

ATHOS RESTAURANT

PRIX FIXE MENUS

Available for in house dining, private events & take out catering

See next pages for menu descriptions

Athens menu \$85/guest

Santorini menu \$75/guest

Mykonos menu \$65/guest

+8% sales tax & 20% gratuity to all menus

+ \$5/ guest to any above package to include unlimited fountain soda, iced tea, cranberry juice, drip coffee, and organic tea

We are thrilled to work together and create the event of your dreams. Please contact us to tailor your experience and inquire on availability, customizations, or allergies via

info@athosrestaurant.com or

518-608-6400

PRIVATE EVENT SPACES

Ithaka room - seats up to 20 guests, *includes AV cable and TV for presenting*

Santorini room - seats up to 36 guests

Taverna, Main Dining Room and Patio - *available to rent for larger parties*

ATHENS MENU

\$85 per guest (+ tax and gratuity)

+ \$5 per guest to include unlimited fountain beverages, drip coffee & organic tea

Appetizers (family style)



Spanakopita

spinach, leeks, feta, & dill, wrapped with crispy phyllo

Mezze Platter

hummus, tzatziki, ezme, eggplant tomatoes, and tirokafteri
- served with warm pita -

Keftedakia

Lamb & Goat Meatballs

Traditional Greek Salad

tomatoes, cucumbers, onions, peppers, olives, green leaf lettuce, feta cheese & our homemade dressing

Entrée Choices (please select one)

Beef Souvlaki

morsels of grilled filet mignon, skewered with bell peppers & onions, finished with lemon-herb infused olive oil
- rice pilaf & house salad (optional side of tzatziki) -

Chicken Souvlaki

grilled marinated boneless chicken, skewered with bell peppers & onions, finished with lemon-herb infused olive oil .
- house salad & rice pilaf -

Lamb Youvetsi

braised lamb shank, slowly simmered with a flavorful tomato-based broth & orzo pasta

Lamb Souvlaki

morsels of grilled tender lamb, skewered with bell peppers & onions, finished with lemon-herb infused olive oil
- rice pilaf & house salad -

Salmon Scaloppini

pan seared Norwegian salmon cooked in a white wine garlic-butter sauce with sun-dried tomato

Red Snapper Filet

grilled red snapper filet topped with grilled tomato & finished with lemon-dill olive oil
- house salad & lemon potatoes -

Grilled Whole Bronzino

grilled Mediterranean sea bass with charred lemon, served whole or filleted
- house salad & lemon potatoes -

Vegetarian Yemista

bell pepper stuffed with seasoned rice, spinach, tomato & fresh herbs, baked in a light tomato sauce
- house salad -

Dessert (family style)

Greek Baklava

layers of walnuts & almonds within honey-glazed phyllo pastry

Pistachio Baklava

layers of pistachio, within honey-glazed phyllo pastry

Galaktoboureko

custard-filled honey-glazed phyllo pastry, drizzled with sweet syrup

 Vegetarian ~  Vegan ~  Vegan Possible

 Gluten Free ~  Gluten Free Possible

SANTORINI MENU

\$75 per guest (+ tax and gratuity)

+ \$5 per guest to include unlimited fountain beverages, drip coffee & organic tea



Appetizers (family style)

Spanakopita 🌿

spinach, leeks, feta, & dill, wrapped with crispy phyllo

Mezze Platter 🌿 Gf

hummus, tzatziki, ezme, eggplant tomatoes, and tirokafteri
- served with warm pita -

Traditional Greek Salad GF 🌿

tomatoes, cucumbers, onions, peppers, olives, green leaf lettuce, feta cheese & our homemade dressing

Entrée Choices (please select one)

Chicken Souvlaki Gf

grilled marinated boneless chicken, skewered with bell peppers & onions, finished with lemon-herb infused olive oil .
- house salad & rice pilaf -

Lamb Souvlaki Gf

morsels of grilled tender lamb, skewered with bell peppers & onions, finished with lemon-herb infused olive oil
- rice pilaf & house salad -

Salmon Souvlaki Gf

morsels of Norwegian salmon, skewered with bell peppers & lemons, finished with lemon-herb infused olive oil
- rice pilaf & house salad -

Grilled Whole Bronzino Gf

grilled Mediterranean sea bass with charred lemon, served whole or filleted
- house salad & lemon potatoes -

Pastichio

baked pasta & ground beef casserole, topped with béchamel
- house salad -

Vegetarian Yemista Gf V

bell pepper stuffed with seasoned rice, spinach, tomato & fresh herbs, baked in a light tomato sauce
- house salad -

Dessert (family style)

Greek Baklava

layers of walnuts & almonds within honey-glazed phyllo pastry

🌿 Vegetarian ~ V Vegan ~ V Vegan Possible

Gf Gluten Free ~ GF Gluten Free Possible

MYKONOS MENU



\$65 per guest (+ tax and gratuity)

+ \$5 per guest to include unlimited fountain beverages, drip coffee & organic tea

Appetizers (family style)

Tzatziki

imported cow & sheep's milk yogurt, cucumber, garlic & dill
- served with warm pita -

Hummus

chickpeas, garlic, lemon & tahini sesame paste
- served with warm pita -

Traditional Greek Salad

tomatoes, cucumbers, onions, peppers, olives, green leaf lettuce, feta cheese & our homemade dressing

Entrée Choices (please select one)

Beef Souvlaki

morsels of grilled filet mignon, skewered with bell peppers & onions, finished with
lemon-herb infused olive oil
- rice pilaf & house salad (optional side of tzatziki) -

Chicken Souvlaki

grilled marinated boneless chicken, skewered with bell peppers & onions, finished with
lemon-herb infused olive oil .
- house salad & rice pilaf -

Moussaka

baked layers of eggplant, ground beef & potatoes, topped with béchamel
- house salad -

Vegetarian Plate

chef's choice platter of vegetarian items: eggplant rolà, spanakopita, dolmathakia
- lemon potatoes & sautéed vegetables -

Penne alla Vodka

classic vodka sauce with cream and tomatoes, tossed with penne pasta and parmesan
cheese

Dessert (family style)

Traditional Loukoumathes

Fried dough puffs, with sweet syrup, walnuts & cinnamon

 Vegetarian ~  Vegan ~  Vegan Possible

 Gluten Free ~  Gluten Free Possible