

ESTIATORIO PLAKA EVENT CATERING 443-833-0330 * 4718 EASTERN AVE 21224 * INFO@ESTIATORIOPLAKA.COM



WELCOME TO ESTIATORIO PLAKA CATERING

Founder, owner and local resident John Zoulis and his team take pride in our fully customized, sustain-ably focused approach: each dish begins from scratch, with the freshest available and locally sourced ingredients. Our only goal is provide innovative, delicious, and nutritious meals, artistic presentation, exceptional value, and excellent service to our customers. Absolute guest satisfaction is our highest priority.

EXCEPTIONAL CATERING FOR EVERY OCCASION

SOCIAL GATHERINGS

Whether a holiday event, private dinner party, or one of life's milestones, we will transform your social event into a fabulous dining experience.

CORPORATE CATERING

We make corporate catering exciting for the whole office.

Estiatorio Plaka delivers in and around the Greater Baltimore Area. From boxed lunches and afternoon energizers to executive dinners and holiday office parties, we will do everything to ensure the success of your catered event.

WEDDINGS

Whether hosting a Rehearsal Dinner or a Wedding Celebration, we will work with you to create a customized menu that will ensure a delightful experience for you and your guests. Let us help you create memories that will last a lifetime.

ON-PREMISES AND OFF-PREMISES CATERING

Enjoy delicious food combined with impeccable service at our place, your home, business or venue. We offer on-premises and off-premises catering for any social, corporate, or non-profit event. Whether you are planning a wedding, hosting a reunion, or celebrating a birthday, let our catering team make your event a memorable one. From servers to cooks, we've got you covered from start to finish so that you can enjoy the company of your guests while we take care of the details.

CHOOSE ESTIATORIO PLAKA CATERING FOR:

LOCAL EXPERTISE

For over three decades, in Baltimore, John Zoulis has created exquisite events with lasting memorable experiences as owner of G and M, one of Maryland's most successful restaurants. Renowned for outstanding quality, innovation, and exceptional customer service, our clients appreciate the emphasis we put on sourcing the freshest local ingredients to create amazing dishes that satisfy all your senses.

IMPECCABLE REPUTATION

We value each and every client relationship and consistently strive for absolute guest satisfaction.

CUSTOMIZED MENUS FOR EVERY OCCASION

We customize every menu to suit your taste and event. We are skilled at transforming classic recipes for the modern guest, including keto, gluten-free, and vegan.

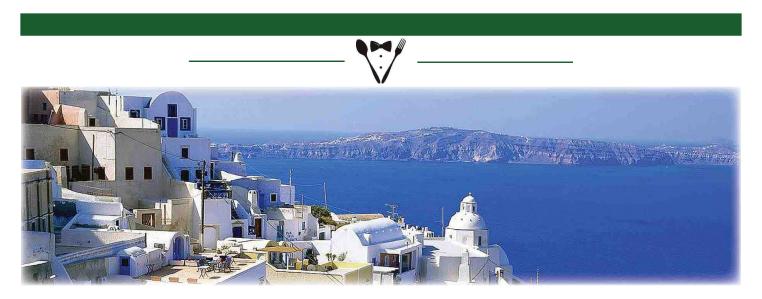
PROFESSIONAL AND ATTENTIVE SERVICE

Our team of is dedicated to providing excellent service at every store of your event. From the initial consultation to the final cleanup, we manage every detail with meticulous care and attention.

TABLE OF CONTENTS ESTIATORIO PLAKA EVENTS MENUS

Ready To Serve You	Page 1
Welcome to Plaka Catering	Page 2
Table of Contents	Page 3
A Taste of Greece Signature Package	Page 4
Rotisserie Package	Page 6
Breakfast Buffets	Page 7
Luncheon And Dinner Buffets	Page 8
Plated Luncheon	Page 13
Plated Dinner	Page 15
Supplementary Appetizers	Page 19
Action Stations	Page 20
Stationary Stations	Page 21
Dessert Stations	Page 25
Passed Hors D'ouevres	Page 26
Deserts A La Carte	Page 27
Brunch Buffet	Page 28
Beverage Program	Page 29
Ordering Information	Page 34
Our Event Spaces	Page 36
Guest Reviews	Page 38
Catering Agreement	Page 39





A TASTE OF GREECE SIGNATURE PACKAGE AN AUTHENTIC GREEK FEAST PERFECT FOR WEDDINGS, MILESTONE CELEBRATIONS, CORPORATE EVENTS, AND CULTURAL GATHERINGS. \$55 PER PERSON • \$65 PER PERSON WITH PREMIUM SELECTIONS

APPETIZER STATION (MEZZE STATION) - INCLUDED

A VIBRANT DISPLAY OF CLASSIC GREEK SMALL PLATES:

• TZATZIKI **VKG** - Creamy Cucumber Yogurt Dip.

• HUMMUS **UGD** - Chickpea Purée With Tahini & Lemon.

- MELITZANOSALATA
- DOLMADES G- Stuffed Grape Leaves With Rice & Herbs.
- GREEK OLIVES VKG
- FETA CHEESE **K** With Evoo & Oregano.
- WARM PITA BREAD 💟

SALAD - INCLUDED

• CLASSIC **VKG** Tomatoes, Cucumbers, Red Onions, Green Peppers, Kalamata Olives, Feta, Evoo, Oregano.



MAIN COURSES - CHOICE OF 3 INCLUDED

LAMB GIOUVETSI - Tender Lamb Slow-Cooked With Orzo Pasta In Tomato & Herb Sauce.

MOUSSAKA - Layered Eggplant, Potatoes & Spiced Beef With Creamy Béchamel - Vegetarian Option Available.

CHICKEN SOUVLAKI OR CHICKEN SHISH KEBAB **KGD** Marinated Chicken Skewers Grilled To Perfection.

VEGETARIAN OPTIONS

IMAM BAYILDI VKGD - Stuffed Eggplant .

vegetarian moussaka 💟

SIDES - INCLUDED

ROASTED LEMON POTATOES

GIGANTES PLAKI VCGD - Butter Beans In Herbed Tomato Sauce.

SEASONAL GREEK-STYLE VEGETABLES

PREMIUM ENTREES - OPTIONAL ADD-ON:

ROAST LEG OF LAMB **COD** - Sliced, With Garlic, Oregano, Mint, Lemon, Evoo. +\$7 Pp

RED SNAPPER FILLET



A TASTE OF GREECE SIGNATURE PACKAGE AN AUTHENTIC GREEK FEAST PERFECT FOR WEDDINGS, MILESTONE CELEBRATIONS, CORPORATE EVENTS, AND CULTURAL GATHERINGS. \$55 PER PERSON \$65 PER PERSON WITH PREMIUM SELECTIONS

DESSERTS V (CHOOSE 2)

BAKLAVA — Layers Of Phyllo, Walnuts & Honey Syrup.

GALAKTOBOUREKO — Custard-Filled Phyllo Pie With Citrus Syrup.

PORTOKALOPITA — Moist Orange Phyllo Cake.

LOUKOUMADES — Greek Honey Puffs (Available For Plated Service).

OPTIONAL ENHANCEMENTS

PASSED SPANAKOPITA **VKGD** Petite Spinach & Cheese Pies. \$3 Each

GRILLED OCTOPUS STATION VCGO +\$160 Small Tray |+\$310 Large Tray

RAW BAR ADD-ON VCGD Priced Per Person

RAW BAR SAMPLER - \$12 Pp 1 Jumbo Shrimp, 1 oyster, 1 Clam.

RAW BAR DELUXE - \$20 Pp 2 Jumbo Shrimp, 2 Oysters, 2 Clams.

FULL RAW BAR DISPLAY - \$27 Pp 3 Jumbo Shrimp, 3 Oysters, 3 Clams.

GREEK SIGNATURE COCKTAIL BAR +\$9 Pp Per Hour Includes Ouzo, Mastiha Liqueur, Tsipouro Raki, Greek Wines (Retsina, Agioritiko), Greek Beers (Fix, Mythos)

FULL BAR ADD-ON Add Gold Beverage Package +13 Pp Per Hour Add Silver Beverage Package + 11 Pp Per Hour Add Bronze Beverage Package + 10 Pp Per Hour





ROTISSERIE PACKAGE \$40 PER PERSON, 30 GUESTS MINIMUM "PERFECT FOR TEAM CELEBRATIONS AND HOLIDAY PARTIES"

ROTISSERIE PROTEINS

PLEASE SELECT 1

TRADITIONAL LAMB **COD** Slow-Roasted Lamb With Mediterranean Herbs.

PORK SHOULDER COD Tender Pork Shoulder, Rotisserie Roasted.

GLAZED HAM **GD** Sweet-Glazed Ham, Slow-Roasted On The Rotisserie.

LEMON-HERB CHICKEN **COD** Whole Chicken Marinated In Lemon, Garlic And Herbs.

KONTOSOUVLI **KGD** Marinated Pork Shoulder, Skewered And Rotisserie Grilled.

ADD A SECOND PROTEIN +\$8 Per Person — Mix And Match Your Favorites.

ADDITIONAL DISHES TRADITIONAL DOLMADES • 2 DOZEN • \$55 Grape Leaves Stuffed With Herbed Beef And Rice.

