THOLOS
RESTAURANT

A Greek Mediterranean Experience

Group Dinner Offering - $69 per Person
(Up to 100 persons – groups over 100 please call)

ΟΡΕΚΤΙΚΑ – ***APPETIZERS*** ***(shared by four people, choice of 3 to be passed or to appear on menu)***

1. **Dip Platter** - *Choice of three or assorted (served with Pita Bread), or (assorted served in bite-sized phyllo cups, if passed)*

   Tzatziki - yogurt cucumber dip **Tirokafteri -** spicy feta dip
   Hummus - chickpea dip **Melitzanosalata -** eggplant dip
   Taramosalata - fish roe dip

2. **Saganaki -** Dusted kefalograviera cheese, pan fried and flambéed (served per 6 people)

3. **Fried Calamari -** Lightly fried, served with tzatziki

4. **Garides Santorini –** Pan seared shrimp, with ouzo, tomato/pimento sauce, and crumbled feta cheese

ΣΑΛΑΤΕΣ – ***SALADS*** ***(choice of 3 to appear on menu)***

1. **Traditional Greek -** Romaine hearts, onion, green pepper, Campari tomato, premium feta, Kalamata olives, and Greek vinaigrette

2. **Chef salad** – Mixed greens, red onion, green pepper, cherry tomato, cucumber, grated kefalograviera cheese, and balsamic vinaigrette

3. **Caesar -** Romaine hearts, housemade Caesar dressing, pancetta crisps, fresh parmesan, and grissini

4. **Horiatiki –** (Village Greek salad) Campari tomato, onion, cucumber, green pepper, Kalamata olives, premium feta, and Greek vinaigrette

5. **Rokasalata –** Arugula, roasted red pepper, grilled portabello, toasted walnuts, Piave cheese, and honey/white balsamic vinaigrette

ΚΥΡΙΟΣ ΓΕΥΜΑ – ***ENTREES*** ***(choice of 6 to appear on menu)***

1. **Chicken or Beef Souvlaki -** Marinated grilled chicken breast or beef tenderloin, served with seasonal vegetables, and lemon roasted potatoes

2. **Mousaka –** Roasted eggplant, potatoes, seasoned ground beef/lamb, topped with a kefalograviera béchamel sauce. (served with seasonal vegetables)

3. **Ravioli Primavera –** Grilled vegetables, with cheese and vegetable ravioli, served in sundried tomato pesto sauce

4. **Santorini Linguine –** Pan seared shrimp, with ouzo, tomato/pimento sauce, and crumbled feta cheese

5. **Braised Lamb Shank** – Slow cooked New Zealand lamb, served with seasonal vegetables and feature rice

6. **Crispy Eggplant Tower –** Arrabiata sauce, Mediterranean quinoa/rice stuffing, feta and Piave cheeses, served with tomato butter beans.

7. **10 oz. USDA PRIME Striploin Steak** - With red wine demi-glace, lemon roasted potatoes, and seasonal vegetables

8. **Kotopoulo me Dendrolivano –** Goat's cheese stuffed, lemon/rosemary chicken supreme, with lemon crème, potato dauphinoise and seasonal vegetables

9. **Thalassina –** Grilled salmon, scallop, shrimp and calamari topped with lemon crème, served with a Mediterranean quinoa/rice mix and seasonal vegetables

10. **Rack of Lamb –** Roasted New Zealand lamb, with red wine demi-glace, potato dauphinoise, and seasonal vegetables

11. **7 oz. Angus Beef Tenderloin** – With red wine demi-glace, pomme puree, and seasonal vegetables,

DESSERT

Assorted platters of European bite-sized pastries
Coffee, Tea, Espresso, Cappuccino