ALMYRA

MODERN GREEK

GROUP DINING MENUS

FREQUENTLY ASKED QUESTIONS:

DO YOU OFFER A PRIVATE EVENT SPACE?

— At Almyra, we have a semi-private event space. It holds up to 36 people seated and 36 standing. For groups of 13 to 16, you can dine in our main dining room with a fixed menu or a la carte. Groups of 17 to 20 can dine in our main dining room with a prix fixe menu.

Required Minimums For **Semi Private Dining Room:**

Sunday - Thursday $2,000 (before tax, admin fee. and gratuity)

Friday - Saturday $4,000 (before tax, admin fee. and gratuity)

To Dine with a group over **13** guests in our **Main Dining Room**:

We require a $55 minimum spending per guest before taxes and dining fee.

HOW MUCH WILL A FULL VENUE BUYOUT COST?

— A full buyout varies on the time and date of the event. Almyra can provide you with this amount. Amounts vary based on day of week and month of the year.

CAN WE HAVE OUR OWN DJ PLAY MUSIC AT OUR EVENT, OR CAN WE MAKE OUR OWN PLAYLIST?

—Due to the semi-private format, your event will share the same audio that Almyra is playing at that time. Therefore, only a full venue buyout will permit your own audio to be played. The restaurant has a in house DJ each Friday and Saturday evening 9pm to 12am.

DO YOU OFFER VALET PARKING?

— We do not offer valet parking. There is a parking garage next to the restaurant.

WHAT ARE THE PRIVATE DINING FEES?

— Food, beverages, and other services provided by Almyra will be subject to state and local taxes along with a 24% private dining fee. This consists of a 20% gratuity that will be distributed to the servers, bartenders, and support staff. This fee also includes a 4% administrative fee on the grand total, which does not represent a tip, gratuity, or service charge for the wait staff, service employees, or service bartenders. It is a non-negotiable fee.

WHEN IS MY FINAL GUEST COUNT DUE?

— The final guaranteed amount must be confirmed 2 days prior to event. The final guest count is to be charged unless exceeded on the day of your event. If you fail to provide a final guest count, it will be based on the confirmation letter.

WHEN IS MY MENU SELECTION DUE?

— Menus must be confirmed at least 2 weekspriorto a booked event with a banquet order form requiring your signature. All of our menus can be customized specifically for your event.

WHAT IS YOUR CANCELLATION POLICY?

— A cancellation fee will be charged to the card listed on your confirmation letter. Please refer to your confirmation letter for our policy.

CAN I BRING A CAKE?

— Yes, we charge a $3 per person cake cutting fee.

HOR D'OEURVES MENU

PASSED OR STATIONED for 2 Hours

Choice of 5

$28 per person

SPANAKOPITA MANTI
spinach, feta, leeks, tzatziki

WAGYU DUMPLINGS
beef, feta, onion, lemon-mint yogurt

TUNA CRISPY RICE
ponzu, avocado, olive

AVOCADO CRISPY RICE
wasabi, radish shallots

PETITE MUSHROOM SKEWERS
marinated mushrooms, miso vinagrette

PETITE CHICKEN KOFTA SKEWERS
ground chicken, za'atar, onion, apricot

PETITE SHRIMP SKEWERS
metaxa, onion, cherry tomato

Choice of 7

$38 per person

PETITE SALMON SKEWERS
ladolemono, cherry tomato

PETITE FILET SKEWERS (+$3 per person)
red pepper, caper, chimichurri

LAMB LOLLIPOPS (+$5 per person)
herb marinated, tzatziki

STATIONED for 2 Hours

SPREADS
$15 per person
spicy feta, smoked eggplant, tzatziki, beet & pistachio, edamame hummus, served with pita and vegetable crudité

GRILLED MEZEDES
$18 per person
Roasted zucchini, eggplant, red and yellow bell peppers, carrots, and red onion served with feta, kefalograviera, and manouri cheeses, assorted olives, dolmades, toasted pita, and tzatziki

GROUP DINING MENU 1

$55 PER PERSON PLUS SALES TAX & GRATUITY

Served Family Style

MEZZE

SPREADS
spicy feta smoked eggplant, tzatziki, beet & pistachio, edamame hummus, served with pita and vegetable crudité

