



COCKTAIL EVENT

— \$39 pp —

Assorted Cheeses and Charcuteries

Assorted Cheeses / Prosciutto / Coppa Salami / Roasted Pepper / Greek Mix Olives / Dry Fruits / Nuts / Fresh Fruits
Honey / Jam / Crackers / Pita

Baba Ghanoush

Roasted Eggplant / Labneh Cheese / Tahini

Greek Tzatziki

Greek Yogurt / Dry Mint / Dill

Hummus

With Smoked Paprika EVOO / Pine Nuts / Marash Pepper

Zucchini Cakes

With Tzatziki

Fresh Housemade Dolma G|

Stuffed Grape Leaves / Rice / Pine Nuts / Currant / Herbs/ Mediterranean Spices / Tzatziki





Catering / Pick Up / Drop Off Items Pass Hors d'Oeuvres

2 Items Per Person Recommended (Items Listed are Bite Sizes)

POMEGRANATE-CABERNET BRAISED

SHORT RIBS G..... \$9
Roasted Mushroom-Truffle Risotto / Cabernet Demi-Glace
Pickled Spicy Cherry Peppers

DAISY \$11
Chicken Liver Pate / Crostini / Red Onion Jam / Micro Daisy

GRILLED TURKISH BEEF SLIDER..... \$6
Brioche Bun / Creole Mustard Aioli / Tomatoes / Pickled Onions

SPICY CHICKEN SLIDER \$6
Brioche Bun / Celery and Carrot / Spicy Aioli

BRAISED SHORT RIB SLIDERS \$8
Cole Slaw

FLAT IRON STEAK G..... \$8
Ciabatta / Creole Mustard Aioli / Arugula

CRAB SLIDER..... \$7
Brioche Bun / Bacon / Lettuce / Tomato / Spicy Aioli

CHICKEN LOLLIPOPS G..... \$7
Chicken Drumettes / Muhammara

WHITE TRUFFLE & MUSHROOM RISOTTO G..... \$5.50
Parmesan Cheese / Crispy Kale Chips

DUCK CONFIT \$9.50
Crispy Phyllo Dough / Goat Cheese / Fig Jam / Dry Fig / Mint

GRILLED CHICKEN KEBAB G..... \$5.50
36-Hour Mediterranean Spiced Marinated Chicken Breast
With Chimichurri Sauce

GRILLED LAMB TENDERLOIN KEBAB G..... \$7
Turkish Kebab Marinated Lamb Tenderloin with Chimichurri Sauce

GRILLED VEGETABLE KEBAB G..... \$5
With Chimichurri Sauce

PRAWN IN NEST \$11
Muhammara / Shredded Phyllo Dough

STUFFED EGGPLANT G..... \$7
Caramelized Onion-Red Pepper Stuffed Eggplant / Rustic Tomato Sauce

SEAFOOD KEBAB G..... \$11
Mahi Mahi / Cherry Tomatoes / Prawns

FRESH CARAMELIZED SCALLOPS..... \$10
Whole Grain Mustard Brown Butter Lemon Caper Sauce

CANAPE..... \$4
Grilled polenta / Olive Tapenade / Parsley

CAPPRESSE \$5
Ciabatta Crostini / Mozzarella / Basil / Heirloom Tomatoes / Fig Balsamic

SPANAKOPITA..... \$5
Phyllo Dough Stuffed with Spinach / Herbs / Feta

OCTOPUS G \$9
Confit Yukon Gold / Micro Arugula / Pickled Onions

GREEK SALAD G..... \$5
Tomatoes / Red Onion / Cucumbers / Kalamata Olives / Bell Peppers /
Feta / Lemon Dressing / Maras Peppers

STRAWBERRY BARLEY SALAD..... \$6
Fresh Strawberries / Barley / Kale / Chardonnay Poached Apricots
and CA Raisins / Pickled Onion

WATERMELON FETA SKEWER G \$4
Fresh Watermelon / Feta Cheese / Mint / Fig Balsamic

Chef Kadriye Baspehlivan

Some items require 48 to 72 hour notice prior to the event. Please check with our Events Manager at events@tarlagrill.com.

Please Inform Your Server of Any Special Dietary Restrictions You May Have
G Gluten Free | ** Gluten Free Modifiable