



Dio Deka
FINE HELLENIC CUISINE

MICHELIN RATED



Cocktail Reception Menu

Tray Passed Hors d' oeuvres

Passed hors d' oeuvres for a ½ hour reception

- Greek Spreads, served on a homemade crostini - \$5.00pp
- Lamb/Beef Meatballs, served with citrus spiked Greek yogurt - \$5.00pp
- Spinach Cheese Pie, filled with spinach, Greek cheeses, and melted leeks - \$5.00pp
- Spicy Fruit Tartare; Diced fruit spiked with cumin, cilantro, and jalapeño served with tortillas- \$5.00pp
- Baby Back Pork Ribs, infused with Greek spices - \$7.00pp
- Crostini with Fresh Mozzarella, Tomato Gel, Basil - \$5.00pp
- Spiced Chicken Salad in phyllo cups - \$5.00pp
- Smoked Salmon Crostini, Radish and Goat Cheese - \$7.00pp
- Ahi Tuna Tartare, olives, on cucumber round - \$7.00pp
- Apple and Onion Filo Tart, Cambazola Cheese, Fig reduction - \$5.00pp
- Cured Ham and Kefalograviera Cheese Palmiers with season fruit compote - \$5.00pp
- Mini snow Crab cakes, seasonal aioli - \$7.00pp
- Mesquite Grilled Jumbo Prawns, lemon emulsion - \$7.00pp
- Mesquite Grilled Filet Mignon Bites marinated in olive oil, Greek herbs - \$10.00pp
- Mesquite Grilled Mediterranean Octopus, marinated in lemon vinaigrette - \$10.00pp

For groups of 20 or less, a \$200.00 service fee will be added to the final bill.



Hors d'oeuvres Station

\$35.00pp: Buffet Hors d'oeuvres for 1½ hours. *Based on 3pc per appetizer, per person*
Please choose 3 (three) of the following. For additional choices, add \$5.00 pp for each.
Sorry, no substitutions.

- 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
- Crostini with Fresh Mozzarella, Tomato Gel, Basil
- Spiced Chicken Salad in phyllo cups
- Smoked Salmon Crostini, Radish and Goat Cheese
- Apple and Onion Filo Tart, Cambazola Cheese, Fig reduction
- Cured Ham and Kefalograviera Cheese Palmiers with season fruit compote
- Ahi Tuna Tartare, olives, on cucumber round - *add \$5.00pp*
- Mini snow Crab cakes, seasonal aioli - *add \$5.00pp*
- Mesquite Grilled Jumbo Prawns, lemon emulsion – *add \$3.00pp*
- Mesquite Grilled Filet Mignon Bites marinated in olive oil, Greek herbs – *add \$10.00pp*
- Mesquite Grilled baby Lamb Chops seasoned with traditional Greek spices - *add \$7.00pp*
- Mesquite Grilled Mediterranean Octopus, marinated in lemon vinaigrette – *add \$10.00pp*
- Imported and domestic cheeses, dried fruits and nuts*, crostini and crackers- *add \$10.00pp*

*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

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Carving Station Menu

(accompanied with various sauces and types of breads)

Chef Attendant at \$125 per Station (Required)

New York Strip or Ribeye

Herb roasted and sliced to order: \$20.00pp

Pork Loin

Honey brined and sliced to order: \$15.00pp

Leg of Lamb

Herb roasted and sliced to order: \$20.00pp

Dessert Station Menu

\$20.00pp. Please choose 3 (three) of the following.
For additional choices, add \$7.00 pp for each.

Chocolate Truffles

Homemade dark chocolate truffles covered in cocoa

Mini Baklava*

Traditional Greek layered dessert with phyllo dough, walnuts, almonds, and honey syrup

Greek Yogurt Tartlets

Mini phyllo cups filled with Greek honey, yogurt, and seasonal fruit

House-made Brownies

Decadent chocolate brownies dusted with powdered sugar

Homemade Lemon Bars

Assorted cookies*

*Contains nuts and/or tree nuts

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Beverage and Bar Packages

- A \$250.00 bar service fee is applied to any package or A 'la Carte option that includes hard liquor
- Additional Bartender \$75.00 per hour

(recommend 1 Bartender for every 50 attendees)

Full Open Bar - 4 Hours

- Premium Well drinks, beer, banquet wine, and soft drinks: **\$60.00pp, each additional hour \$23.00pp**
- Luxury Premium drinks, beer, banquet wine, and soft drinks: **\$72.00pp, each additional hour \$25.00pp**
- Soda Package: **\$15.00pp**

Open Bar - 4 Hours

- Banquet wine, beer, and soft drinks: **\$50.00pp, each additional hour \$19.00pp**

Unlimited for 1 hour of service

- Beer, banquet wine and soft drinks: **\$20.00pp per hour**
- Premium Well cocktails, beer, banquet wine, and soft drinks: **\$25.00pp per hour**
- Luxury Premium cocktails, beer, banquet wine, and soft drinks: **\$30.00pp per hour**
- Non-alcoholic: **\$8.00pp per hour**

A' la Carte Prices

Beverages charged on consumption

- Beer **\$7.00 ea. - \$9.00ea.**
- Nonalcoholic **\$4.00 ea.**
- Bottled Waters 750ml (sparkling or still) **\$7.00 ea.**
- Premium Well Cocktails **\$13.00 ea.**
- Luxury Premium Cocktails **\$15.00 ea.**
- Banquet Wines (Cline Chardonnay & Skyfall Cabernet) **\$45.00 per bottle**
- Sparkling Banquet Wine **\$55.00 per bottle**
- Coffee & Tea...**Included in price**
- Premium Wines by the bottle...**please request extended list**
- **Corkage fee for outside wine: \$35.00 per bottle (750ml)**
(Up to 12 wine corkage accepted)

Valet Parking

- 30-50 guests: **\$150.00**
- 51-100 guests: **\$200.00**
- 101+ guests: **\$250.00**

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