



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

BANQUET MENUS

All packages include: Four hours of open bar with premium liquor, mixed drinks, coffee, juices, sodas and house wine during dinner. Also included are: three (3) hot appetizers, two (2) cold appetizers, cup of soup, Greek salad, entrée, one (1) side dish, one (1) dessert and coffee.

Prices for these packages are based on the main entrée, therefore the price listed by the main entrée presents the per person package price. Taxes (10.50 %) and gratuities (19% before taxes) are not included.

APPETIZER SELECTIONS

HOT (choose three)

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

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

BEEF

Filet Mignon Shishkebob – *Marinated, skewered with Tomatoes, Onion and Pepper*..... 66.00

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

New York Strip..... 66.00

Prime Rib of Beef 66.00

Filet Mignon..... 66.00

PORK

Rotisserie-Roasted Suckling Pig – *Whole Piglet, presented at table before carving*..... 54.00

Pork Chops – *Center Cut*..... 56.00

SEAFOOD

Orange Roughy – *Broiled with Olive Oil*..... 59.00

Whitefish – *Broiled with Olive Oil*..... 58.00

Shrimp Flambé – *Jumbo Shrimp flamed in brandy*..... 62.00

Sea Scallops Flambé – *Atlantic Scallops flamed in Brandy*..... 62.00

Flambé Combination – *Shrimp and Scallops flamed in Brandy*..... 62.00

Swordfish Shish kebob – *Skewered with Tomato, Pepper and Onion*..... 62.00

PASTA

Grecian- *Macaroni # 5, with Shrimp, Broccoli and Garlic*..... 56.00

Tourkolimano – *Spaghetti with Jumbo Shrimp, Feta, Tomato Sauce and Herbs*..... 58.00

VEGETARIAN

Special Combination Plate – *Veggie Dolmades, Moussaka, and Pastitsio*..... 52.00

Spinach-Cheese Pie..... 49.00

DESSERTS (choose one)

Baklava – *Flaky layers of Phyllo baked with Honey and Nuts*

Galaktobouriko – *Phyllo filled with Vanilla Custard and baked in Syrup*

Sokolatina – *Chocolate Mousse Cake.*

Nougatina – *Layers of almond cake and crown custard*

Tiramisu – *Layers of espresso dipped ladyfingers with mascarpone cheese*

Ice Cream – (1 scoop) *Choose one of the following for your guests: Vanilla, Chocolate, Strawberry or Butter Pecan*

COFFEES

American – *Regular or Decaffeinated*

OPEN BAR LIQUOR LIST

VODKA – Absolut, Absolut Citron, Ketel One, Stolichnaya, Smirnof, Finlandia, Skyy, and Bar Vodka

GIN – Tanqueray, Beefeaters, Bombay, and Bar Gin

WHISKY – Jack Daniels, Southern Comfort, Jim Beam, Early Times, VO, Canadian Club, Seagrams Seven, and Bar Whisky

BRANDY AND COGNAC – Courvassier, Hennessy, Martell, Grand Marnier, Galiano, Metaxa 5 and 7 Star, Christian Bros., Remy Martin

SCOTCH – Johnny Walker Black, Johnny Walker Red, Chivas Regal, Cutty Sark, J&B, Dewars and Bar Scotch

RUM – Bacardi lite, Bacardi dark, Malibu, Captain Morgan, and Bar Rum

CORDIALS – Amaretto di Saronno, Drambuie, Bailey's, Campari, Kahlua, Tia Maria, Frangelico, Sambuca, Dark Sambuca, Apricot Brandy, Blackberry Brandy, Peppermint Schnapps, Crème de Menthe, Ouzo, Peach Schnapps

BEER – Miller Lite, MGD, MGD Lite, Budweiser, Heineken, Becks, Amstel Lite, Samuel Adams and various Greek Beers

WINES – House Roditis, White, Red, Chardonnay, White Zinfandel, Merlot, Chablis, Cabernet Sauvignon, Retsina

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, or Bring your own CD's	Included
Valet Parking	Complimentary, tips only.
Coat Room	\$1.00 per coat and \$2.00 per Fur Coat charged to guest.
Photographer	Client provides
Invitations and place cards	Client provides