



reception menu #2

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

Tirokafteri- Whipped feta and cream cheese with pepperoncini and Serrano peppers

Hummus- Garbanzo beans, tahini, garlic, lemon juice, extra virgin olive oil 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

Caprese Skewers

Fresh mozzarella, grape tomato, prosciutto di Parma, fresh basil and extra virgin olive oil

Mini Grilled Chicken Skewers

Marinated in garlic, Greek oregano, lemon juice, white wine, turmeric and extra virgin olive oil

Mini White Mexican Shrimp Skewers

Dusted with ground rosemary and wrapped in prosciutto di Parma

DESSERT

Homemade Mini Chocolate Budino

This menu is priced at \$45.00 per person plus beverages, plus 23% suggested gratuity, plus sales tax

