



## Lunch Event Information

Yia-sas!

Welcome to Kokkari Estiatorio, a Restaurant that prepares the finest Hellenic cuisine, which is one of the many wonderful gifts that the ancient Greeks contributed to the modern world.

The origin of this cuisine, (so mythology tells us), began when Zeus planned his wedding banquet to celebrate his marriage to the Goddess Hera, on the island of Kokkari. Zeus commanded that Dionysos, the God of food and wine gather the world's freshest, healthiest, and most savory ingredients and to prepare a banquet truly "fit for the God's". Zeus loved this food so much that he decided to share it with his beloved Greek mortals giving birth to this new cuisine.

At Kokkari Estiatorio, we prepare this Aegean cuisine in the style of innovative California faire. So please, come and join us for a truly memorable experience.

### **Set menu requirement:**

**For parties of 12 people or more a family style set menu is required to be selected 2 weeks before the date of the event. A prix fix menu will be submitted to you for the selections to be made in advance.** The set menu price does not include beverages, tax or service charge.

### **French Style Family Service:**

Kokkari does French style family service. With this style of service, appetizers & entrees are brought out by the staff on large platters and serviced out table side. Our staff takes great pleasure in serving our guests & guests enjoy the variety this style of service offers. Desserts are individually plated.

**The Hania Room & the Family Table cannot be served passed Hors d' oeuvres.**

### **Cancellation Policy:**

Kokkari requires a credit card authorization form to be submitted along with our signed contract. If a cancellation occurs within 14 days of your scheduled event there will be a 50% cancellation charge to the card on file.

### **Wines:**

As a service to our guests, Kokkari has researched some of the finest vineyards throughout Europe, Australia, New Zealand & America. We have brought in a wide variety of wines at a full range of prices to tempt the palate and still accommodate anyone's budget. Due to this fact, we ask that no outside wines be brought into the restaurant for private events.

**Special Services:**

We realize that in order to make your special day a success, that special services are sometimes required. The following can also be provided to you at an additional cost:

**Audio Visual Equipment:**

Please let us know if you are planning to do a presentation for your group. We work closely with an outside vendor and are happy to rent any AV equipment your group needs.

**Floral arrangements:**

We work closely with Church Street Florists to provide beautiful flower arrangements for your group. Arrangements start at \$125 plus tax and the delivery charge starts at \$20. Please visit their website at **[churchstreetflowers.com](http://churchstreetflowers.com)** if you would like to see their gallery of arrangements or email your inquiry to **[info@churchstreetflowers.com](mailto:info@churchstreetflowers.com)**.

Thank you for considering your upcoming event here at Kokkari Estiatorio, please let me know if there are any questions you might have about dining with us with your group. We would love to have you join us!!

Efharisto and warm regards,

**Melissa Lopez**  
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*\*Gluten free items*

## **Lunch Menu** **French Style Family Service**

### **Starters (Select 1-2)**

**Pikilia** - Greek spreads of melitzanosalata, tzatziki & taramosalata served with dolmathes & pita bread

**Spanakotiropita** - traditional filo pies of spinach, feta, leeks and dill

**Zucchini Cakes** - with cucumber & mint yogurt dressing

**\*Saghanaki** - pan fried Kefalograviera with lemon & oregano

**\*Classic Greek Salad** - of tomato, cucumber, bell pepper, red onion, feta, oregano & olives

**Maroulosalata** - chopped romaine lettuce & radicchio with toasted pine nuts,  
Kalamata olive & creamy feta cheese dressing

