



Banquet Menus

Lunch Menu #1

\$35.00 per person

Appetizer

Hummus
Puree of garbanzo beans with olive oil, lemon juice, Tahiti and spices
Served with warm home-made flatbread

Entrées

Roasted Salmon Salad
Roasted Salmon on baby spinach, beets, dried cranberries, red onions
And toasted pine nuts with a honey mustard vinaigrette

Chicken Linguini
Sautéed tender breast of chicken with mushrooms in light cream sundried tomato sauce

Dessert

Tiramisu
Lady fingers with mascarpone, frangelico and chocolate

Coffee, Decaf and Assorted Hot Tea

Lunch Menu #2

\$39.95 per person

Salad

Caesar Salad
Crisp Romaine Hearts, Roasted Red Bell Pepper Julienne, Parmigiano Cheese
And Creamy Anchovy Dressing

Entrées

Chicken Souvlakia (Chicken Kabob)
Marinated and roasted chicken Skewered
Served with saffron basmati rice and seasonal vegetables

Fettuccine Marco Polo
Prawns and mushrooms in a creamy curry sauce

Dessert

Cappuccino Truffle
Cappuccino gelato with a heart of espresso, covered with coffee- flavored meringue sprinkles
Coffee, Decaf and Assorted Hot Tea

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Dinner Menu #1

\$40.00 per person

Salad

Greek Salad
Hearts of romaine with cucumber, tomato, onion, feta cheese
And kalamata olives in a lemon mint vinaigrette

Entrées

Adana Kabob (Beef Roll)
Skewered marinated ground beef
Served with saffron basmati rice and seasonal vegetables

Chicken Souvlakia (Chicken Kabob)
Marinated and roasted chicken Skewered
Served with saffron basmati rice and seasonal vegetables

Vegetarian Angel Hair
Mushrooms, tomato, spinach, red bell pepper and artichoke hearts
In tomato basil sauce

Dessert

Limón cello Truffle
Lemon gelato with a heart of Limón cello, covered in meringue sprinkles
Coffee, Decaf and Assorted Hot Tea

Dinner Menu #2

\$45.95 per person

Salad

Organic Baby Greens
With tomatoes and pomegranate vinaigrette dressing

Entrées

Mousaka
Layered eggplant, ground lamb and ground beef with special Greek seasonings

Pomegranate Chicken
Marinated roasted infused half chicken with pomegranate sauce
Served with garlic mashed potatoes and seasonal vegetables

Grilled Salmon with Salsa Verde
Served with basmati rice and seasonal vegetables

Vegetarian Ravioli
Served with sage butter

Dessert

Venice Cake
A mixture of mascarpone and sweet ricotta divided by a delicate sponge layer and topped
With wild strawberries
Coffee, Decaf and Assorted Hot Tea

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Dinner Menu #3

\$51.95 per person

Salad

Santorini Salad
Mixed baby greens with beets, roasted walnuts, dried cranberries, red onions, feta cheese
Red bell peppers and pomegranate vinaigrette dressing

Entrées

Smoked Pork Chop
Housed smoked and infused with pomegranate sauce
Served with garlic mashed potatoes and seasonal vegetables

Seafood Linguini
Calamari, mussels, clams, fresh fish and linguini in a spicy tomato sauce

Grilled New York Steak
Served with basmati rice and seasonal vegetables

Vegetarian Angel Hair
Mushrooms, tomato, spinach, red bell pepper and artichoke hearts in a tomato basil sauce

Dessert

Chocolate Truffle
Zabaioca cream center, surrounded by chocolate gelato and caramelized hazelnuts, topped
With cocoa powder
Coffee, Decaf and Assorted Hot Tea

Dinner Menu #4

\$55.95 per person

Santorini Island Platter

Hummus, tabbouleh, babaghanoosh, dolmas, falafel and spanakopita
Served with warm home-made flatbread

Salad

Apple and Gorgonzola Salad
Romaine hearts with apples, walnuts, cranberries, gorgonzola cheese
Served with Balsamic dressing

Entrées

Filet Mignon
Served with garlic mashed potatoes and seasonal vegetables

Lobster Pasta
Fettuccine Pasta with prawns, scallops, lobster and mushrooms in light sundried tomato cream sauce

Chicken Souvlakia (Chicken Kabob)
Marinated and roasted chicken Skewered, served with saffron basmati rice and seasonal vegetables

Vegetarian Cannelloni
Roasted Vgetable, ricotta, parmesan, spinach, spicy tomato sauce and mozzarella chesse

Dessert

Baklava
Layered phyllo dough with walnut and caramel sauce
Coffee, Decaf and Assorted Hot Tea

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