

PETROS ΠΕΛΛΟΣ

BREAKFAST & BRUNCH

BREAKFAST BUFFET \$40 per person

Eggs: (Select one. Add additional at \$8 each)

Whole Scrambled Eggs

Scrambled Egg Whites

Meats: (Select two. Add additional at \$8 each)

Crispy Bacon

Sausage

Starches & Sides: (Select two. Add additional at \$8 each)

Buttermilk Pancakes with side of Maple Syrup and Fresh Butter

Roasted Potato Wedges

Greek Yogurt our home-style Greek Yogurt with sides of Walnuts, imported Greek Honey and Fresh Fruit

MADE-TO-ORDER OMELET STATION \$20 per person

Chef Attendant Fee of \$250 applies per (40) people

To be added to Breakfast Buffet, not offered individually.

Eggs: Whole Eggs or Egg Whites

All the Fixings: Feta, Cheddar, Tomato, Onion, Bell Peppers, Mushrooms, Spinach, Olives, Capers and Avocado

PLATED BREAKFAST \$45 per person (Choice of two entrees)

Petros Omelette

Three Eggs with fresh Avocado, vine-ripe Tomatoes, Epirus Feta, Red Onions, Capers & Volos Olives served with Roasted Potato Wedges and Fresh Fruit

Egg White Omelette

Three Egg Whites with Pico de Gallo, Guacamole and Fresh Tomato-Basil Garlic sauce topped with Epirus Feta, served with Roasted Potato Wedges and Fresh Fruit

Eggs Benedict

Two poached Eggs served with Feta, Chopped Tomatoes and choice of Ham, Bacon or Beef Gyro slices, served with Roasted Potato Wedges and Fresh Fruit

California Classic

Two Pancakes topped with fresh Strawberries, served with two scrambled Eggs and two pieces of Bacon, and a side of Maple Syrup

Greek Yogurt

Our home-style Greek Yogurt with Walnuts, imported Greek Honey and Fresh Fruit

PETROS

ΠΕΤΡΟΣ

PASSED or STATIONED APPETIZERS

(Assumes two pieces per person)

- Mini Meatballs** Petros' Mother's traditional recipe, flash-braised in an organic Tomato sauce 6.
- Duo of Gourmet Flatbread Triangles** (select two:) 6.
- Tomato & Avocado** with Greek Olives, Red Onions, Capers, imported EVOO, Oregano, Epirus Feta
 - Slow-braised Lamb** with Petros' farm-grown organic Tomatoes, imported Cheeses and Hot Peppers and Red Onions
 - Grilled Chicken Breast** with organic Tomato sauce, imported Cheeses and Hot Peppers, and Grilled Peppers
 - Braised Beef & Roasted Eggplant** with confit Tomatoes, Anaheim Peppers, Parmesan Cheese and Tomato Sauce
 - Imported Greek Sweet Honey & Manouri Cheese** with imported EVOO
 - Potato** Yellow Tomatoes, Onion, Garlic, and gourmet Cheeses, topped with imported EVOO and Anaheim Peppers
- Prosciutto wrapped Asparagus** with an Aioli dipping sauce 6.
- Chicken Quesadilla Triangles** topped with Petros farm-grown organic Tomato Salsa 6.
- Truffle, Honey and Kefalotiri Cheese Triangles** 6.
- Bruschetta Trio:** 6.
- Sautéed Shrimp** with homemade Marinara Sauce topped with Feta and Fresh Basil
 - Braised Short Ribs** cooked for 3 hours homemade Tomato sauce and Petros imported EVOO, topped with Feta
 - Roasted Eggplant** blended with spicy Cheeses and Walnuts
- Prosciutto wrapped Figs** stuffed with Feta and drizzled with Imported Greek Honey and Balsamic Reduction 8.
(seasonal, July-October)
- Spanakopita** homemade Phyllo stuffed with Spinach, Epirus Feta, Dill, Green Onions served with Tzatziki and Olives 8.
- Cucumber Tuna Cups** Crispy Cucumbers filled with Ahi Tuna, Onions, Tomatoes, Capers, Olives, Feta and Avocado 8.