MOUSSAKA HALF TRAY • \$90 Layered Eggplant, Potato, Seasoned Beef And Béchamel.

ACCOMPANIMENTS

PLEASE SELECT 2

LEMON ROASTED POTATOES VG Perfectly Browned In The Oven And Enhanced With Vibrant Lemon And Fresh And Flavorful Garlic And Herbs.

Boiled Wild Leafy Greens, Healthy And Delicious. Horta Is A Very Popular Salad, Served Room Temperature, That Can Be Enjoyed Almost Anywhere In Greece.

ROASTED SEASONAL VEGETABLES

GREEK SALAD

Tomatoes, Cucumber, Red Onions, Olives, Green Peppers, Feta, House Evoo, And Oregano.

TZATZIKI VCG A Refreshing Dipping Sauce Made With Strained Yogurt, Cucumbers, Garlic, Olive Oil, Salt, And Herbs.

pita bread 💟

ESTIATORIO PLAKA BREAKFAST BUFFET ON PREMISES - 20 GUESTS MINIMUM -20% GRATUITY WILL BE ADDED TO FINAL BILL.

GOOD MORNING, BALTIMORE \$25 PP

- ASSORTED FRESHLY BAKED BAGELS. MUFFINS AND SCONES Served With Whipped Cream Cheese, Butter And Preserves.
- FRESH FRUIT SALAD Infused With Honey And Mint Garnished With Fresh Berries.
- SMOKED SALMON PLATTER Crème Fraiche, Lemon Zest, Capers, Sweet Onion, Chive, Tomato, Cucumber And Toast Points.

CONTINENTAL BREAKFAST 🔍 \$15 PP

- ASSORTED BAGELS
- ASSORTED MUFFINS
- FRUIT FILLED DANISH
- BUTTERY CROISSANTS Whipped Butter, Cream Cheese, Preserves.

AMERICAN BREAKFAST BUFFET \$20 PP

- SCRAMBLED EGGS
- CRISPY BACON
- BREAKFAST SAUSAGE
- HOME FRIES
- TOAST Whipped Butter, Preserves.

A LA CARTE

- YOGURT PARFAIT 🕐 \$5 PP Yogurt, Granola, And Fresh Berries.
- HOMEMADE OVERNIGHT OATS 🕑 \$5 PP Strawberry Chocolate-Peanut Butter.
- AVOCADO TOAST \$6 **P**P Multi-Grain Toast, Avocado Spread, Diced Onions And Tomatoes.
- FRESH SEASONAL FRUIT SALAD

BEVERAGES

- ILLY COFFEE \$3 PP 10 CUP MINIMUM
- ILLY DECAF \$3 PP 10 CUP MINIMUM
- ASSORTED TEAS \$3 PP
- ORANGE, APPLE, AND CRANBERRY
- BOTTLED JUICES \$3 PP
- STILL AND SPARKLING BOTTLED WATER \$3PP







LUNCHEON AND DINNER BUFFETS ON PREMISES - \$40 PER PERSON - 20 GUESTS MINIMUM

20% GRATUITY WILL BE ADDED TO FINAL BILL.

Buffets Include A Choice Of Soup Or Fresh Salad, Two Sides, Three Main Courses, Desserts, Freshly Baked Bread And Butter, A Soft Beverage And Coffee. Additional Main Courses Are Available At \$10 Per Person.

SOUP OR SALAD - PLEASE SELECT 1



AVGOLEMONO

MARYLAND CRAB +\$3 PP

CREAM OF CRAB +\$3 PP

FRESH HOUSE

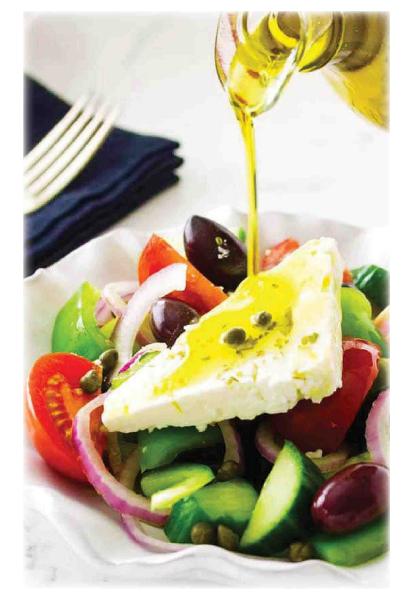
CAESAR VK

FRUIT VOD

GREEK SALAD

MAROULOSALATA **VKG** +\$2 PP Chopped Romaine With Olive Oil And Feta.

STRAWBERRY SPINACH **VC** +\$4 PP Baby Spinach, Strawberries, Cucumber, Red Onion, Glazed Pecans, Feta.







LUNCHEON AND DINNER BUFFETS

ON PREMISES - \$40 PER PERSON - 20 GUESTS MINIMUM -20% GRATUITY WILL BE ADDED TO FINAL BILL.

BEEF

BEEF STEW 몓

A Hearty Stew Featuring Tender Chunks Of Beef Simmered With Carrots, Potatoes, And Onions In A Rich, Savory Broth, Slow-Cooked To Develop Deep Flavors.

BIFTEKIA IN THE OVEN 🕓

Greek-Style Beef Patties Seasoned With Garlic, Onions, And Herbs, Then Baked In The Oven Until Juicy And Flavorful.

GREEK STYLE MEATLOAF 🕓

Egg Stuffed Meatloaf, Seasoned With Traditional Greek Spices And Baked To Perfection.

GRILLED LONDON BROIL

Marinated In Olive Oil, Vinegar, Garlic, Herbs, And Spices.

MOUSSAKA WITH BEEF

Layers Of Tender Eggplant, Spiced Ground Beef, And Potatoes, Baked With A Rich Tomato Sauce And Topped With A Creamy Béchamel Sauce. A Classic Greek Casserole With A Perfect Blend Of Textures And Tastes.

BEEF SHISH KEBAB

Beef Marinated In Olive Oil, Lemon Juice, Garlic And Oregano And Combined Expertly With Honey, Paprika And Ground

Pepper And Skewered With Bell Peppers And Onions.

SOUTZOUKAKIA

Traditional Greek Meatballs Simmered In A Rich, Herbal Tomato Sauce.

VEAL PARMIGIANA

Lightly Breaded Veal Medallions, Pan-Fried Until Crispy, Then Topped With Marinara Sauce And Melted Mozzarella Cheese.

VEAL PICCATA

Veal Medallions Sautéed To Golden Perfection And Served With A White Wine-Lemon Butter Sauce With Capers.

LAMB

lamb giouvetsi 몓

A Mediterranean Stew Featuring Tender Lamb Slow-Cooked With Orzo Pasta, Tomatoes And A Blend Of Herbs And Spices.

LAMB SHISH KEBAB ઉ 🕒

Lamb Marinated In Olive Oil, Lemon Juice, Garlic And Oregano And Combined Expertly With Honey, Paprika And Ground Pepper And Skewered With Bell Peppers And Onions.

CHICKEN AND PORK

CHICKEN PARMIGIANA

Lightly Breaded Chicken Medallions, Pan-Fried Until Crispy, Then Topped With Marinara Sauce And Melted Mozzarella Cheese.

CHICKEN PICCATA

Chicken Medallions Sautéed To Golden Perfection And Served With A Lemon Butter Sauce With Capers.

CHICKEN GIOUVETSI 🛡

A Mediterranean Stew Featuring Tender Chicken, Slow-Cooked With Orzo Pasta, Tomatoes And A Blend Of Herbs And Spices. A Hearty And Satisfying Dish.

HUNTERS CHICKEN KGD

Braised Chicken With Mushrooms, Onions, And A Rich Tomato Sauce.

ROASTED CHICKEN KGD

Dry-Rubbed With Thyme, Sage, Oregano, Garlic And Lemon With A Touch Of Honey.

CHICKEN SHISH KEBAB

Chicken Marinated In Olive Oil, Lemon Juice, Garlic And Oregano And Combined Expertly With Honey, Paprika And Ground Pepper And Skewered With Bell Peppers And Onions.

SPARE RIBS 💶

Slow-Cooked Until Tender And Flavorful And Glazed With A Tangy Barbecue Sauce.

ON PREMISES - \$40 PER PERSON - 20 GUESTS MINIMUM -20% GRATUITY WILL BE ADDED TO FINAL BILL.

PASTA

PASTA PRIMAVERA Penne Tossed With Roasted Vegetables, Olive Oil, Herbs And Spices.

BAKED ZITI **V** With Marinara Sauce, Ricotta, And Mozzarella Cheeses.

PENNE AL LA VODKA **V** Creamy And Tangy Pasta With A Tomato Vodka Sauce.

ALFREDO WITH CHICKEN Grilled Chicken With Butter, Fresh Garlic And Cream, Tossed With Penne Pasta And Parmesan Cheese.

SHRIMP SCAMPI

Large Shrimp Sautéed In A Rich Garlic-Butter Sauce With White Wine, Served Over Penne Pasta, With Fresh Lemon.

PASTITSIO

Penne Pasta With Minced Beef Coated In A Creamy Béchamel Sauce. A Greek Classic..

MACARONI AND CHEESE 🖤

A Rich And Savory Casserole Topped With Golden-Brown Bread Crumbs And Cheddar Cheese Sauce.

