COCKTAIL RECEPTION

SALONI: Enjoy passed hors d’ouvres, 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’ŒUVRES**
*Choice of 6 • 1 hour of service - $35 per person • 1.5 hours of service - $50 per person*

- **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

- **Lavraki Crudo**  citrus, sea salt, herbs
- **Xtapodi**  grilled octopus, seasonal garnish
- **Xtenia**  louza wrapped scallop
- **Shrimp Kataifi**  shredded phyllo, smoked honey

- **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

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

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

lobster  +$5 per person

caviar  +$10 per person

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

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**PRIXT** **FIXE** **MENUS**

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

**LUNCH PRIXT ** **FIXE**  choose three courses from our lunch menu
  **$20 per person**

**DINNER PRIXT ** **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**

**SYMPSIUM**  **+$70 per person**

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

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**RESTAURANT BUXT** **OUTS AVAILABLE UPON REQUEST**

Please email our events team at events@krasiboston.com

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