

# Agapē Grill

Dinner weekend menu - 50 person minimum  
Buffet Style - \$40 per person + tax & gratuity

Served with warm pita bread, house greek salad, rice & briami vegetables

## Choose 3 cold appetizers:

**Tzatziki**  
Grated cucumber in yogurt garlic sauce, herbs & spices

**Hummus**  
Garbanzo beans blended with lemon juice, garlic & olive oil

**Skordalia**  
Fresh garlic with potato, olive oil & vinegar

**Baba Ghanouge**  
Eggplant, tahini, garbanzo, lemon juice & garlic

**Tabouli**  
Parsley, tomatoes, red onion, cracked wheat, mint & lemon juice

**Tirokafteri**  
Ricotta & Feta cheese blended with Jalapeño, olive oil & herbs

**Feta and Olives**  
Feta Cheese & Olives dressed with olive oil & oregano

**Taramosalada**  
Red caviar whipped with bread, olive oil & lemon juice

**Agape Sauce**  
Kalamata olives blended with mayo olive oil, garlics & herbs.

## Choose up to 2 hot appetizers:

**Spanakopita**   
Spinach, onion, Feta & ricotta cheese, eggs, baked in phyllo dough

**Loukanika**  
Greek sausage, flavorful pork sausage

**Biftekia**  
Ground sirloin, onion, garlic, mint, parsley & spices

**Gyros**  
Sliced beef, topped with tomatos & onions

**Dolmades**  
Stuffed grape leaves with rice, ground beef & herbs

**Falafel**   
Garbonzo beans, fresh parsley, onions, herbs & spices. Fried in canola oil

## Choose 3 entrees:

**Lamb Souvlaki**  
**Beef Souvlaki**  
**Chicken Souvlaki**

**Pastitsio**  
Pasta, ground sirloin topped with bechamel sauce (greek lasagna)

**Moussaka**  
Layers of eggplant, zucchini, ground sirloin, potatoes & topped with bechamel sauce

**Kefta Kebab**  
Ground sirloin marinated with chopped onion, spices & sumac

**Vegetarian Moussaka**   
Layers of eggplant, zucchini, tomatoes, onion sauce, potatoes & topped with bechamel sauce

**Tri-tip \***  
Baked with herbs, celery & carrots.

**Salmon**  
Freshly cut filet of salmon, marinated in lemon juice, olive oil, herbs

## Extras:

Coffee & Dessert - \$5/per person

fountain soda's and ice tea included

 Vegetarian options

Phone: (408) 739-3354 Fax: (408) 739-3356 Email: eat@agapegrill.com

# Agapē Grill

Dinner weekday menu - 25 person minimum

Buffet Style - \$35 per person + tax & gratuity

Served with warm pita bread, house greek salad, rice & briami vegetables

## Choose 3 cold appetizers:

**Tzatziki**  
Grated cucumber in yogurt garlic sauce, herbs & spices

**Hummus**  
Garbanzo beans blended with lemon juice, garlic & olive oil

**Skordalia**  
Fresh garlic with potato, olive oil & vinegar

**Baba Ghanouge**  
Eggplant, tahini, garbanzo, lemon juice & garlic

**Tabouli**  
Parsley, tomatoes, red onion, cracked wheat, mint & lemon juice

**Tirokafteri**  
Ricotta & Feta cheese blended with Jalapeño, olive oil & herbs

## **Feta and Olives**

Feta Cheese & Olives dressed with olive oil & oregano

**Taramosalada**  
Red caviar whipped with bread, olive oil & lemon juice

## **Agape Sauce**

Kalamata olives blended with mayo olive oil, garlics & herbs.

