



# KRASI

---

MEZE & WINE

EVENT MENU • 2023



## 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 prix-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
  - BEET SKEWER** beet yogurt, pistachios
  - PATATES** herbed panko encrusted lemon potatoes, oregano bearnaise
  - FRITTERS** seasonal vegetable fritter, lemon yogurt
  - JAFFA'S FALAFEL** chickpea, tahini, toursi
  - SAGANAKI** Halloumi Cheese, seasonal spoon sweet
  - FETA** sesame encrusted, honey
- 

### SEAFOOD

- LAVRAKI CRUDO** citrus, sea salt, herbs
  - XTAPODI** grilled octopus, seasonal garnish
  - XTENIA** louza wrapped scallop
  - SHRIMP KATAIFI** shredded phyllo, smoked honey
- 

### MEAT

- LAMB TARTARE** caper, shallot, carob toast
- CHICKEN SOUVLAKI** marinated chicken thigh, mavromatika, shishito peppers, tzatziki
- KEFTEDES** beef and pork meatballs, tomato-fennel jam
- LOUKANIKO** pork and leek sausage, pickled onion
- SOUVLA** Greek rotisserie, lamb, pork or chicken +\$4









## PARTY TRAYS

P  
L  
A  
T  
T  
E  
R  
S

**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*

---

R  
A  
W  
  
B  
A  
R

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

lobster *+\$5 per person*

caviar *+\$10 per person*

---

B  
U  
F  
F  
E  
T

**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

**SOKOLATA** chocolate yogurt, spoon sweets, yiaourti

---

## 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 courses from each of the garden,  
seafood and meat section *\$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](mailto:events@krasiboston.com)

---

The menu items in this brochure are sample items and are subject to change.





KRASI









KRASI

617.536.0230

48 GLOUCESTER ST.  
BOSTON MA, 02115

KRASIBOSTON.COM