

Estiatorio Plaka



Hello and thank you for inquiring information about Estiatorio Plaka. We are pleased to provide you with our event menu options for your special occasion. My name is antonia stavrakis, manager of events, and I will be pleased to answer any of your questions. please call me at

443-703-6002.

Thank you and looking forward to speaking with you!

Menu Option 1

Starting at \$36/Person

Appetizers (Served Family Style, select 3)

Horiatiki Salad
vine ripe tomatoes,
cucumber, red onion,

Fried Zucchini Chips
Crispy slices of zucchini
served with tzatziki.

Tiropitakia
Greek cheese pies.

Calamaraki
Fried calamari served with
black squid ink mayo.

Loukaniko
Greek country style
sausage.

Favokeftedes
Traditional santorini fava
fritters.

Entrees (Served individually, select 1-2)

Kalamakia
(3) Chicken or pork skewers.

Greek Roasted Chicken
Half roasted chicken with garlic
rosemary, and potatoes.

Biftekia
Greek burger patties stuffed with
feta cheese, french fries.

Lavraki
Oven baked Aegean Bronzino, with
horta.

Moussaka Plaka
New style Moussaka with minced beef
and light bechamel foam.

Desserts (Served Family Style)

Kataifi
Crunchy shredded phyllo dough
rolls, with walnut filling.

Galaktoboureko
Greek custard pie with creamy filling
between layers of crunchy phyllo.

Baklava
Layers of crunchy phyllo, filled with
chopped nuts, sweetened with
delicate honey and aromatic syrup.

Menu Option 2

Starting at \$45/Person

Appetizers (Served Family Style, select 3)

Horiatiki Salad
vine ripe tomatoes,
cucumber, red onion,

Fried Zucchini Chips
Crispy slices of zucchini
served with tzatziki.

Grilled Octopus
Octopus with oregano and
olive oil.

Dolmadakia Kasou
Traditional stuffed grape leaves
with ground beef & rice.

Loukaniko
Greek country style
sausage.

Saganaki
Fried graviera served
flambe style.

Entrees (Served individually, select 1-2)

Kassiotiko
Lamb shank, dolmadakia kasou, rice
pilaf, and french fries.

Tsipoura
Oven baked Aegean dorade, with
horta.

Lamb Chops
Served with pita, hand cut fries and
tzatziki.

Moussaka Plaka
New style Moussaka with minced beef
and light bechamel foam.

Desserts (Served Family Style, select 3)

Bougatsa Bites
Delicate custard wrapped in layers
of thin, crunchy phyllo, dusted with
cinnamon and icing sugar.

Kataifi
Crunchy shredded phyllo dough
rolls, with walnut filling.

Galaktoboureko
Greek custard pie with creamy filling
between layers of crunchy phyllo.

Baklava
Layers of crunchy phyllo, filled with
chopped nuts, sweetened with
delicate honey and aromatic syrup.

Menu Option 3

Starting at \$65/Person

Appetizers (Served Family Style, select 3)

Horiatiki Salad
vine ripe tomatoes,
cucumber, red onion,

Fried Zucchini Chips
Crispy slices of zucchini
served with tzatziki.

Grilled Octopus
Octopus with oregano and
olive oil.

Dolmadakia Kasou
Traditional stuffed grape leaves
with ground beef & rice.

Barbouni Tartare
Red mullet tartare.

Garides Saganaki
Shrimp sauteed with feta cheese,
tomato sauce, and finished with ouzo.

Entrees (Served individually, select 1-2)

Arni Kleftiko
Lamb shank, dolmadakia kasou,
rice pilaf, and french fries.

Red Snapper Orzo
Oven baked Aegean
dorade, with horta.

Grouper Friccase
New style moussaka with
minced beef, eggplant, and
light bechamel foam.

Brizola
Greek style Ribeye served
with oven baked potatoes.

Desserts (Served Family Style, select 3)

Bougatsa Bites
Delicate custard wrapped in layers
of thin, crunchy phyllo, dusted with
cinnamon and icing sugar.

Loukoumades
Sweet honey donut puffs, deep fried
to golden and crispy perfection.

Kataifi
Crunchy shredded phyllo dough
rolls, with walnut filling.

Galaktoboureko
Greek custard pie with creamy filling
between layers of crunchy phyllo.

Baklava
Layers of crunchy phyllo, filled with
chopped nuts, sweetened with
delicate honey and aromatic syrup.

Lunch Option 1

Starting at \$29/Person

Appetizers (Served Family Style, select 3)

Horiatiki Salad
Vine ripe tomatoes, cucumber,
red onion,

Fried Zucchini Chips
Crispy slices of zucchini served
with tzatziki.

