

# Eastern/Mediterranean Menu

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Appetizers: (\$3.99pp Choice of 2)						
0	Tomato Basil Bruschetta V			Mediterranean platter V		
0	Samosas VEG		0	Fruit Plat	tter V, GF	
0	Spanikopita VEG		0	Crudités I	Platter V	
0	Rosemary Chicken Skew	ers GF				
Entrees: (\$35.99pp Choice of 2)						
0	Chicken Tikka Masala		0	Chana Ma	asala V	
0	Butter Chicken					
0	Beef Rendang Curry					
Side Dishes: (Choice of 2)						
0	Basmati Rice V, GF		$\circ$	Candon S	alad v or	
0	Tortellini Pasta Salad		0	Caesar Sa	alad V, GF	
0	Herb Roasted Vegetable	s V. GF	0			
0	Roasted Green Beans V		O	Greek Sal	ad VEG, GF	
Bred	ad: (Choose 1)	Beverages	: (\$1.9	9 <sub>pp</sub>	O Hot Chai	
0	Artisan Bread	Choose 2)	1 1	11		
0	Pita	O Raspber	rry Leme	onade	O Coffee & Tea Bar	
0		O Classic			O Hot Spiced Cider	
	Garlic Naan				O Cucumber Mint Water	
Staffing: O Iced or Sweet Tea  Bartending:						
One for every 25 guest			One for the 1 <sup>st</sup> 150 guest			
O \$250.00 per staff member			O \$550.00 for 1 <sup>st</sup> Bartender			
33			O \$250.00 for additional Bartender			
Dietary restrictions: (Gluten Free, Vegetarian, Vegan, Allergies, etc.)						
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# ~Sample Menu~

### Chicken Tikka Masala

Marinated chicken breast medallions in a rich and curry tomato cream sauce

# Beef Rendang Curry

braised in lemongrass, chili's, coconut, and galangal.

#### Basmati Rice

Long grain white rice

#### Garlic Naan

Soft Flatbread brushed with butter and topped with cilantro; served warm

## **Greek Salad**

Crisp romaine hearts tossed with cucumbers, cherry tomatoes, red onion, kalamata olives, pepperoncini, feta cheese, and our Mediterranean vinaigrette.

Dinner Cost for	Dinner Cost for 100 Guests		
Food	\$3,599.00		
Staffing	\$1,000.00		
Tax	\$423.10		
Gratuity	\$719.80		
Total	\$5,741.90		