

# 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: Gordon'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