

RECEPTION MENU #1



NEAPOLITAN BRUSCHETTA

French baguette topped with diced tomatoes, garlic, sweet basil, and E.V.O. oil

SMOKED SALMON PITA

Norwegian-style smoked salmon on grilled Greek pita with horseradish cream cheese, capers, sweet red onion, and dill

FRENCH BRUSCHETTA

French baguette topped with roasted peppers, garlic, goat cheese, onion, parsley, red wine vinegar, evo oil

GRILLED LOUKANIKO

Beef and pork sausage drizzled with fresh lemon and Greek oregano

DIP TRIO

Tirokafteri - Feta and cream cheese with pepperoncini and Serrano peppers
Hummus - Garbanzo beans, tahini, garlic, lemon juice, and E.V.O. and canola oil
Tzatziki - Yogurt, cucumber, garlic, E.V.O. oil, red wine vinegar, and dill
Served with grilled pita bread and freshly baked French baguette

GRILLED CHICKEN

Marinated in garlic, Greek oregano, lemon juice, white wine, turmeric, and E.V.O. oil

ARANCINI

Fried risotto balls with ground beef, mozzarella, onion, sweet peas, egg, Japanese breadcrumbs, marinara, and Parmesan cheese

**Cost for this menu is \$46.00 per person, plus beverages, plus 23% service (catering service charge and gratuity), plus sales tax.
A confirmed guest count is required 48 hours in advance.**

RECEPTION MENU #2



STARTERS

NEAPOLITAN BRUSCHETTA

French baguette topped with diced tomatoes, garlic, sweet basil, and E.V.O. oil

FRENCH BRUSCHETTA

French baguette topped with roasted peppers, garlic, goat cheese, onion, parsley, red wine vinegar, evo oil

DIP TRIO

Tirokafteri - Feta and cream cheese with pepperoncini and Serrano peppers

Hummus - Garbanzo beans, tahini, garlic, lemon juice, and E.V.O. and canola oil

Tzatziki - Yogurt, cucumber, garlic, E.V.O. oil, red wine vinegar, and dill
Served with grilled pita bread and freshly baked French baguette

SPANAKOPITA

Buttery phyllo triangles baked with spinach, onion, dill, egg, feta, and ricotta

SMOKED SALMON PITA

Norwegian-style smoked salmon on grilled Greek pita with horseradish cream cheese, capers, sweet red onion, and dill

ARANCINI

Fried risotto balls with ground beef, mozzarella, onion, sweet peas, egg, Japanese breadcrumbs, marinara, and Parmesan cheese

CAPRESE SKEWERS

Fresh mozzarella, grape tomato, prosciutto di Parma, fresh basil, and E.V.O. oil

GRILLED CHICKEN

Marinated in garlic, Greek oregano, lemon juice, white wine, turmeric, and E.V.O. oil

WHITE MEXICAN SHRIMP SCAMPI

white Mexican shrimp sauteed in garlic, white wine, lemon, butter, and parsley

GRILLED LOUKANIKO

Beef and pork sausage drizzled with fresh lemon and Greek oregano

DESSERT

MINI CHOCOLATE BUDINO

Our signature chocolate dessert, ("pudding" in Italian), topped with vanilla bean sauce, strawberries, and chocolate shavings

Cost for this menu is \$56.00 per person, plus beverages, plus 23% service (catering service charge and gratuity), plus sales tax.

A confirmed guest count is required 48 hours in advance.

MENU #3



STARTERS

NEAPOLITAN BRUSCHETTA

French baguette topped with diced tomatoes, garlic, sweet basil, and E.V.O. oil

DIP TRIO

Tirokafteri - Feta and cream cheese with pepperoncini and Serrano peppers

Hummus - Garbanzo beans, tahini, garlic, lemon juice, and E.V.O. and canola oil

Tzatziki - Yogurt, cucumber, garlic, E.V.O. oil, red wine vinegar, and dill

SALADS

YANNI'S SALAD

Romaine lettuce, tomatoes, red onion, red and green bell peppers, cucumber, Kalamata olives, feta cheese, and red wine oregano vinaigrette

FIELD GREENS SALAD

Organic spring mix in apple pecan vinaigrette with diced tomatoes and shredded carrots

ENTREES

GRILLED CHICKEN

Marinated in garlic, Greek oregano, lemon juice, white wine, turmeric, and E.V.O. oil

PENNE ROASTED VEGETABLES

Roasted eggplant, red and green bell peppers, mushrooms, and onion with fresh tomatoes in our homemade marinara

PENNE BOLOGNESE

Ground beef, celery, carrots, tomatoes, onion, Marsala wine, butter, and cream

DESSERT

MINI CHOCOLATE BUDINO

Our signature chocolate dessert, ("pudding" in Italian), topped with vanilla bean sauce, strawberries, and chocolate shavings

Cost for this menu is \$46.00 per person, plus beverages, plus 23% service (catering service charge and gratuity), plus sales tax.