PETROS ΠΕΤΡΟΣ

FAMILY-STYLE or BUFFET

S O U T H - o f - t h e - B O R D E R \$44 per person

Salad: (Select one. Add additional at \$8 each)

Mixed Greens with tomatoes and house-made Balsamic Vinaigrette

Chopped Romaine Lettuce, Red Onions, Petros' farm-grown organic Tomatoes with imported Feta and Parmigiano-Reggiano tossed in our homemade Greek Caesar Dressing

Vegetables & Sides: (Select two. Add additional at \$8 each)

Black Beans

Pinto Beans

Mexican Rice

Main: (Select two. Add additional at \$11 each)

Cheese Enchiladas

Beef or Chicken Fajitas with grilled Onions and Bell Peppers served with Soft Flour & Corn Tortillas

Beef or Chicken Taquitos

Cheese Quesadillas topped with chopped Tomatoes

Includes:

Guacamole, Sour Cream, Pico de Gallo, Shredded Cheddar Cheese, Chopped Cilantro, Chopped Onions, Chopped Tomatoes

D O D O N I \$44 per person

Salad: (Select one. Add additional at \$8 each)

Arugula Roasted confit Tomatoes, Parmigiano-Reggiano and House Balsamic Vinaigrette

Caesar Chopped Romaine Lettuce, Red Onions, Petros' farm-grown organic Tomatoes with imported Feta and Parmigiano-Reggiano tossed in our homemade Greek Caesar Dressing

Vegetables & Sides: (Select one. Add additional at \$8 each)

Creamy Mashed Potatoes

Rice Pilaf

Grilled Market Vegetables

Grilled Asparagus

Main: (Select two. Add additional at \$11 each)

Penne Pasta tossed in our house-made Marinara with Petros' farm-grown organic Tomatoes

Grilled Chicken Skewers in a homemade marinade, drizzled with imported EVOO and fresh Lemon Juice

Traditional Meatballs braised in Tomato Sauce

Chicken Parmesan lightly breaded with creamy Marinara Tomato Sauce

Braised Beef Short Ribs in a Tomato and Allspice Broth garnished with Parsley and topped with Parmesan

PETROS ΠΕΤΡΟΣ

FAMILY-STYLE or BUFFET

YANNINA \$50 per person

Salad: (Select one. Add additional at \$8 each)

Watermelon & Heirloom Tomato with Epirus Feta, Manouri Cheese, drizzled with imported Greek Honey and EVOO, garnished with Mint

Arugula Roasted confit Tomatoes, Parmigiano-Reggiano and House Balsamic Vinaigrette

Greek Caesar Chopped Romaine Lettuce, Red Onions, Petros' farm-grown organic Tomatoes with imported Feta and Parmigiano-Reggiano tossed in our homemade Greek Caesar Dressing

Vegetables & Sides: (Select two. Add additional at \$8 each)

Creamy Mashed Potatoes

Rice Pilaf

Swiss Chard

Grilled Asparagus

Grilled Market Vegetables

Main: (Select two. Add additional at \$11 each)

Grilled Atlantic Salmon with fresh Lemon and imported EVOO, garnished with Rosemary

Roasted Chicken stuffed with imported Greek Feta and fresh Herbs

Grilled Swordfish with fresh Lemon and imported EVOO, garnished with Rosemary

Penne Pasta tossed in our house-made Marinara with Petros' farm-grown organic Tomatoes

Grilled Chicken Skewers in a homemade marinade, drizzled with imported EVOO and fresh Lemon Juice

Traditional Meatballs braised in Tomato Sauce

Chicken Parmesan lightly breaded with creamy Marinara Tomato Sauce

Braised Beef Short Ribs in a Tomato and Allspice Broth garnished with Parsley and topped with Parmigiano-Reggiano

PETROS ΠΕΤΡΟΣ

FAMILY-STYLE or BUFFET

FREDERIKI \$58 per person

Salad: (Select one. Add additional at \$8 each)

