

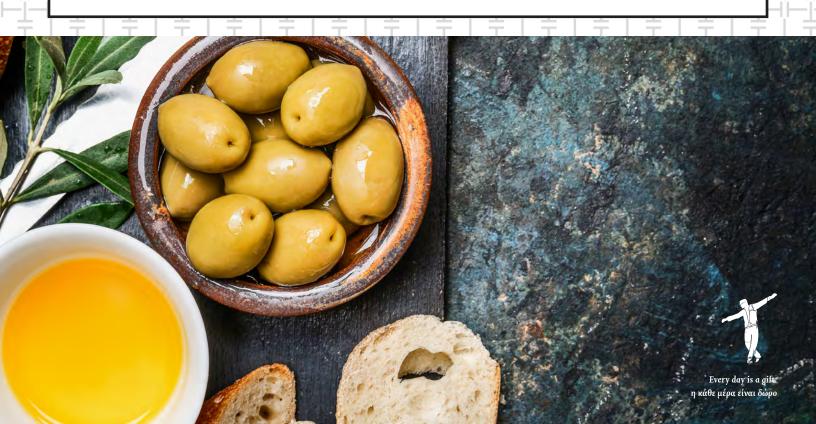
"Family Style" Large Party Dining

Parties of 8 or more are required to use one of our family style menus. A pre-set menu enables our kitchen to facilitate adequate timing for your large group dining experience. We happily accommodate vegetarian and vegan guests.

Menus offered:

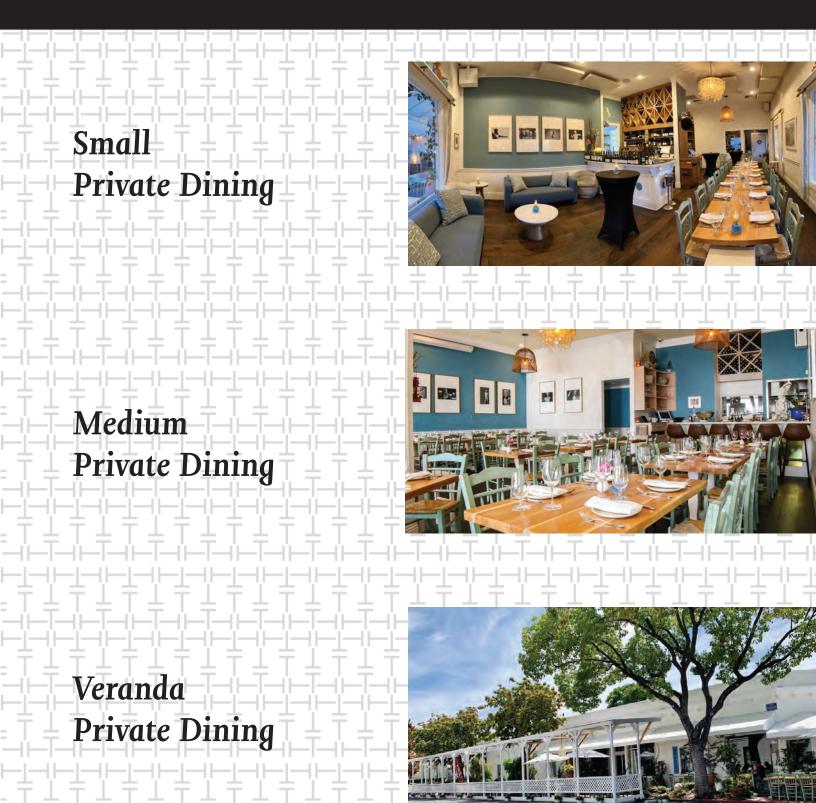
\$65, \$85, \$99, or \$125 per person

We require a valid credit card to confirm large party reservations. We accept MasterCard, Visa, and American Express. A 5% living wage fee will be added to all purchases. A 20% gratuity will be added to all parties.





Private Dining Rooms for up to 70 Guests



Private Dining Details



Multi-Functional Rooms

TAVERNA's Private Dining Rooms (PDRs) are fully equipped with a 2,000 watt audio system, High Definition projector, 120 inch screen, absorptive treated ceiling and walls for low noise and excellent acoustics; making the room ideal for intimate meetings, corporate events, wedding receptions, and all celebrations. We also offer the use of an Apple TV for media presentations.