VEGETARIAN

VEGETABLE SHISH KEBAB VOO

A Medley Of Seasonal Vegetables Marinated In Olive Oil, Lemon Juice, Garlic And Oregano And Combined Expertly With Honey, Paprika And Ground Pepper And Skewered.

papoutsakia 💟

Tender Eggplant With An Herbal Tomato Sauce, Creamy Béchamel, And Kefalotiri Cheese.

MOUSSAKA VEGETARIAN 💟

Layers Of Tender Eggplant, Zucchini, Mushrooms And Potatoes With Rich Tomato And Topped With Velvety Béchamel Sauce. Baked Until Bubbly And Golden.

IMAM BAYLDI (EGGPLANT)

Eggplant Roasted And Stuffed With A Fragrant Mixture Of Onions, Garlic, Tomatoes And Herbs And Baked Until Tender.



GIGANTES PLAKI (LARGE BUTTER BEANS) **VKGP** Large White Beans Low-Cooked In A Tomato-Based Sauce With Onions, Garlic And Mediterranean Herbs.

STUFFED TOMATO AND BELL PEPPER WITH BEEF OR RICE CD

Plump, Ripe Tomato And Bell Pepper Hollowed Out And Filled With A Savory Mixture Of Ground Beef, Rice, And Herbs And Baked Until Tender.

pasta alla greca 💟

Penne Pasta Tossed With Kalamata Olives, Olive Oil, Feta Cheese, Sun-Dried Tomatoes, Basil And Fresh Herbs.

ALFREDO 💟

Penne Pasta Coated In A Rich Sauce Made With Butter, Fresh Garlic And Cream, Tossed With Parmesan Cheese.

AGLIO E OLIO 🔍

Linguine Tossed In Garlic, Olive Oil, Red Pepper Flakes And Optional Parmesan Cheese.

PASTA PRIMAVERA 💟

Penne Tossed With Roasted Vegetables, Olive Oil, Herbs And Spices.





LUNCHEON AND DINNER BUFFETS ON PREMISES - \$40 PER PERSON - 20 GUESTS MINIMUM -20% GRATUITY WILL BE ADDED TO FINAL BILL.

SEAFOOD

BROILED FLOUNDER FILLET VKG +4 PP Served With A Lemon Butter Sauce.

BAKALIAROS (COD) FILLET Salted Cod Fried In Beer Batter Or Broiled.

SALMON FILLET **C** Baked Salmon With Lemon, Dill, Garlic, And Feta Cheese.

RED SNAPPER FILLET **C** +4 PP Baked Grouper With Cumin, Oregano, Paprika, Garlic, Lemon Juice, Tomatoes And Olives.

SWORDFISH FILLET KGD +4 PP

Grilled Swordfish Topped With A Fresh Salad Of Tomatoes, Kalamata Olives, Fresh Garlic, Lemon Zest, Red Pepper Flakes, Lemon Juice And Olive Oil.

STUFFED FLOUNDER FILLET WITH CRAB MEAT +\$5 PP Served With A White Wine-Lemon Butter Sauce.

PREMIUM SELECTIONS – ADDITIONAL CHARGE

ROAST LEG OF LAMB **COD** +\$7 PP Sliced Leg Of Lamb With Garlic, Oregano, Mint, Paprika, Nutmeg, Extra Virgin Olive Oil, And Fresh Lemon Juice.

BEEF SHORT RIBS (+\$7 PP Tender Short Ribs In A Delicious And Rich Red Wine Sauce. +\$7 Pp

BEEF TENDERLOIN **KG** +\$8 PP Tender Fillet Cooked To Your Specification, Sliced And Topped With Béarnaise Sauce.

POT ROAST COD +\$7 PP Slow-Cooked, Melt-In-Your Mouth Marinaded Pot Roast.

ROAST PRIME RIB COD +\$8 PP Dry-Rubbed And Perfectly Roasted. Served Au Jus..

LAMB CHOPS **COD** - 25 PIECE TRAY. \$180 Marinated Lamb Chops Grilled To Perfection. Served With Ladolemono Sauce.





LUNCHEON AND DINNER BUFFETS

ON PREMISES - \$40 PER PERSON - 20 GUESTS MINIMUM -20% GRATUITY WILL BE ADDED TO FINAL BILL.

SIDES – PLEASE SELECT 2

ROASTED LEMON POTATOES VG GARLIC MASHED POTATOES VG AU GRATIN POTATOES VG SWEET MASHED POTATOES VG GREEK STYLE GREEN BEANS VKGD MEDLEY OF SEASONAL VEGETABLES VKG GREEN BEANS AMANDINE VKG HONEY BUTTER SKILLET CORN VG RICE WITH VEGETABLES VG PENNE MARINARA VD

DESSERTS – PLEASE SELECT 2

ravani 🔍

A Moist And Flavorful Sweet Semolina Cake Soaked In An Aromatic Citrus Syrup.

KARIDOPITA

Greek Walnut Cake Scented With The Aromas Of Cinnamon And Ground Clove-Infused With Cinnamon Flavored Syrup.

pumpkin pie (seasonal) 🖤

KARIDOPITA **V** Greek Walnut Cake Scented With The Aromas Of Cinnamon And Ground Clove-Infused With Cinnamon Flavored Syrup.

portokalopita 🔍

A Luscious Orange Cake Made With Orange Zest, Greek Yogurt, Dried Crumbled Phyllo, And Soaked In Orange Syrup.

LOUKOUMADES 🔍

Greek Doughnuts: Crispy And Golden On The Outside And Fluffy On The Inside, Drenched In A Delicious Honey Syrup.





FOR CHILDREN UNDER 12 - PRICED INDIVIDUALLY, PLATED SERVICE.

4 OZ MD STYLE BROILED CRAB CAKE \$18.00 Served With French Fries.

HOMEMADE CHICKEN TENDERS Served With French Fries. \$14.00 🛛

se se

PENNE PASTA WITH MARINARA SAUCE 🔍 \$14.00 Served With Homemade Bread.

HAMBURGER Served With French Fries. \$15.00

SOUPS - PLEASE SELECT 1

LENTIL

AVGOLEMONO

SALADS - PLEASE SELECT 1

CAESAR VK ARUGULA VKGD MAROULOSALATA VKG Chopped Romaine With Olive Oil And Feta.

MAIN COURSE SELECTIONS - PLEASE SELECT 2

LUNCHEON FAVORITES

FISH AND CHIPS Fried Cod.

GRILLED LONDON BROIL CG Marinated And Served With Tzatziki Sauce.

4 OZ MD STYLE CRAB CAKE With Tartar Sauce.

BIFTEKIA (2 PIECES) C Greek Spiced Burger With Tzatziki Sauce.

SALMON BURGER With Lemon-Dill Sauce.

MUSSELS SAGANAKI **C** Pei Mussels Sautéed With Feta Cheese, Marinara Sauce And Finished With Ouzo.

GREEK ROASTED CHICKEN **K**GD 1/4 Roasted Chicken.

PORK OR BEEF SHISH KEBAB **K**G**D** Marinated In Olive Oil, Lemon Juice, Garlic And Oregano.

YOUVARLAKIA Aromatic Meatballs With Rice, Avgolemono Sauce.

VEGETARIAN

MOUSSAKA **V** Layers Of Tender Eggplant, Zucchini, Mushrooms And Potatoes With Rich Tomato And Topped With Velvety Béchamel Sauce. Baked Until Bubbly And Golden.

IMAM BAYLDI

Eggplant Roasted And Stuffed With A Fragrant Mixture Of Onions, Garlic, Tomatoes And Herbs And Baked Until Tender.

eggplant parmigiana 🖤

Layers Of Breaded And Fried Eggplant, Rich Tomato Sauce, Melted Mozzarella And Parmesan Cheeses, And Baked To Perfection.

STUFFED TOMATO AND BELL PEPPER

Plump, Ripe Tomato And Bell Pepper Hollowed Out And Filled With A Savory Mixture Of Rice, And Herbs And Baked Until Tender.

pasta alla greca 💟

Peppers, Olives, Fresh Tomatoes, Garlic And Feta.

AGLIO E OLIO 💟

Linguine Tossed In Garlic, Olive Oil, Red Pepper Flakes And Optional Parmesan Cheese.

VEGETABLE SHISH KEBAB

A Medley Of Seasonal Vegetables Marinated In Olive Oil, Lemon Juice, Garlic And Oregano; Combined Expertly With Honey, Paprika And Ground Pepper And Skewered.

PENNE ALLA VODKA Penne Pasta Tossed In A Creamy, Rich Tomato Sauce With A Splash Of Vodka.





PLATED LUNCHEON – ON PREMISES \$25 PER PERSON, 20 GUESTS MINIMUM PLATED LUNCHEONS INCLUDE SOUP OR SALAD, MAIN COURSE, TWO SIDES, DESSERT, A SOFT BEVERAGE, COFFEE OR TEA.

20% GRATUITY WILL BE ADDED TO FINAL BILL.

MAIN COURSE SELECTIONS - CONTINUED

PASTA - SERVED WITH GARLIC BREAD

MOUSSAKA WITH BEEF

Layers Of Tender Eggplant, Spiced Ground Beef, And Potatoes, Baked With A Rich Tomato Sauce And Topped With A Creamy Béchamel Sauce. A Classic Greek Casserole With A Perfect Blend Of Textures And Tastes.