Petros farm-grown organic Tomatoes, Cucumbers, Epirus Feta, Volos Olives, Avocado, Onions, Capers, imported EVOO and Oregano

Louiza chopped Romaine Lettuce, Carrots, Radishes, Red Onions, imported Greek Feta and Homemade Red Wine Vinaigrette

Watermelon & Heirloom Tomato with Epirus Feta, Manouri Cheese, drizzled with imported Greek Honey and EVOO garnished with Mint

Arugula Roasted confit Tomatoes, Parmigiano-Reggiano and House Balsamic Vinaigrette

Greek Caesar Chopped Romaine Lettuce, Red Onions, Petros' farm-grown organic Tomatoes with imported Feta and Parmigiano-Reggiano tossed in our homemade Greek Caesar Dressing

Vegetables & Sides: (Select two. Add additional at \$8 each)

Creamy Mashed Potatoes

Rice Pilaf

Swiss Chard

Grilled Asparagus

Grilled Market Fresh Vegetables

Romano Green Beans

Main: (Select two. Add additional at \$11 each)

Grilled New York Strip Steak topped with imported EVOO, Lemon and Herb Sauce

Grilled Lamb Chops topped with Lemon, imported EVOO and Oregano

Mediterranean Red Snapper

Grilled Atlantic Salmon with fresh Lemon and imported EVOO, garnished with Lemon wedges

Roasted Chicken stuffed with imported Greek Feta and fresh Herbs

Grilled Swordfish with fresh Lemon and imported EVOO, garnished with Rosemary

Penne Pasta tossed in our house-made Marinara with Petros' farm-grown organic Tomatoes

Grilled Chicken Skewers in a homemade marinade, drizzled with imported EVOO and fresh Lemon Juice

Traditional Meatballs braised in Tomato Sauce

Chicken Parmesan lightly breaded with creamy Marinara Tomato Sauce

Braised Beef Short Ribs in a Tomato and Allspice Broth garnished with Parsley

PETROS ΠΕΤΡΟΣ

PLATED SALADS & ENTREES

PLATED SALADS \$11 per person *(Select one to serve all guests)*

Arugula Roasted confit Tomatoes, Parmigiano-Reggiano and House Balsamic Vinaigrette

Louiza chopped Romaine Lettuce, Carrots, Radishes, Red Onions, imported Greek Feta and Homemade Red Wine Vinaigrette

Greek Caesar Chopped Romaine Lettuce, Red Onions, Petros' farm-grown organic Tomatoes with imported Feta and Parmigiano Reggiano tossed in our homemade Greek Caesar Dressing

Prasine chopped Romaine Hearts, Onions and Dill with fresh Lemon and imported EVOO

Watermelon & Heirloom Tomato with Epirus Feta, Manouri Cheese, drizzled with imported Greek Honey and EVOO garnished with Mint (* add \$3)

Petros farm-grown organic Tomatoes, Cucumbers, Epirus Feta, Volos Olives, Avocado, Onions, Capers, imported EVOO and Oregano (* add \$3)

PLATED ENTREES \$43 per person *(Choice of two entrees and includes one Chef's Choice Vegetarian)*

Chicken Parmesan lightly breaded with creamy Marinara Tomato Sauce served with spaghetti and topped with Parmigiano-Reggiano

Braised Beef Short Ribs in a Tomato and Allspice Broth garnished with Parsley on top of creamy mashed potatoes

Traditional Meatballs braised in Tomato Sauce served with our homemade Mashed Potatoes and Swiss Chard

Penne Pasta tossed in our house-made Marinara with Petros' farm-grown organic Tomatoes

Vegetarian Stuffed Tomato and Bell Pepper stuffed with Rice and Mixed Vegetables, topped with Feta Cheese

PLATED ENTREES \$45 per person *(Choice of two entrees and includes one Chef's Choice Vegetarian)*

** Includes any of the above \$43 entrees as well as the below selections:*

Grilled Atlantic Salmon fresh Lemon and imported EVOO, garnished with Rosemary, with creamy Mashed Potatoes and Grilled Asparagus

