BANQUETS & SPECIAL EVENTS PACKAGE

For all inquiries please contact Veronica Goodwin
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Office: (619) 501-2043 ~ Cell: (619) 559-1600
Private Rooms, Semi-Private Areas & Full Venue Buy-Outs

Contact your Event Manager for personalized event quotes, custom menu options, accurate pricing and availability

WINE ROOM
16 Maximum
Off the main dining room, floor to ceiling curtains can be closed to secure a private intimate space.

Food and Beverage Minimum Required

GREEK GOD ROOM
Private – 16 Maximum
Off the Mezzanine dining room, floor to ceiling curtains can be closed to secure a private intimate space.
Food and Beverage Minimum Required

Semi-Private – 30 Maximum
Leave the curtains open to accommodate more guests.
Partitions can be set-up to ensure semi-private access of the Mezzanine.
Food and Beverage Minimum Required

MEZZANINE/3rd Floor
Private – 120 Standing – 80 Seated
The 3rd Floor Mezzanine is a perfect spot for your next private event. Includes own private bar.
Food and Beverage Minimum Required

Semi-Private – 50 Maximum
Partitions can be set-up to ensure semi-private access of the Mezzanine with access to the private bar.
Food and Beverage Minimum Required

~ Full Venue Buy-Outs Are Also Available ~
Standing– 500 Maximum ~ Seated 300 Maximum
FAMILY STYLE MENUS

Family Style Menus apply to everyone at the table and are charged based on the final guaranteed head count. Items are served in courses, on platters, for guests to share at their table(s). Add bottled Water $6 (1L Flat & 750ml Sparkling) Includes coffee and or hot tea upon request only. Add on unlimited sodas and ice tea for $3.00 per person

22% service charge and 7.75% tax applies to the total bill

MARATHON

Hummus ~ Tzatziki
***
Greek Salad
***
Chicken Souvlaki ~ Meze Kabob ~ Spanakopita
*Basmati Rice & Sautéed Vegetables*
***
Loukoumades
with Greek Yogurt

ULLYSSSES

Hummus ~ Baba Ghanoush ~ Tzatziki
***
Greek Salad
***
Calamari ~ Saganaki
***
Chicken Souvlaki ~ Lamb Chops ~ Salmon
*Basmati Rice, Sautéed Vegetables*
***
Baklava

VEGETARIAN DELIGHT

Hummus ~ Baba Ghanoush ~ Tzatziki
***
Greek Salad
***
Dolma ~ Falafel
*Tahini & Pickled Turnips*
***
Spanakopita ~ Mediterranean Pasta
***
Loukoumades with Greek Yogurt

ROYAL ATHENIAN

Hummus ~ Baba Ghanoush ~ Tzatziki
***
Greek Salad
***
Calamari ~ Shrimp & Ouzo Saganaki
***
Chicken Souvlaki ~ Lamb Chops ~ Salmon
*Basmati Rice & Sautéed Vegetables*
***
Loukoumades with Greek Yogurt
OUZO SHOT!

22% service charge and 7.75% tax applies to the total bill

BANQUET MENUS

Banquet menus offer a more formal style of service where guests share meze’s and dessert family style but are served their own salad a entree on the night of. Charged based on the final guaranteed head count. Includes coffee and or hot tea upon request only. Add on unlimited sodas and ice tea for $3.00 per person. Add bottled Water $6 (1L Flat & 750ml Sparkling)

Santorini Banquet Menu

APPETIZERS
~Served Family Style~
Hummus with Pita
Saganaki
Pan Seared Kasser Cheese, Flambéed in Metaxa Brandy Tableside

SALAD
~ Served Individually ~
Greek
Romaine Lettuce, Red Onion, Persian Cucumber, Roma Tomato, Kalamata Olives, Feta Cheese and House Vinaigrette

ENTREES
~ Guests to order the day of ~
Chicken Souvlaki
Marinated and Grilled Chicken, Basmati rice, sautéed vegetables.
Gyro Plate
Slow Roasted Beef and Lamb Mix, Basmati Rice, Sautéed Vegetables
Falafel Plate
Chickpea Croquets, Mixed Greens, Tomato, Pickled Turnip, Tahini, Hummus
Mediterranean Pasta
Penne Pasta, Sundried Tomatoes, Artichoke Hearts, Black Olives, Onions, Garlic, Tomatoes, Feta Cheese, White Wine and Olive Oil