Each PDR offers a bar, wheelchair access, and a unisex restroom for your party's use. The seating arrangements for each PDR can be tailored to your event.

We offer the option to combine event spaces for an indoor/outdoor experience.



Private Dining Minimums



Small Private Dining

seating capacity: up to 25 guests Lunch minimum \$1,500 Dinner Minimum \$4,000

Medium Private Dining

seating capacity: up to 40 guests Lunch minimum \$1,500 Dinner Minimum \$6,000

Veranda Private Dining

seating capacity: up to 25 guests Lunch minimum \$1,500 Dinner Minimum \$4,000

Large Private Dining

seating capacity: up to 70 guests Lunch minimum \$5,000 Dinner Minimum \$8,000

Large Party Menu \$65 per Guest



Taverna uses an abundance of local, seasonal ingredients to highlight the finest of Hellenic cuisine. Enjoy the warmth and hospitality of Old World Greece as part of our family.

MEZEDAKIA FAMILY STYLE

PSOMI KAI ELIES homemade Greek village bread / marinated olives / citrus / garlic / rosemary TZATZIKI sheep milk yogurt / cucumber / dill / pita KOLOKITHOKEFTEDES crispy zucchini cakes / Epirus feta / mint yogurt / fennel & herbs SANTORINI FAVA yellow split pea puree / red onions & capers / aromatics HORIATIKI SALATA Greek village salad / tomato / cucumber / feta / Kalamata olives FRIES hand cut potatoes / wild oregano / Graviera cheese aioli

ENTREES FAMILY STYLE

SOUVLAKIA grilled Sonoma chicken skewers / ladolemono / herbs MAROULOSALATA butter lettuce / local vegetables / avocado / almonds / smoked onion PLAKI baked gigante beans / tomato & onion sofrito / feta / preserved citrus / Cretan dakos HORTA steamed local greens / garlic / lemon / bukovo PATATES TIS YIAYIAS Grandma's crispy potato wedges / olive oil / lemon / wild oregano

DESSERT FAMILY STYLE

YIAOURTI Greek yogurt / Athenian wildflower honey / toasted walnuts BOUGATSA folded phyllo / vanilla crema / pistachio ice cream Accommodations can be made for vegetarian and vegan guests.



Every day is a gift. η κάθε μέρα είναι δώρο

Large Party Menu \$85 per Guest



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MEZEDAKIA FAMILY STYLE

PSOMI KAI ELIES homemade Greek village bread / marinated olives / citrus / garlic / rosemary TZATZIKI sheep milk yogurt / cucumber / dill / pita KOLOKITHOKEFTEDES crispy zucchini cakes / Epirus feta / mint yogurt / fennel & herbs MELITZANOSALATA roasted eggplant spread / garlic / herbs HORIATIKI SALATA Greek village salad / tomato / cucumber / feta / Kalamata olives FRIES hand cut potatoes / wild oregano / Graviera cheese aioli

ENTREES FAMILY STYLE

PLAKI baked gigante beans / tomato & onion sofrito / feta / preserved citrus / Cretan dakos KOTOPOULAKI chopped Sonoma young chicken / ladolemono MOUSSAKA braised beef & lamb ragout / eggplant / potatoes / Graviera mornay HORTA steamed local greens / garlic / lemon / bukovo PATATES TIS YIAYIAS Grandma's crispy potato wedges / olive oil / lemon / wild oregano

DESSERT FAMILY STYLE

YIAOURTI Greek yogurt / Athenian wildflower honey / toasted walnuts BOUGATSA folded phyllo / vanilla crema / pistachio ice cream Accommodations can be made for vegetarian and vegan guests.



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Large Party Menu \$99 per Guest



Taverna uses an abundance of local, seasonal ingredients to highlight the finest of Hellenic cuisine. Enjoy the warmth and hospitality of Old World Greece as part of our family.