Penne Tossed With Roasted Vegetables, Olive Oil, Herbs And Spices.

PASTITSIO Penne Pasta With Minced Beef Coated In A Creamy Béchamel Sauce.



With Marinara Sauce, Ricotta, And Mozzarella Cheeses.

PENNE ALLA VODKA **V** Penne Pasta Tossed In A Creamy, Rich Tomato Sauce With A Splash Of Vodka.

ALFREDO WITH CHICKEN Penne Pasta Coated In A Rich Sauce Made With Butter, Fresh Garlic And Cream, Tossed With Parmesan Cheese.

SIDES - PLEASE SELECT 2

BROCCOLINI V K G D BAKED POTATO V G MASHED POTATOES V G GARLIC MASHED POTATOES V G SWEET POTATO MASH V G AU GRATIN POTATOES V G SEASONAL MEDLEY OF VEGETABLES V K G GREEN BEANS AMANDINE V K G ASPARAGUS V K G RICE WITH VEGETABLES V G

DESSERTS - PLEASE SELECT 2

RAVANI 💟 A Moist And Flavorful Sweet Semolina Cake Soaked In An Aromatic Citrus Syrup.

KARIDOPITA 🔍

Greek Walnut Cake Scented With The Aromas Of Cinnamon And Ground Clove-Infused With Cinnamon Flavored Syrup.

portokalopita 🔍

A Luscious Orange Cake Made With Orange Zest, Greek Yogurt, Dried Crumbled Phyllo, And Soaked In Orange Syrup.

pumpkin pie (seasonal) 💟



SOUPS - PLEASE SELECT 1

LENTIL AVGOLEMONO SALADS – PLEASE SELECT 1 caesar VK arugula VKGD maroulosalata VKG

Chopped Romaine With Olive Oil And Feta.

MAIN COURSE SELECTIONS - PLEASE SELECT 2

BEEF

NEW YORK STRIP STEAK KGD Hand-Cut And Char-Grilled.

RIB-EYE STEAK **COD** Tender And Juicy With Rich Marbling. Our Chef's Favorite Cut.

BEEF SHORT RIBS **C** Braised Short Ribs In A Delicious And Rich Red Wine Sauce.

FILET MIGNON KG +7 PP

A Very Tender And Elegant Steak, Mild Flavored With A Melt-In-Your-Mouth Texture. Served With A Creamy Peppercorn Sauce.

POT ROAST

Slow-Cooked, Melt-In-Your Mouth Marinaded Pot Roast.

ROAST PRIME RIB COD Dry-Rubbed And Perfectly Roasted, Served Au Jus.

веег shish кевав К 🛛 🕩

Beef Marinated In Olive Oil, Lemon Juice, Garlic And Oregano And Combined Expertly With Honey, Paprika And Ground Pepper And Skewered With Bell Peppers And Onions.

LAMB

LAMB KLEFTIKO Baked Lamb And Greek Cheese Wrapped In Phyllo.

ROAST LEG OF LAMB

Sliced Leg Of Lamb With Garlic, Oregano, Mint, Paprika, Nutmeg, Extra Virgin Olive Oil, And Fresh Lemon Juice.

CHICKEN AND PORK

ROASTED CHICKEN **KGD** Dry-Rubbed With Thyme, Sage, Oregano, Garlic And Lemon With A Touch Of Honey.

CHICKEN SHISH KEBAB COD Chicken Marinated In Olive Oil, Lemon Juice, Garlic And Oregano And Combined Expertly With Honey, Paprika And Ground Pepper And Skewered With Bell Peppers And Onions.

STUFFED CHICKEN BREAST With Lump Crab Meat And Topped With Lemon-Butter Sauce.

ROAST LOIN OF PORK **COD** Served With Brandy Apricot Dijon Sauce.





VEAL

VEAL CHOP ⁶+7 PP Balsamic Glazed Grilled Veal Rib Chop With Chianti Sauce.

OSSO BUCO KG

Cross-Cut Veal Shanks Braised With Vegetables, White Wine, And Broth.

SALTIMBOCCA

Sautéed Veal Medallions With Mushrooms, Layered With Prosciutto, Fontina And Sage In A Light And Buttery Pan Sauce.

PASTA

PESCATORE Scallops, Shrimp, Calamari, Mussels And Clams Over Linguine Pasta With Fra Diavolo Sauce.

ALFREDO WITH SHRIMP Penne Pasta Sautéed With Shrimp, Butter, Fresh Garlic, Cream, And Parmesan Cheese.



SEAFOOD

RED SNAPPER FILLET

A Delicious Combination Of Flavors: Tomatoes, Kalamata Olives, Fresh Garlic, Sweet Onion, Capers, Rosemary And White Wine.

MARYLAND ROCKFISH FILLET

Pan-Seared With A Mild, Sweet Flavor And A Medium-Firm Texture. Served With A Brown Butter With Capers And Fresh Dill.

STUFFED FLOUNDER FILLET OR MD ROCKFISH FILLET WITH CRAB MEAT Served With A White Wine-Lemon Butter Sauce.

BAKALIAROS (COD) Salted Cod Fried In Beer Batter Or Broiled.

SALMON FILLET **C** Baked Salmon With Lemon, Dill, Garlic, And Feta Cheese.

GROUPER FILLET

Baked Grouper With Cumin, Oregano, Paprika, Garlic, Lemon Juice, Tomatoes And Olives.

GRILLED SWORDFISH FILLET

Marinated In Garlic, Evoo, Lemon Juice, CoriAnder, Cumin And Sweet Paprika.

TWO 8 OZ MARYLAND STYLE CRAB CAKES Broiled Jumbo Lump Crab Meat Expertly Seasoned And Served With Citrus Tartar Sauce.

TWO STUFFED JUMBO SHRIMP. With Jumbo Lump Crab Meat.





VEGETARIAN

WELLINGTON **V**

Puff Pastry Envelopes A Hearty Mixture Of Butternut Squash, Sweet Potato, Portobello Mushrooms, Kale, And Farro, Baked Until Golden Brown. Served With A Light Tarragon Cream Sauce.

MUSHROOM RISOTTO

Arborio Rice, Portobello, Chanterelle, Porcini, White Wine, Fresh Herbs, And Parmesan Cheese.

PAPOUTSAKIA Tender Eggplant With An Herbal Tomato Sauce, Creamy Béchamel, And Kefalotiri Cheese.

ADD-ONS TO ANY MAIN COURSE

CRAB CAKE 40Z \$18.00

LOBSTER TAIL CG \$30.00

STUFFED SHRIMP WITH CRAB MEAT \$20.00





SIDES - PLEASE SELECT 2

AU GRATIN POTATOES VC BAKED POTATO VC MASHED POTATOES VC GARLIC MASHED POTATOES VC SWEET POTATO MASH VC BRUSSELS SPROUTS VKG BROCCOLINI VKG SEASONAL MEDLEY OF VEGETABLES VKG GREEN BEANS AMANDINE VKG ASPARAGUS VKG RICE WITH VEGETABLES VKG

DESSERTS - PLEASE SELECT 2

ravani 🔍

A Moist And Flavorful Sweet Semolina Cake Soaked In An Aromatic Citrus Syrup.

KARIDOPITA 🔍

Greek Walnut Cake Scented With The Aromas Of Cinnamon And Ground Clove-Infused With Cinnamon Flavored Syrup.

pumpkin pie (seasonal) 🖤

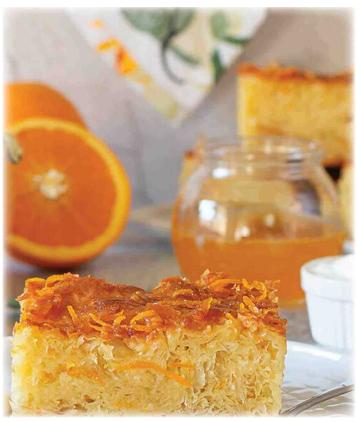
portokalopita 💟

A Luscious Orange Cake Made With Orange Zest, Greek Yogurt, Dried Crumbled Phyllo, And Soaked In Orange Syrup.

LOUKOUMADES 🔍

Crispy Dough Balls Covered In Aromatic Syrup And Sprinkled With Chopped Nuts Or Cinnamon.

SEASONAL FRESH FRUITS 💟





SUPPLEMENTARY APPETIZERS

ON PREMISES - \$40 PER PERSON - 20 GUESTS MINIMUM - 20% GRATUITY WILL BE ADDED TO FINAL BILL.