DESSERT
~ Served Family Style or Individually~
Baklava
Layers of Phyllo Dough, Walnuts, Cinnamon, Sugar, Greek Honey

22% service charge and 7.75% tax applies to the total bill
Mykonos Banquet Menu

APPETIZERS
~Served Family Style~
Cilantro Jalapeno Hummus with Pita
Saganaki
Pan Seared Kasseri Cheese, Flambéed in Metaxa Brandy Tableside

SALAD
~ Choose 2, Served Individually ~
Greek
Romaine Lettuce, Red Onions, Persian Cucumbers, Roma Tomatoes, Kalamata Olives, Feta Cheese, House Vinaigrette
Grilled Asparagus
Mixed Greens, Grilled Asparagus, Gorgonzola, Seasonal Fruit, Walnuts, Strawberry-Fig Balsamic Dressing
Avgolemono Soup
Traditional Greek Egg, Lemon, Chicken Soup
Lentil Soup

ENTREES
~ Guests to order the day of ~
Souvlaki Entrees: Marinated and Grilled, Served with Basmati Rice and Sautéed Vegetables
Chicken Souvlaki
Filet Mignon Souvlaki
Lamb Tenderloin Souvlaki
Grilled Salmon
Served with Basmati Rice, Grilled Asparagus, Yogurt Salsa
Mediterranean Pasta
Penne Pasta, Sundried Tomatoes, Artichoke Hearts, Black Olives, Onions, Garlic, Tomatoes, Feta Cheese, White Wine and Olive Oil

DESSERT
~ Family-Style or Individually (Guests to order day of) ~
Baklava
Layers of Phyllo Dough, Walnuts, Cinnamon, Sugar, Greek Honey
Greek Yogurt
Fresh Seasonal Berries, Greek Honey and Crushed Walnuts

22% service charge and 7.75% tax applies to the total bill
**APPETIZERS**

~Served Family Style or Individually~

**Stuffed Mushroom ~ Calamari ~ Dolmathes**

**SALAD**

~ Choose 2, Served Individually~

**Village Salad**
Tomato, Red Onion Feta Cheese, Capers, Olives, EVOO

**Caprese Greca**
Roma Tomatoes, Red onion, Feta Cheese, Fresh Basil, EVOO and Aged Balsamic Vinegar

**Avgolemono Soup**
Traditional Greek Egg, Lemon, Chicken Soup

**Lentil Soup**

**ENTREES**

~ Guests to order the day of ~

**Chicken Souvlaki**
Marinated and Grilled, Served with Basmati Rice and Sautéed Vegetables

**Filet Souvlaki**
Marinated and Grilled, Gerved with Basmati Rice and Sautéed Vegetables

**Lamb Chops**
Marinated and Grilled Lamb Chops, Lemon Potatoes, Grilled Asparagus

**Grilled Salmon**
Served with Basmati Rice, Grilled Asparagus, Yogurt Salsa

**Shrimp & Ouzo Fettuccini**
Jumbo Shrimp Pan Seared with Garlic, Tomatoes, Green onions, Feta Cheese, Manouri cheese, and Cream

**DESSERT**

~ Family-Style or Individually (Guests to order day of) ~

**Baklava**
Layers of Phyllo Dough, Walnuts, Cinnamon, Sugar, Greek Honey

**Loukoumades Greek**
Doughnut Balls, Crushed Walnuts, Greek Honey

**Greek Yogurt**
Fresh Seasonal Berries, Greek Honey and Crushed Walnuts

22% service charge and 7.75% tax applies to the total bill

APPETIZERS
“Served Family Style or Individually~
Spanakopita ~ Calamari ~ Keftedes (Meatballs)

SALAD
~ Choose 2, Served Individually ~
Village Salad
Tomato, Red Onion Feta Cheese, Capers, Olives, EVOO
Manouri & Beet
Imported Grilled Manouri Cheese, Chilled Beet, Pine Nuts, Honey Vinaigrette
Avgolemono Soup
Traditional Greek Egg, Lemon, Chicken Soup
Lentil Soup

HOT MEZE
Shrimp & Ouzo Saganaki
Three jumbo shrimp pan seared with garlic, tomato, green onion, feta cheese, flambéed in Ouzo tableside

