

THE GRILL PRIVATE PARTY PACKAGES

OPTION #1 \$35 PER PERSON

STARTER

Soup

Vegetable : Brussels sprout, carrots, Red bell peppers and Spanish onion

Greek salad

Beefsteak tomatoes, Mediterranean cucumbers, onion, peppers, olives, capers and diced parsley and fresh oregano, Greek feta Cheese

Golden Calamari

East Coast Oysters

ENTREES

MEDETERANEAN MUSSELS

white wine or Provencal sauce

WILD ATLANTIC SALMON

with Horta and Beurre Blanc sauce

SHRIMP SCAMPI OVER PAPPARDELLE

with tomato sauce and Parmesan cheese

PRIME SIRLOIN BURGER

grilled Lula Shish Kebab: Ground lamb an

DESSERT

ICE CREAM OR SORBET, COFFEE OR TEA

OPTION #3 \$65 PER PERSON

STARTER

Seafood chowder: Salmon, Chilean sea bass coconut milk

Shrimp Cocktail

Caprece Salad: fresh mozzarella, beefsteak tomato, balsamic vinaigrette, fresh basil

Wild Arugula: Almond crusted goat cheese, granny smith apples, dry figs and caramel pecans in red wine vinaigrette

Octopus: Fresh charcoal Grilled octopus with authentic fresh herbs and seasoning drizzled with fresh lemon and olive oil

ENTREES

Prawn Scampi Over Pappardelle

Pan seared sea Scallops: with fresh mint, cauliflower puree , capers , drizzled with lemon

Grilled Lamb chops, Grilled broccoli

Grilled Double cut Pork Chop, Sautéed Honey Glazed Carrots

Pan seared Whole Branzino: infused with fresh parsley, oregano and capers, and sautéed Horta

Chicken Shish Kebab: marinated with sweet onion, oregano, With Mashed potato

Beef Shish Kebabs: Skirt chunks marinated with chef spices. Grilled broccoli

Lula Shish Kebab: Ground lamb and beef Grilled to perfection, sautéed honey glazed honey

DESSERT

Warm Chocolate Soufflé

NY Style Cheese cake

Tiramisu

Flan

Coffee or Tea

OPTION #2 \$45 PER PERSON

STARTER

Soup

Augolemono : chicken, orzo, lemon, egg

Greek salad

Beefsteak tomatoes, Mediterranean cucumbers, onion, peppers, olives, capers and diced parsley and fresh oregano, Greek feta Cheese

Baked Clams

Burata

ENTREES

CHICKEN KEBAB, over masched potatoes

ATLANTIC SALMON, sauteed horta

BEEF KEBAB, grilled broccoli

TABAKA (CORNISH HEN), sauteed garbanzo

Mixed FETTUCCINI

MUSSELS, CLAMS, SHRIMPS, CALAMARI

DESSERT

NY style Cheesecake

Tiramisu

Coffee or Tea