

## Grecian Islands

Greek food is simple and elegant, with flavors subtle to robust, textures smooth to crunchy, fresh and timeless, nutritious and healthy. Preparing and enjoying Greek food, anywhere in the world, is an adventurous journey into the cradle of civilization and the land of the Gods of Olympus. Discovering, tasting, and experiencing Greek food: truly one of the joys we can all share.





## Cuisine

**Keftedes** Greek meatballs with ground beef & turkey, mint, oregano and canela

**Dolmades** Grape leaves stuffed with a lemon infused rice and Greek herbs

**Greek Mezes Platter** Tabouli, Tzatziki, Hummus, Taramosalata served with freshly grilled pita

**Falafel** Grilled garbanzo and fava bean patty with tahini sauce

**Spinokipita Strudel** Organic arugula, green olive tapenade and goat feta baked in phyllo

**Greek Salata** Hearts of romaine lettuce, cucumber, feta cheese, red bell pepper, oil cured olives tossed in balsamic-basil vinaigrette

**Spartan** Seduced Sole or Free Range Chicken – Saffron Pinot Grigio Sauce and Creamy Sun-dried Tomato-Artichoke Risotto with Basil, Tarragon, Capers & Shaved Pecorino

**Pistachio Flan** Silky Custard with Baklava Crust, orange blossom syrup & Fennel Pollen

### Enhancements

**Flaming** Saganaki Kasserli cheese finished with cognac & fresh lemon +4pp

**Pignolia**-Roasted Fig encrusted Lambchops Pomegranate Molasses induced Demi & Pesto Mashed Yukon Gold Potatoes +6pp

**\$48 pp**

Based on a minimum of 50 guests  
Additional hors d'oeuvres and desserts can be added from our A la Carte Menu



## Special Considerations by ChileCo

When speaking with caterers, you should consider the following services provide by ChileCo. Are they providing you with the same options?

### Food Quality & Freshness

We prepare all of culinary delights from scratch. We use seasonal organic and only the freshest, top quality local produce, seafood and meats. We do not use pre-made items, bulk prepared items, industry food, no frozen prepared products. We assemble and cook most of our items on site at your event to insure the quality standards of the menu served to your guests.

### Bar service

We want to be sensitive to your budget and recommend you purchase the alcohol for your event. Our specialty and focus is the dining experience for your guests, we do not want to charge you unnecessarily for the bar aspect of your event. ChileCo can assist in recommending quantities and types of alcohol, wines & beer for your event. It's simple – we can place your with [Holiday Wine Cellars](#) and either ChileCo can pick it up or they will deliver directly to the event site. (or of course you may choose your own vendor of choice) We provide the ice, mixers, straws, cocktail napkins and serve your guests. Our bar service saves you the cost of additional sales tax and service charge for alcohol.

### Rentals

As part of our services at ChileCo, we will assist you in ordering all of the rental items necessary for your special event. As a Caterer we are governed by the Franchise Tax Board, which means that anything on a caterer's bill automatically becomes taxed and is subject to the 20% service charge. To avoid having you pay additional sales tax and the 20% service charge on the rental amount, we will place the order for you and you would simply pay the rental company directly. Easy & saves you the additional costs & taxes. [Allie's Party Rental](#)

### Staffing

We proudly boast an exceptional team of servers and bartenders that were meticulously selected for their professionalism, customer service skills, industry experience, aptitude and genuinely charming demeanor. Our chefs and kitchen staff are from some of world's most prestigious culinary and food service establishments and maintain all proper food safety & sanitation certification. Event charges below are based on eight hours total service. Traditionally receptions are 5 hours. We estimate 1-2 hours of set-up and 1 hr of cleaning up after the event. We staff based on your menu and services requested during the event. We offer fine dining experience to you & your guests and staff one server per 12 guests. Event Manager/Chefs \$250 - Service Staff/Bartender \$195