MEZEDAKIA FAMILY STYLE

PSOMI KAI ELIES homemade Greek village bread / marinated olives / citrus / garlic / rosemary TZATZIKI sheep milk yogurt / cucumber / dill / pita KOLOKITHOKEFTEDES crispy zucchini cakes / Epirus feta / mint yogurt / fennel & herbs TARAMOSALATA cod roe spread / pickled red onion / crispy potato chips HORIATIKI SALATA Greek village salad / tomato / cucumber / feta / Kalamata olives MELITZANOSALATA roasted eggplant spread / garlic / herbs FRIES hand cut potatoes / wild oregano / Graviera cheese aioli

ENTREES FAMILY STYLE

PLAKI baked gigante beans / tomato & onion sofrito / feta / preserved citrus / Cretan dakos KOTOPOULAKI chopped Sonoma young chicken / ladolemono ARNAKI grilled Superior Farms lamb chops / young onions / lamb jus HORTA steamed local greens / garlic / lemon / bukovo PATATES TIS YIAYIAS Grandma's crispy potato wedges / olive oil / lemon / wild oregano

DESSERT FAMILY STYLE

YIAOURTI Greek yogurt / Athenian wildflower honey / toasted walnuts BOUGATSA folded phyllo / vanilla crema / pistachio ice cream SOKOLATINA Valrhona chocolate mousse / hazelnut praline / local berries Accommodations can be made for vegetarian and vegan guests.

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Large Party Menu \$125 per Guest



Taverna uses an abundance of local, seasonal ingredients to highlight the finest of Hellenic cuisine. Enjoy the warmth and hospitality of Old World Greece as part of our family.

MEZEDAKIA FAMILY STYLE

PSOMI KAI ELIES homemade Greek village bread / marinated olives / citrus / garlic / rosemary TZATZIKI sheep milk yogurt / cucumber / dill / pita KOLOKITHOKEFTEDES crispy zucchini cakes / Epirus feta / mint yogurt / fennel & herbs TARAMOSALATA cod roe spread / pickled red onion / crispy potato chips HORIATIKI SALATA Greek village salad / tomato / cucumber / feta / Kalamata olives MELITZANOSALATA roasted eggplant spread / garlic / herbs OKTAPODAKI grilled Spanish octopus / seasonal Hellenic garniture SAGANAKI flamed Kefalograviera / fig marmelada / sunflower seeds / Metaxa FRIES hand cut potatoes / wild oregano / Graviera cheese aioli

ENTREES FAMILY STYLE

PSARAKI deboned ouzo steamed whole fish / Santorini capers / saffron / ladolemono KOTOPOULAKI chopped Sonoma young chicken / ladolemono ARNAKI grilled Superior Farms lamb chops / young onions / lamb jus HORTA steamed local greens / garlic / lemon / bukovo PATATES TIS YIAYIAS Grandma's crispy potato wedges / olive oil / lemon / wild oregano

DESSERT FAMILY STYLE

BOUGATSA folded phyllo / vanilla crema / pistachio ice cream BAKLAVA chopped walnuts & layered phyllo / spiced citrus syrup SOKOLATINA Valrhona chocolate mousse / hazelnut praline / local berries

Accommodations can be made for vegetarian and vegan guests.



Every day is a gift. η κάθε μέρα είναι δώρο

Payment Policies



Beverages

All beverages, including wine, spirits, and non-alcoholic beverages, are charged based on consumption. Our sommelier team is happy to assist you in selecting wine for your event. We can assist with a full wine pairing tailored to your menu, wines from your favorite region or selections within your budget. We recommend selecting wines in advance, to ensure availability.

Our corkage fee is \$50 per 750ml bottle, with a two-bottle maximum.

Payment

We require a valid credit card to confirm the room reservation. Payment is due upon completion of the event. We accept MasterCard, Visa, American Express, and checks. A 5% living wage fee will be added to all purchases. A 20% gratuity will be added to all parties.

Cancellation Policy

If a cancellation occurs within one week of your event, your credit card will be charged for 50% of the food and beverage minimum, plus taxes and fees. Any cancellation within 72 hours of the event date will result in a charge of the entire food and beverage minimum, plus taxes and fees.