

TAVERNA

“Family Style” Large Party Dining

Parties of 8 or more are required to use one of our family style menus. A pre-set menu enables our kitchen to facilitate adequate timing for your large group dining experience. We happily accommodate vegetarian and vegan guests.

Menus offered:

\$65 (lunch only), \$85, \$99, or \$125 per person

We require a valid credit card to confirm large party reservations. We accept MasterCard, Visa, and American Express. A 5% living wage fee will be added to all purchases. A 20% gratuity will be added to all parties.



Every day is a gift
η κάθε μέρα είναι δώρο

TAVERNA

Private Dining Rooms for up to 85 Guests

**Small
Private Dining**



**Medium
Private Dining**



**Veranda
Private Dining**



Private Dining Details



Multi-Functional Rooms

TAVERNA's Private Dining Rooms (PDRs) are fully equipped with a 2,000 watt audio system, High Definition projector, 120 inch screen, absorptive treated ceiling and walls for low noise and excellent acoustics; making the room ideal for intimate meetings, corporate events, wedding receptions, and all celebrations. We also offer the use of an Apple TV for media presentations.

Each PDR offers a bar, wheelchair access, and a unisex restroom for your party's use. The seating arrangements for each PDR can be tailored to your event.

We offer the option to combine event spaces for an indoor/outdoor experience.



Private Dining Minimums



Small Private Dining

seating capacity: up to 25 guests

Lunch minimum \$1,500

Dinner Minimum \$4,000

Medium Private Dining

seating capacity: up to 55 guests

Lunch minimum \$1,500

Dinner Minimum \$6,000

Veranda Private Dining

seating capacity: up to 25 guests

Lunch minimum \$1,500

Dinner Minimum \$4,000

Large Party Menu

\$65 per Guest

TAVERNA

Taverna uses an abundance of local, seasonal ingredients to highlight the finest of Hellenic cuisine. Enjoy the warmth and hospitality of Old World Greece as part of our family.

MEZEDAKIA FAMILY STYLE

PSOMI KAI ELIES homemade Greek village bread / marinated olives / citrus / garlic / rosemary
TZATZIKI sheep milk yogurt / cucumber / dill / pita
KOLOKITHOKEFTEDES crispy zucchini cakes / Epirus feta / mint yogurt / fennel & herbs
SANTORINI FAVA yellow split pea puree / red onions & capers / aromatics
HORIATIKI SALATA Greek village salad / tomato / cucumber / feta / Kalamata olives
FRIES hand cut potatoes / wild oregano / Graviera cheese aioli

ENTREES FAMILY STYLE

SOUVLAKIA grilled Sonoma chicken skewers / ladolemono / herbs
MAROULOSALATA butter lettuce / local vegetables / avocado / almonds / smoked onion
PLÁKI baked gigante beans / tomato & onion sofrito / feta / preserved citrus / Cretan dakos
HORTA steamed local greens / garlic / lemon / bukovo
PATATES TIS YIAYIAS Grandma's crispy potato wedges / olive oil / lemon / wild oregano

DESSERT FAMILY STYLE

YIAOURTI Greek yogurt / Athenian wildflower honey / toasted walnuts
BOUGATSA folded phyllo / vanilla crema / pistachio ice cream

Accommodations can be made for vegetarian and vegan guests.



Every day is a gift.
η κάθε μέρα είναι δώρο

A 5% Living Wage surcharge will be added to all purchases. 100% of this surcharge is used to support living wages for all TAVERNA employees. A 20% gratuity will be added to all parties of 6 or more. Thank you for your support. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Large Party Menu

\$85 per Guest

TAVERNA

Taverna uses an abundance of local, seasonal ingredients to highlight the finest of Hellenic cuisine. Enjoy the warmth and hospitality of Old World Greece as part of our family.

MEZEDAKIA FAMILY STYLE

PSOMI KAI ELIES homemade Greek village bread / marinated olives / citrus / garlic / rosemary
TZATZIKI sheep milk yogurt / cucumber / dill / pita
KOLOKITHOKEFTEDES crispy zucchini cakes / Epirus feta / mint yogurt / fennel & herbs
MELITZANOSALATA roasted eggplant spread / garlic / herbs
HORIATIKI SALATA Greek village salad / tomato / cucumber / feta / Kalamata olives
FRIES hand cut potatoes / wild oregano / Graviera cheese aioli

ENTREES FAMILY STYLE

PLAKI baked gigante beans / tomato & onion sofrito / feta / preserved citrus / Cretan dakos
KOTOPOULAKI chopped Sonoma young chicken / ladolemono
MÓUSSAKA braised beef & lamb ragout / eggplant / potatoes / Graviera mornay
HORTA steamed local greens / garlic / lemon / bukovo
PATATES TIS YIAYIAS Grandma's crispy potato wedges / olive oil / lemon / wild oregano

DESSERT FAMILY STYLE

YIAOURTI Greek yogurt / Athenian wildflower honey / toasted walnuts
BOUGATSA folded phyllo / vanilla crema / pistachio ice cream

Accommodations can be made for vegetarian and vegan guests.



