

Reception Menu #1

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.*

Spanakopita

Triangles baked in buttery phyllo dough spinach, onion, dill, egg, feta & ricotta.

Smoked Salmon Pita

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

Grilled Loukaniko

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

Arancini

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

**Cost for this menu is \$35.00 per person, plus beverages,
plus 23% service (3% catering service charge, plus gratuity),
plus sales tax.**

Reception Menu #2

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 baguette.*

Spanakopita

Triangles baked in buttery phyllo dough spinach, onion, dill, egg, feta & ricotta.

Smoked Salmon Pita

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

Grilled Loukaniko

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

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.

Grilled White Mexican Shrimp

Dusted with ground rosemary and wrapped in prosciutto di Parma

Dessert

Homemade mini chocolate budino

**Cost for this menu is \$48.00 per person, plus beverages,
plus 23% service (3% catering service charge, plus gratuity),
plus sales tax.**