TRAYS	1/2 TRAY	TRAY
EGGPLANT INVOLTINI 🔍 🕼 🕼	\$40	\$75
Delicate Slices Of Roasted Eggplant Rolled With A Creamy Ricotta		
And Spinach Filling, Topped With Marinara Sauce And Fresh Basil.		
SPETSOFAI (PORK SAUSAGE) К 🛛 🔍	\$40	\$75
Sausage, Peppers And Onions In Tomato Sauce.		
MBEKRI MEZE (PORK LOIN) KOD	\$40	\$75
Pork, Red Wine, And Peppers.		
MUSSELS WITH RED OR WHITE SAUCE	\$40	\$75
GRILLED OCTOPUS	\$160	\$310
CRAB DIP VCG	\$80	\$150
	\$80	\$155
CHARCUTERIE TRAY .	-	\$80
VEGETABLE CRUDITE TRAY	-	\$50
MEZE SPREADS 🔍	\$40	-
Tzatziki, Hummus, Melitzanosalata, And Taramas.	1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1	

EACH

MD STYLE CRAB CAKE 40Z	\$18
MD STYLE CRAB CAKE 8 OZ	\$28
STUFFED SHRIMP WITH CRAB MEAT	\$20

PER DOZEN

PETITE CRAB BALLS	\$80
PETITE FETA PHYLLO WITH HONEY 🖤	\$40
PETITE CHEESE AND SPINACH PIES 💟	\$36
SKEWERS, BEEF OR LAMB	\$85
SKEWERS PORK OR CHICKEN KGD	\$75
STUFFED MUSHROOMS WITH	
LUMP CRAB MEAT	\$50
CHICKEN WINGS:GREEK STYLE,	
BBQ OR BUFFALO 😐	\$24

PER TWO DOZEN

zucchini fritters 💟	\$50
GREEK MEATBALLS	\$35
WITH TOMATO SAUCE	
TRADITIONAL DOLMADES	\$55
WITH AVGOLEMONO G	
GREEK STYLE CHEESE BALLS 🔍	\$40





A CHEF-TENDED STATION ADDS EXCITEMENT TO YOUR EVENT. WITH A SKILLED CHEF CREATING DELICIOUS FOOD BEFORE YOUR GUESTS' EYES, ACTION STATIONS CREATE A MEMORABLE VISUALLY APPEALING INTERACTIVE DINING EXPERIENCE. 20% GRATUITY WILL BE ADDED TO FINAL BILL.

CHEF-TENDED CARVING STATION PLEASE SELECT ONE PROTEIN: Includes: Brioche, Hawaiian And Sourdough Rolls.

- Rotisserie Chicken With Lemon-Dill Sauce. \$17 pp
- Prime Rib With Horseradish Cream Sauce. \$24
- Beef Tenderloin With Bearnaise Sauce. \$28
- Beef Top Round Sirloin With Mushroom Demi Glace. \$20pp
- Leg Of Lamb With Tzatziki. \$26 pp

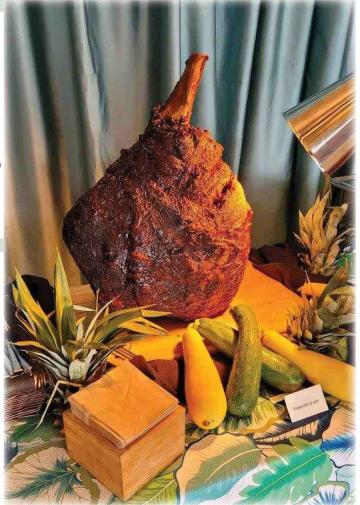
CHEF-TENDED PASTA STATION **\$21 PER PERSON** *Includes:*

- Farfalle Pasta
- Penne Pasta
- Marinara Sauce
- Alfredo Sauce
- Pesto Sauce
- Polpette (Petite Meatballs)
- Chicken Breast
- Italian Sausage
- Grilled Medley of Vegetables
- Sautéed Spinach
- Parmesan Cheese
- Fresh Basil
- Baguette

ADD SHRIMP AND SCALLOPS

TO PASTA STATION +\$6 Includes:

- Fresh Garlic
- Diced Tomatoes
- Sliced Mushrooms



CHEF-TENDED STEAMSHIP ROUND STATION \$1850.00 FLAT RATE 75 GUESTS MINIMUM

\$24 EACH ADDITIONAL GUEST

- Roast Steamship
- Greek Salad
- Lemon Roasted Potatoes
- Horseradish Cream
- Bearnaise Sauce
- Brioche, Hawaiian And Sourdough Rolls





RAW BAR STATION COD \$30 PER PERSON

(3 SHRIMP, 3 CLAMS, 3 OYSTERS PER PERSON) SERVED WITH COCKTAIL SAUCE, HORSERADISH, LEMONS, MIGNONETTE

- Iced Jumbo Shrimp With Cocktail Sauce
 - Little Necks On The Half Shell
- Fresh Shucked Oysters On The Half Shell

RAW BAR ADD-ON COD (PER PERSON) TO YOUR PLATED DINNER OR BUFFET

OPTIONS:

- Raw Bar Sampler
- Raw Bar Deluxe
- Full Raw Bar Display
- 1 Shrimp, 1 Oysters, 1 Clams
- 2 Shrimp, 2 Oysters, 2 Clams
- 3 Shrimp, 3 Oysters, 3 Clams
- \$12 Per Person \$20 Per Person
- \$27 Per Person (20+ Guests)Chef-Tended





MEDITERRANEAN STATION \$16 PER PERSON

- TABBOULEH VO Finely Chopped Vegetables, Fresh Parsley, Bulgur Wheat Tossed With Lime Juice And Olive Oil.
- BABA GHANOUSH **UGD** Eggplant Dip With Tahini, Garlic And Citrus.
- SPANOKOPITA 🕐 Savory Greek Pie Made Of Layers Of Phyllo Dough And Filling Of Spinach And Feta Cheese.
- HUMMUS **UGD** Smooth And Creamy Puree Of Chickpeas With Tahini, Garlic, And Lemon.
- TZATZIKI VCG Creamy Cucumber Yogurt Sauce Made With Greek Yogurt, Cucumbers, Garlic, And Fresh Herbs.
- DOLMADES **G** Meat And Rice Mixture, Seasoned With Spices And Fresh Herbs.
- KALAMATA OLIVES VC OD. FETA CHEESE VC
- FOCACCIA 🔍 PITA 💟



BRUSCHETTA STATION \$12 PER PERSON

ASSORTMENT OF CROSTINI WITH:

- TOMATO-BASIL 🔍 Fresh Marinated Tomatoes, Garlic, Basil, Shaved Parmigiano, EVOO.
- OLIVE TAPENADE 💟 Olive, Caper And Olive Oil Spread.
- GIGANTES 🔍 Greek Giant Baked Beans, With Tomatoes And Olive Oil.
- FETA 🕐 Roma Tomato, Fresh Basil, Garlic, Feta Cheese, EVOO.





BAKED BRIE EN CROÛTE" STATION \$8 PER PERSON PLEASE SELECT 1:

- Cranberry Sauce, Pecans And Brown Sugar. 🕐
- Honey And Rosemary.
- Sun-dried Tomatoes, Capers And Pine Nuts.
- Served With Crostini, Sliced Apples And An Assortment Of Breads And Gourmet Crackers.



MEZZE STATION \$12 PER PERSON

- HUMMUS 🔍 G Smooth And Creamy Puree Of Chickpeas With Tahini, Garlic, And Lemon.
- MELITZANOSALATA VCG Eggplant With Garlic, Parsley, Red Onions, Lemon Juice And EVOO.
- TARAMASALATA **KG** Made With A Creamy Blend Of Fish Roe, Lemon Juice, And Olive Oil.
- TZATZIKI VEG Creamy Cucumber Yogurt Sauce Made With Greek Yogurt, Cucumbers, Garlic, And Fresh Herbs.
- GREEK SALAD
- GREEK STYLE PITA 🖤







ANTIPASTO DISPLAY \$13 PER PERSON

Prosciutto • Salami • Mortadella • Marinated Olives • Artichoke Hearts • Mushrooms • And Roasted Red Peppers. Accompanied By • Freshly Baked Breads • And Grilled Focaccia.

VEGETARIAN ANTIPASTO DISPLAY 🖤 \$12 PP

Grilled Vegetables • Marinated Artichokes • Tomato Basil • And Fresh Mozzarella • Roasted Red And Yellow Peppers • Accompanied By • Crostini • Assorted Breads • And Grilled Focaccia.

CRUDITÉ 🖤 \$7 PER PERSON

Selection Of Fresh Vegetables Including Carrots

Cucumbers
Red And Yellow Sweet Peppers
Cauliflower
Radish

And Heirloom Grape Tomatoes
Served With House Made Hummus And Dill Sour Cream Dip.

SMOKED SALMON STATION \$12 PER PERSON

Smoked Salmon • Crème Fraiche • Dill • And Capers Served On • House Made Crackers • Crostini.

TACO BAR STATION \$16 PER PERSON PLEASE SELECT 2

- Pulled Chicken, Queso Fresco, Pico De Gallo.
- Pulled Pork, Grilled Pineapple, Pico De Gallo, Queso Fresco.
- Shredded Beef, Guacamole, Pico De Gallo, Queso Fresco.

All Tacos Served With Warm Corn And Soft Flour Tortillas, Taco Salsa, Lime Wedges, Cilantro, Habanero Crema, Pickled Red Onion, And Shredded Cabbage

SLIDER BAR STATION \$18 PER PERSON

Please Select 3

- Cheeseburger Sliders With Cheddar Cheese, Smokey Ketchup, Cornichon (Mini Dill Pickle)
- Chicken Sliders With Chipotle-Lime Mayonnaise
- Santorini Lamb Sliders With Lettuce Red Onion Feta Tzatziki
- Pulled Pork Sliders With Creamy Coleslaw And House Barbecue Sauce
- Mini Portobello With Roasted Red Pepper Pesto Mayonnaise And Goat Cheese





STATIONARY STATIONS MINIMUM 25 GUESTS DESSERT STATIONS - 20% GRATUITY WILL BE ADDED TO FINAL BILL.

