

Special Event Information



Yia-sas!

Welcome to Kokkari Estiatorio, a Restaurant that prepares the finest Hellenic cuisine; which is one of the many wonderful gifts that the ancient Greeks contributed to the modern world.

The origin of this cuisine, (so mythology tells us), began when Zeus planned his wedding banquet to celebrate his marriage to the Goddess Hera, on the island of Samos. Zeus commanded that Dionysos, the God of food and wine gather the world's freshest, healthiest, and most savory ingredients and to prepare a banquet truly "fit for the God's". Zeus loved this food so much that he decided to share it with his beloved Greek mortals giving birth to this new cuisine.

At Kokkari Estiatorio, we prepare this Aegean cuisine in the style of innovative California faire. So please, come and join us for a truly memorable experience!

Set menu requirement:

For parties of 12 people or more a family style set menu is required to be selected 2 weeks before the date of the event. A prix fix menu will be submitted to you for the selections to be made in advance. The set menu price does not include beverages, tax or service charge.

French Style Family Service:

Kokkari does French style family service. With this style of service, appetizers & entrees are brought out by the staff on large platters and serviced out table side. Our staff takes great pleasure in serving our guests & guests enjoy the variety this style of service offers. Desserts are individually plated.

The Hania Room & the Family Table cannot be served passed Hors d'oeuvres.

Cancellation Policy:

Kokkari requires a credit card authorization form to be submitted along with our signed contract. If a cancellation occurs within 14 days of your scheduled event there will be a 50% cancellation charge to the card on file.

Wines:

As a service to our guests, Kokkari has researched some of the finest vineyards throughout Europe, Australia, New Zealand & America. We have brought in a wide variety of wines at a full range of prices to tempt the palate and still accommodate anyone's budget. Due to this fact, we ask that no outside wines be brought into the restaurant for private events.

Special Services:

We realize that in order to make your event a success, that special services are sometimes required. The following can also be provided to you at an additional cost:

Audio Visual Equipment:

Please let us know if you are planning to do a presentation for your group. We work closely with an outside vendor and are happy to rent any AV equipment your group needs.

Floral arrangements

We work closely with Church Street Florists to provide beautiful flower arrangements for your group. Arrangements **start** at \$75 plus tax and a \$15 delivery charge. Please visit their website if you would like to see their gallery of arrangements or email your inquiry to **info@churchstreetflowers.com**.

Thank you for considering your upcoming event here at Kokkari Estiatorio, please let me know if there are any questions you might have about dining with us with your group. We would love to have you join us!!

Efharisto and warm regards,

Melissa Lopez
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**Gluten free menu items*

Dinner Menu Selections

Appetizers (Select 2) (family style)

Kolokithokeftethes – crispy zucchini cakes with cucumber & mint yogurt dressing

Spanakotiropita - traditional filo pies of spinach, feta leeks and dill

***Saghanaki** - pan fried Kefalotiri cheese with lemon & oregano

Pikilia - Greek spreads of melitzanosalata, tzatziki & taramosalata served with dolmathes & pita bread

***Octapodaki tou Yiorgou** – grilled octopus with lemon, oregano & olive oil

***Garides Skordates** – chili-garlic roasted wild Gulf prawns

***Arnisia Plevrakia** - grilled lamb riblets with lemon & oregano

Soutzoukakia- grilled lamb meatballs with spiced tomato sauce & Greek yogurt

Salad (Select 1) (Optional course)

***Horiatiki** - classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta

***Maroulosalata**- chopped romaine lettuce & radicchio

with toasted pine nuts, Kalamata olives & creamy feta cheese dressing

Entree (Select 2-3) (family style)

Makaronia - ravioli of roasted squash with brown butter, kefalotyri cheese, hazelnuts, crispy shallots & sage

***Thalasina** – pan roasted fillet of fish with olive tapenade

***Psari Psito** - traditional grilled whole fish

***Kotopoulo Souvlaki** – grilled, yogurt marinated chicken skewer with peppers & onions

***Kotopoulo Souvlas** - lemon-oregano roasted chicken

***Arnisia Paidakia** – lamb chops with lemon & oregano

***Arnisio Souvlaki** - grilled spiced lamb sirloin skewer

Moussaka – traditional casserole of eggplant, lamb, potato & yogurt béchamel

***Mosharisia Brizola** – charcoal grilled, dry-aged prime rib eye (**Add \$10**)

Side Dishes (Select 2)