Every day is a gift.
η κάθε μέρα είναι δώρο

A 5% Living Wage surcharge will be added to all purchases. 100% of this surcharge is used to support living wages for all TAVERNA employees. A 20% gratuity will be added to all parties of 6 or more. Thank you for your support. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Large Party Menu

\$99 per Guest

TAVERNA

Taverna uses an abundance of local, seasonal ingredients to highlight the finest of Hellenic cuisine. Enjoy the warmth and hospitality of Old World Greece as part of our family.

MEZEDAKIA FAMILY STYLE

PSOMI KAI ELIES homemade Greek village bread / marinated olives / citrus / garlic / rosemary
TZATZIKI sheep milk yogurt / cucumber / dill / pita
KOLOKITHOKEFTEDES crispy zucchini cakes / Epirus feta / mint yogurt / fennel & herbs
TARAMOSALATA cod roe spread / pickled red onion / crispy potato chips
HORIATIKI SALATA Greek village salad / tomato / cucumber / feta / Kalamata olives
MELITZANOSALATA roasted eggplant spread / garlic / herbs
FRIES hand cut potatoes / wild oregano / Graviera cheese aioli

ENTREES FAMILY STYLE

PLAKI baked gigante beans / tomato & onion sofrito / feta / preserved citrus / Cretan dakos
KOTOPOULAKI chopped Sonoma young chicken / ladolemono
ARNAKI grilled Superior Farms lamb chops / young onions / lamb jus
HORTA steamed local greens / garlic / lemon / bukovo
PATATES TIS YIAYIAS Grandma's crispy potato wedges / olive oil / lemon / wild oregano

DESSERT FAMILY STYLE

YIAOURTI Greek yogurt / Athenian wildflower honey / toasted walnuts
BOUGATSA folded phyllo / vanilla crema / pistachio ice cream
SOKOLATINA Valrhona chocolate mousse / hazelnut praline / local berries

Accommodations can be made for vegetarian and vegan guests.



Every day is a gift.
η κάθε μέρα είναι δώρο

A 5% Living Wage surcharge will be added to all purchases. 100% of this surcharge is used to support living wages for all TAVERNA employees. A 20% gratuity will be added to all parties of 6 or more. Thank you for your support. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Large Party Menu

\$125 per Guest

TAVERNA

Taverna uses an abundance of local, seasonal ingredients to highlight the finest of Hellenic cuisine. Enjoy the warmth and hospitality of Old World Greece as part of our family.

MEZEDAKIA FAMILY STYLE

PSOMI KAI ELIES homemade Greek village bread / marinated olives / citrus / garlic / rosemary
TZATZIKI sheep milk yogurt / cucumber / dill / pita
KOLOKITHOKEFTEDES crispy zucchini cakes / Epirus feta / mint yogurt / fennel & herbs
TARAMOSALATA cod roe spread / pickled red onion / crispy potato chips
HORIATIKI SALATA Greek village salad / tomato / cucumber / feta / Kalamata olives
MELITZANOSALATA roasted eggplant spread / garlic / herbs
OKTAPODAKI grilled Spanish octopus / seasonal Hellenic garniture
SAGANAKI flamed Kefalograviera / fig marmelada / sunflower seeds / Metaxa
FRIES hand cut potatoes / wild oregano / Graviera cheese aioli

ENTREES FAMILY STYLE

PSARAKI deboned ouzo steamed whole fish / Santorini capers / saffron / ladolemono
KOTOPOULAKI chopped Sonoma young chicken / ladolemono
ARNAKI grilled Superior Farms lamb chops / young onions / lamb jus
HORTA steamed local greens / garlic / lemon / bukovo
PATATES TIS YIAYIAS Grandma's crispy potato wedges / olive oil / lemon / wild oregano

DESSERT FAMILY STYLE

BOUGATSA folded phyllo / vanilla crema / pistachio ice cream
BAKLAVA chopped walnuts & layered phyllo / spiced citrus syrup
SOKOLATINA Valrhona chocolate mousse / hazelnut praline / local berries

Accommodations can be made for vegetarian and vegan guests.

A 5% Living Wage surcharge will be added to all purchases. 100% of this surcharge is used to support living wages for all TAVERNA employees. A 20% gratuity will be added to all parties of 6 or more. Thank you for your support. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Every day is a gift.
η κάθε μέρα είναι δώρο

Payment Policies



Beverages

All beverages, including wine, spirits, and non-alcoholic beverages, are charged based on consumption. Our sommelier team is happy to assist you in selecting wine for your event. We can assist with a full wine pairing tailored to your menu, wines from your favorite region or selections within your budget. We recommend selecting wines in advance, to ensure availability.

Our corkage fee is \$50 per 750ml bottle, with a two-bottle maximum.

Payment

We require a valid credit card to confirm the room reservation. Payment is due upon completion of the event. We accept MasterCard, Visa, American Express, and checks. A 5% living wage fee will be added to all purchases. A 20% gratuity will be added to all parties.

Cancellation Policy

If a cancellation occurs within one week of your event, your credit card will be charged for 50% of the food and beverage minimum, plus taxes and fees. Any cancellation within 72 hours of the event date will result in a charge of the entire food and beverage minimum, plus taxes and fees.