



Dio Deka

FINE HELLENIC CUISINE

MICHELIN RATED

# Business Catering Menu

## The Cuisine

Dio Deka embraces the culture of filoxenia, the Greek word for traditional hospitality, in which a stranger (xenos) is instantly made a friend (filos) after being welcomed into one's home. Encompassing many of the dishes and traditions of the greater Mediterranean, Dio Deka features Hellenic cuisine -Greek cuisine at its grandest. We've taken this cuisine to the next level by creating innovative dishes from authentic recipes and by using the finest and freshest ingredients possible.

Our menu places an emphasis on locally-grown, healthy and seasonal fare, including fresh fish, the highest-quality meats and sun-loving fruits and vegetables. Premium beef, organic pork tenderloin, free-range chicken and organic produce coexist on the award-winning menu and further accentuated by Artisan Greek products such as cheese, olive oil, oregano and thyme-scented honey.

Banquet Chef  
Macario Bonilla

## CUSTOM QUOTE

The sales team is happy to provide a custom quote detailing out recommended menu items based on your group size and venue use. All proposals will include menu pricing, bar estimates, staffing and rental costs associated with your event.

## MENU

Dio Deka strives to provide fresh and seasonal menu items tailored to the needs of the client and event. Please let us know if you have themes, preferences or dietary considerations.

## BAR

Clients have the option of offering a hosted bar, ticketed bar, no-host bar or some combination thereof. Your representative can provide options and estimates based on the event flow and budget.

## STAFFING

A service charge of 23% is added to the event subtotal and goes towards all costs associated with producing the event. Your assigned banquet team member will be onsite until after your PM break. The Events Manager will then take over as your point of contact until the end of your meeting. If you require the assigned member onsite until the end, there will be an additional fee.

## AUDIO VISUAL EQUIPMENT

Dio Deka provides an extensive list of Audio Visual to make your meeting a success. Further equipment can be provided at your request. All set-up and audio-visual needs should be finalized 72 hours prior to your meeting. A supplement fee may be applied for last minute changes.

## ADDITIONAL CHARGES

A \$200 set up and breakdown service fee will be added if the number of guaranteed attendees is below 20 persons.

If a room set up is changed within 24 hours, there will be a minimum additional fee of \$125 for the reset. Fee subject to change depending on the room size and complexity of the changes.

*A 9% Sales Tax are added to each final bill and are subject to change without notice.*



## The Symposium Package \$115.00 per guest

Served buffet style & includes, juice, coffee, tea, soft drinks & bottled waters

### Breakfast

For additional choices, add \$5.00 pp for each.

Choose One:

- Muffins, Croissants & Bagels, assorted preserves, and spreads
- Assorted Pastries with various fillings
- French toast, warm maple syrup and whipped butter
- Freshly cut fruit platter
- Greek Yogurt topped with seasonal fresh fruit and thyme scented honey

Choose One:

- Scrambled Eggs & Bacon served with thyme roasted potatoes
- Scrambled Eggs & Breakfast Sausage, thyme roasted potatoes
- Smoked Salmon, bagels, red onion, capers, and cream cheese
- The Greek Frittata with tomato, spinach, oregano, feta, scallions
- Egg & Sausage Scramble, green onion, and cheddar cheese
- Eggs Benedict; Poached eggs, English muffin, Canadian bacon, traditional Hollandaise sauce

### Lunch Service

#### Appetizers- based off two pieces per person

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each.

- Greek Spreads served on a homemade crostini
- Lamb/Beef Meatballs served with citrus spiked Greek yogurt
- Spinach Cheese Pie, filled with spinach, Greek cheeses, and melted leeks
- Baby Back Pork Ribs infused with Greek spices
- Jumbo prawns, lemon vinaigrette emulsion (add \$3.00pp)
- Fruit Tartare; Diced fruit spiked with cumin, cilantro, and jalapeño served with tortillas
- Beef and Onion... Thinly slice beef and caramelized onion jam served on a house-made crostini

\*Contains nuts and/or tree nuts

Prices are exclusive of 23% Service Charge, 9% Sales Tax.

