

ASTORIA

REGALE MENU

HOUSE SPREADS

Small (serves 10-15) - **\$39** Medium (serves 15-20) - **\$59** Large (serves 20-25) - **\$79**

Spreads accompanied with Seasonal Crudité and Pita Bread

Hummus bi Tahina *GF *V

Chick Pea Spread with Garlic, Lemon, Cumin, Tahini and Mediterranean Artisan Olive Oil.

Tyrokafteri *GF *VG *s

Roasted Red Pepper Spread with Feta, Mascarpone, Lemon, Garlic, Cayenne Peppers and Olive Oil.

Tzatziki *GF *VG

Greek Yogurt Spread with Cucumber, Garlic and Dill.

CHEESE & CHARCUTERIE

3 Cheese Selection - \$130

*(serves 15-20) *each additional 5 people -\$25*

Fromage d'Affinios, 3 mo. Manchego, Vintage Gouda

5 Cheese Selection - \$130

*(serves 15-20) *each additional 5 people -\$30*

Chevre, Fromage d'Affinois, 3 mo. Manchego, Taleggio, Gorgonzola Dolce

Boards are Accompanied with Quicos, Dried Fruit, Seasonal Fresh Fruit, Quince Paste, Roasted Cashews & Crackers

3 Cured Meat Selection - \$95

*(serves 15-20) *each additional 5 people -\$25*

Salami, Chorizo, Rosemary Ham

5 Cured Meat Selection - \$115

*(serves 15-20) *each additional 5 people -\$30*

Salami, Chorizo, Coppa, Rosemary Ham, Prosciutto

Boards are Accompanied with Whole Grain Mustard, Cornichons, Quicos, Sweetie Drops & Crackers

Combo Board - \$140

*(serves 10-15) *each additional 5 people -\$50*

Fromage d'Affinios, 3 mo. Manchego, Vintage Gouda, Salami, Chorizo, Rosemary Ham

Accompanied with Whole Grain Mustard, Cornichons, Quicos, Sweetie Drops, Dried Fruit, Seasonal Fresh Fruit, & Crackers

SALADS

Serving size 10-15

Horiatiki *GF *VG - \$60

A Greek Country Salad with Freshly Chopped Tomatoes, Cucumbers, Bell Peppers, Kalamata Olives, Red Onion and *Roussas Feta*. Tossed with Mediterranean Artisan Olive Oil and Greek Oregano.

Vegan Option Available

Garden *VG - \$60

Seasonal Mixed Greens topped with Cherry Tomatoes, Cucumbers, Mushrooms, Pickled Red Onions, Sardinian Bread Crumbs and Grated Parmesan Cheese. Finished with Sweet Onion Vinaigrette.

Gluten Free and Vegan Option Available

Seasonal Pasta - \$80

Chef's choice of Pasta tossed with Cherry Tomatoes, Cucumbers, Onion, Olives, Salami, Rosemary Ham and Fresh Mozzarella. Finished with Modena Balsamic Vinegar and Olive Oil.

Vegetarian and Vegan Option Available

Black Eyed Pea & Garbanzo Bean *GF *VG - \$70

Chick Peas and Black Eyed Peas Poached in Extra Virgin Olive Oil with Cumin, Bay Leaves and Garlic then Tossed with Red Onion, Green Onion, Sun-Dried Tomatoes and Feta. Served with Arugula, Crispy Pita and Tzatziki.

Petite Romaine Wedge Style *GF - \$70

Romaine Hearts Accompanied with Tzatziki, Double Smoked Bacon Crumbles, Cherry Tomatoes, Green Onion and Gorgonzola Dolce.

Vegetarian Option Available

PETITE SANDWICHES

Served in Quantities of 10

Gyro - 85

House Blend of Lamb Shoulder, Pork Shoulder, Double-Smoked Bacon, Oregano, Onion and Garlic. Accompanied with Tzatziki, Beefsteak Tomatoes, Red Onion and Pita Bread.

Rosemary Ham & Cheese - 80

Leoncini Rosemary Prosciutto Cotto on a Fresh Italian Deli Loaf with Gruyere Cheese and Dijon Mustard.

Italian - 75

Molinari Pepperoni, Soppresata and 18 mo. Prosciutto di Parma on a Fresh Italian Deli Loaf with Caciocavallo Cheese, Arugula, Beefsteak Tomatoe, Red Onion Pickled Red Peppers and Olive Oil.