SWEET INDULGENCE DESSERT STATION 🔍 \$12 PER PERSON

A PERFECT INTRODUCTION TO TRADITIONAL GREEK SWEETS IN AN ELEGANT DISPLAY. 3 PIECES PER PERSON

- BAKLAVA Layered Crunchy Phyllo And Chopped Nuts, Sweetened With Delicate Honey And Aromatic Syrup.
- GALAKTOBOUREKO A Greek Custard Pie With Layers Of Crunchy Phyllo Filled With Cream.
- KATAIFI Shredded Phyllo Dough Rolls, Sweetened With Delicate Honey, Aromatic Syrup And A Walnut Filling.
- GREEK YOGURT PARFAIT Traditional Greek Yogurt Drizzled With Imported Honey And Topped With Walnuts.
- PORTOKALOPITA Famous Moist Orange Phyllo Cake.

PRESENTATION INCLUDES MINI PASTRY SQUARES, DISPLAYED WITH DESSERT PLATES AND TONGS. PERFECT FOR COFFEE BREAKS OR LIGHT DESSERT RECEPTIONS.

THE SWEET PANORAMA DESSERT STATION 🔍 \$18 PER PERSON

AN EXTRAVAGANT SPREAD FEATURING THE FULL RANGE OF GREEK DESSERT CLASSICS AND REGIONAL SPECIALTIES. 6 PIECES PER PERSON

- TRIGONA PANORAMATOS Phyllo Cones Stuffed With Pastry Cream Topped With Pistachio.
- BAKLAVA Layered Crunchy Phyllo And Chopped Nuts, Sweetened With Delicate Honey And Aromatic Syrup.
- GALAKTOBOUREKO A Greek Custard Pie With Layers Of Crunchy Phyllo Filled With Cream.
- KATAIFI shredded Phyllo Dough Rolls, Sweetened With Delicate Honey, Aromatic Syrup And A Walnut Filling.
- RAVANI Moist And Flavorful Sweet Semolina Cake Soaked In An Aromatic Syrup.
- KARYDOPITA Dessert Walnut Cake Covered In A Sweet Syrup.
- PORTOKALOPITA Famous Moist Orange Phyllo Cake.
- SOKOLATOPITA Heavenly Greek Chocolate Cake Topped With Chocolate Ganache.
- EKMEK Layers Of Baked Tsoureki Topped With Pastry Cream, Whipped Cream And Pistachios.
- BOUGATSA Creamy Greek Custard Pie Wrapped In Golden Brown Crispy Phyllo.

PRESENTATION INCLUDES MINI PASTRY SQUARES, DISPLAYED WITH DESSERT PLATES AND TONGS. PERFECT FOR COFFEE BREAKS OR LIGHT DESSERT RECEPTIONS.



PASSED HORS D'OEUVRES - PRICED PER PIECE 25 PIECE MINIMUM ORDER OF EACH TYPE MINIMUM 30 GUESTS - 20% GRATUITY WILL BE ADDED TO FINAL BILL

BEEF - PER 25 PIECES

- Tenderloin Crostini With Bearnaise Sauce. \$90
- Greek Meatballs With Tomato Sauce. KG \$65
- Mini Beef Skewers. KGD \$75

CHICKEN - PER 25 PIECES

- Chicken And Spinach Pot Stickers. \$70 P
- Mini Chicken Skewers. KGD \$70
- Chicken And Brie Crostini. 🖤 \$80

SEAFOOD - PER 25 PIECES

- Bacon Wrapped Scallops. **KGD**\$95
- Coconut Shrimp With Sweet Chili Sauce. \$90
- Petite Crab Balls With Tartar Sauce. \$100
- Stuffed Mushrooms With Crab Imperial. \$95
- Chilled Jumbo Shrimp Served With Cocktail Sauce And Lemon. C 0 \$95

PORK - PER 25 PIECES

- Mini Pork Kebabs. KGD \$75
- Pork And Cabbage Pot Stickers with Soy Dipping Sauce. \$65
- Prosciutto And Melon Skewers With Balsamic Glaze. **GD** \$85



VEGETARIAN - PER 25 PIECES

- Petite Feta Phyllo With Honey. 🖤 \$70
- Petite Cheese And Spinach Pies. 🔍 \$65
- Zucchini Fritters. 🖤 \$60
- Greek Style Cheese Balls. 🥙 \$65
- Caprese Skewers: Tomato. Fresh Mozzarella, Basil,
- Balsamic Glaze. **GD** \$70
- Spanakopita. 💙 \$70



DESSERTS A LA CARTE **2**0% GRATUITY WILL BE ADDED TO FINAL BILL.

TRIGONA PANORAMATOS \$5 Phyllo Cones Stuffed With Pastry Cream Topped With Pistachio.

GREEK YOGURT PARFAIT \$5 Traditional Greek Yogurt Drizzled With Imported Honey And Topped With Walnuts.

KATAIFI \$6 Shredded Phyllo Dough Rolls, Sweetened With Delicate Honey, Aromatic Syrup And A Walnut Filling.

BAKLAVA \$6 Layered Crunchy Phyllo And Chopped Nuts, Sweetened With Delicate Honey And Aromatic Syrup.

GALAKTOBOUERKO \$6 A Greek Custard Pie With Layers Of Crunchy Phyllo Filled With Cream. PORTOKALOPITA \$7 One Of The Most Famous Pastries From Greece, The Orange Pie.

SOKOLATOPITA \$7 Heavenly Greek Chocolate Cake Topped With Chocolate Ganache.

KARIDOPITA \$7 Dessert Walnut Cake Covered In A Sweet Syrup.

RAVANI \$7 Moist And Flavorful Sweet Semolina Cake Soaked In An Aromatic Syrup.

EKMEK \$7 Layers Of Baked Tsoureki Topped With Pastry Cream, Whipped Cream And Pistachios.

BOUGATSA \$8 Creamy Greek Custard Pie Wrapped In Golden Brown Crispy Phyllo.





BRUNCH BUFFET

\$35 PER PERSON,

20 GUESTS MINIMUM - 20% GRATUITY WILL BE ADDED TO FINAL BILL.

FEATURING:

- NEW YORK STEAK KGD
- SCRAMBLED EGGS
- BREAKFAST SAUSAGES OR BACON **KGD**
- BELGIAN WAFFLES 🖤
- HOME BAKED MUFFINS OR BUTTERY CROISSANTS
- ASSORTED HOME BAKED ARTISAN BREADS
- GREEK YOGURT WITH GRANOLA AND FRESH BERRIES VKG
- SEASONAL FRUITS
- ORANGE JUICE VGD
- FRESH COFFEE VKGD
- DECAFFEINATED COFFEE
- ACCOMPANIMENTS.

ADD-ONS

+\$3 EACH, PER PERSON

GREEK SALAD VKG COBB SALAD KG AVOCADO SALAD VKGD MD CRAB SOUP CREAM OF CRAB SOUP

+\$6 EACH, PER PERSON

CHARCUTERIE DISPLAY KG OURMET CHEESE DISPLAY VKG SPECIALTY GREEK DESSERTS SMOKED SALMON KG

+\$7 RAW BAR, PER PERSON

OYSTERS, CLAMS, SHRIMP AND ACCOMPANIMENTS. KOD



GOLD PACKAGE

Grey Goose Vodka • Ketel One Vodka • Tito's Vodka • Hendricks Gin • Bombay Sapphire Gin • Tanqueray Gin • Cuervo 1800 Tequila • Milagro Tequila • Goslings Rum • Mount Gay Eclipse Rum • Bacardi Rum • Crown Royal Canadian Whisky • Maker's Mark Bourbon Whiskey • Jameson Irish Whiskey • Bulleit 95 Rye Whiskey • Johnnie Walker Red Scotch Whisky • Johnnie Walker Black Scotch Whisky • Amaretto Di Saronno • Grand Marnier • Baileys Irish Cream • Kahlúa Coffee Liqueur • And Bar Fruits And Mixers.

