



EVENT MENU • 2021





COCKTAIL RECEPTION

SALONI: Enjoy passed hors d'ouerves, live chef stations, wine pairings and many more offerings in our intimate space. Our 'living room' is the perfect atmosphere for a cocktail reception up to 30 people or a seated pre-fixe dinner up to 20 people.

Our restaurant is also available for buy-outs for a cocktail reception up to 85 people.

PASSED HORS D'OEUVRES

Choice of 6 • 1 hour of service - \$35 per person • 1.5 hours of service - \$50 per person

VEGETABLES
&
CHEESE

- PHYLLO PIES** fresh oven baked savory pies
- MANTI** celery root dumpling, purple potato, smoked metsovone
- PATATES** herbed panko encrusted lemon potatoes, oregano bearnaise
- FRITTERS** seasonal vegetable fritter, lemon yogurt
- JAFFA'S FALAFEL** chickpea fritters, tahini, pickles
- SAGANAKI** Halloumi Cypriot cheese, cherry spoon sweet
- FETA** sesame encrusted, honey
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SEAFOOD

- SEABASS TARTARE** caper salad, smoked paprika, mustard oil
- APAKI** smoked monkfish, lentil sprouts
- MIDIA** fried mussels, ouzo batter, tarama, mint oil
- SHRIMP KATAIFI** shredded phyllo, smoked honey
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MEAT

- MOUSSAKA TARTARE** filet mignon, eggplant, potato, bechamel
- CHICKEN SKINS** whipped feta, chili flakes, chicken skins 'pita chip'
- SOFRITO** slow-cooked veal, garlic-parsley sauce
- KEFTEDES** beef and pork meatballs, ouzo-yogurt sauce
- LOUKANIKO** pork and leek sausage, fried cheese
- SOUVLA** Greek rotisserie, lamb, pork or chicken +\$4





PARTY TRAYS

PLATTERS

MEZE PLATTER trio of dips, seasonal vegetable crudité, oven baked bread *\$75 - feeds 10-15 people*

GREEK CHARCUTERIE BOARD selection of Greek cured meats with traditional accompaniments *\$125 - feeds 10-15 people*

GREEK CHEESE BOARD selection of imported cheeses with traditional accompaniments *\$105 - feeds 10-15 people*

RAW BAR

THALASSINA DISPLAY shrimp cocktail, oysters, littleneck clams, crab salad, fresh catch crudo *\$25 per person*

lobster *+\$5 per person*

caviar *+\$10 per person*

BUFFET

SOUVLA Choice of lamb, pork, or chicken served with wild greens, lemon potatoes and seasonal salad *\$30 per person*

GIOUVETSI lamb osso buco, orzo, oven-roasted tomatoes, mizithra served with seasonal salad *\$25 per person*

GRILLED FISH fresh catch served with wild greens, spinach rice and seasonal salad *\$20 per person*

DESSERTS

\$4 per person

AMYGDALOTA Greek almond cookies with dipping sauces

BAKLAVA walnuts rolled in phyllo with Greek honey

KORMOS Greek dark chocolate 'salami'

PRIX FIXE MENUS

BRUNCH PRIX FIXE choose three courses from our brunch menu. Includes fresh baked pastries, dips and pita for table
\$30 per person

LUNCH PRIX FIXE choose three courses from our lunch menu
\$20 per person

DINNER PRIX FIXE choose three choices from each meze section of our menu *\$85 per person*

WINE PAIRINGS OPTIONS

INTRO TO GREEK WINES *+\$35 per person*

SYMPOSIUM *+\$70 per person*

WINE OF THE GODS *+\$105 per person*

RESTAURANT BUY-OUTS AVAILABLE UPON REQUEST

Please email our events team at events@krasiboston.com



