



## *Private Events*

### **Private Event Details**

- All private events are hosted for a strict duration of 3 hours.
- Additional time may be added upon request at \$15 per person, per extra hour.
- A minimum spend of \$2,000 is required for all private events subject to increase if event is hosted outside of regular operating hours and/or exclusive use of the backyard is required
  - All events subject to Tax & 20% Gratuity

*Kampos I* \$65 PER PERSON

**ALL SERVED FAMILY STYLE**

**POIKILIA**

Melitzanosalata, Tirokafteri, Tzatziki, warm pita

**MAROULOSALATA**

Shredded lettuce, dill, scallion, feta, fresh lemon juice, extra-virgin olive oil

**HORIATIKI**

Tomato, cucumber, onion, feta, extra-virgin olive oil

**LOUKANIKO**

Savory Greek sausage, grilled and seasoned with Mediterranean spices and orange

**GIGANTES**

Slow-baked giant beans slowly baked in tomato, onion and herbs finished with EVOO

**PASTITSIO**

Greek baked pasta layered with seasoned beef and béchamel sauce.

**SOUVLAKI PLATTER (CHICKEN & PORK)**

Skewers of marinated chicken & pork, grilled

**GREEK FRENCH FRIES**

Crispy fries topped with feta and oregano.

*Kampos II* \$85 PER PERSON

**APPETIZERS AND SALADS (SERVED FAMILY STYLE)**

**MAROULOSALATA**

Shredded lettuce, dill, scallion, feta, fresh lemon juice, extra-virgin olive oil

**POIKILIA**

Melitzanosalata, Tirokafteri, Tzatziki, warm pita

**HORIATIKI**

Tomato, cucumber, onion, feta, extra-virgin olive oil

**LOUKANIKO**

Savory Greek sausage, grilled and seasoned with Mediterranean spices and orange

**FRIED CALAMARI**

Lightly battered calamari, fried until crisp and golden.

**GIGANTES**

Slow-baked giant beans slowly baked in tomato, onion and herbs finished with EVOO

**MAIN COURSE (CHOICE OF FOUR)**

**PASTITSIO**

Greek baked pasta layered with seasoned beef and béchamel sauce.

**GRILLED BIFTEKI**

Seasoned beef patty, grilled and served with fries.

**GRILLED SALMON**

Eight-ounce salmon fillet, grilled and served with fresh greens.

**GRILLED HALF BONELESS CHICKEN**

Chicken marinated with paprika, lemon, and orange, grilled to perfection.

**SOUVLAKI PLATTER (CHICKEN OR PORK)**

Skewers of marinated chicken or pork, grilled and served with French fries and tzatziki.

*Kampos III* \$105 PER PERSON

**APPETIZERS AND SALADS (SERVED FAMILY STYLE)**

POIKILIA

Melitzanosalata, Tirokafteri, Tzatziki, warm pita

HORIATIKI

Tomato, cucumber, onion, feta, extra-virgin olive oil

BEET & APPLE SALAD

Roasted beets, green apple, walnuts, goat cheese

FRIED CALAMARI

Lightly battered calamari, fried until crisp and golden.

LOUKANIKO

Savory Greek sausage, grilled and seasoned with Mediterranean spices and orange

GRILLED HALOUMI

Firm haloumi cheese, grilled and served with Cypriot pita

SHRIMP SAGANAKI

Shrimp braised in tomato, crumbled feta

**MAIN COURSE (CHOICE OF FOUR)**

GRILLED BIFTEKI

Seasoned beef patty, grilled and served with fries.

GRILLED HALF BONELESS CHICKEN

Chicken marinated with paprika, lemon, and orange, grilled to perfection.

GRILLED SALMON

Eight-ounce salmon fillet, grilled and served with fresh greens.

BRAISED BEEF WITH PASTA (KOKKINISTO)

Slow-braised beef served over pasta.

SOUVLAKI FILET MIGNON (+\$10)

Skewer of filet mignon chunks, grilled and served with French fries.

GRILLED LAMB CHOPS (+\$10)

Lamb chops, seasoned with Greek herbs and spices.

*beverage packages*

COFFEE & SOFT DRINKS

Included In All Packages

HOUSE RED & WHITE WINE AND BEER

\$10 Per Person

(Fix or Mythos)

OPEN BAR

Available Upon Request

