



BUFFET STYLE MENU OPTIONS

CREATE YOUR OWN LUNCH OR DINNER MENU

Select Starters, Entrees, Sides and a Dessert

COMPLIMENTARY BREAD AND MEDITERRANEAN KALAMATA OLIVE OIL DIP

STARTERS

\$19 per person for 2 items | \$28 per person for 3 items | \$34 per person for 4 items

GREEK SALAD G-V

Tomatoes, Red Onion, Cucumber, Kalamata Olives, Bell Peppers, Feta Cheese, Lemon Vinaigrette

MEDITERRANEAN SALAD G-V

Romaine Lettuce, Tomatoes, Red Onion, Kalamata Olives, Crumbled Feta, Lemon Vinaigrette

ROASTED BEET SALAD G-V

Arugula, Roasted Beets, Tomatoes, Orange Segments Goat Cheese, Red Onion, Champaign Vinaigrette

OCTOPUS SALAD G

Arugula, Garbanzo Beans, Beets, Orange Segments Granny Smith Apple, Cherry Tomatoes, Apple Basil Vinaigrette, Pomegranate-Balsamic Glaze

FRIED CALAMARI

Buttermilk Marinated and Breaded Calamari, Seasonal Vegetables, served with Spicy Aioli

GREEK DIP TRIO V

Hummus, Baba Ghanoush, Tzatziki, Mix Olives, and Pita

ZUCCHINI CAKES V

Zucchini Cakes, Tzatziki Sauce

WARM HUMMUS V **

Drizzled Smoked Paprika Infused EVOO, Pine Nuts, Marash Pepper

served with Grilled Pita

BABAGHANOUSH / V **

Charred Eggplant blended with Labneh Cheese, Tahini, Parsley, drizzled EVOO served with Grilled Pita

SPANAKOPITA V

Phyllo Dough Stuffed with Spinach, Green Onion, Herbs, Crumbled Feta Serve with Tzatziki

SAGANAKI V

Halloumi Cheese, Truffle Honey, Chardonnay Poached Apricots, CA Raisins, Grilled Bread

GRILLED BEEF MEATBALLS

White Truffle-Chickpea Pesto, Mushroom, Potatoes, Crispy Kale

FRESH HOUSE MADE DOLMA G-V

Stuffed Grape Leaves, Rice, Pine Nuts, Herbs, Tzatziki

ENTRÉES

\$39 per person for 2 items | \$59 per person for 3 items

GRILLED CHICKEN SHISH KEBAB G

Grilled Chicken, Chimichurri Sauce

GRILLED TURKISH BEEF MEATBALLS [KOFTE]

Wild Mushroom, Potatoes, White Truffle-Chickpea Pesto

STUFFED EGGPLANT [IMAM BAYILIDI] G V

Caramelized Onion-Red Pepper Stuffed Eggplant , Rustic Tomato Basil Garlic Sauce

CABERNET BRAISED SHORT RIBS G

Cabernet and Pomegranate Demi Glace

PAN SEARED WILD BRANZINO G

Seared Mediterranean Sea Bass, Lemon Caper Beurre Blanc

SALMON CARBONARA PASTA G

Pappardelle, Pancetta, Peas, Mushrooms, Pan Roasted Salmon, Parmesan

BAKED ANGUS BEEF MUSAKKA

Eggplant, Potatoes, Seasoned Beef, Tomato Sauce

WHITE TRUFFLE & MUSHROOM RISOTTO G V

Risotto, White Truffles , Mushrooms , Crispy Kale Chips , Parmesan Cheese Sauce

FLAT IRON STEAK G V

Chimichurri Sauce

GRILLED LAMB TENDERLOIN KEBAB G

Lamb Tenderloin, Chimichurri Sauce

CARBONARA PASTA

Pappardelle, Green Peas, Mushrooms, Parmesan

PAN ROASTED FRESH SALMON G

Roasted Salmon with Olive Tapenade

ENTRÉES

\$67 per person for 2 items | 89 per person for 3 items

BEEF TENDERLOIN G

Wild Mushrooms, Cabernet, Pomegranate Demi Glace

GRILLED RIB EYE STEAK G

Rib Eye Steak, Wild Mushroom Cabernet Sauce

PAN SEARED SCALLOPS G

Whole Grain Mustard Lemon Caper Sauce

MOROCCAN BRAISED LAMB SHANK G

Natural Jus

ROASTED FRESH HALIBUT G

Lemon Butter Capers Sauce with Herb and Marash Pepper

BROILED LOBSTER TAIL G

Lemon Herb Butter Sauce

GRILLED RACK OF LAMB G

French Rack of Lamb, Chimichurri Sauce

SIDES

\$7 pp each item

CALIFORNIA RICE WITH CHICKPEAS G V

GRILLED SEASONAL VEGETABLES G V

SAUTÉED GARLIC SPINACH G V

MAC & WHITE CHEDDAR CHEESE G V

OVEN ROASTED CAULIFLOWER G V

GREEK FRIES WITH SPICY AIOLI G V

ROASTED BEETS G V

MASHED POTATOES G V

SAUTÉED GARLIC KALE G V

ROASTED BRUSSEL SPROUTS G V

DESSERTS

\$14 pp each item

TRADITIONAL PISTACHIO BAKLAVA V

Pistachio Baklava with Vanilla Bean Gelato

CHOCOLATE BAKLAVA V

With Vanilla Bean Gelato

FLOURLESS CHOCOLATE CAKE G V

Raspberry Sauce, Chantilly

STUFFED TURKISH APRICOTS G V

Chardonnay Poached Apricots, Stuffed with Mascarpone Cheese and Chantilly & Rolled in Pistachios

VANILLA BEAN GELATO G V

APRICOT-CHARDONNAY SORBET G V

Consuming raw or undercooked meats, seafood, cheese and eggs may increase the risk of foodborne illness .

An automatic gratuity of 20 percent will apply to parties of six or more.

Please Inform Your Server of Any Special Dietary Restrictions You May Have

G Gluten Free | ** Gluten Free Modifiable

Executive Chef Kadriye Baspehlivan