Spanish Tuna Salad - 85

Ortiz Spanish Tuna tossed with Shallots, Garlic, Herbs, Capers, Lemon and Aioli. Accompanied with Pita Bread and Caciocavallo Cheese

Chicken Salad - 70

Roasted and Pulled Whole Chickens tossed with Tarragon, Aioli, Dijon, Parsley, Green Onion, Red Onion, Celery and Garlic. Accompanied with Caciocavallo Cheese and Pita Bread

Greek Salad - 60

Tomatoes, Cucumbers, Olives, Red Onion and Bell Peppers tossed with Greek Oregano and Olive Oil. Accompanied with Feta cheese and Pita Bread. *Vegan Option Available*

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REGALE MENU

PIZZA

12" / 8 slice Pizzas with House Tomato Sauce serves 2-8 | Gluten-Free dough is available with 72 hour notice

Margherita VG - \$21

Semi-Dried Herb Tomatoes, Mozzarella, Basil

Funghi VG - \$21

Roasted Wild Mushrooms, Mozzarella, Fresh Herbs

Prosciutto Crudo e Rucola - \$22

18 month Prosciutto di Parma, Arugula, Mozzarella

Formaggi VG - \$21

Mozzarella, Parmigiano Reggiano, Pecorino Romano

Salame Piccante- \$21

Molinari Pepperoni, Mozzarella

Salsiccia - \$22

Italian-Style Sausage, Mozzarella

A LA CARTE

Each side serves 10

Four-Cheese Macaroni VG - \$90

Orecchiette Pasta tossed with Gouda, Gruyere, Fontal and Cheddar Cheeses

Baked Orzo - \$80

Orzo Pasta Baked in a Sauté of Calabrian Chili Peppers, Shallots, Garlic, Anchovies, Parsley, Sherry and Cream. Finished with Feta and Green Onion.

Herb Golden Rice V *GF - \$60

Golden Rice Braised in a broth with Leeks, Garlic, Onion, and Dill.

Seasonal Vegetables V *GF - \$60

Chef's Choice of Seasonal Vegetables Roasted with Olive Oil, Sea Salt and Fresh Cracked Pepper

Mascarpone-Truffle Mashed Redskins VG *GF - \$70

Redskin Potatoes Mashed with Butter, Cream, Mascarpone and White Truffle Oil.

Crispy Redskin Potatoes V *GF - \$60

Redskin Potatoes Mashed with Butter, Cream, Mascarpone and White Truffle Oil.

Pasta w/ Marinara V *GF - \$70

Chef's Choice of Imported Pasta tossed in House Tomato Sauce with Grated Parmigiano-Reggiano

Creamy Heirloom Polenta VG *GF - \$70

Shagbark Heirloom Polenta Braised with Butter and Cotswold Cheese.

DESSERTS

Our imported and house made desserts serve 20-24

Tiramisu VG - \$100

A Creamy Dessert of Espresso-Soaked Ladyfingers with Rich Whipped Cream and Mascarpone.

Flourless Chocolate Cake VG *GF - \$110

A Gluten-Free Cake of French Chocolate, Butter, Eggs, Sugar and Vanilla Beans. Accompanied with Fresh Fruit and Butterscotch.

Tres Leches VG - \$100

An Ultra Light Spongecake Soaked in a Sweet Milk Mixture. Accompanied with Fresh Fruit.

Petite Baklava VG ☞ - \$90

A Sweet Pastry made with Layers of Phyllo Dough filled with Chopped Nuts then Finished with a Clove-Honey Syrup.

Toasted Almond Cake VG ☞ - \$100

Ladyfingers Soaked in Amaretto Syrup then layered with Mascarpone Cream. Topped with a Mix of Amarenttini Cookies and Roasted Almonds.

Limoncello-Mascarpone Cake VG - \$100

A Sicilian Lemon Infused Sponge Cake and Italian Mascarpone Topped with European White Chocolate Curls.

