



PRIVATE DINING
DINNER MENU
2018

46 South Main Street
West Hartford, CT 06117
860-231-0028
www.balosgreek.com



WELCOME TO BALOS ESTIATORIO

We're Connecticut's finest Greek restaurant and bar, specializing in authentic, fresh Greek seafood dishes.

Balos in ancient Greek means "on top of the sea". This is the name given to one of the most beautiful and mystical beaches found on the island of Crete, Greece. There, atop the rocky cliffs, a sublime turquoise sea fringed by white sand and a certitude that you are now in the company of the Greek gods.

At Balos Estiatorio we strive to embody the spirit of Greece through the celebration of its delicious cuisine and its central tenants of simplicity, freshness and healthfulness. Balos offers you the full spectrum of the Greek palate with the freshness from the sea and the bounty from the soil on full display. Whether small or large, your event will be a thing of beauty!

Balos Estiatorio
46 South Main Street
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Dear Guest,

Thank you for considering Balos for your private event. Whether for business or pleasure, Balos is dedicated to making your event a success.

As the host of this event, you can pre-select from our large selection of appetizers, entrees and desserts to serve to your guests.

Our private dining packages offer customizable menus to suit any budget and event. Chef Gregory Zapantis is proud to offer you an abundance of options and treats to choose from. All parties, large or small, are served impeccably with the same standard of service.

A few details to assist you as you begin to plan your event at Balos.

THE MENU

To ensure proper and prompt service, a preset menu is required for all private dining. A children's menu is available upon request.

BEVERAGE AND BAR SERVICE

All beverages are priced upon consumption. We highly recommend that all wine selections are made in advance to ensure availability. Hourly bar pricing is also available in our packages.

GUARANTEE

A guaranteed number of guests for your party is due at contract signing. Food and beverage minimums apply to weekends.

DEPOSIT AND PAYMENT

A confirmation must be signed and returned with a 25% deposit to the hospitality director to reserve your event space and date. All outstanding balances are due 7 days prior to your event and may be received in the forms of cash, certified check, or money order.

Additional charges: applicable CT sales tax (6.35%), and gratuity for your service staff (18%).

AVAILABLE SERVICES (additional fees apply)

Florist/Baker/Wedding Ceremony/Upgraded Linens/Live Entertainment/Furniture Rental/Designer

Sincerely,

The Management Team of Balos

COCKTAIL RECEPTION STATIONS

RAW BAR 16 p/p

Shrimp Cocktail, East & West Coast Oysters, Cherry Stone Clams, King Crab Legs

ARTISANAL CHEESES AND FRUIT 8 p/p

Imported and Domestic with Greek Marinated Olives and Pita Crisps

CHARCUTERIES 10 p/p

Imported Cured Meats and Olive and Veggie Medleys

CHEF'S CARVING STATION 15 p/p (choice of 2)

Suckling Piglet, Roasted Brisket, Carnegie Deli Pastrami, Bone In Fresh Ham, Vermont Roast Turkey, Rosemary Infused Leg of Lamb, Garlic and Herbs Crusted Prime Rib

VIENNESE TABLE 15 p/p

Assorted Mini Pastries, Honey Dough Fritters, Chocolate Dipped Strawberries, Fresh Fruit

BUTLER-STYLE PASSED HORS D'OUVRES

- Filet Mignon with a Horseradish Crust on Baguette 3.00
- Kobe Beef Sliders with Melted Cheese, Lettuce, Tomato 3.50
- Organic Chicken Mini Brochette "Souvlaki" 2.00
- Vegetarian Spring Rolls 2.50
- Salmon Tartare with Caviar Mousse 2.50
- Falafel in a Lettuce Wrap 1.75
- Petit Spinach and Cheese Pie Puffs 2.25
- Santorinian Shrimp Canapé on Crostini 3.00
- Maryland's Crab Meat and Avocado 3.00
- Octopus Grilled with Capers 2.75
- Lollipop Lamb Chops 4.50
- Miniature Crab Cakes 3.00
- Caprese Salad (Fresh Mozzarella, Tomato, Basil) on a Skewer 2.25
- Grilled Jumbo Shrimp 3.50
- Lobster Salad on Brioche Bun 3.75
- Spicy Shrimp and Avocado 3.00
- Zucchini and Fresh Mint Croquettes 1.75
- Bacon Wrapped Scallops 4.00

OPTION A
DINNER

\$58.95 per person

FIRST COURSE

(For the Table)

Greek Salad with Organic Tomatoes
Flash Fried Calamari, Marinara and Herb Aioli Sauce
Assortment of Spreads "Pikilia"

MAIN COURSE

(Guests Choice)

Char-Grill Wild Salmon, Red Organic Beets, Sauté Spinach Dry Aged New York
Strip Steak and Hand Cut Greek Fries
Slow Roasted Amish Market Chicken and Lemon Potatoes

