\$20 Luncheon Package

Cold & hot appetizer will be served family style

Choose 2 Cold Appetizers:

Tzatziki - Shredded cucumber, Greek yogurt, dill, & garlic dip

Hummus - Smashed chick peas, cumin, fresh herbs, & garlic dip

Skordalia - Ground almonds, potato, & garlic dip

Choose 1 Hot Appetizers:

Spanakopita - Spinach pie made with feta cheese, dill, scallions, leek wrapped in phyllo dough

Fried Calamari - w/ marinara sauce

Gigantes Giahni - oven baked giant lima beans in a fresh vegetable and tomato sauce

Ouzo Keftedes - Greek style meatballs w/ mushrooms in an ouzo tomato sauce

Choices Salad or Soup:

Horiatiki - Traditional Greek Salad

Chicken Lemon Soup - Traditional Greek Chicken soup

Choices of Lunch Entrees:

Gyro Wrap - with fries

Chicken Wrap - with fries

Vegetable Sandwich - grilled vegetable w. fries

Bifteke Wrap - Beef burger w. fries

\$25 Dinner Package

Everyting will be served family style

Choose 6 Items:

Tzatziki - Shredded cucumber, Greek yogurt, dill, & garlic dip

Hummus - Smashed chick peas, cumin, fresh herbs, & garlic dip

Skordalia - Ground almonds, potato, & garlic dip

Spanakopita - Spinach pie made with feta cheese, dill, scallions, leek wrapped in phyllo dough

Ouzo Keftedes - Greek style meatballs w/ mushrooms in an ouzo tomato sauce

Fried Calamari - w/ marinara sauce

Gigantes Giahni - oven baked giant lima beans in a fresh vegetable and tomato sauce

Katsikisio - Warm melted goat cheese topped with apricots and crushed almonds, oven baked and served with pita bread

Taverna Grilled Vegetables - A variety of grilled vegetables with Balsamic Infusion

Chicken Souvlaki - Marinated chunks of chicken on a stick grilled over charcoal

Gyro Platter - Homemade authentic gyros, cooked slowly on a vertical broiler sliced thin and served with Greek pita bread. Tzatziki. and grilled tomatoes

Mousaka - Layers of sautéed ground beef, eggplant, potatoes, and tomatoes topped with béchamel cream, oven baked to perfection

Pastitsio - Layers of thick Greek macaroni, ground beef topped with béchamel cream oven baked to perfection

Loukaniko Sharas - Charcoal grilled Greek "Home-made" sausage with orange zest and fresh herbs

Greek Taverna Chips - Crispy fried zucchini and eggplant chips, served with skordalia dip

\$30 Dinner Package

Everything will be served family style

Choose 2 Cold Appetizers:

Tzatziki - Shredded cucumber, Greek yogurt, dill, & garlic dip

 $\textbf{Hummus -} \ \text{Smashed chick peas, cumin, fresh herbs, \& garlic dip}$

Skordalia - Ground almonds, potato, & garlic dip

Choose 1 Hot Appetizers:

Spanakopita - Spinach pie made with feta cheese, dill, scallions, leek wrapped in phyllo dough

Fried Calamari - w/ marinara sauce

Gigantes Giahni - oven baked giant lima beans in a fresh vegetable and tomato sauce

Ouzo Keftedes - Greek style meatballs w/ mushrooms in an ouzo tomato sauce

Salad:

Horiatiki - Traditional Greek Salad

Choices of Entrées (3 out of 5):

Solomos Sharas - Grilled w/ olive oil-lemon sauce

Hirini Brizola - Grilled pork loin chops

Chicken Souvlaki

Grilled Vegetable Platter - w/ balsamic infusion

Gyro Platter

\$35 Dinner Package

Everything will be served family style

Choose 2 Cold Appetizers:

Tzatziki - Shredded cucumber, Greek yogurt, dill, & garlic dip

Hummus - Smashed chick peas, cumin, fresh herbs, & garlic dip

Skordalia - Ground almonds, potato, & garlic dip

Choose 2 Hot Appetizers:

Spanakopita - Spinach pie made with feta cheese, dill, scallions, leek wrapped in phyllo dough

Fried Calamari - w/ marinara sauce

Gigantes Giahni - oven baked giant lima beans in a fresh vegetable and tomato sauce

Ouzo Keftedes - Greek style meatballs w/ mushrooms in an ouzo tomato sauce

Salad:

