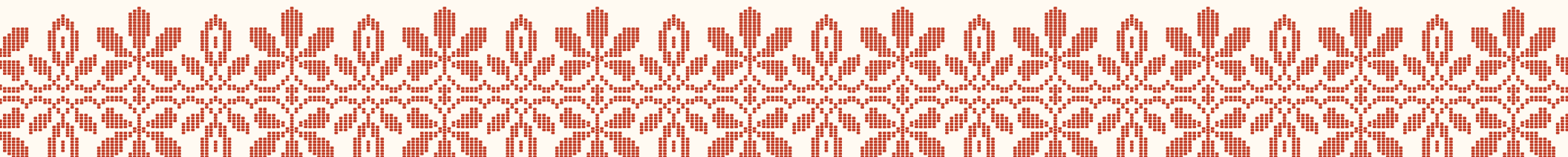




BAR VLAHA

EVENTS







SALONI

Enjoy passed hors d'oeuvres, traditional Greek cuisine stations, cocktails and wine from our bar, and many more offerings in our cozy space.

Our restaurant is available for private events with buy-outs for a seated dinner up to 70 guests or for a cocktail reception for up to 100. Our private "living room" is also available for cocktail receptions or seated dinners up to 18 guests.





PASSED HORS D'OEUVRES

Choice of 6 · 1 hour of service · 35 per person

1.5 hour of service · 50 per person

HORIATIKI Greek salad skewers **GF / VEG**

PSITA LAHANIKA charcoal grilled vegetable skewers **GF / VEG**

TOST house made sourdough toasts topped with melitzanosalata **VEG**, and kopanisti

ARADOPITA SQUARES cornmeal pie with wild greens and feta **GF**

ALEVROPITA thin batter feta pie with scallions

MANITARIA crispy fried oyster mushrooms with parsley caper sauce **GF / VEG**

LAHANOKEFTEDES seasonal vegetable and feta fritters

BAKALIAROS salted cod fritters with skordalia

PESTROFA smoked trout canape, cucumber, caper yogurt, dill **GF**

DOLMADAKIA beef and pork stuffed grape leaves **GF**

LOUKANIKO pan fried pork and leek sausage with mustard yogurt **GF**

SOUVLAKI charcoal grilled marinated chicken skewer **GF**
add lamb +3 per person

KEFTEDES beef and pork meatballs with hot honey

PLATTERS

Feeds 10-15 people

MEZE PLATTER trio of dips, marinated olives, vegetable crudites, sourdough bread 75

GREEK CHARCUTERIE BOARD selection of Greek cured meats with pickled vegetables, caper berries and whole grain mustard **GF** 125

GREEK CHEESE BOARD selection of imported cheeses with spoon sweets, spiced almonds and wildflower honey **GF** 105

DESSERT PLATTER a trio of desserts: Samali cake, Kormos, and Giannotiko 85

BUFFET

Choose 2 entrees • Served with wild greens, roasted lemon potatoes, and marouli salad \$75 per person

MELITZANA YIAHNI

baked eggplant and potato in herbed tomato sauce **GF / VEG**

SOUVLA

chicken, lamb or pork, marinated and slow roasted over the charcoal **GF**

MOSCHARI ME DAMASKINA

red wine braised beef cheeks and prunes with trahanas

PSARI PLAKI

baked freshwater fish with kalamata olive tomato sauce and fresh oregano **GF**





FAMILY STYLE DINNER

Prix Fixe • 85 per person • 125 per person with wine

OPTIONAL

SELECTION OF IMPORTED CHEESE

+5 per person

1ST COURSE

TRIO OF DIPS

served with house made sourdough

ALEVROPITA

thin batter feta pie

MANITARIA

fried oyster mushrooms, parsley caper sauce

SEASONAL FRITTERS

vegetable fritters with seasonal garnish

2ND COURSE

MAROULI

green salad with scallion, dill, radish and ladolemono

3RD COURSE

TRADITIONAL

choose 1 entrée from traditional section of menu

CHARCOAL

choose 1 entrée from the Grill section of menu
served with lemon patates and horta
lamb souvla +\$5 per person • lamb chops +\$10 per person

4TH COURSE

ASSORTED DESSERT PLATTER

FAMILY STYLE BRUNCH

Prix Fixe · 45 per person

1ST COURSE

DIPS

trio of dips with grilled sourdough

2ND COURSE

TOST

manouri cheese and wild mushrooms

KIMADOPITA

minced beef pie with cumin and coriander

PATATES

lemon potatoes with feta and oregano

3RD COURSE

STRAPATSADA

scrambled eggs, wild mushrooms, tomato and feta

SHAKSHOUKA

eggs baked in spicy tomato sauce

4TH COURSE

TSOUREKI

Greek french toast, roasted apples,
whipped cream, maple yogurt

BOUGATSA

custard pie with cinnamon and sugar

BUFFET OPTION AVAILABLE UPON REQUEST



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