DESSERT

(For the Table)

Assortment of House-Made Desserts and Fresh Fruit
American Coffee & Herbal Tea Service Included

Add Espresso, Cappuccino, or Greek Coffee Service: + \$3 per person

OPTION B
DINNER

\$68.95 per person

FIRST COURSE

(For the Table)

Greek Salad with Organic Tomatoes

Flash Fried Calamari, Marinara and Herb Aioli Sauce

“Spanakopita”, Organic Spinach, Herbs and Feta, Phyllo Pies

Grilled Jumbo Shrimp, Lemon-Olive Oil Emulsion

MAIN COURSE

(Guests Choice)

Lamb Chops and Sweet Potato Mash

Fillet of Lavraki Stuffed with Fresh Herbs, Oregano Potatoes

Slow Roasted Amish Chicken and Lemon Potatoes

DESSERT

(For the Table)

Assortment of House-Made Desserts and Fresh Fruit

American Coffee & Herbal Tea Service Included

Add Espresso, Cappuccino, or Greek Coffee Service: + \$3 per person

Option C

DINNER

\$76.95 per person

FIRST COURSE

(For the Table)

Greek Salad with Organic Tomatoes

Assortment of Spreads “Pikilia”

“Saganaki” Flambé Cheese

Charred Octopus Capers and Roasted Peppers

Grilled Jumbo Shrimp, Lemon-Olive Oil Emulsion

MAIN COURSE

(Guests Choice)

Dry-Aged Fillet Mignon with Sautéed Mushrooms Wine Reduction

“Kritharoto” Shrimp, Scallops, Mussels and Orzo Halibut, Oyster Mushrooms, Black Truffle
Risotto

Slow Roasted Amish Chicken and Lemon Potatoes

DESSERT

(For the Table)

Assortment of House-Made Desserts and Fresh Fruit

DINNER BUFFET

(Requires a Minimum of 35 Guests) \$64.95 per person

SALAD STATION ~Choice of two~

Prasini Green
Greek Village
Assorted Spreads and Pita Bread
Tomatoes, Feta and Basil
Beet Pantzaria

FARMERS MARKET ~Choice of one~

Oven Baked Lemon Potatoes
“Gigantes” Slow Baked Giant Beans with Feta Crust
Grilled Seasonal Vegetables, Drizzled Aged Balsamic
Greek Hand-Cut Fries

PASTA & GRAINS ~Choice of one~

Veggie Orzotto
Spinach Rice
“Pastitsio” Buccatini with Beef Ragu Bechamel Sauce
“Moussaka” Tartine of Eggplant, Lamb Ragu, Bechamel
Truffle Mac & Cheese

THE BUTCHER'S ~Choice of two~

Roasted Chicken Lemonato
Cuban Style Pulled Pork
New York Strip Steak, Garlic and Herbs
Roasted Pork Shoulder

FISHERMAN'S ~Choice of two~

Wild Salmon with Saffron Yogurt
Flash Fried Calamari with Marinara
Seafood Orzo
Pan Seared Shrimp Scampi

*Dessert Options Priced Upon Request

BAR SELECTIONS

Consumption Host Bar

All cocktail and wines are charged on consumption under one tab. The tab will be added to the final food bill.

LIMITED OPEN BAR

\$15 - 1 hour

\$20 – 2 hours

\$25 – 3 hours

\$30 – 4 hours

Includes unlimited pouring of the following:

- Beer Domestic and Imported – Draught and Bottles
- Wines – Red & White Selections
- Soft Drinks and Assortment of Fresh Juices

STANDARD OPEN BAR

\$20 – 1 hour

\$26 – 2 hours

\$34 – 3 hours

\$40 – 4 hours

Includes unlimited pouring of the following:

- House Liquors: Including but not limited to Absolut Vodka, Jack Daniels, Bacardi Rum, Bombay Gin, Jose Cuervo Silver Tequila, Dewar's Scotch, and Malibu Coconut Rum
- Beer Domestic and Imported – Draught and Bottles
- Wines – Red & White Selections
- Soft Drinks and Assortment of Fresh Juices

PREMIUM OPEN BAR

\$25 – 1 hour

\$35 – 2 hours

\$45 – 3 hours

\$55 – 4 hours

Includes unlimited pouring of the following:

- Premium Liquors: Including but not limited to Grey Goose, Tanqueray, Johnny Walker Black Label, Ketel One, Patron, Stoli Flavors, Chivas Regal Makers Mark. Includes the liquors in standard open bar.
- Beer Domestic and Imported – Draught and Bottles
- Select Wines and Champagne
- Soft Drinks and Assortment of Fresh Juices

Cordials, Single Malts, Scotches & Certain Specialty Drinks Priced Additionally

Espresso Cappuccino, or Greek Coffee Service - \$3 per person