



# *Taverna Mykonos*



## PLAN A

### FIRST COURSE

#### SILOGI

*mediterranean spreads- hummus, melitzanosalata, tirokafteri*

#### SPANAKOPITA

*fresh baby spinach, feta cheese, dill, crispy filo dough*

#### ZUCCHINI & EGGPLANT CHIPS

*crispy zucchini & eggplant chips slices, tzatziki sauce*

### SECOND COURSE

#### GREEK SALAD

### ENTREES

#### MYKONOS GYRO

*sliced lamb & beef gyro meat piled high, Greek fries, tzatziki  
grilled pita bread*

#### STIFADO

*Chunks of prime brased boneless short ribs, whole baby onion, mashed potato*

#### ATLANTIC SALMON

*grilled fresh Scottish salmon and served with spanakorizo*

#### CHICKEN SOUVLAKI

*marinated cubes of delicious grilled chicken on a skewer with rice pilaf*

### DESSERT

#### MYKONOS DESSERT PLATTER

*served with coffee or tea*

**\$50.00 PER PERSON**

**(PLUS 7% TAXES, PLUS 20% GRATUITY)**



# *Taverna Mykonos*

## **PLAN B**

### **FIRST COURSE**

#### SILOGI

*Mediterranean spreads- hummus, melizanosalata, tirokafteri*

#### ZUCCHINI & EGGPLANT CHIPS

*crispy zucchini & eggplant slices, tzatziki*

#### SPANAKOPITA

*fresh baby spinach, feta cheese, leeks, dill, crispy filo dough*

#### FRIED CALAMARI

*crispy point, judity calamari with narinara sauce*

### **SECOND COURSE**

#### GREEK SALAD

### **ENTREES**

CHOICE OF

#### SWORDFISH STEAK

*fresh Atlantic swordfish simply grilled, served with spanakorizo*

#### PORK CHOPS

*all natural marinated pork chops, served with baked lemon potatoes*

#### STIFADO

*chunks of prime braised boneless short ribs*

*whole baby onions, mashed potatoes*

#### ATLANTIC SALMON

*grilled fresh Scottish salmon and served with spanakorizo*

#### CHICKEN SOUVLAKI

*marinated cubes of delicious grilled chicken on a skewer with rice pilaf*

### **DESSERT**

#### **MYKONOS DESSERT PLATTER**

*served with coffee or tea*

**\$70 PER PERSON**

**(Plus 7% taxes, plus 20% gratuity)**



# Taverna Mykonos



## PLAN C

### FIRST COURSE

#### SILOGI

*Mediterranean spreads- hummus, melizanosalata, tirokafteri*

#### COCONUT SHRIMP

*colossal shrimp served with sweet deep sauce*

#### SPANAKOPITA

*fresh baby spinach, feta cheese, leeks, dill, crispy filo dough*

#### FRIED CALAMARI

*crispy point Judith calamari with marinara sauce*

### SECOND COURSE

GREEK SALAD (family style)

### ENTREES

CHOICE OF

#### STIFADO

*chunks of prime braised boneless short ribs, whole baby onion, mashed potatoes*

#### LAVRAKI

*grilled Mediterranean seabass, roasted lemon potatoes*

#### LAMB SHANK

*tomato braised Colorado lamb, orzo*

#### CHICKEN SOUVLAKI

*two chicken skewers with rice, tzatziki, and small salad*

#### SEAFOOD YUVETSI

*calamari, shrimp, mussels, fresh tomato sauce, orzo*

#### FILET MIGNON

*USDA prime, grilled, garlic roasted mashed potatoes*

### DESSERT

#### MYKONOS DESSERT PLATTER

*served with coffee, tea, cappuccino, espresso*

**\$80 PER PERSON**

(Plus 7% taxes, plus 20% gratuity)