Roasted Chicken stuffed with imported Greek Feta and fresh Herbs, served with Roasted Potatoes and Romano Green Beans

Grilled Swordfish with fresh Lemon and imported EVOO, garnished with Rosemary, served with Roasted Potatoes and Swiss Chard

Grilled New York Strip Steak served with Roasted Potatoes and Garden Fresh Grilled Vegetables

Mediterranean Red Snapper with Rice Pilaf and Swiss Chard

PLATED ENTREES \$48 per person *(Choice of two entrees and includes one Chef's Choice Vegetarian)*

** Includes any of the above \$43 and \$45 entrees as well as the below selections:*

Filet Mignon with a Roquefort Cheese Sauce, Garlic Mashed Potatoes Broccolini

Pan Sautéed Chilean Sea Bass White Wine Cream sauce with Tomatoes and Capers, Rice Pilaf, Asparagus and Bell Peppers

Grilled Lamb Chops topped with Lemon, imported EVOO and Oregano, Rice Pilaf and Fresh Grilled Vegetables

PETROS ΠΕΤΡΟΣ

ENTRÉE STATIONS

FLATBREAD STATION \$12 per person *(Select three)*

Tomato & Avocado with Volos Olives, Red Onions, Capers, imported EVOO, Oregano and Epirus Feta
Braised Lamb with Petros' farm-grown organic Tomatoes, imported Cheeses, Hot Peppers and Red Onions
Grilled Chicken Breast with organic Tomato sauce, imported Cheeses with Hot and Grilled Peppers
Braised Short Ribs & Roasted Eggplant with confit Tomatoes, Anaheim Peppers, Parmesan Cheese, Tomato Sauce
Greek Sweet Honey and Manouri Cheese with imported Greek EVOO
Potato with sliced with Yellow Tomatoes, Onion, Garlic and gourmet Cheese topped with imported Greek EVOO and Anaheim Peppers

CHARCUTERIE STATION \$18 per person

Cured Meats:

Portadella

Salumi

Prosciutto

Variety of Imported Cheeses:

Kefalotiri

Parmiggiano-Reggiano

Homestyle Feta

Served with:

Petros Imported EVOO

Petros Imported Greek Honey

HELENIC MEDITERRANEAN STATION \$15 per person

Variety of Dips:

Kafteri Greek Cheeses mixed with a cocktail of hot peppers

Roasted Baby Eggplant mixed with fresh Garlic and local Walnuts

Tzatziki home-style Greek Yogurt blended with Cucumbers, Garlic and Dill

Served with:

House-made Pita Bread

Crisply Bruschetta Bread

Variety of raw Veggie Sticks

Imported Greek EVOO

SKEWER STATION \$18 per person

Chicken Skewer in a homemade marinade, drizzled with imported Greek EVOO and fresh Lemon Juice

Shrimp Skewer in a homemade marinade, drizzled with imported Greek EVOO and fresh Lemon Juice

Lamb Skewer in a homemade marinade, drizzled with imported Greek EVOO and fresh Lemon Juice

There is a 20% Service Charge and Applicable Sales Tax on all Food and Beverage charges

PETROS ΠΕΤΡΟΣ

ENTRÉE STATIONS

SALAD DUO STATION \$15 per person

Watermelon & Tomato Epirus Feta, Manouri Cheese, drizzled with imported Greek Honey, Mint & EVOO
Petros farm-grown organic Tomatoes, Cucumbers, Epirus Feta, Greek Olives, Avocado, Onions, Capers,
Imported EVOO and Oregano

SOFT TACO BAR \$20 per person

Fresh grilled Tilapia

Grilled Steak

Self-serve toppings to include: Petros' Farm-Grown Organic Tomatoes, Epirus Feta, shredded Cabbage, Guacamole
and Pico de Gallo