Tiropitakia
Greek cheese pies wrapped in
tasty phyllo.

Meze Spreads Selection
Tzatziki, tarama, aubergine salad
with pita bread.

Calamaraki
Fried calamari served with black
squid ink mayo.

Entrees (Served individually, select 1-2)

Kalamakia
(2) Chicken, pork, or shrimp skewers.
Served with french fries and tzatziki.

Soutzoukakia
Traditional Greek meatballs with tomato
sauce over rice.

Pasta alla Greca
Rigatoni, spinach, cherry tomatoes,
peppers, feta crumbles, and kalamata
olives.

Half Roasted Chicken
Roasted chicken flavored with garlic and
Rosemary served with oven roasted potatoes.

Pastitsio
Authentic Greek baked pasta dish with
ground meat and bechamel sauce.

Desserts (Served Family Style)

Baklava
Layers of crunchy phyllo, chopped nuts,
sweetened with delicate honey and
aromatic syrup.

Kataifi
Crunchy shredded phyllo dough rolls,
with walnut filling.

Galaktoboureko
Greek custard pie with creamy filling
between layers of crunchy phyllo.

Lunch Option 2

Starting at \$36/Person

Appetizers

(Served Family Style, select 3)

Horiatiki Salad

Vine ripe tomatoes, cucumber, red onion,

Fried Zucchini Chips

Crispy slices of zucchini served with tzatziki.

Tiropitakia

Greek cheese pies.

Meze Spreads Selection

Tzatziki, tarama, aubergine salad with pita bread.

Grilled Octopus

Plaka's signature Mediterranean octopus with oregano and olive

Dolmadakia Kasou

Traditional stuffed grape leaves with ground beef & rice from the island of Kasos.

Entrees

(Served individually, select 1-2)

Moussaka Plaka

New style Moussaka with minced beef and light bechamel foam.

Lavraki

Oven baked Aegean Bronzino, with horta.

Lamb Chops

Served with pita, hand cut fries and tzatziki.

Grilled Jumbo Shrimp

(4) Grilled jumbo shrimp, topped with basil tapenade.

Lamb Kleftiko

Slow cooked lamb shank served with orzo, and potatoes.

Desserts

(Served Family Style, select 3)

Bougatsa

Delicate custard wrapped in layers of thin, crunchy phyllo, dusted with cinnamon and icing sugar.

Loukoumades

Sweet honey donut puffs, deep fried to golden and crispy perfection.

Kataifi

Crunchy shredded phyllo dough rolls, with walnut filling.

Galaktoboureko

Greek custard pie with creamy filling between layers of crunchy phyllo.

Baklava

Layers of crunchy phyllo, filled with chopped nuts, sweetened with delicate honey and aromatic syrup.



Plaka Brunch

Starting at \$28/Person

Appetizers

(Served Family Style, select 3)

Mediterranean Charcuterie

Imported Greek cheeses & cured meats, nuts, figs & condiments.

Baked Feta Cheese in Phyllo and Honey

Feta in phyllo and drizzled with raw thyme flavored Greek honey.

Fried Zucchini Chips

Crispy slices of zucchini served with tzatziki.

Garides Saganaki

Jumbo shrimps sautéed with feta cheese, tomatoes sauce, and flavored with ouzo.

Meze Spreads Selection

Tzatziki, tarama, aubergine salad with pita bread.

Horiatiki Salad

Vine-ripe tomatoes, cucumber, red onion, feta, and olives.

Entrees

(Served individually, select 1-2)

Bougatsa French Toast

Tsoureki in french toast style stuffed with Greek custard filling, fresh berries, and maple syrup.

Greek Style Shakshuka

Tomato and bell pepper sauce, eggs, lamb meatballs, feta, and housemade tsoureki.

Plaka Benedict

2 Benedict egg with pulled pork served with smoked paprika hollandaise sauce.

Pork Belly & Eggs Skillet

Thick slices of pork belly with 2 eggs served to your preference.

Chicken & Loukoumades

Homemade fried chicken and Greek honey doughnuts, baklava nuts.

Lavraki

Oven baked Aegean Bronzino, with horta.

Desserts

(Served Family Style, select 2)

Bougatsa Bites

Delicate custard wrapped in layers of thin, crunchy phyllo, dusted with cinnamon and icing sugar.

Loukoumades

Sweet honey donut puffs, deep fried to golden and crispy perfection.

Kataifi

Crunchy shredded phyllo dough rolls, with walnut filling.

Galaktoboureko

Greek custard pie with creamy filling between layers of crunchy phyllo.

Baklava

Layers of crunchy phyllo, filled with chopped nuts, sweetened with delicate honey and aromatic syrup.



TSOUREKI FRENCH TOAST