



# Reception Menu #1

## **Neapolitan Bruschetta**

French baguette topped with diced tomatoes, garlic, sweet basil and extra virgin olive oil

## **Spartan Bruschetta**

French baguette topped with diced tomatoes, red onion, feta cheese, Greek oregano and extra virgin olive oil

## **Dip Trio**

Grilled Pita bread and freshly baked baguette for the dips below

### **Tirokafteri**

Whipped feta and cream cheese with pepperoncini and Serrano peppers

### **Hummus**

Garbanzo beans, tahini, garlic, lemon juice, extra virgin olive and canola oil

### **Tzatziki**

Yogurt, cucumber, garlic, extra virgin olive oil, red wine vinegar and dill

## **Spanakopita**

Triangles baked in buttery phyllo dough stuffed with spinach, onion, dill, feta and homemade ricotta

## **Smoked Salmon Pita**

Norwegian smoked salmon on grilled Greek pita with horseradish cream cheese, capers, sweet red onion and dill

## **Grilled Loukaniko**

Beef and pork sausage drizzled with fresh lemon and Greek oregano

## **Arancini**

Fried risotto balls with ground beef, mozzarella, onion, sweet peas, egg and Japanese breadcrumbs, served with marinara

**Cost for this menu is \$30.00 per person, plus beverages plus suggested gratuity 23%, plus sales tax**

