



KRASI

MEZE & WINE

EVENT MENU • 2024



COCKTAIL RECEPTION

SALONI: Enjoy passed hors d'ouerves, 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

Full restaurant buyouts are available and can accommodate up to 85 guests for a cocktail reception and 50 guests for a seated prix fixe dinner.

PASSED HORS D'OEUVRES

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

VEGETABLES & CHEESE

SPANAKOPITA baked spinach and feta pies VEG

PANTZARIA roasted red and gold beet skewer, pistachio dust GF / VEG

PATATES herbed panko encrusted lemon potatoes, citrus yogurt

LAHANOKEFTEDES seasonal vegetable fritters, tzatziki

FALAFEL tahini sauce, shallot toursi VEG

SAGANAKI baked Halloumi cheese, sour cherry spoon sweet GF

FETA sesame encrusted, wildflower honey

MANITARIA crispy oyster mushrooms, parsley sauce GF / VEG

SEAFOOD

TONOS TARTARE tuna*, olive oil, sea salt, cucumber GF

XTAPODI grilled octopus skewer, parsley- caper sauce GF

XTENIA louza wrapped scallop, ladolemono, chives GF

SHRIMP KATAIFI shredded phyllo wrapped shrimp, hot honey

MEAT

ARNI braised lamb in crispy wonton, red wine syrup

SOUVLAKI mustard and rigani marinated chicken skewers GF
add lamb +3 per person

KEFTEDES beef and pork meatballs, wildflower honey

LOUKANIKO pork and leek sausage, pickled onion GF

DOLMADES beef, rice, spices and mint wrapped grape leaves GF





PLATTERS + BOARDS

PLATTERS

Platters feed 10-15 people

MEZE PLATTER trio of dips, seasonal vegetable crudités, sourdough bread 75

GREEK CHARCUTERIE BOARD selection of Greek cured meats with traditional accompaniments 125

GREEK CHEESE BOARD selection of imported cheeses with traditional accompaniments 105

DESSERT PLATTER a trio of desserts: portokolopita, baklava, amygdolata GF 85

RAW BAR

THALASSINA DISPLAY shrimp cocktail, east coast oysters, littleneck clams, steamed and chilled mussels, ouzo cocktail sauce, cucumber-dill mignonette 45 per person
add chilled lobster tail +10 per person

BUFFET

Choose 2 entrées — served with wild greens, roasted lemon potatoes, and green salad 75 per person

SOUVLA choice of marinated and slow roasted lamb, pork or chicken GF

GIOUVETSI braised lamb shank and orzo with oven roasted tomato and mizithra cheese

GRILLED FISH fresh catch with lemon, olive oil, sea salt and fresh herbs GF

BRIAM slow baked zucchini, summer squash, potatoes and tomato sauce GF / VEG

FAMILY STYLE PRIX FIXE

85 per person

OPTIONAL

SELECTION OF CHEESE + CHARCUTERIE

+\$8 per person

1ST COURSE

GARDEN

choose three items from the garden section
of our current dinner menu

2ND COURSE

SEAFOOD

choose three items from the seafood section
of our current dinner menu

3RD COURSE

MEAT

choose three items from the meat section
of our current dinner menu

4TH COURSE

DESSERT

dessert samplers for the table

WINE PAIRING OPTIONS

INTRO TO GREEK WINES 40 per person

SYMPOSIUM 70 per person

WINE OF THE GODS 105 per person





BRUNCH FAMILY STYLE PRIX FIXE

45 per person

1ST COURSE

TRIO OF DIPS
with sourdough bread

2ND COURSE

TOST
grilled sourdough bread with seasonal garnish

PITA
fresh baked pita of the day, handmade phyllo

PATATES
fried lemon wedge potatoes with lemon yogurt

3RD COURSE

STRAPATSADA
tomato and feta scramble, mushrooms,
frigania toast

SOLOMO
smoked salmon, manouri cheese, boiled egg,
caper berry, carob bread

4TH COURSE

TSOUREKI
seasonal preparation of Greek french toast

LALAGITES
fried dough with cinnamon, walnuts, and
Greek honey

BUFFET OPTION AVAILABLE UPON REQUEST



KRASI

617.536.0230

48 GLOUCESTER ST.
BOSTON MA, 02115

KRASIBOSTON.COM