grilled sirloin steak
Grilled Chicken Cutlet Yogurt marinated	

Vegetables Selection (Choose One)	
Lemon Potatoes Oven Baked	Spanakorizo Spinach and rice stew
Fingerling Potatoes Roasted	Haricots Verts Green beans

Risotto Selection (Choose One)	
Wild Mushroom	Saffron
Mixed Vegetables	

Salad Selection (Choose One)	
Wild Mesclun Greens with Graviera Cheese	Romain Salad with Feta Dressing With scallions & dill in a feta cheese dressing
Greek Peasant Salad Tomato, Greek feta, cucumber, peppers, onions	

Pasta Selection (Choose One)	
Butternut Squash Ravioli In a saffron cream sauce	Orzo Pasta With vegetables in a butter sauce
Penne Pasta With vegetables in a marinara sauce	

Dessert Station (Includes All)	
Mini Chocolate Tarts	Zucchini Cake
Baklava	Chocolate Dipped Strawberries
Assorted Fresh Fruit	