**\*Wood Oven Roasted Prawns** - chili-garlic roasted wild Gulf prawns

**\*Grilled Octopus** - with lemon, oregano & olive oil

**\*Grilled Lamb Riblets** - with lemon & oregano

**Meatballs** - lamb meatballs with spiced tomato sauce & Greek yogurt

### **Entree (Select 2)**

**Ravioli** - roasted butternut squash raviolis with kale, onions, sunchokes, mushrooms & squash nage

**\*Fish Fillet** - pan roasted fillet of fish with olive tapenade

**\*Psari Psito** - traditional grilled whole fish

**\*Arnisio Souvlaki** - grilled spiced lamb sirloin skewer

**\*Chicken Souvlaki** - grilled, yogurt marinated chicken skewer with peppers & onions

**Moussaka** - traditional casserole of eggplant, lamb, potato & yogurt béchamel

**\*Grilled Lamb Chops** - with lemon oregano vinaigrette **(+12pp)**

### **Side Dishes (Select 2)**

**\*Horta** - braised wild greens with lemon

**\*Cretan Pilafi** - brown butter & lemon rice with Greek yogurt

**Roasted Potatoes** - oven roasted potato wedges with oregano & lemon

**\*Gigantes** - oven-baked giant beans with tomato sauce, olive oil & herbed feta

### **Dessert (Select 1)**

**Baklava** - traditional walnut & honey baklava with vanilla ice cream

**\*Rizogalo** - Arborio rice pudding with honey roasted peaches

**Galaktoboureko** - semolina custard in filo with seasonal spoon sweet & pistachio ice cream

**Kataifi Ekmek** - shredded filo with semolina custard, creme fraiche & pistachio

**\*Sokolatina** - flourless dark chocolate cake with sweetened whipped cream

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### **Seasonal Side Option:**

**Mapakia** – wood oven-roasted Brussels sprouts with apple wood bacon & lemon

*(Based on availability)*

<b>Menu with 1 Starter and 2 entrée selections:</b>	<b>\$110 per person price</b>
<b>Menu with 2 Starters and 2 entrée selections:</b>	<b>\$120 per person price</b>
<b>Each additional Appetizer/Side dish:</b>	<b>\$14 per person</b>

## **Passed Hors d'oeuvres**

**Tzatziki** - Greek yogurt, cucumber & dill spread on toasted pita **(\$5 pp)**

**Melitzanosalata** - grilled eggplant & diced tomatoes on toasted pita **(\$5 pp)**

**Favosalata** - split peas & garlic spread on toasted pita **(\$5 pp)**

**Tirokafteri** - feta cheese and poblano peppers spread on toasted pita **(\$5 pp)**

**\*Dolmathes** – wrapped grape leaves stuffed with rice, dill & mint **(\$6 pp)**

**Mini Spanakotiropita** - traditional spinach and cheese filo pies **(\$5 pp)**

**Mini-Kolokithokeftethes** - crispy zucchini cakes with cucumber & mint-yogurt dressing **(\$5 pp)**

**Saghanaki** - pan fried Kefalotiri cheese with lemon & oregano **(\$8 pp)**

**\*Grilled Prawns** - marinated with olive oil & lemon vinaigrette **(\$8 pp)**

**\*Mini-Souvlaki** - mini ahi tuna kebabs with red & green peppers **(\$7 pp)**

**\*Mini-Souvlaki** - mini marinated chicken kebabs with red & green bell peppers **(\$6 pp)**

**\*Mini-Souvlaki** - mini filet mignon kebabs with red & green bell peppers **(\$8 pp)**

**Mini-Soutzoukakia** – meatballs with tzatziki **(\$6 pp)**

**\*Arnisia Plevrakia** - grilled lamb riblets with lemon & oregano **(\$8pp)**

**\*Mini Arnisia Paidakia** - lamb chops with a lemon-oregano vinaigrette **(\$11 pp)**

## **BEVERAGE PRICES**

### **Well Liquors:**

Examples: Sky Vodka, Beefeaters, Jim Beam, Dewars, Bacardi, Cuervo \$13.50

### **Premium Liquors:**

Examples: Ketel One, Grey Goose, Bombay Sapphire, Johnnie Walker Black, Herradura \$14-\$80

### **Bottled Beers:**

Amstel Light, Anchor Steam, Mythos, Heineken, St. Pauli Girl, Stella, Chimay \$8-\$14

### **Bottled Water:**

Zagori & Panna \$10

### **Sodas:**

Coke, Diet Coke, Sprite, Ginger Ale \$6

### **Juices:**

Orange, Grapefruit, Pineapple, Cranberry, Tomato, Lemonade (lunch only) \$6

### **Ouzo, Port Wine, Sherry & Metaxa:**

\$10\$45

### **Wines by the Glass:**

\$12-\$28

### **Loose Leaf Tea:**

Chrysanthemum Mint (caffeine-free), Jasmine Pearls, Moroccan Mint, Imperial Breakfast, Superior Pu-erh

\$7.50

### **Greek coffee or Frappe:**

\$6.50\$7.50

### **Cappuccino or Latte:**

\$6.75

*Current Wine List Available Upon Request*