SPANAKOPITA
spinach, feta, leeks, tzatziki

WAGYU DUMPLINGS
beef, feta, onion, lemon-mint yogurt

KEBABS

CHICKEN
ground chicken, onion, za'atar, apricot

SALMON
tomato, cucumber, lemon

MUSHROOM KEBAB
marinated mushrooms, togarashi hummus

DESSERT

CHEF'S SELECTION
SERVED FAMILY STYLE

SALAD

CRETAN VILLAGE
tomato, feta, red onion, dakos

ROMAINE
dill, feta, phyllo

SIDES

SELECT 3

HORTA
CRISPY POTATO FRIES
BRUSSEL SPROUTS
BASMATI RICE
GRILLED VEGETABLES

GROUP DINING MENU 2

$75 PER PERSON PLUS SALES TAX & GRATUITY

Mezze & Salad Served Family Style with Plated Entree

MEZZE

SPREADS
spicy feta smoked eggplant, tzatziki, beet & pistachio, edamame hummus, served with pita and vegetable crudité

SPANAKOPITA
spinach, feta, leeks, tzatziki

WAGYU DUMPLINGS
beef, feta, onion, lemon-mint yogurt

CHEESE SAGANAKI
kefalograviera cheese, ouzo-honey emulsion

LAMB RIBS
tare, sesame, Greek-style ranch

SALAD

CRETANVILLAGE
tomato, feta, red onion, dakos

ROMAINE
dill, feta, phyllo

ENTREÉS

CHOICE PER PERSON

LAVRAKI
European sea bass, lemon, capers, horta

CHICKEN
feta brined, lemon, basmati rice

SHORT RIB
tomato, orzo, feta

MUSHROOM KEBAB & BASMATI RICE
marinated mushrooms, togarashi hummus, shaved brussels miso vinaigrette

DESSERT

CHEF'SSELECTION

SERVED FAMILY STYLE

GROUP DINING MENU 3

$95 PER PERSON PLUS SALES TAX & GRATUITY

Mezze & Salad Served Family Style with Plated Entree

SPREADS

spicyfeta, smoked eggplant, tzatziki, beet & pistachio, edamame hummus, served with pita and vegetable crudité

MEZZE

TUNA TARTARE
avocado, sesame, kadaifi

TUNA CRISPY RICE
ponzu , avocado, olive

CHARRED OCTOPUS
fava, capers, pickled shallots

CHEESE SAGANAKI
kefalograviera cheese, ouzo-honey emulsion

SPANAKOPITA
spinach, feta, leeks, tzatziki

SALAD

CRETANVILLAGE
tomato, feta, red onion, dakos

ROMAINE
dill, feta, crispy phyllo

ENTRÉES

CHOICE PER PERSON

LOBSTER PASTA
paccheri, tomato, chili, breadcrumbs

CHICKEN
feta brined, lemon, basmati rice

LAMB CHOPS
herb marinated, layered potato fries

MISO BLACK COD
Sherry-truffle vinaigrette, horta

MUSHROOM KEBAB & BASMATI RICE
marinated mushrooms, togarashi hummus, shaved brussels miso vinaigrette

DESSERT

CHEF'S SELECTION

SERVED FAMILY STYLE

BEVERAGE MENUS & CONTACT

PLUS SALES TAX & GRATUITY

2 HOUR BEER & WINE

$30 PER PERSON FOR 2 HOURS (Each additional hour is $15 per guest)

SELECT HOUSE REDS, WHITES, & ROSE
HOUSE SPARKLING WINE

ASSORTED BEER

2 HOUR BEER, WINE, & LIQUOR

$50 PER PERSON FOR 2 HOURS (Each additional hour is $25 per guest)
No shots

VODKA (Tito's, Stateside)

RUM (Bacardi & Captain Morgan)

GIN (Tanqueray & Bombay Sapphire)

WHISKEY (Jack Daniels, Makers Mark, Dewars)

TEQUILA (Espolon, Casamigos)

ASSORTED BEER

SELECT HOUSE REDS, WHITES, & PROSSECO BY THE GLASS

ASSORTED BEER

SODA

SELECT SPECIALTY COCKTAILS

CONSUMPTION

Your guests are invited to order any beverage of their choice , and each will be added to the final bill.

CONTACT US:

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