

Menu

GREECE TERRACE DINNER

AMUSE-BOUCHE SPANAKOPITA BITE

Delicate phyllo pastry filled with spinach, feta, fresh dill, and herbs, baked until golden and crisp

FIRST COURSE GREEK VILLAGE SALAD

Vine-ripened tomatoes, cucumber, red onion, Kalamata olives, feta, and baby romaine, lightly dressed with oregano vinaigrette

MAIN COURSE GRILLED LAMB CHOPS

Herb- and lemon-marinated grilled lamb chops served with lemon-roasted potatoes, blistered cherry tomatoes, grilled zucchini, and red onion

VEGETARIAN OPTION- GRILLED VEGETABLE SOUVLAKI

Marinated zucchini, peppers, mushrooms, and onion served with lemon-roasted potatoes and blistered tomatoes

DESSERT COURSE HONEY PISTACHIO BAKLAVA CHEESECAKE

Creamy cheesecake layered with crisp baklava pastry, finished with aromatic honey syrup and pistachio crumble

ALL DIETARY/VEGETARIAN REQUESTS MUST BE ADVISED AT TIME
OF PURCHASE TO AVOID DISAPPOINTMENT