Horiatiki - Traditional Greek Salad

Choices of Entrées (3 out of 5):

Solomos Sharas - Grilled w/ olive oil-lemon sauce

Hirini Brizola - Grilled pork loin chops

Chicken Souvlaki -

Grilled Vegetable Platter - w/ balsamic infusion

Gyro Platter -

\$40 Dinner Package

*Guests will only have a choice of Entrées. All else will be served family style

Choose 3 Cold Appetizer:

Tzatziki - Shredded cucumber, Greek yogurt, dill, & garlic dip

Hummus - Smashed chick peas, cumin, fresh herbs, & garlic dip

Skordalia - Ground almonds, potato, & garlic dip

Melitzanosalata - Roasted eggplant, fresh herbs, & garlic dip

Choose 2 Hot Appetizer:

Spanakopita - Spinach pie made with feta cheese, dill, scallions, leek wrapped in phyllo dough

Fried Calamari - w/ marinara sauce

Gigantes Giahni - oven baked giant lima beans in a fresh vegetable and tomato sauce

Ouzo Keftedes - Greek style meatballs w/ mushrooms in an ouzo tomato sauce

Salad:

Horiatiki - Traditional Greek Salad

Choose 3 Entrées:

Solomos Sharas - Grilled w/ olive oil rice and grilled veggies

Hirini Brizola - Grilled pork loin chops

Chicken Souvlaki

Grilled Vegetable Platter - w/ balsamic infusion

Garides Stakarcouna - Grilled Jumbo shirmp

Paidakia - Grilled baby lamb chops

Brizola Mosharisia - Grilled Ribye steak

































\$45 Dinner Package

*Guests will only have a choice of Entrées. All else will be served family style

Choose 3 Cold Appetizer:

Tzatziki - Shredded cucumber, Greek yogurt, dill, & garlic dip

Hummus - Smashed chick peas, cumin, fresh herbs, & garlic dip

Skordalia - Ground almonds, potato, & garlic dip

Melitzanosalata - Roasted eggplant, fresh herbs, & garlic dip

Choose 2 Hot Appetizer:

Spanakopita - Spinach pie made with feta cheese, dill, scallions, leek wrapped in phyllo dough

Fried Calamari - w/ marinara sauce

Gigantes Giahni - oven baked giant lima beans in a fresh vegetable and tomato sauce

Ouzo Keftedes - Greek style meatballs w/ mushrooms in an ouzo tomato sauce

Taverna Chips - Crispy fried zucchini and eggplant chips w/ scordalia

Salad:

Horiatiki - Traditional Greek Salad

Choose 3 Entrées:

Hirini Brizola, Chicken Souvlaki, Grilled Vegetable Platter, Gyro Platter, Paidakia, Ribeye Steak, Grilled Jumbo Shrimp

Dessert:

Homemade Dessert Platter









*Guests will only have a choice of Entrées. All else will be served family style

Choose 3 Cold Appetizers:

Tzatziki - Shredded cucumber, Greek yogurt, dill, & garlic dip

Hummus - Smashed chick peas, cumin, fresh herbs, & garlic dip

Skordalia - Ground almonds, potato, & garlic dip

Melitzanosalata - Roasted eggplant, fresh herbs, & garlic dip

Choose 3 Hot Appetizers:

Spanakopita - Spinach pie made with feta cheese, dill, scallions, leek wrapped in phyllo dough

Fried Calamari - w/ marinara sauce

Gigantes Giahni - oven baked giant lima beans in a fresh vegetable and tomato sauce

Ouzo Keftedes - Greek style meatballs w/ mushrooms in an ouzo tomato sauce

Taverna Chips - Crispy fried zucchini and eggplant chips w/ scordalia

Salad:

Horiatiki - Traditional Greek Salad

Choose 3 Entrées:

Any Entrée on the menu.

Dessert:

Homemade Dessert Platter









Please note, that beverages (i.e. soda, coffee, and tea) are not included. If you would like them included, please ask to have them incorporated into your package. Premium coffees (i.e. cappuccino, espresso, latté, Greek coffee), premium teas, and bottled water will be charged individually. Additionally, if there is something on our menu that isn't shown on our sample packages, please feel free to ask to have it made available. Also, if there is a particular dish not listed here, or on our regular menu, feel free to ask if we can special order it for you. We take great pride in being able to customize your menu for your special event.

Please note that 7% sales tax and 20% gratuity will be added to the package price.



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Party Packages
Sit Down Packages