All prices and content are subject to change without notice

## Salad

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each.

- Wild mountain arugula, Manouri cheese, citrus segments, and balsamic vinaigrette
- Traditional Greek Salad, Tomatoes, cucumber, imported feta cheese, Kalamata olives, red wine vinaigrette
- Young hearts of romaine, peppercorn dressing, shaved Parmigiano Reggiano, pita croutons
- Mixed greens, tomatoes, onions, green beans, balsamic vinaigrette

## Main Course

Please choose 2 (two) of the following: For additional choices, add \$10.00 pp for each

- Vegetarian House-made pasta rolled around sautéed spinach, Manouri cheese, baked with tomato sauce
- Vegetarian Moussakas, traditional Greek casserole layered with vegetables, topped with béchamel
- Lamb Gyros; House-made lamb sausage, romaine lettuce, tzatziki sauce, tomatoes, wrapped in a grilled flatbread
- Vegetarian Orzo Pasta with sautéed mushrooms, baby spinach, roasted garlic and Manouri cheese
- Vegan Farro with grilled vegetables, baby spinach and roasted garlic
- Mediterranean Branzino, grilled over mesquite wood in a lemon vinaigrette emulsion
- Mesquite Grilled Chicken Breast, Fresh Mozzarella, Cherry Tomato and Caper Salsa
- Short Rib Ravioli, Red Wine Jus, Kefalograviera Cheese
- Spice Rubbed Beef Souvlaki, onions, peppers, over rice pilaf
- Assorted Wraps, turkey, roast beef and vegies
- Lamb Chops, mesquite-grilled with traditional seasonings (add \$7.00pp)
- Filet Mignon, mesquite grilled in a veal stock reduction (add \$15.00pp)

## Sides

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each

- Potato Puree infused with roasted garlic and nutmeg
- Roasted Baby Potatoes, lemon, oregano, and garlic
- Grilled Vegetables seasoned with lemon vinaigrette
- Sautéed Greens, fresh lemon and garlic
- Roasted Brussel sprouts with pancetta and pine nuts\*
- Caramelized mushrooms
- Rice Pilaf

\*Contains nuts and/or tree nuts

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## Dessert

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each.

- Assorted Cookies\*, Chocolate Truffles, and Lemon Bars
- Baklava\*...Traditional Greek layered dessert with phyllo dough, walnuts, almonds, and honey syrup
- Chocolate Tartlets, Greek honey, chocolate, and seasonal fruit in mini phyllo cups
- House-made chocolate brownies dusted with powdered sugar

## Afternoon Break

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each

- Potato Kettle Chips individually packaged
- Fruit Tartlets, Greek honey, yogurt, and seasonal fruit in mini phyllo cups
- Assorted Fresh Vegetables, served with yogurt dip
- House-made chocolate brownies dusted with powdered sugar
- Vegetarian house-made flatbread, light tomato sauce, Manouri cheese, grilled vegetables, and oregano
- Freshly cut fruit platter
- Trail Mix, dried fruits, nuts, and seeds\*
- Cheese Plate...Imported and domestic cheeses, homemade crostini (add \$10.00pp)

\*Contains nuts and/or tree nuts

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## A la Carte Menu

All beverages priced individually

### **A la Carte Breakfast \$39.00 per person**

For additional choices, add \$5.00 pp for each.

Choose One:

- Muffins, Croissants & Bagels, assorted preserves, and spreads
- Assorted Pastries with various fillings
- French toast, warm maple syrup and whipped butter
- Freshly cut fruit platter
- Greek Yogurt topped with seasonal fresh fruit and thyme scented honey

Choose One:

- Scrambled Eggs & Bacon served with thyme roasted potatoes
- Scrambled Eggs & Breakfast Sausage, thyme roasted potatoes
- Smoked Salmon, bagels, red onion, capers and cream cheese
- The Greek Frittata with tomato, spinach, oregano, feta, scallions
- Egg & Sausage Scramble, green onion and cheddar cheese
- Eggs Benedict; Poached eggs, English muffin, Canadian bacon, traditional Hollandaise sauce

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## A la Carte Lunch \$75.00 per person

### Appetizers- based off two pieces per person

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each.

