



Paragon Banquet Greek Package

* PUNCH FOUNTAIN *

* HORS D'OEUVRES *

Cheese, meatballs, bruschetta, fried calamari, breaded shrimps, mini quiches, spring rolls, shrimp cocktail, chicken wings, cheese & spinach phyllo

Or

* PIKILIA *

MEZZE per person

Spanakopita, Tyropita, Dolmades, Feta Cheese, Kalamata Olives, Cucumbers, Red Peppers, Tzatziki

Or

MEZZE Platter

Shrimps, Fried Calamari, Octopus
Tzatziki, Taramosalata

* SALAD *

-Greek -Spring Mix -Chef -Caesar

* ENTRÉE *

-Prime Rib -New York Striploin -Beef Tenderloin Medallion
-Grilled Chicken Breast -Pork Tenderloin -Lamb Chops
-Grilled Shrimps -Sole Filet -Baked Atlantic Salmon
-Chicken, Pork or Beef Souvlaki

(served with choice of roasted potatoes, mashed potatoes or rice pilaf & seasoned vegetables)

* DESSERT *

-Fruit shaped Ice cream -Crepes -Cheesecake
-Coffee -Tea

* LATE NIGHT SWEET TABLE *

Breathtaking tropical fruits and unique presentation
-Fruit arrangements -Chocolate dipped fruits
-Assorted Cakes, Pastries & Baklava
-Loukaniko -Pizza
Roast Pig or Lamb Additional \$500.

* CLASSIC BAR *

All night Open Bar
May be upgraded to DELUXE or PREMIUM
Dinner wine

\$120.00 per person
(minimum 100 people)

\$110.00 per person
(minimum 150 people)

\$100.00 per person
(minimum 200 people)

Hall Rental Included

15% administrative services and taxes not included

