

Agapē Grill

Banquet Menu

**Banquets (up to 200 people)
Minimum 50 people**

\$50 per person - \$20 per child

COLD APPETIZERS:

- Spread Sampler (various Dips) & Pita

HOT APPETIZERS (choose two):

- Spanakopita

- 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

Weekend Menu - 50 person minimum

Buffet Style - \$ 45 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

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Agapē Grill

Dinner Weekday Menu - 25 person minimum

Buffet Style - \$ 40 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 
Garbanzo 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**

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Agapē Grill

Lunch menu - 25 person minimum

Buffet Style - \$30 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 tomatos & 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

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Agapē Grill

Hall Rental

- \$ 250/hour minimum 5 hours
- \$ 25/ hour per security guard (minimum 2 security)
- \$ 200 cleaning fee
- \$ 350 per keg (modelo especial or budlight)
- \$ 200 per bottle:
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 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: _____