Corn & Flour Tortillas

RAW SEAFOOD BAR \$32 per person

Oysters on the Half Shell

Crab Claws

Ceviche

Jumbo Shrimp

Served with Mignonette, Lemon Wedges and Cocktail Sauce

MINI SLIDER STATION \$15 per person

Veggie Burger

Petros All-Beef

Petros Lamb Burger

Choice of Garlic Feta Fries or Sweet Potato Fries

Self-serve toppings to include: Kefalotiri Cheese, Feta Cheese, Ketchup, Mustard, and Mayo

MACARONI & CHEESE STATION \$10 per person

Pancetta & Kefalotriri Cheese

Cheddar Cheese

PETROS ΠΕΛΛΟΣ

DESSERT STATIONS

SIGNATURE DESSERT DISPLAY \$20 per person

Homemade Vanilla Bread Pudding topped with Caramel Sauce

Dark Chocolate Mousse layered with Sweet Bread, Metaxa, Toasted Almonds & drizzled in Chocolate Syrup

Vanilla Ice Cream

Baklava Walnuts wrapped in Phyllo soaked with Citrus Syrup

Five-Layer Chocolate Cake drizzled with a decadent Chocolate Sauce

ICE CREAM SUNDAE BAR \$14 per person

Artisan Ice cream: Vanilla, Strawberry & Chocolate

Drizzled with: Chocolate Sauce, Caramel Sauce and Whipped Cream

With all the toppings: Sprinkles, crumbled Oreos, Cherries, chopped Nuts

TRAY-PASSED OR STATIONED

Dark Chocolate Mousse Sweet Bread, Metaxa, Toasted Almonds & drizzled in Chocolate Syrup

\$7 per person

Homemade Vanilla Bread Pudding topped with Caramel Sauce

\$7 per person

Baklava Walnuts wrapped in Phyllo soaked with Citrus Syrup

\$9 per person

Five-Layer Chocolate Cake drizzled with a decadent Chocolate Sauce

\$7 per person

MISCELLANEOUS

Kid's Chicken Fingers & Fries

\$14 per child under 10 years old

Chef's Choice Vendor Meal

\$25 per Vendor

Desert Plating Fee, for wedding cakes & specialty desserts brought in

\$3 per person

Grilled Ciabatta & Imported Greek Extra Virgin Olive Oil

\$3 per person

PETROS

ΠΕΤΡΟΣ

CUSTOM BAR

Based on Consumption

WHITE WINE & CHAMPAGNE

Corkage per standard bottle size	\$15 / bottle
Fess Parker, White	\$28 / bottle
Estancia, Pinot Grigio	\$28 / bottle
Koehler, Riesling	\$30 / bottle
Lazaridis Amethystos, Sauvignon Blanc	\$36 / bottle
Petros, Estate Chardonnay	\$40 / bottle
Kenwood, Brut	\$28 / bottle
Gloria Ferrer, Brut	\$42 / bottle

RED WINE

Corkage per standard bottle size	\$15 / bottle
Ground Effect Cabernet Sauvignon	\$30 / bottle
Petros, Red Blend	\$38 / bottle
Lazaridis Amethystos, Red	\$39 / bottle
Petros, Pinot Noir	\$44 / bottle

DRAFT \$7/glass

Figueroa Mountain Hoppy Poppy IPA
Figueroa Mountain Paradise Road Pilsner
Figueroa Mountain Davy Brown Ale
Figueroa Mountain Red Lager

BEER

DOMESTIC \$5/glass

Blue Moon
Budweiser
Coors Light

IMPORTED \$7/glass

Heineken
Stella Artois
Mythos

WELL \$9/glass

Vodka: Svedka
Gin: Gordan's
Tequila: Sauza
Rum: Bacardi, Malibu
Whiskey: Jim Beam
Scotch: Bushmills

COCKTAILS

CALL \$11/glass

Titos, Stoli & Stoli flavors
Tanqueray & Bombay
Jose Cuervo & Cazadorez Repesado
Mt. Gay, Myers & Captain Morgan
Wild Turkey & Jameson
Dewars & Chivas