***Cretan Pilafi** – brown butter & lemon rice with Greek yogurt

Patates sto Fourno – oven roasted potato wedges with oregano & lemon

***Gigantes** - oven-baked giant beans with tomato sauce, olive oil & herbed feta

***Horta** – braised wild greens with lemon

Desserts (select 1)

***Sokolatina** - flourless dark chocolate cake with sweetened whipped cream

Baklava - traditional walnut & honey baklava with vanilla ice cream

***Rizogalo** - Arborio rice pudding with honey roasted pears

Galaktoboureko - Semolina custard in filo with quince spoon sweet & pistachio ice cream

Kataifi Ekmek - shredded filo with semolina custard, creme fraiche & pistachio

Seasonal Side Option:

Mapakia – wood oven-roasted Brussels sprouts with apple wood bacon & lemon

(Based on availability)

Menu with 2 Entrée selections:	\$140 per person
Menu with 3 Entrée selections:	\$150 per person
Each additional Appetizer/Side dish	\$10 per person

Passed Hors d'oeuvres

Tzatziki - Greek yogurt, cucumber & dill spread on toasted pita **(\$5 pp)**

Melitzanosalata - grilled eggplant & diced tomatoes on toasted pita **(\$5 pp)**

Favosalata - split peas & garlic spread on toasted pita **(\$5 pp)**

Tirokafteri - feta cheese and poblano peppers spread on toasted pita **(\$5 pp)**

***Dolmathes** – wrapped grape leaves stuffed with rice, dill & mint **(\$6 pp)**

Mini Spanakotiropita - traditional filo pies of spinach and feta cheese **(\$5 pp)**

Mini-Kolokithokeftethes - crispy zucchini cakes with cucumber & mint-yogurt dressing **(\$5 pp)**

Saghanaki - pan fried Kefalotiri cheese with lemon & oregano **(\$8 pp)**

***Grilled Prawns** - marinated with olive oil & lemon vinaigrette **(\$8 pp)**

***Mini-Souvlaki** - mini ahi tuna kebabs with red & green peppers **(\$7 pp)**

***Mini-Souvlaki** - mini marinated chicken kebabs with red & green bell peppers **(\$6 pp)**

***Mini-Souvlaki** - mini filet mignon kebabs with red & green bell peppers **(\$8 pp)**

Mini-Soutzoukakia – meatballs with tzatziki **(\$6 pp)**

***Arnisia Plevrakia** - grilled lamb riblets with lemon & oregano **(\$8pp)**

***Mini Arnisia Paidakia** - lamb chops with a lemon-oregano vinaigrette **(\$11 pp)**

Prices based on unlimited passed hors d' oeuvres for 1/2 hour reception

BEVERAGE PRICES

Well Liquors:

Examples: Sky Vodka, Beefeaters, Jim Beam, Dewars, Bacardi, Cuervo \$13.50

Premium Liquors:

Examples: Ketel One, Grey Goose, Bombay Sapphire, Johnnie Walker Black, Herradura \$14-\$80

Bottled Beers:

Alfa Greek Beer, Trumer Pills, Augusteiner Eldelstoff, Septem IPA & Pittburger (non-alcoholic) \$8-\$14

Bottled Water:

Zagori & Panna \$10

Sodas:

Coke, Diet Coke, Sprite, Ginger Ale \$6

Juices:

Orange, Grapefruit, Pineapple, Cranberry, Tomato, Lemonade (lunch only) \$6

Ouzo, Port Wine, Sherry & Metaxa:

\$10-\$45

Wines by the Glass:

\$12-\$28

Loose Leaf Tea:

Spearmint (caffeine-free), August Moon Chrysanthemum, Rose Garden
Jasmine Pearls, Imperial Breakfast & Sencha \$7.50

Greek coffee or Frappe:

\$6.50-\$7.50

Cappuccino or Latte:

\$6.75

Current Wine List Available Upon Request