



PASSED AND STATIONARY HORS D'OEUVRES

CRISPY CALAMARI WITH LEMON AIOLI \$2 PER PERSON

\* COD FISH CAKES WITH FRIED GARLIC \$2 EACH

PORTOBELLO, GORGONZOLA AND PANCETTA CROSTINI \$1 EACH

ROASTED DUCK CONFIT AND GOAT CHEESE CROSTINI \$3 EACH

VINE LEAVES WITH CURRANTS AND PINE NUTS \$1 EACH

\* ITALIAN SAUSAGE WITH TOMATO COMPOTE \$1 EACH

ASSORTED MEZEDE PLATTER WITH DIPS, OLIVES, FETA AND PITA  
\$2 PER PERSON

\* ASSORTED KOUZINA PIZZA \$1 PER PERSON

ASSORTED MEDITERRANEAN CHEESES WITH FIGS AND SERRANO  
HAM \$3 PER PERSON

\* GULF SHRIMP COCKTAIL WITH LEMON AND COCKTAIL SAUCE  
\$3 EACH

TYROPITTES OR SPANAKOPITTAS \$2 EACH

\* CRUDITE WITH ASSORTED DIPS



## PRIVATE DINING INFORMATION

IN ORDER TO RESERVE THE DINNING ROOM FOR A PRIVATE EVENT FOR LUNCH OR DINNER TUESDAY – SATURDAY WE HAVE PUT TOGETHER THE FOLLOWING CONDITIONS.

MINIMUM MENU FOR LUNCH \$25 PER PERSON  
LUNCHROOM CHARGE 250.00

MINIMUM MENU FOR DINNER \$35 PER PERSON

ROOM CHARGE IS FOR ALL 36 SEATS MINIMUM

TAKE OUT MENU IS ALWAYS AVAILABLE

THE RESERVATION MUST BE MADE FOR THE FIRST SEATING 5-7:30 SHARP

RESERVATIONS FOR THE ENTIRE EVENING ARE AVAILABLE TUESDAY, WEDNESDAY AND THURSDAY. ROOM CHARGE IS ONE THOUSAND AND DINNER IS TWO THOUSAND WITH A FOUR-COURSE MENU

ALL BEVERAGES ARE ON ONE CHECK

18% GRATUITY IS ADDED TO ALL FUNCTIONS

FUNCTIONS MUST BE CANCELED 72 HOURS PRIOR TO EVENT



KOUZINA SPECIAL EVENT AGREEMENT

IF THIS AGREEMENT IS SIGNED IN THE NAME OF A CORPORATION, PARTNERSHIP, ASSOCIATION, CLUB OR SOCIETY, THE PERSON SIGNING REPRESENTS TO KOUZINA THAT HE/SHE HAS AUTHORITY TO SIGN THIS CONTRACT AND THAT REPRESENTATION ACTUAL OR APPARENT AUTHORITY SHALL BE BINDING IN ALL RESPECTS.

I HERBY AGREE TO THE ABOVE TERMS OF AGREEMENT AND TO THE TERMS AGREED UPON WITHIN THE ATTACHED FUNCTION PROPOSAL.

\$250.00 NON-REFUNDABLE DEPOSIT DUE UPON SIGNING

\_\_\_\_\_  
CLIENT AUTHORIZED SIGNATURE

\_\_\_\_\_  
DATE

\_\_\_\_\_  
COMPANY NAME  
\_\_\_\_\_  
\_\_\_\_\_

\_\_\_\_\_  
CREDIT CARD  
\_\_\_\_\_  
EXPIRATION DATE

\_\_\_\_\_  
KOUZINA AUTHORIZED SIGNATURE

\_\_\_\_\_  
DATE



### APPETIZERS AND MEZE

BABY ARUGULA SALAD WITH OUZO SOAKED CURRANTS,  
PINE NUTS AND MANOURI CHEESE

TRI-COLOR SALAD WITH ROASTED PEARS, HAZELNUTS AND  
CHICKEN LIVER MOUSSE

BABY SPINACH SALAD WITH ROASTED APPLES, WALNUTS, BACON  
AND BLUE CHEESE

CHOICE OF ONE

### ENTREES

GRILLED SALMON 'SOUVLAKI' WITH SAFFRON AND CHORIZO RISOTTO

SAUTÉ DUCK BREAST WITH BRAISED RED CABBAGE, POLENTA AND  
OUZO SOAKED CHERRIES

GRILLED FLANK STEAK WITH ROASTED GREEK POTATOES AND  
SAUTÉED CHARD WITH RED ONION

CHOICE OF ONE

### SWEETS

CHERRY AND APRICOT BRIOCHE BREAD PUDDING

CRÈME CARAMEL

CHOCOLATE TRUFLE CAKE

CHOICE OF ONE