

— THE —
GREEK
OUZERIE & TAVERNA

Parea* Style Menu

Shared Menu for Large Groups



**Parea is a good group of friends that gets together and socializes over shareable food bringing them closer. Let us customize your meal ahead of time to enjoy your time with your friends the best way possible.*

Parea Style Menu Selections: \$80 per person//2 hours

For parties of 8 or more, a Parea | family-style set menu is required to be selected before the date of the event. The menu price does not include beverages, tax or gratuity.

Welcome Course

- **Spreads** - Tzatziki, Tyrokafteri, Tarama, Melitzanosalata (served with warm bread)

Salad Course (Select 1)

- **Horiatiki** - Village Greek Salad with Kumato Tomato, Persian Cucumber, Agrafiotiki Feta, Organic Arugula, Scallions, Green Pepper, Kalamata Olives, Cretan Olive Oil
- **Marouli Sxaras** - Crisp Grilled Baby Lettuce, Feta Cream & Crumbles, Aged Country Bread Dust, Lemon-Dill Dressing
- **Mixed / Seasonal Salad**

Appetizer Course (Select 3)

- **Keftedes** - Grandma's Stove Top Meatballs (100% Grass Fed Beef)
- **Tyrokroketes** - Greek cheese croquettes, orange/cumin/coriander jam
- **Pites** - Feta Cheese and Spinach Pies with House Made Phyllo
- **Garides Saganaki** - Large Shrimp, 7 Star Metaxa, organic Tomato, Melted Cheese
- **Octapodi** - Grilled Wild Mediterranean Octopus with Shallots, Fresh Squeezed Lemon, Cretan Olive Oil

Entree Course (Select 2)

- **Mousaka** - Layers of Potato, Grilled Zucchini and Eggplant, Grass Fed Minced Beef, Bechamel
- **Psari Fresco** - Broiled Fresh Fish of the Day
- **Kokinisto** - All Natural Braised Short Rib, Organic Tomato Sauce, Shredded Mizithra Cheese
- **Kota** - Roasted Half Chicken with Herbed Butter
- **Mixed Grill** - Loukaniko (Village Pork Sausage), All Natural Chicken Souvlaki, Bifteki (Cheese Stuffed Beef Patty), New Zealand Lamb Chops, Grilled Scallions and Blistered Pepper
- **Paidakia** - Rosemary Grilled New Zealand Lamb Chops
- **Seasonal Vegetarian / Vegan Option**

Side Dishes (select 2)

- **Patates Tiganites** - Greek Fries, Dried Greek Herbs, Kefalograviera, Tyrokafteri Dip
- **Spanakorizo** - Spinach & Rice, Fresh Herbs
- **Fakes** - Tomato Braised Greek Lentils
- **Patates Fournou** - Oven Baked Lemon Potatoes

Desserts (Select 1)

- **Baklava**
- **Yiaourti**
- **Mixed dessert platter**



Cocktail Event Selections: \$45 per person//2 hours

Passed Hors D'Oeuvres (select 4)

- Pastourmadopitakia (pastourma spring rolls)
- Spanakopitakia (spinach pies)
- Tyrokroketes (cheese croquettes)
- Keftedakia (meatballs)
- Souvlaki (chicken skewers)
- Horiatiki (greek salad skewers)
- Dolmades (stuffed grape leaves)
- Paidakia (lamb lollipops)
- Kolokithokeftedes (zucchini fritters)

Raw Bar (+\$15)

Spreads and Pita Chips, Vegetable Crudit , Shrimp Cocktail, Crab Claws, Oysters On Half Shell, Caviar

Beverage Packages: \$45 per person//2 hours//Each additional hour \$20

Wine and Beer

Sommelier's Selection of White, Red, and Sparkling Wine & Greek Lager and Pilsner, Non-alcoholic juices & soft drinks

Standard Open Bar (+\$15)

Well liquor, Ouzo, 1 Classic Cocktail, 1 Odyssey Cocktail, Wine And Beer included

Premium Open Bar (+\$25)

Premium liquor, 2 Classic Cocktails, 2 Odyssey Cocktails, Wine And Beer included

Extras

Live Music/Live DJ

We work with a select group of Greek artists offering a wide variety of styles of music to fit the needs of your event.

\$1000 for two hours

Custom Theme Cocktail

Our expert mixologist team will create a unique cocktail just for your event

\$1,000 per cocktail

Party Favors

Offer your guests the best of our organic ingredients from My Greek Pantry selection

3 Ingredients//\$30 per person



Additional information

For every extra hour the cost of each selection is increased by \$15 per person.

Each additional menu selection costs \$5 per person

Cancellation policy The Greek requires a credit card to secure your reservation. Your card will not be charged, it is simply held with respect to our 24 hour cancellation policy. Should you need to cancel your reservation for any reason, we do request a 24 hour notice to avoid a \$75 fee per guest.

Any special food requests can be accommodated as long as we have a week's notice.

For parties larger than 13 people an F&B minimum is required based off the season and availability.

For parties larger than 30 people a partial or whole buy out is required.

Prices do not include applicable taxes and gratuity.

For the month of December an additional 10% will be applied to each selection due to high demand.

The Greek Tribeca // A Pledge to Authenticity

What makes Greek food great is not any singular item, but a whole **philosophy** and point of view of how to encircle any piece of food with **philoxenia (=hospitality)** and a level of **ambiance** that transports you back to Greece.

For us, **authenticity** lies in the soul and the heart that pervades Greek food. Authenticity lives through the recipes that our mothers and grandmothers have entrusted us with.

Authenticity is the cornerstone of **The Greek Experience!**

