



Hors d'oeuvres Selections

CHOICE OF FIVE ~ \$35 PER HEAD PER HOUR

KATAFI WRAPPED SHRIMP

with pickled pepper remoulade

KUMAMOTO OYSTER

with crème fraîche and caviar

SALMON TARTAR

with green olive tapenade on sullivan street crostini

SCALLOPS

Aguachile

TRUFFLE DEVEILED EGGS

with sumac and papadum

WHITE ANCHOVY BOQUERONES

with garlic and herbs

CHORIZO DULCE Y AGRIO MOSTARDA DI

MANTOVANA

with fontina

PAN CON TOMATE

with boquerones (marinated anchovies)

PADRÓN PEPPERS GAMBAS AL AJILLO

SKEWERS

Garlic shrimp skewers

BACON WRAPPED DATES

Stuffed with goat cheese

MINI MEATBALLS

Italian style

PATATAS BRAVAS

Spanish fried potatoes with zesty paprika sauce

MOZZARELLA IN CARROZZA

Fried sandwich with mozzarella and anchovies

Cicchetti (little bites)

ROASTED VEGETABLE

with basil pesto

BURRATA AND POMODORO SECCO

GORGONZOLA

with golden raisin/date preserve

Food Spread

Served Buffet Style ~ \$35 per head per hour

MEDITERRANEAN CHEESE PLATTER

featuring halloumi, feta, other cheeses w dates & marinated olives & crispy pita

CHARCUTERIE PLATTER

Iberian ham, chorizo, soppressata, 'Njuda w various accompaniments; bread, olives etc

CICCHETTI PLATTER

Burrata and pomodoro secco

Roasted Vegetable with basil pesto

Gorgonzola with golden raisin/date preserve

CHICKEN SKEWERS

Ladolemono dressing; oregano, garlic, lemon olive oil, shallot

ASSORTED MEZZE SERVED WITH PITA

HUMMUS

Chickpeas, sumac, zaatar

TZATZIKI

Crushed Kalamata, fresh dill

MOUHAMMARA

Roasted red pepper, toasted walnuts, pomegranate

MARINATED OLIVES

Extra virgin olive oil, pickled herbs

Private Events Brunch Menu

Served Family Style ~ \$65 per per person

BITES

TRUFFLE DEVILED EGGS
with sumac and papadum

GAMBAS AL AJILLO SKEWERS
Garlic shrimp skewers

BURRATA AND POMODORO SECCO CICCHETTI

MAINS

AVOCADO TARTINE
Sullivan Street multigrain toast with crushed avocado,
za'atar spiced boiled egg, torshi and fresh herbs

SMOKED SALMON PLATTER
Za'atar spiced labneh, Persian cucumber, fine herbs, tomato, breakfast radish,
red onion, capers and Jerusalem bagel

FRITTATA
Spinach & Feta

IMPORTED GREEK YOGURT
House made granola, fresh berries & Florida honey

SEASONAL MELON SALAD
Cucumber, feta, mint, extra virgin olive oil

DESSERT

BAKLAVA CHEESECAKE
Spiced phyllo crisps, New York style cheesecake,
Sumac candied Sicilian pistachios

OLIVE OIL CAKE
Meyer lemon curd, blueberries, chantilly cream, pine nut praline

Private Event Lunch Menu

Served Family Style ~ \$85 per head

Cicchetti (little bites)

ROASTED VEGETABLE

with basil pesto

BURRATA AND POMODORO SECCO

Cold Mezze served w pita

HUMMUS

Chickpeas, sumac, zaatar

TZATZIKI

Crushed Kalamata, fresh dill

MOUHAMMARA

Roasted red pepper, toasted walnuts, pomegranate

MARINATED OLIVES

Extra virgin olive oil, picked herbs

Hot Mezze

CRISPY EGGPLANT & ZUCCHINI

Mouhammara

CHARRED SPANISH OCTOPUS

Beluga lentils, labneh, fingerling potatoes with dukkah

Salad

GREEK "HORIATIKI"

