



Phone: (312) 726-2407 Fax: (312) 726-3203
www.theparthenon.com

PLATED DINNER MENU

In addition to the following menu, our plated dinner menu includes all Soft Drinks, Juices, and Coffee. If you are interested in a menu with a Bar attached see our Banquet Menu or you may choose our hourly bar at special rates, run a tab based on consumption or have a Cash Bar where your guests pay for their own drinks.

Choice of : Three (3) hot appetizers, two (2) cold appetizers, cup of soup, Greek salad, entrée, one (1) side dish, and one (1) dessert.

Prices for these packages are based on the main entrée, therefore the price listed by the main entrée presents the per person package price. Gratuities (19%) and Taxes (11.50%) are not included.

APPETIZER SELECTIONS

HOT (choose three)

Saganaki– 1 for every 2 persons – *Kasseri Cheese Flamed in Brandy*

Gyros – 1 for every 4 persons

Cheese Pies – 2 pieces per person – *Whipped Feta blend wrapped in Phyllo*

Trigona – 1 piece per person – *Ground Beef and Feta in Tomato Sauce baked in Phyllo*

Kotopitakia – 1 piece per person – *Boneless Chicken and Vegetables wrapped in Phyllo*

Mini Spinach Cheese Pie – 1 piece per person

Pan-fried Zucchini – 1 order every 4 persons

Pan-fried Eggplant – 1 order every 4 persons

Baby Meatballs

Broiled Octopus – 1 order for every 4 persons add 1.00

Panfried Squid – 1 order for every 4 persons add 1.00

COLD (choose two) — One (1) order for every 4 persons

- Eggplant spread
- Taramosalata – *Fish-Roe spread*
- Tirosalata – *Whipped Feta Spread*
- Tzatziki – *Tangy homemade Yogurt with Garlic and Cucumber*
- Skordalia – *Pureed Potatoes and Intense Garlic*
- Bean Salad – *Great Northern Beans, Vinaigrette*

SOUP SELECTIONS (choose one)

- Egg Lemon
- Lentil
- Navy Bean
- Chickpea

SALAD SELECTIONS – All salads dressed with olive oil, vinegar, garlic and oregano

- Greek – *Lettuce, Tomatoes, Cucumbers, Feta, Olives, and Peppers*
- Village – *Tomatoes, Cucumbers, Feta, Olives, Peppers and Onions.....* add 1.00
- Athenian – *Romaine Lettuce, Feta, Fresh Onion and Dill.....* add 1.00
- Aegean – *Shrimp, Squid, Leaf Lettuce, Fresh Onions, Celery and Bell Pepper.....* add 1.50

SIDE DISH SELECTIONS (choose one)

- Rice Pilafi
- Braised String Beans
- Braised Eggplant
- Braised Zucchini
- Roast Potatoes
- Braised Potatoes
- Braised Okra

MAIN ENTREE

(choose one)

SPECIAL COMBINATION PLATE

Dolma, Moussaka, Pastitsio and Roast Lamb 29.00

LAMB

Roast Leg of Lamb..... 34.00

Rotisserie – *Roast Lamb*..... 32.00

Baby Lamb Chops – *Three (3) pieces- cooked medium*.....38.00

CHICKEN

Riganati – *½ Chicken baked with Lemon and Oregano* 28.00

Chicken Breast Spanaki – *Chicken breast stuffed with Spinach and Feta* 28.00

Athenian – *1/2 Chicken cut into pieces, broiled with Olive Oil, Lemon and Oregano* 29.00

Shishkebob – *Marinated Boneless Chicken skewered with Onion, Tomato and Sweet Pepper*..... 29.00

Breast of Chicken – *Skinless, broiled with Lemon and Oregano*..... 29.00

BEEF

Filet Mignon Shishkebob – *Marinated, skewered with Tomatoes, Onion and Pepper*..... 39.00

The following beef dishes available for parties of 50 persons or more.

New York Strip..... 39.00

Prime Rib of Beef 39.00

Filet Mignon..... 39.00

PORK

Rotisserie-Roasted Suckling Pig – *Whole Piglet, presented at table before carving*..... 30.00

Pork Chops – *Center Cut*..... 32.00

SEAFOOD

Orange Roughy – <i>Broiled with Olive Oil</i>	33.00
Whitefish – <i>Broiled with Olive Oil</i>	33.00
Shrimp Flambé – <i>Jumbo Shrimp flamed in brandy</i>	36.00
Sea Scallops Flambé – <i>Atlantic Scallops flamed in Brandy</i>	36.00
Flambe Combination – <i>Shrimp and Scallops flamed in Brandy</i>	36.00

PASTA

Grecian- <i>Macaroni # 5, with Shrimp, Broccoli and Garlic</i>	29.00
Tourkolimano – <i>Spaghetti with Jumbo Shrimp, Feta, Tomato Sauce and Herbs</i>	33.00

VEGETARIAN

Special Combination Plate – <i>Veggie Dolmades, Moussaka, and Pastitsio</i>	29.00
Spinach-Cheese Pie.....	27.00

DESSERTS (choose one)

Baklava – <i>Flaky layers of Phyllo baked with Honey and Nuts</i>	
Galaktobouriko – <i>Phyllo filled with Vanilla Custard and baked in Syrup</i>	
Crema Caramelle – <i>Custard and Syrup baked in a cup</i>	
Sokolatina – <i>Chocolate Mousse Cake</i> .	
Nougatina – <i>Layers of almond cake and crown custard</i>	
Tiramisu – <i>Layers of espresso dipped ladyfingers with mascarpone cheese</i>	
Ice Cream – <i>(1 scoop) Choose one of the following: Vanilla, Chocolate, Strawberry or Butter Pecan</i>	

ACCOMMODATIONS

We always recommend you put down a deposit. The deposit secures date and room. We ask for a \$200.00 deposit as good faith money, especially if your event takes place on a Friday, Saturday or Sunday. Deposit is non-refundable unless reservation is cancelled 30 days in advance.

Entertainment	Client provides
Flowers and decorations for room and tables (we use white tablecloths and burgundy or white napkins).	Client provides
Gift, cake and place card tables	Included
Microphone	Included
Screen and Projector	Included
Greek stereo music	Included
CD Player	Included
Valet Parking	Complimentary, tips only.
Coat Room per Fur	\$1.00 per coat and \$2.00 Coat charged to guest.
Photographer	Client provides
Invitations and place cards	Client provides