



# EVOO Group Reservations

## GROUP CELEBRATIONS

*For groups of 12-25, we recommend opting for a set menu to ensure an exceptional dining experience. Our set menus are designed to be served family-style, allowing you to savor a variety of what EVOO has to offer. These menus are available for Lunch and Dinner, as well as Brunch on Sundays.*

## PRIVATE DINING

*We offer private dining for groups of 30 or more guests and will collaborate with you to create customized food and beverage menus that best suit your group. Instead of a closing fee, we require a minimum spend. This service is available for Lunch, Dinner, and Sunday Brunch, but is not offered on Friday and Saturday evenings.*

VIEW OUR SAMPLE MENUS BELOW





# Lunch Group Menu

*\$40 per person, plus 20% gratuity and taxes*

## T O S T A R T

*served family style, for the table*

### T I R O K A F T E R I

*Greek feta, spicy pepper flakes, serve with grilled pita*

### M A R I N A T E D O L I V E S

*kalamata and green olives marinated in Greek herbs and  
evoo*

## M A I N S

*choice of 1 per person*

### C H O P P E D C H I C K E N

*served with EVOO fries, Greek salad, tzatziki*

### P O R K S O U V L A K I

*served with EVOO fries, Greek salad, tzatziki*

### S P A N A K O P I T A

*filo, spinach, feta, served with Greek salad, tzatziki*

## D E S S E R T

*served family style, for the table*

### E K M E K

*shredded filo, custard, whipped cream, cinnamon,  
crushed walnuts*





# Dinner Menu A

*served family style - \$60 per person, plus 20% gratuity and taxes*

## S P R E A D S

### T R I O S P R E A D S

*tzatziki, melitzanosalata, tirokafteri with grilled pita*

### M A R I N A T E D O L I V E S

*kalamata and green olives marinated in Greek herbs and evoo*

## F I R S T B I T E S

### Z U C C H I N I F R I T T E R S

*feta, dill herbs, tzatziki*

### F R I E D C A L A M A R I

*lemon, tzatziki*

## M A I N S

### C H O P P E D C H I C K E N

*latholemono, lemon*

### E V O O S A L A D

*mixed greens, Greek Feta, tomato, cucumber, red onion, Greek olives, walnuts, almonds, EVOO dressing*

### E V O O F R I E S

*hand cut, oregano, kosher salt*

### T Z A T Z I K I

*yogurt, cucumber, garlic, evoo*

## D E S S E R T

*served family style, for the table*

### E K M E K

*shredded filo, custard, whipped cream, cinnamon, crushed walnuts*

### F R U I T P L A T T E R

*assortment of fresh cut fruits*





# Dinner Menu B

*served family style - \$80 per person, plus 20% gratuity and taxes*

## S P R E A D S

### T R I O S P R E A D S

*tzatziki, melitzanosalata, tirokafteri with grilled pita and marinated olives*

## F I R S T B I T E S

### K E F T E D E S

*ground beef, onion, mint, yogurt sauce*

### F R I E D C A L A M A R I

*lemon, tzatziki*

### S A G A N A K I

*fried kafalogravier, Metaxa, pickled pineapple, saltsa meli, nuts, grilled baguette, lemon*

## M A I N S

### M I X E D G R I L L

*lamb chops, chopped chicken, pork souvlaki, Loukaniko - Greek sausage*

### G R E E K S A L A D

*savoura tomato, Greek feta cheese, cucumber, red onion, peperoncini pepper, Kalamata olives, kosher salt, oregano, EVOO*

### E V O O F R I E S

*hand cut, oregano, kosher salt*

### T Z A T Z I K I

*yogurt, cucumbers, garlic, evoo*

## D E S S E R T

*served family style, for the table*

### E K M E K

*shredded filo, custard, whipped cream, cinnamon, crushed walnuts*

### F R U I T P L A T T E R

*assortment of fresh cut fruits*