BEER - SELECT FOUR

BOTTLED:

Fix Hellas, Greek Pale Lager • Mythos, Greek Pale Lager • Corona • Amstel Light Heineken • White Claw Black Cherry • White Claw Lime • High Noon Peach • High Noon Grapefruit. DRAFT:

Angry Orchard • Miller Lite • Evolution 3 Ipa • Yuengling • Citrus Squall • Heavy Seas Loose Cannon • Peroni • Stella Artois

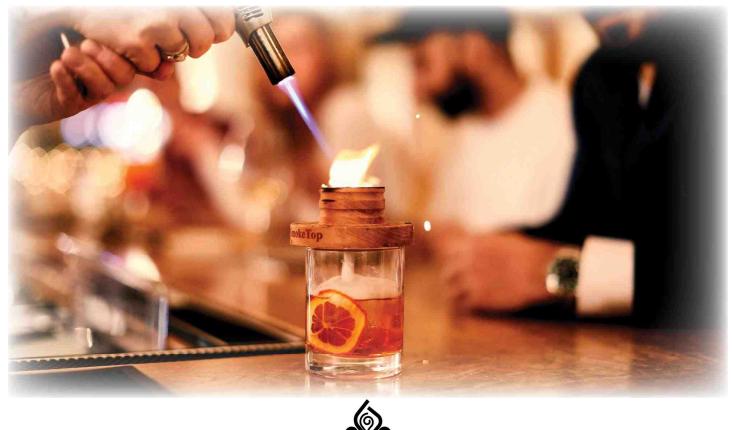
WINE - SELECT FOUR

WHITE Retsina, Savatiano - Kourtaki, Attica Voltes White, Roditis - Tsimbidis Winery, Monemvasia Geometria, Malagouzia - Lafazanis Winery, Nemea La Lu Di, Moschofilero - Tsimbidis Winery, Monemvasia Vidiano, Vidiano - Emmanouela Paterianakis, Crete ROSé Voltes Rosé - Tsimbidi Winery, Monemvasia

SPARKLING

Paleokerisio, Debina (Sparkling Orange Wine) - Domaine Glinavos, Zitsa RED

Voltes Red, Agiogritiko – Tsimbidis Winery, Monemvasia Geometria, Agiogritiko – Lafazanis Winery, Nemea Cuvée Villages, Xinomavro – Kir-Yanni Estate, Naoussa Red On Black, Agiogritiko – Mitravelas Estate, Nemea





SILVER PACKAGE

Ketel One Vodka • Absolut Vodka • Tito's Vodka • Beefeater Gin • Tanqueray Gin • Cuervo 1800 Tequila • Goslings Rum • Captain Morgan Rum • Bacardi Rum • Crown Royal Canadian Whisky • Jack Daniel's Tennessee Whiskey • Four Roses Bourbon • Dewars Blended Scotch Whisky • Johnnie Walker Red Scotch Whisky • Baileys Irish Cream • Kahlúa Coffee Liqueur • Bar Fruits And Mixers. BEER - SELECT THREE

BOTTLED:

Fix Hellas, Greek Pale Lager • Mythos, Greek Pale Lager • Corona • Amstel Light • Heineken DRAFT:

WINE - SELECT THREE

WHITE Retsina, Savatiano - Kourtaki, Attica Voltes White, Roditis - Tsimbidis Winery, Monemvasia Geometria, Malagouzia - Lafazanis Winery, Nemea La Lu Di, Moschofilero - Tsimbidis Winery, Monemvasia ROSÉ Voltes Rosé RED Voltes Red, Agiogritiko - Tsimbidis Winery, Monemvasia Geometria, Agiogritiko - Lafazanis Winery, Nemea Cuvée Villages, Xinomavro - Kir-Yanni Estate, Naoussa







BRONZE PACKAGE

Tito's Vodka • Absolut Vodka • Tanqueray Gin • Jose Cuervo Silver Tequila • Captain Morgan Rum • Bacardi Rum • Jack Daniel's Tennessee Whiskey • Dewars Blended Scotch Whisky • Jim Beam Bourbon Whiskey • Fruit And Bar Mixers.

BEER - SELECT TWO

BOTTLED: Fix Hellas Greek Pale Lager • Mythos, Greek Pale Lager • Corona • Amstel Light • Heineken

DRAFT: Angry Orchard • Miller Lite • Evolution 3 Ipa • Yuengling

WINE - SELECT TWO

WHITE Retsina, Savatiano - Kourtaki, Attica Voltes White, Roditis - Tsimbidis Winery, Monemvasia Geometria, Malagouzia - Lafazanis Winery, Nemea

ROSÉ Voltes Rosé

RED Voltes Red, Agiogritiko – Tsimbidis Winery, Monemvasia Geometria, Agiogritiko – Lafazanis Winery, Nemea

DRAFT BEER AND WINE PACKAGE

DRAFT BEER -SELECT THREE

Angry Orchard • Miller Lite • Evolution 3 Ipa • Yuengling Citrus Squall • Heavy Seas Loose Cannon • Peroni • Stella Artois

WINE - SELECT THREE WINES

WHITE Retsina, Savatiano - Kourtaki, Attica Voltes White, Roditis - Tsimbidis Winery, Monemvasia

ROSÉ Voltes Rosé

RED

Voltes Red, Agiogritiko - Tsimbidis Winery, Monemvasia Geometria, Agiogritiko - Lafazanis Winery, Nemea





PAYMENT OPTIONS

OPEN BAR

Host Pays One Agreed Price Per Person For The Entirety Of The Event. Open Bar Is Priced Per Hour, Per Person. Host Agrees To Pay A \$30 Per Hour Bartender Fee.

HOST BAR

Host Pays For What Is Consumed By Guests. Host Agrees To Purchase Any Bottle Of Wine That Is Open At The End Of The Event. Drinks Will Be Tallied And Paid For At The End Of The Event. Host Agrees To Pay A \$30 Per Hour Bartender Fee.

CASH BAR

All Drinks Are Paid For By The Guests As They Are Made. Host Agrees To Pay A \$3 Set Up Fee Per Guest In Addition A \$30 Per Hour Bartender Fee.



PRICING - BAR PACKAGES REQUIRE A THREE HOUR MINIMUM

BAR	
PACKAGES	PER HOUR, PER PERSON
Gold	\$15
Silver	\$13
Bronze	\$11
Draft Beer And Wine	\$ 7
Bellini, Screwdriver And Mimosa	\$13

All Bar Packages Include Non-Alcoholic Soft Drinks Bar.





BEVERAGE PROGRAM – ON PREMISES bar enhancements (optional add-ons)

ENHANCE YOUR CELEBRATION WITH ONE OR MORE OF THE FOLLOWING OPTIONS. PRICES ARE BASED ON CONSUMPTION UNLESS OTHERWISE NOTED. 20% GRATUITY WILL BE ADDED TO FINAL BILL.

TOASTS Champagne Toast. \$4 Sparkling Cider. \$3

SIGNATURE MOCKTAILS - Starting At \$6 Per Guest (Custom Pricing Available For Large Groups) A Curated Selection Of Non-Alcoholic Craft Cocktails Designed By Our Monologists. Starting At \$6 Per Guest (Custom Pricing Available For Large Groups)

ESPRESSO MARTINI BAR - \$7-\$9 Per Guest (Depending On Style And Alcohol Tier) Add A Premium Experience To Your Event. Served Butler-Style Or As A Featured Bar Setup.

CORDIAL BAR \$7 Grand Marnier, Di Saronno Amaretto Liqueur, Frangelico, Kahlua, Baileys Irish Cream, Anisette, Sambuca, Ouzo.

LIMONCELLO SERVICE \$5 Passed In Chilled Cordial Glasses With Candied Lemon Peel Garnish.



BLOODY MARY BAR \$9

Features Tito's Vodka, Custom Garnish Bar With Pickled Vegetables, Salts, Spices, And More.

BRUNCH COCKTAIL STATION \$13

Includes Bellinis, Mimosas, And Screwdrivers With Fresh Juices And Fruit Purées.





EXCEPTIONAL CATERING FOR EVERY OCCASION

PLACING ORDERS

We look forward to serving you!

Our event specialists are here to personalize your catering experience. Every package can be tailored to your taste and needs — Substitutions and customizations are always welcome.

TO PLACE AN ORDER:

CALL: Antonia Stavrakis at 443-703-6002 or office at 443-833-0330

VISIT: https://www.Estiatorioplaka.Com/catering

EMAIL: Antonia@estiatorioplaka.Com, info@estiatortioplaka.Com

ORDERS must be placed at least 48 hours in advance.

FOR MONDAY EVENTS, confirmation is required by 5 pm Thursday.

OUR CATERING OFFICE is open Monday–Friday, 9 am–5 pm, and can be reached by phone at 443-833-0330 or by email at Info@estiatortioplaka.Com

DIETARY AND ALLERGEN DISCLAIMER

We proudly label our menu items with icons to indicate vegetarian, gluten-free, keto-friendly, and dairy-free options.

While we take great care in the preparation of all dishes, please note that Estiatorio Plaka is not a certified allergen-free facility. Despite our best efforts, cross-contamination may occur, and we cannot guarantee that any item will be completely free of Allergens — including but not limited to gluten, nuts, dairy, or shellfish.

If you or someone in your party has a severe allergy or dietary restriction, please notify our team when placing your order. We will make every effort to accommodate your needs.

- VEGETARIAN
 KETO-FRIENDLY
 GLUTEN FREE
- 🕛 DAIRY FREE





ESTIATORIO PLAKA EVENT MENU AND CATERING FAQ

Q: HOW DO I PLACE AN ORDER?

A: Call, visit our catering website, or email our event specialist (Toni). We look forward to creating your perfect event!

Q: WHEN DO I NEED TO PLACE MY ORDER?

A: Orders should be placed at least 48 hours in advance. For Monday events, confirmation is required by 5 pm on the preceding Thursday.

Q: MAY I CUSTOMIZE MY MENU?

A: Absolutely! Our menus can be tailored to your preferences — substitutions and customizations are always welcome.

Q: DO YOU ACCOMMODATE DIETARY NEEDS?

A: We offer vegetarian, gluten-free, keto-friendly, and dairy-free options, but we are not an allergen-free facility. Please notify us of severe allergies when ordering.

Q: IS A DEPOSIT REQUIRED?

A: Yes. Upon delivery of a formal quote, a courtesy hold will be placed on your time and date for a (3) three day period. After three days, the date and time will be released unless a signed contract and a 50%? Deposit is received.

