

~ INDIVIDUALLY PLATED ~

58. per person

plus 20% service charge and state sales tax

SALAD COURSE ~ INDIVIDUALLY SERVED

Jackie's Greek salad,

cucumber, tomato, mint, oregano, barrel aged feta

ENTRÉE COURSES ~INDIVIDUALLY SERVED

**will need guest selections 7 business days prior to event*

**please select three of the following*

Spice rubbed hanger steak

carob jus

Applewood grilled wild salmon

herb-caper relish

Spanakopita

spinach and phyllo pie with lemon and feta

Roasted free range chicken

garlic yogurt

All entrees are served with

smashed garlic fried potatoes and braised greens with lemon

DESSERT COURSE ~ INDIVIDUALLY SERVED

Tom's Famous triple coconut cream pie bites

white chocolate, toasted coconut

Lola