A confirmed guest count is required 48 hours in advance.

MENU #4



STARTERS

NEAPOLITAN BRUSCHETTA

French baguette topped with diced tomatoes, garlic, sweet basil, and E.V.O. oil

TZATZIKI

Yogurt, cucumber, garlic, E.V.O. oil, red wine vinegar, and dill

GRILLED LOUKANIKO

Beef and pork sausage drizzled with fresh lemon and Greek oregano

SALADS

CAESAR SALAD

Romaine lettuce, grana padano Parmesan cheese, and homemade Caesar dressing

SPINACH SALAD

Spinach with cranberries, walnuts, onion, feta cheese, and balsamic reduction tossed in an apple pecan vinaigrette

ENTREES

GRILLED CHICKEN

Marinated in garlic, Greek oregano, lemon juice, white wine, turmeric, and E.V.O. oil

PENNE ROASTED VEGETABLES

Roasted eggplant, red and green bell peppers, mushrooms, and onion with fresh tomatoes in our homemade marinara

ROTINI ATLANTIC SALMON

Atlantic salmon over rotini noodles in a creamy tomato sauce with fresh tomatoes, sweet basil, garlic, capers, white wine, and shrimp broth

DESSERT

MINI CHOCOLATE BUDINO

Our signature chocolate dessert, ("pudding" in Italian), topped with vanilla bean sauce, strawberries, and chocolate shavings

HOMEMADE TIRAMISU

Lady fingers dipped in espresso and a touch of brandy layered with mascarpone cream and cocoa powder

Cost for this menu is \$62.00 per person, plus beverages, plus 23% service (catering service charge and gratuity), plus sales tax.

A confirmed guest count is required 48 hours in advance.

MENU #5



STARTERS

NEAPOLITAN BRUSCHETTA

French baguette topped with diced tomatoes, garlic, sweet basil, and E.V.O. oil

FRENCH BRUSCHETTA

French baguette topped with roasted peppers, garlic, goat cheese, onion, parsley, red wine vinegar, evo oil

DIP TRIO

Tirokafteri - Feta and cream cheese with pepperoncini and Serrano peppers

Hummus - Garbanzo beans, tahini, garlic, lemon juice, and E.V.O. and canola oil

Tzatziki - Yogurt, cucumber, garlic, E.V.O. oil, red wine vinegar, and dill

SMOKED SALMON PITA

Norweigan-style smoked salmon on grilled Greek pita with horseradish cream cheese, capers, sweet red onion, and dill

GRILLED LOUKANIKO

Beef and pork sausage drizzled with fresh lemon and Greek oregano

SALADS

CAESAR SALAD

Romaine lettuce, grana padano Parmesan cheese, and homemade Caesar dressing

SPRING MIX SALAD

Organic spring mix with cranberries, walnuts, goat cheese, and balsamic reduction tossed in an apple pecan vinaigrette

ENTREES

GRILLED CHICKEN

Marinated in garlic, Greek oregano, lemon juice, white wine, turmeric, and E.V.O. oil

GRILLED BEEF TENDERLOIN TIPS

Marinated in red wine, Worcestershire sauce, bay leaf, and garlic

PENNE TOMATO BASIL

Fresh tomatoes, garlic, basil, and homemade marinara

ROTINI ATLANTIC SALMON

Atlantic salmon over rotini noodles in a creamy tomato sauce with fresh tomatoes, sweet basil, garlic, capers, white wine, and shrimp broth

DESSERT

MINI CHOCOLATE BUDINO

Our signature chocolate dessert, ("pudding" in Italian), topped with vanilla bean sauce, strawberries, and chocolate shavings

HOMEMADE TIRAMISU

Lady fingers dipped in espresso and a touch of brandy layered with mascarpone cream and cocoa powder

Cost for this menu is \$72.00 per person, plus beverages, plus 23% service (catering service charge and gratuity), plus sales tax.

A confirmed guest count is required 48 hours in advance.