## Choose up to 2 hot appetizers:

**Spanakopita**   
Spinach, onion, Feta & ricotta cheese, eggs, baked in phyllo dough

**Loukanika**  
Greek sausage, flavorful pork sausage

**Biftekia**  
Ground sirloin, onion, garlic, mint, parsley & spices

**Gyros**  
Sliced beef, topped with tomatos & onions

**Dolmades**  
Stuffed grape leaves with rice, ground beef & herbs

**Falafel**   
Garbonzo beans, fresh parsley, onions, herbs & spices. Fried in canola oil

## Choose 3 entrees:

**Lamb Souvlaki**  
**Beef Souvlaki**  
**Chicken Souvlaki**

**Pastitsio**  
Pasta, ground sirloin topped with bechamel sauce (greek lasagna)

**Moussaka**  
Layers of eggplant, zucchini, ground sirloin, potatoes & topped with bechamel sauce

**Kefta Kebab**  
Ground sirloin marinated with chopped onion, spices & sumac

**Vegetarian Moussaka**   
Layers of eggplant, zucchini, tomatoes, onion sauce, potatoes & topped with bechamel sauce

**Tri-tip \***  
Baked with herbs, celery & carrots.

**Salmon**  
Freshly cut filet of salmon, marinated in lemon juice, olive oil, herbs

## Extras:

Coffee & Dessert - \$5/per person

fountain soda's and ice tea included

 Vegetarian options

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# Agapē Grill

Lunch menu - 25 person minimum

Buffet Style - \$30 per person + tax & gratuity

Served with warm pita bread, house greek salad, rice & briami vegetables

## Choose 3 cold appetizers:

**Tzatziki**  
Grated cucumber in yogurt garlic sauce, herbs & spices

**Hummus**  
Garbanzo beans blended with lemon juice, garlic & olive oil

**Skordalia**  
Fresh garlic with potato, olive oil & vinegar

**Baba Ghanouge**  
Eggplant, tahini, garbanzo, lemon juice & garlic

**Tabouli**  
Parsley, tomatoes, red onion, cracked wheat, mint & lemon juice

**Tirokafteri**  
Ricotta & Feta cheese blended with Jalapeño, olive oil & herbs

**Feta and Olives**  
Feta Cheese & Olives dressed with olive oil & oregano

**Taramosalada**  
Red caviar whipped with bread, olive oil & lemon juice

**Agape Sauce**  
Kalamata olives blended with mayo olive oil, garlics & herbs.

## Choose up to 2 hot appetizers:

**Spanakopita**   
Spinach, onion, Feta & ricotta cheese, eggs, baked in phyllo dough

**Loukanika**  
Greek sausage, flavorful pork sausage

**Biftekia**  
Ground sirloin, onion, garlic, mint, parsley & spices

**Gyros**  
Sliced beef, topped with tomatos & onions

**Dolmades**  
Stuffed grape leaves with rice, ground beef & herbs

**Falafel**   
Garbonzo beans, fresh parsley, onions, herbs & spices. Fried in canola oil

## Choose 3 entrees:

**Lamb Souvlaki**  
**Beef Souvlaki**  
**Chicken Souvlaki**

**Pastitsio**  
Pasta, ground sirloin topped with bechamel sauce (greek lasagna)

**Moussaka**  
Layers of eggplant, zucchini, ground sirloin, potatoes & topped with bechamel sauce

**Kefta Kebab**  
Ground sirloin marinated with chopped onion, spices & sumac

**Vegetarian Moussaka**   
Layers of eggplant, zucchini, tomatoes, onion sauce, potatoes & topped with bechamel sauce

**Tri-tip \***  
Baked with herbs, celery & carrots.

**Salmon**  
Freshly cut filet of salmon, marinated in lemon juice, olive oil, herbs

## Extras:

Coffee & Dessert - \$5/per person

fountain soda's and ice tea included

 Vegetarian options

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## Hall Rental

- \$250/hour minimum 5 hours
- \$25/ hour per security guard (minimum 2 security)
- \$200 cleaning fee
- \$350 per keg (modelo especial or budlight)
- \$200 per bottle:  
Buchanans | Remy Martin | Grey Goose | Patron |
- \$3 per table cloth (white, blue, black, champagne)
- \$0.50 per cloth napkin
- \$500 non-refundable deposit required to hold the date.

### Terms of hall rental agreement:

- \* No outside beer, wine or alcohol is permitted on premises
- \* You may bring your own water, sodas and food, dessert
- \* The time you setup is when time starts
- \* You are responsible for any damage caused inside or outside of the our premises
- \* Earliest start time 3PM & latest stop time is 2AM. Last call for alcohol is at 1:30AM
- \* By signing below, I hereby acknowledge that I have completely read and fully understand the Agape Grill Policy

Name: \_\_\_\_\_

Date of event: \_\_\_\_\_ Signature: \_\_\_\_\_