Imported feta, kalamata olives, red wine vinaigrette

Entrées

CHICKEN SKEWERS

Ladolemono dressing; oregano, garlic, lemon olive oil, shallot

BLACKENED FISH SANDWICHES

Brioche bun w pickled pepper remoulade, vine ripe tomato & arugula

ARYES BURGER BITES

Warm pita stuffed with beef & lamb, harissa ketchup, tahini sauce, torshi

LOADED GREEK FRIES

Dessert

BAKLAVA CHEESECAKE

Spiced phyllo crisps, NY style cheesecake, Sumac candied Sicilian pistachios

OLIVE OIL CAKE

Meyer lemon curd, blueberries, chantilly cream, pine nut praline



Private Dinner Menu

TIER C - \$135 PER PERSON - SERVED FAMILY STYLE

Cold Mezze (choice of 3)

HUMMUS

Chickpeas, sumac, zaatar

TZATZIKI

Crushed Kalamata, fresh dill

MOUHAMMARA

Roasted red pepper, toasted walnuts, pomegranate

MELITZANOSALATA

Eggplant, Aleppo pepper, onion, citrus,

MARINATED OLIVES

Extra virgin olive oil, picked herbs

OLIVE TAPENADE DUO

Castelvetrano & Kalamata

ROASTED BEETS

Feta & pistachios

TORSHI

House pickled vegetables

SPICY PERSIAN CUCUMBERS

Almonds, goat cheese

Hot Mezze (choice of 2)

SPICED WHOLE ROASTED CAULIFLOWER

Labneh, charred lemon, pomegranate

CRISPY EGGPLANT & ZUCCHINI

Mouhammara

STEAMED LITTLE NECK CLAMS

White wine, Spanish chorizo, crushed tomatoes, fresh herbs

ROASTED HEIRLOOM CARROTS

with dukkah

Salad (choice of 1)

SEASONAL MELON

Cucumber, feta, mint, extra virgin olive oil

FATTOUSH

Traditional ingredients, sumac vinaigrette

Entrées (choice of 3)

PAN SEARED BRANZINO FILET

Provençale vinaigrette

FAROE ISLAND SALMON

Israeli salad

ROASTED BELL & EVANS CHICKEN

Panzanella salad

ARAYES BURGER

Warm pita stuffed with beef & lamb, harissa ketchup, tahini sauce, torshi

Sides (choice of 3)

SAUTEED BROCCOLINI

Garlic, extra virgin olive oil, lemon

ASPARAGUS

Sauce Gribiche

ROASTED GARLIC POTATO PURÉE

LOADED GREEK FRIES

Desserts

CHEF'S SELECTION



Private Dinner Menu

TIER B - \$165 PER PERSON - SERVED FAMILY STYLE

Cold Mezze (choice of 3)

HUMMUS

Chickpeas, sumac, zaatar

TZATZIKI

Crushed Kalamata, fresh dill

MOUHAMMARA

Roasted red pepper, toasted walnuts,
pomegranate

MELITZANOSALATA

Eggplant, Aleppo pepper, onion, citrus,

MARINATED OLIVES

Extra virgin olive oil, picked herbs

OLIVE TAPENADE DUO

Castelvetrano & Kalamata

ROASTED BEETS

Feta & pistachios

TORSHI

House pickled vegetables

SPICY PERSIAN CUCUMBERS

Almonds, goat cheese

Hot Mezze (choice of 2)

SPICED WHOLE ROASTED CAULIFLOWER

Labneh, charred lemon, pomegranate

CRISPY EGGPLANT & ZUCCHINI

Mouhammara

STEAMED LITTLE NECK CLAMS

White wine, Spanish chorizo, crushed tomatoes, fresh herbs

CHARRED SPANISH OCTOPUS

Beluga lentils, labneh, fingerling potatoes with dukkah

Salad (choice of 1)

SEASONAL MELON

Cucumber, feta, mint, extra virgin olive oil

FATTOUSH

Traditional ingredients, sumac vinaigrette

GREEK “HORIATIKI”

Imported feta, kalamata olives, red wine vinaigrette

Entrées (choice of 3)

SWORDFISH “MILANESA”

Beurre blanc, sunny side farm egg, tri color salad

WHOLE GRILLED CATCH OF THE DAY

Watercress, fennel, red onion

8 oz. FILET MIGNON

Tomato-harissa buer, roasted garlic

GRILLED HEAD-ON PRAWNS

Garlic chili butter, charred lemon, herb salad

OR

LOBSTER RISOTTO

Carnoli rice, caviar butter

Sides (choice of 3)