ASTORIA DINNER MENU SELECTIONS & CUSTOM CHEF CREATIONS AVAILABLE UPON REQUEST

ASTORIA

ENTRÉE MENU

ENTREES PRICED PER 10 SERVINGS | 72 HR NOTICE REQUIRED FOR ALL ENTREES

POULTRY

Chicken Souvlaki - \$105

4oz Skewer of Chicken Breast Marinated with Olive Oil, Onion, Garlic, Shoyu and Oregano. Baked then Finished with Lemon. Accompanied with Pita, Tomato, Red Onion and Tzatziki. *Gluten-free Available*

Chicken Parmesan *GF - \$140

Tenderized 5oz Chicken Breast Seasoned, Breaded, Pan-Seared then Baked in House Tomato Sauce. Finished with Melted Mozzarella. *Peanut Free & Gluten Free Available*

Chicken & Mushrooms *GF - \$160

Pan-Seared 5oz Chicken Breast Smothered in a Duxelle Cream Sauce of Wild Mushrooms, Shallots, Thyme, White Wine, Garlic and Fois Gras. *Peanut Free & Gluten Free Available*

Greek Fried Chicken Quarters *GF - \$130

7oz Chicken Thigh and Drumstick Poached in Natural Oils with Garlic, Shallots and Thyme then Fried Crisp in Peanut Oil. Accompanied with Buttermilk Biscuit, Crushed Calabrian Chilis and Greek Mountain Honey.

SEAFOOD

Santorini Style *GF

Baked Shrimp or Fresh Catch with a Saute of Onion, Sun-Dried Tomatoes, Capers, Garlic, White Wine and Broth.

Campeche Bay Shrimp (3) - \$240 | Fresh Catch (6oz) - \$265

Giovettsi Style *GF

Baked Shrimp or Fresh Catch with a Sauté of Calabrian Chili Peppers, Shallots, Garlic, Anchovies, Parsley, Sherry and Cream. Finished with *Roussas Feta and Green Onion*.

Campeche Bay Shrimp (3) - \$260 | Fresh Catch (6oz) - \$285

Spanakopita Style

Phyllo Floured Shrimp or Fresh Catch with a Saute of Spinach, Leeks, Onion, Garlic, Feta and Cream

Campeche Bay Shrimp (3) - \$250 | Fresh Catch (6oz) - \$275

VEGETABLE

Eggplant Parmesan VG *GF - \$90

Sardian Breadcrumb Fried Eggplant Layered with House Tomato Sauce, Grated Parmigiano-Reggiano and Melted Mozzarella Cheese. Baked Until Golden Brown. *Buffet Style Only*

Seasonal Harvest V *GF - \$100

Chef's Selection of Seasonal Vegetables tossed in a Harissa-Honey Reduction with Toasted Pepitas and Dried Fruit. Accompanied with Basmati Rice. *Peanut Free Available*

PROTEINS

Veal, Lamb & Ricotta Meatballs - \$90

Two Pan-Fried Veal and Lamb Meatballs Blended with *Ricotta Cheese*, Garlic and Parsley. Served with House Tomato Sauce and grated *Parmigiano-Reggiano*.

Steak au Poivre *GF - \$220

Pepper Crusted 3oz Beef Tenderloin Seared in French Butter then Finished with a Pan Sauce of Shallots, Cream and Brandy.

Pork Souvlaki - \$100

4oz Skewer of Pork Tenderloin Marinated with Olive Oil, Onion, Garlic, Shoyu and Oregano. Baked then Finished with Lemon. Accompanied with Pita, Tomato, Red Onion and Tzatziki. *Gluten-free Available*

Pulled Lamb Shoulder - \$195

6oz portion of Lamb Shoulder Braised with Carrots, Onion, Celery, Rosemary and Red Wine. Accompanied with Pita, Pickled Red Onions and Mediterranean Slaw. *Gluten-free Available*

PASTA

Pastitsio - \$100

Bucatini Pasta tossed with Feta, Manouri, and Myzithra Cheeses then Layered with Seasoned Beef and Bechamel Sauce. Baked Until Golden Brown. *Buffet Style Only*

Pasta Aglio e Olio VG - \$90

Chef's Choice of Imported Pasta tossed in a Saute of Olive Oil, Toasted Garlic, Chili Flakes, Pickled Peppers, Parsley and Grated *Parmigiano-Reggiano*. Finished with Sardinian Bread Crumbs. *Vegan Option Available*

Wild Mushroom Pasta - \$100

Chef's Choice of Imported Pasta tossed in a Duxelle Cream Sauce of Wild Mushrooms, Shallots, Thyme, White Wine, Garlic and Fois Gras. *Vegetarian Option Available*