

THOLOS

RESTAURANT

A Greek Mediterranean Experience

Group Dinner Offering - \$59 per Person
(Up to 100 persons – groups over 100 please call)

OPEKTIKA – APPETIZERS (shared by four people, choice of 2 to be passed or to appear on menu)

1. **Dip Platter** - Choice of three dips 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

ΣΑΛΑΤΕΣ – SALADS (choice of 2 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. **Rokasalata** – Arugula, roasted red pepper, grilled portabello, toasted walnuts, Piave cheese, and honey/white balsamic vinaigrette

KYPIOΣ ΓΕΥΜΑ – ENTREES (choice of 5 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. **Stuffed Zucchini** – Rice and vegetable herb stuffing, P.D.O. feta, tomato sauce, served with butter beans. (available Vegan)
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

DESSERT

Assortment of European mini pastries
Coffee, Tea, Espresso, Cappuccino