

Buffet/Family Style Menu #3

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 & Serrano peppers.*

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

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

Grilled pita bread, and freshly baked French baguette.

Yanni's Salad

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

Field Green Salad

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

Grilled Chicken

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

Penne Tomato Basil

Fresh tomatoes, garlic, basil, and Homemade marinara.

Penne Bolognese

Ground beef, celery, carrots, tomatoes, onion, Marsala wine, Butter, and cream.

Dessert

Homemade mini chocolate budino.

Cost for this menu is \$40.00 per person, plus beverages, plus 23% service. (3% catering service charge, plus gratuity), plus sales tax.

Buffet/Family Style Menu #4

Neapolitan Bruschetta

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

Tzatziki

Yogurt, cucumber, garlic, extra virgin olive oil, red wine vinegar and dill.

Grilled Loukaniko

Beef and pork sausage drizzled with fresh lemon and Greek oregano.

Caesar Salad

*Romaine lettuce, grana padano Parmesan cheese, and
Homemade Caesar dressing.*

Spinach Salad

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

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.*

Grilled Chicken

*Marinated in garlic, Greek oregano, lemon juice, white wine,
turmeric, and extra virgin olive oil.*

Dessert

Homemade mini tiramisu and our famous chocolate budino.

**Cost for this menu is \$56.00 per person, plus beverages, plus 23% service.
(3% catering service charge, plus gratuity), plus sales tax.**

Buffet/Family Style Menu #5

Neapolitan Bruschetta

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

Spartan Bruschetta

French baguette topped with diced tomatoes, red onion, feta cheese, Greek oregano, and E.V.O. oil.

Dip Trio

Tirokafteri- *Feta and cream cheese with pepperoncini & Serrano peppers.*

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

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

Grilled pita bread, and freshly baked French baguette.

Smoked Salmon Pita

Norwegian 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.

Caesar Salad

Romaine lettuce, grana padano Parmesan cheese, and Homemade Caesar dressing.

Spring Mix Salad

Organic spring mix in apple pecan vinaigrette with goat cheese, dried cranberries, candied walnuts, and balsamic reduction.

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.

Grilled Chicken

Marinated in garlic, Greek oregano, lemon juice, white wine, turmeric, and extra virgin olive oil.

Grilled Beef Tenderloin Tips

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

Dessert

Mini Homemade tiramisu and our famous chocolate budino

Cost for this menu is \$66.00 per person, plus beverages, plus 23% service. (3% catering service charge, plus gratuity), plus sales tax.