PREMIUM \$13/glass

Kettle One, Grey Goose & Kettle Flavors
Nolets, Sapphire, Tanqueray 10
Cazadorez, Patron Silver & Repesado
Ron Zacapa
Makers, Bulliet & Bulliet Rye, Basil Hayden
Gentleman Jack & Woodford

NON-ALCOHOLIC BEVERAGES \$3 a glass

Soft Drinks
Iced Tea
Regular & Decaffeinated Coffee
Hot Tea

There is a 20% Service Charge and Applicable Sales Tax on all Food and Beverage charges

PETROS ΠΕΤΡΟΣ

BAR PACKAGES

COFFEE & TEA STATION

\$3 per person for (3) hours

Includes the following: Regular & Decaf Coffee, Hot Tea, Cream and Sugar

NON-ALCOHOLIC

\$5 per person for (6) hours

Includes the following: Soft Drinks, Iced Tea, Regular & Decaf Coffee, and Hot Tea

CHAMPAGNE TOAST

\$8 per person, one-time pour

Kenwood Brut

MIMOSA & BLOODY MARY BAR

\$45 per person for (6) hours

\$8 per person for each additional hour over the (6) hours

Mimosas Made-to-Order:

Kenwood Brut Champagne

Fresh Juices: Orange Juice, Grapefruit Juice, Pomegranate & Pineapple Juice

Berries to Float: Blueberries, Strawberries & Raspberries

Bloody Marys Made-to-Order:

House Well Vodka with Tomato Juice and our homemade Bloody Mary Mix with Olives & Lemons

Add to it: Bacon, Spicy Peppercornini, Feta-stuffed Olives, Celery Sticks, Cucumber Sticks

Non-Alcoholic Beverages:

Regular Coffee, Decaf Coffee & Hot Tea

Fresh Juices: Orange Juice, Grapefruit Juice, Pomegranate & Pineapple Juice

BEER & WINE

\$50 per person for (6) hours

\$8 per person for each additional hour over the (6) hours

Wines: Ground Effect Cabernet, Fess Parker White & Kenwood Brut

Beer: Draft, Domestic & Imported Beers

Non-Alcoholic: Soft Drinks, Iced Tea, Regular & Decaf Coffee, Hot Tea

PETROS ΠΕΛΛΟΣ

BAR PACKAGES

BEER, WINE & (2) SPECIALTY COCKTAILS

\$55 per person for (6) hours

\$10 per person for each additional hour over the (6) hours

Wines: Ground Effect Cabernet, Fess Parker White & Kenwood Brut

Beer: Draft, Domestic & Imported Beers

(2) Specialty Well Cocktails

Non-Alcoholic: Soft Drinks, Iced Tea, Regular & Decaf Coffee, Hot Tea

BEER, WINE & WELL COCKTAILS

\$60 per person for (6) hours

\$12 per person for each additional hour over the (6) hours

Wines: Petros Blend, Petros House Chardonnay & Kenwood Brut

Beer: Draft, Domestic & Imported Beers

(2) Specialty Well Cocktails

Well Cocktails

Non-Alcoholic: Soft Drinks, Iced Tea, Regular & Decaf Coffee, Hot Tea

BEER, WINE & CALL COCKTAILS

\$70 per person for (6) hours

\$12 per person for each additional hour over the (6) hours

Wines: Petros Red Blend, Petros Estate Chardonnay & Gloria Ferrer Brut

Beer: Draft, Domestic & Imported Beers

(2) Specialty Well or Call Cocktails

Well & Call Cocktails

Non-Alcoholic: Soft Drinks, Iced Tea, Regular & Decaf Coffee, Hot Tea

BEER, WINE & PREMIUM COCKTAILS

\$80 per person for (6) hours

\$14 per person for each additional hour over the (6) hours

Wines: Petros Red Blend, Petros Estate Chardonnay & Gloria Ferrer Brut

Beer: Draft, Domestic & Imported Beers

(2) Specialty Well, Call or Premium Cocktails

Well, Call & Premium Cocktails

Non-Alcoholic: Soft Drinks, Iced Tea, Regular & Decaf Coffee, Hot Tea