SAUTEED BROCCOLINI

Garlic, extra virgin olive oil, lemon

ASPARAGUS

Sauce Gribiche

GRILLED MEDITERRANEAN VEGETABLES

ROASTED GARLIC POTATO PURÉE

LOADED GREEK TRUFFLE FRIES

Dessert

CHEF’S SELECTION



Private Dinner Menu

TIER A - \$250 PER PERSON - SERVED FAMILY STYLE

Cold Mezze (choice of 3)

HUMMUS

Chickpeas, sumac, zaatar

TZATZIKI

Crushed Kalamata, fresh dill

MOUHAMMARA

Roasted red pepper, toasted walnuts, pomegranate

MELITZANOSALATA

Eggplant, Aleppo pepper, onion, citrus,

MARINATED OLIVES

Extra virgin olive oil, picked herbs

OLIVE TAPENADE DUO

Castelvetrano & Kalamata

ROASTED BEETS

Feta & pistachios

TORSHI

House pickled vegetables

SPICY PERSIAN CUCUMBERS

Almonds, goat cheese

Seafood

BRIDGE TOWER

Maine lobster cocktail, oysters, colossal shrimp,
seafood aguachile, salmon tartare

CHAR-GRILLED OYSTERS

Chargrilled oysters, scampi butter, baguette

Hot mezze (choice of 3)

SPICED WHOLE ROASTED CAULIFLOWER

Labneh, charred lemon, pomegranate

ROASTED HEIRLOOM CARROTS

with dukkah

CRISPY EGGPLANT & ZUCCHINI

Mouhammara

STEAMED LITTLE NECK CLAMS

White wine, Spanish chorizo, crushed tomatoes, fresh herbs

CHARRED SPANISH OCTOPUS

Beluga lentils, labneh, fingerling potatoes

Salads (choice of 2)

SEASONAL MELON

Cucumber, feta, mint, extra virgin olive oil

FATTOUSH

Traditional ingredients, sumac vinaigrette

MAINE LOBSTER COBB SALAD

Maine lobster, baby gem lettuce, summer truffle,
avocado, hard-boiled egg, Neuske applewood bacon,
baby heirloom tomatoes, green goddess dressing

Entrées (choice of 3)

SWORDFISH “MILANESA”

Beurre blanc, sunny side farm egg, tri color salad

WHOLE GRILLED CATCH OF THE DAY

Watercress, fennel, red onion

GRILLED HEAD-ON PRAWNS

Garlic chili butter, charred lemon, herb salad

LOBSTER RISOTTO

Carnoli rice, caviar butter

COLORADO RACK OF LAMB

Pistachio crust, black olive demi, watercress salad

30 oz . “BUTTERO” RIBEYE

Salsa verde

Sides (choice of 3)

SAUTEED BROCCOLINI

Garlic, extra virgin olive oil, lemon

ASPARAGUS

Sauce Gribiche

GRILLED MEDITERRANEAN VEGETABLES

ROASTED GARLIC POTATO PURÉE

LOADED GREEK TRUFFLE FRIES

Dessert

CHEF’S SELECTION



Menu Enhancements

FOR SPECIAL EVENTS AND PRIVATE DINNERS

EAST & WEST COAST OYSTERS

Served with mignonette and cocktail sauce
Available with caviar & creme fraiche supplement

MAINE LOBSTER COCKTAIL

COLOSSAL SHRIMP COCKTAIL

CHEF'S DAILY CRUDO

Citrus, strawberry relish, basil oil

SCALLOPS

Aguachile

SALMON TARTARE

Green olive tapenade, capers, fennel pollen

BRIDGE TOWER

1/2 Maine lobster cocktail, 12 oysters, 6 colossal shrimp,
seafood aguachile, salmon tartare

CAVIAR SERVICE

Traditional accompaniments

CHAR-GRILLED OYSTERS

Served with scampi butter and toasted baguette

MAINE LOBSTER COBB SALAD

Maine lobster, baby gem lettuce, summer truffle,
avocado, hard-boiled egg, Neuske applewood bacon,

COLORADO RACK OF LAMB

Pistachio crust, black olive demi, watercress salad

"BUTTERO" RIBEYE

Salsa verde