

Agapē Grill

50 person minimum

Buffet Style - \$ 55 per person + tax & Gratuity

Served with warm pita bread, house greek salad, rice & briami vegetables

Choose 3 cold appetizers:

Tzatziki

Grated cucumber in yogurt garlic sauce, herbs & spices

Hummus

Garbanzo beans blended with lemon juice, garlic & olive oil

Skordalia

Fresh garlic with potato, olive oil & vinegar

Baba Ghanouge

Eggplant, tahini, garbanzo, lemon juice & garlic

Tabouli

Parsley, tomatoes, red onion, cracked wheat, mint & lemon juice

Tirokafteri

Ricotta & Feta cheese blended with Jalapeño, olive oil & herbs

Feta and Olives

Feta Cheese & Olives dressed with olive oil & oregano

Taramosalada

Red caviar whipped with bread, olive oil & lemon juice

Agape Sauce

Kalamata olives blended with mayo olive oil, garlics & herbs.

Choose up to 2 hot appetizers:

Spanakopita

Spinach, onion, Feta & ricotta cheese, eggs, baked in phyllo dough

Loukanika

Greek sausage, flavorful pork sausage

Biftekia

Ground sirloin, onion, garlic, mint, parsley & spices

Gyros

Sliced beef, topped with tomatoes & onions

Dolmades

Stuffed grape leaves with rice, ground beef & herbs

Falafel

Garbonzo beans, fresh parsley, onions, herbs & spices. Fried in canola oil

Choose 3 entrees:

Lamb Souvlaki

Beef Souvlaki

Chicken Souvlaki

Pastitsio

Pasta, ground sirloin topped with bechamel sauce (greek lasagna)

Moussaka

Layers of eggplant, zucchini, ground sirloin, potatoes & topped with bechamel sauce

Kefta Kebab

Ground sirloin marinated with chopped onion, spices & sumac

Vegetarian Moussaka

Layers of eggplant, zucchini, tomatoes, onion sauce, potatoes & topped with bechamel sauce

Tri-tip *

Baked with herbs, celery & carrots.

Salmon

Freshly cut filet of salmon, marinated in lemon juice, olive oil, herbs

Extras:

Coffee & Dessert - \$ 5/per person

fountain soda's and ice tea included

 Vegetarian options

Phone: (408) 739-3354 Fax: (408) 739-3356 Email: eat@agapegrill.com

Agapē Grill

Banquet Menu

Banquets (up to 200 people)
Minimum 50 people

\$65 per person - \$20 per child

COLD APPETIZERS:

- Spread Sampler (various Dips) & Pita

HOT APPETIZERS (choose two):

- Spanukopita**
- Tiropita**
- Dolmades**
- Loukanika (greek sausage)**
- Bifterkia**
- Gyro**

SALAD (Choose One):

- House greek**
- Mediterranean**
- Horiatiki**
- Ceaser**
- Gardenean**
- Fattoosh**

CHILD DINNER - served with french fries -(Choose One):

- Hamburger**
- Gyro Wrap**
- Chicken Strips**
- Spagetti**

DINNER- SERVED WITH RICE AND VEGETABLES - (choose two):

- Lamb Kebab**
- Beef Kebab**
- Chicken Kebab**
- Kefta Kebab**

OR (Choose One)

- Chicken Pecate**
- N.Y. Steak Or Filet Mignon**
- Fish: Salmon or Swordfish**
- Lamb Chops**
- Psttlio**
- Mousaka (Beef Or Vegeterian)**

DESSERT: +\$5 per person

- Mixed fruits**
- Assorted pastries (baklava, katayife, Ravani)**
- Tea and Coffee**

Plus tax and Gratuity, Open Bar Upon Request

www.AgapeGrill.com - (408) 739-3354

Agapē Grill

Hall Rental

- \$ 300/hour minimum 5 hours
- \$ 35/ hour per security guard (minimum 2 security)
- \$ 200 cleaning fee
- \$ 350 per keg (modelo especial or budlight)
- \$ 250 per bottle(750ml):
Buchanans | Remy Martin | Grey Goose | Patron |
- \$ 3 per table cloth (white, blue, black, champagne)
- \$ 0.50 per cloth napkin
- \$ 500 non-refundable deposit required to hold the date.

Terms of hall rental agreement:

- * No outside beer, wine or hard alcohol is permitted on premises
- * You may bring your own water, sodas and food, dessert
- * The time you setup is when time starts
- * You are responsible for any damage caused inside or outside of the our premises
- * Earliest start time 3PM & latest stop time is 2AM. Last call for alcohol is at 1:30AM
- * By signing below, I hereby acknowledge that I have completely read and fully understand the Agape Grill Policy

Name: _____

Date of event: _____ **Signature:** _____