Q: WHAT PAYMENT METHODS ARE ACCEPTED?

A: We accept cash and credit cards. Personal checks are not accepted.

Q: MAY I BRING MY OWN FOOD OR DRINKS?

A: All food and beverages must be provided by estiatorio plaka. No outside food/drinks or to-go boxes permitted.

Q: WHEN IS MY FINAL GUEST COUNT DUE?

A: Final guest count is due three (3) days prior to the event.

Q: WHAT HAPPENS IF MORE GUESTS ARRIVE THAN EXPECTED?

A: We will do our best to accommodate, but exceeding capacity may result in safety-related event suspension.

Q: DO YOU OFFER BAR PACKAGES?

A: Yes! Choose from gold, silver, bronze, draft beer and wine packages, and signature cocktail or mocktail options. A 3-hour minimum applies to bar packages.

Q: HOW MAY I CANCEL MY EVENT?

A: Cancellations must be made in writing via email at least 3 days prior to your event.

Q: MAY I DECORATE THE VENUE?

A: Yes, but all decorations must be pre-approved.

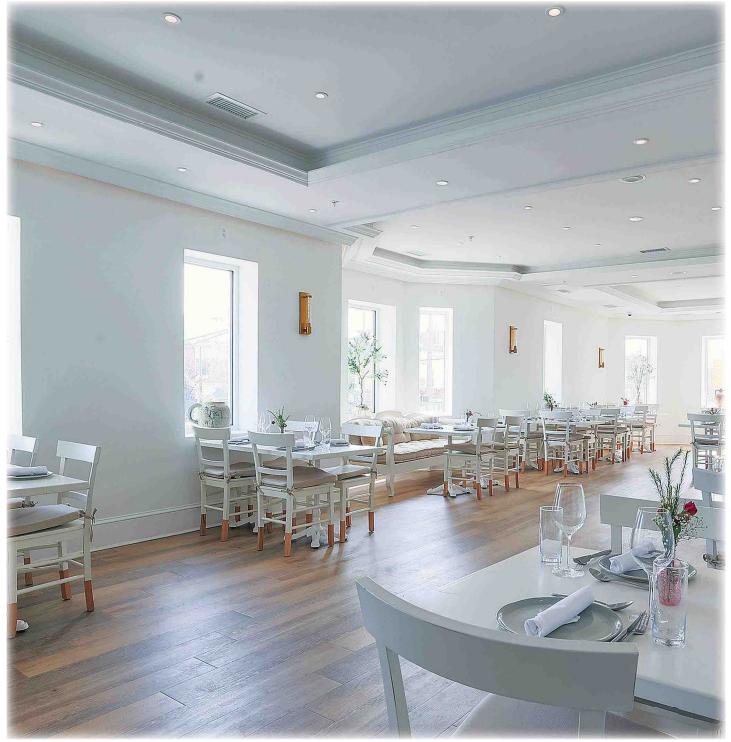
Q: IS PARKING AVAILABLE?

A: Contact us for current parking options.





KASOS ROOM A COZY, STYLISH SPACE IDEAL FOR SMALLER GATHERINGS AND INTIMATE CELEBRATIONS.



CAPACITY: UP TO 75 GUESTS SEATED WITH DANCE FLOOR: 40 GUESTS • FEATURES: PRIVATE ENTRANCE, AV SETUP AVAILABLE







CAPACITY: UP TO 130 GUESTS

SEATED WITH DANCE FLOOR: 100 GUESTS

FEATURES: DANCE FLOOR, FLEXIBLE SEATING ARRANGEMENTS, AV SETUP



HOST UNFORGETTABLE PRIVATE EVENTS AT ESTIATORIO PLAKA BALTIMORE'S ELEGANT PRIVATE EVENT VENUE

Planning a special occasion? Whether it's a corporate meeting, birthday party, baby shower, anniversary, or wedding celebration, Estiatorio Plaka offers the perfect backdrop. Our elegant and versatile private rooms are designed to accommodate events of all sizes — from intimate gatherings to large-scale receptions. Enjoy authentic Greek cuisine, exceptional service, and a beautiful setting tailored to your needs.

WHAT OUR GUESTS ARE SAYING:



"Our corporate party at Estiatorio Plaka's Kasos Room was phenomenal — beautiful space, delicious food, and outstanding service!" — Jane D.



"The Athens Room was perfect for our wedding reception. Everyone loved the Greek menu!" — Mike & Sarah W.



"This place was amazing! The food was incredible and the service was outstanding." — Sherri U.

"This restaurant is truly a gem. Everything is good. Everything!" — Karina O.

ESTIATORIO PLAKA CATERING AGREEMENT

This Catering Agreement is entered into this _____ day of _____, by and between

Estiatorio Plaka, 4718 Eastern Avenue, Baltimore, MD 21224 (the "Restaurant")

and

(the "Client").

1. DEPOSIT: Upon delivery of a formal quote, a courtesy hold will be placed on your time and date for a (3) three day period. After three days, the date and time will be released unless a signed contract and a 50% Deposit is received. The deposit is due at the time of booking. Your date will not be confirmed until the contract is signed and the deposit is made. The deposit is non-refundable for any reason (except as provided by cancellation by client in section 12 of this agreement).

2. PAYMENT: Client authorizes restaurant to charge the deposit or any pre-payment on client's credit card, as well as any other uncollected charges for services provided, guarantees or the food and beverage minimum. Any charges which exceed the pre-paid event charges and deposit shall be due on the same day at the conclusion of the event via cash or credit card. Restaurant does not accept personal checks.

3. TAXES: Applicable sales taxes will be added to the final bill. Tax exempt organizations must furnish a certificate of exemption to the restaurant (3) three days in advance of the event.

4. GRATUITY: There will be a 20% gratuity for all events/ functions that require service staff.

5. FOOD SELECTION: Selection of food items must be confirmed by client no less than (7) seven days prior to the event. All food and beverage must be supplied and prepared by the restaurant. No food or beverage of any kind is permitted to be brought into the restaurant by the client or its attendees. Client may not remove any food and beverage from the restaurant. Restaurant does not permit "to-go" boxes from any banquet buffet event.

6. GUEST COUNT: Client shall provide the restaurant with the final number of guests not less than (3) days prior to the event. This final number is not subject to reduction when calculating charges for the event. The total guest count shall not exceed the room capacity of the restaurant. Absent such notification, the number of quests set forth in the signed contract shall be used for such purposes.

Should client's actual quest count exceed the final count provided, the restaurant will provide reasonable efforts to accommodate the additional quests, subject to the availability of room capacity, staffing, and food and beverage. Client recognizes that in the event the room capacity is exceeded, the overcrowding may create a potential heath and safety issue. Client agrees that in the event the room capacity is exceeded, restaurant, in its sole and absolute discretion, may suspend and or discontinue the event, in which event, client shall remain liable for the amounts owing hereunder.

7. RULES AND REGULATIONS; CONDUCT: Client and its guests shall abide by all the rules and regulations prescribed by the restaurant. Restaurant reserves the right to refuse the sale or service of alcoholic beverages to anyone at anytime. Inappropriate dress, unprofessional behavior or use of vulgar language will be grounds for immediate eviction from restaurant property.

8. DECORATIONS: All displays and decorations proposed by the client will be subject to prior approval by the restaurant.

9. PARKING: Please provide me with restaurant's current options. Availability, self parking, valet parking, etc.

10. CONTRACTED SERVICES: Client shall pay the restaurant in advance for any outside services (floral, audio-visual, etc.) Contracted by the restaurant on behalf of the client. Such payment is non-refundable if such services are unable to be canceled.

11. INDEMNITY & INSURANCE: The Client agrees to indemnify the Restaurant, as well as all its agents, employees, and representatives, against any and all damages, liabilities, and losses, including legal fees and costs incurred as a result of the catering services rendered under this Agreement, or any transaction or matter related to the catering services or the relationship between the Restaurant and the Client. This clause shall not be interpreted to provide indemnification for any Party if a competent court of law, rendering a final judgment, determines that the bad faith, gross negligence, or willful misconduct of the Party caused the damages, liabilities, or losses. The Restaurant shall maintain general liability insurance throughout the duration of the Parties' relationship.

12. CANCELLATION BY CLIENT: Any cancellation by client shall be made in writing, no less than (3) days prior to the event, via e-mail to the attention of the restaurant representative listed on the agreement. Cancellation made via phone call, voicemail or text message will not be considered received.

13. FORCE MAJEURE: This Agreement may be canceled by either party upon the occurrence of an "Act of God," including, without limitation, public health emergencies, strikes, riots, accidents, natural disasters, intervening illegalities, electrical power outages, destruction, and other causes that render the event date unsuitable or impossible. In such circumstances, neither party shall be liable to the other for damages resulting from the postponement or cancellation of the event, provided that the Client reimburses the Restaurant for any out-of-pocket expenses incurred by the Restaurant related to this Agreement prior to cancellation. Any such charges shall be satisfied, if possible, from the deposit and balance, with any excess returned to the Client without undue delay.

14. GOVERNING LAW: This agreement shall be governed and interpreted in accordance with the laws of the State of Maryland, with the exclusive venue for any disputes arising hereunder being Anne Arundel County.