ENTREES
~ Guests to order the day of ~
Seafood Souvlaki (on skewer)
Marinated and grilled salmon fillet, octopus and jumbo shrimp. Basmati Rice and Sautéed Vegetables
Surf & Turf
Filet Souvlaki and Grilled Shrimp, Served with Potatoes Lemonato
Lamb Chops
Marinated and Grilled Lamb Chops, Lemon Potatoes, Grilled Asparagus
Grilled Salmon
Served with Basmati Rice, Grilled Asparagus, Yogurt Salsa

DESSERT
~ Family-Style or Individually (Guests to order day of) ~
Baklava
Layers of Phyllo Dough, Walnuts, Cinnamon, Sugar, Greek Honey
Loukoumades Greek
Doughnut Balls, Crushed Walnuts, Greek Honey
Flourless Chocolate Cake
Served with Vanilla Ice Cream and Raspberry Sauce

22% service charge and 7.75% tax applies to the total bill
**Hors D’Oeuvres**

22% service charge and 7.75% tax applies to the total bill

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**TRAY PASSED**

**Dolma**  
Rice, green onions, parsley, dill, garlic, wrapped in grape leaves

**Tyropita**  
Cheese pie. Feta wrapped in phyllo.

**Chicken Souvlaki**  
Marinated and grilled, chicken bites

**Greek Quesadilla**  
Pita bread, feta, kasseri, cheddar, bell peppers, onions, tomatoes  
ADD chicken or gyro / filet or shrimp

**Keftedes (meatballs)**  
Seasoned ground beef and lamb  
feta cheese, garlic, onions, mint, roasted red pepper tomato sauce

**Dolmathes**  
Grape leaves stuffed with ground sirloin, rice, mint, dill, with avgolemono sauce

**Falafel**  
Chickpea croquets, tahini

**Stuffed Mushrooms**  
Button Mushrooms stuffed with bell peppers and kasseri, gorgonzola and mozzarella cheeses

**Grilled Shrimp**  
Aged balsamic vinegar and garlic glaze

**Fillet Mignon Souvlaki**  
Marinated and grilled filet mignon bites

**Lamb Chops**  
Grilled lamb chops, oregano, thyme, lemon, EVOO

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**STATIONARY**

**Hummus**  
Garbanzo beans, sesame paste (tahini), garlic, lemon Juice

**Cilantro Jalapeno Hummus**  
Baba Ghanoush

**Grilled eggplant, tahini, garlic, lemon juice**

**Fiery Feta**  
Feta cheese, roasted red peppers, garlic

**Tzatziki $4**  
Greek yogurt, cucumbers, garlic, dill, mint

**TiroKafteri**  
Puréed feta cheese, pepperoncini, white pepper, dill, green onions

**Saganaki**  
Pan seared kasseri cheese, flambéed in Metaxa brandy

**Gyro**  
Slow roasted and marinated beef and lamb

**Calamari (Fried or Grilled)**  
Lightly breaded, golden fried squid

**Shrimp & Ouzo Saganaki**  
Shrimp pan seared with garlic, tomatoes, green onions, feta cheese, flambéed in Ouzo

**Octapodi Skaras**  
Char grilled octopus, latho lemono

**Fiery Feta Mac’ N Cheese**  
Penne pasta, kasseri, cheddar, fiery feta, pita crumbs
BAR PACKAGES
Charged based on the final guaranteed head count. Shots EXCLUDED

PREMIUM BAR
Package

Includes: Premium Spirits
Examples: Grey Goose, Bombay Sapphire, Maker’s Mark, Bulleit, Jameson 12 year, JW Black, Don Julio Blanco, Patron Blanco, Remy VSOP
House Red and White Wine(s),
House Draft and Bottled Beers and Sodas

CALL BAR
Package

Includes: Call Spirits
Examples: Absolut, Stoli, Tanqueray, Canadian Club, Jack Daniel’s, Chivas, Hennessy VS, Cazadores
House Red and White Wine(s),
House Draft and Bottled Beers and Sodas

WELL BAR
Package

Includes: Well Spirits, House Red and White Wine(s),
House Draft and Bottled Beers and Sodas

BEER & WINE BAR
Package

Includes: House Red and White Wine(s),
House Draft and Bottled Beers and Sodas

22% service charge and 7.75% tax applies to the total bill
Product availability subject to changes