- Greek Spreads served on a homemade crostini
- Lamb/Beef Meatballs served with citrus spiked Greek yogurt
- Spinach Cheese Pie, filled with spinach, Greek cheeses, and melted leeks
- Baby Back Pork Ribs infused with Greek spices
- Jumbo prawns, lemon vinaigrette emulsion (add \$3.00pp)
- Fruit Tartare; Diced fruit spiked with cumin, cilantro, and jalapeño served with tortillas
- Beef and Onion... Thinly slice beef and caramelized onion jam served on
- a house-made crostini

### Salad

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each.

- Wild mountain arugula, Manouri cheese, citrus segments, and balsamic vinaigrette
- Traditional Greek Salad, Tomatoes, cucumber, imported feta cheese, Kalamata olives, red wine vinaigrette
- Young hearts of romaine, peppercorn dressing, shaved Parmigiano Reggiano, pita croutons
- Mixed greens, tomatoes, onions, green beans, balsamic vinaigrette

### Main Course

Please choose 2 (two) of the following: For additional choices, add \$10.00 pp for each

- Vegetarian House-made pasta rolled around sautéed spinach, Manouri cheese, baked with tomato sauce
- Vegetarian Moussakas, traditional Greek casserole layered with vegetables, topped with béchamel
- Lamb Gyros; House-made lamb sausage, romaine lettuce, tzatziki sauce, tomatoes, wrapped in a grilled flatbread
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- Lamb Chops, mesquite-grilled with traditional seasonings (add \$7.00pp)
- Filet Mignon, mesquite grilled in a veal stock reduction (add \$15.00pp)





## Sides

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each

- Potato Puree infused with roasted garlic and nutmeg
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- Grilled Vegetables seasoned with lemon vinaigrette
- Sautéed Greens, fresh lemon and garlic
- Roasted Brussel sprouts with pancetta and pine nuts\*
- Caramelized mushrooms
- Rice Pilaf

## Dessert

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- House-made chocolate brownies dusted with powdered sugar

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## A la Carte Afternoon Break \$30.00 per person

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each

- Potato Kettle Chips individually packaged
- Fruit Tartlets, Greek honey, yogurt, and seasonal fruit in mini phyllo cups
- Assorted Fresh Vegetables, served with yogurt dip
- House-made chocolate brownies dusted with powdered sugar
- Vegetarian house-made flatbread, light tomato sauce, Manouri cheese, grilled vegetables, and oregano
- Freshly cut fruit platter
- Trail Mix, dried fruits, nuts, and seeds\*
- Cheese Plate...Imported and domestic cheeses, homemade crostini (add \$10.00pp)

## A la Carte Beverages

Charged on a consumption basis

- Soft drinks/bottled still waters \$4.00 each
- Assorted Juices \$4.00ea
- Iced tea/lemonade \$4.00 each
- Coffee/ Tea station \$16.00pp (*Charged based on number of guests*)

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## Audio - Visual – Internet

### Pricing and Technical Specifications

Complimentary Wi-Fi is available throughout each event space under “Hotel Los Gatos or “Dio Deka”. To ensure your AV is available, please reserve your order within 48 hours of your event.

#### Projector Package - \$640.00

- LCD Projector and Clicker and required cables
- Projection Screen and stand

#### Projector Support Package - \$185.00

- Projection Screen and stand
- Required projector cables

#### Miscellaneous AV Equipment

- Post-it Flip chart with easel and markers \$65.00
- White board 4x7(with dry erase pens, eraser and easel) \$55.00
- Power Strip \$10.00
- Easel \$30.00
- Polycom \$180.00
- Laptop computer \$230.00
- Microphones and speakers based upon availability

#### Labor Rates

- Event operation \$110/ hr

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