



# Estiatório Pláka

## Event Packages

*Catering Services for any occasion*

*Corporate  
parties*

*Birthday  
parties*

*Holiday  
parties*

*Special  
Events*

*Available any day of the week*

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# LUNCH OR DINNER BUFFET PACKAGES

## \$40 PER PERSON

Buffet options in house: House Salad, soup, sodas, and coffee included

Choose 3 entrees 3 sides each additional entree \$10 each per person, 3 choices of dessert from below

### Entrees

#### **Moussaka with Meat**

Layers of tender eggplant, spiced ground beef, and potatoes, all baked together with a rich tomato sauce and topped with a creamy bechamel sauce. This classic Greek casserole is hearty and flavorful, with a perfect blend of textures and tastes.

#### **Veal or Chicken Piccata**

Thinly pounded veal or chicken, sauteed to golden perfection, and served with a choice of classic scallopini or piccata sauces. Scallopini features a light, lemony white wine sauce, while piccata includes capers for a tangy kick.

#### **Soutzoukakia**

Traditional Greek meatballs made with a blend of ground beef and spices, simmered in a rich tomato sauce with aromatic herbs, served with a side of rice or potatoes. This dish is both comforting and full of flavor.

#### **Lamb, Chicken, Shrimp or Vegetarian Giouvetsi**

A Mediterranean stew featuring your choice of tender lamb, chicken, succulent shrimp, or a flavorful vegetarian mix, slow-cooked with orzo pasta, tomatoes and a blend of herbs and spices. A hearty and satisfying dish perfect for any plate.

#### **Veal or Chicken Parm**

Breaded veal or chicken cutlets, pan-fried until crispy, then topped with marinara sauce and melted provolone cheese.

#### **Stuffed Tomatoes with Beef and Rice**

Plump, ripe tomatoes hollowed out and filled with a savory mixture of ground beef, rice, and herbs. Baked until tender, these stuffed tomatoes offer a delicious combination of flavors and textures.

#### **Biftekia in the Oven**

Greek-style beef patties seasoned with garlic, onions, and herbs, then baked in the oven until juicy and flavorful.

#### **Roasted Chicken /or Hunters Chicken**

Oven-roasted chicken seasoned with herbs and spices, or our hunters chicken, featuring tender chicken braised with mushrooms, onions, and a rich tomato sauce. Both options offer a delicious, hearty meal.

#### **Greek Style Meatloaf**

A savory meatloaf with egg inside, seasoned with traditional Greek spices, including oregano and mint, and baked to perfection.

#### **Spare Ribs**

Succulent spare ribs, slow-cooked and glazed with a tangy barbecue sauce. Tender and flavorful, these ribs are perfect for a hearty meal.

#### **Beef, Chicken, Lamb, Veg Shish Kebab**

Skewers of marinated beef, chicken, lamb, or a medley of fresh vegetables, grilled to perfection.

#### **Beef Stew**

A hearty stew featuring tender chunks of beef simmered with carrots, potatoes, and onions in a rich, savory broth, slow-cooked to develop deep flavors.

20% Tips Plus Taxes are not included

### Sides (Choose 2)

- Oven Lemon Potatoes
- Plain, Sweet or Garlic Mashed Potatoes
- Augratin Potatoes
- Medley Vegetables
- Green Beans Any Style
- Corn
- Rice w/ Vegetables

### Salads (Choose 1)

- Maroulosalata
- Caesar
- Fruit Salad
- Arugula Salad
- Quinoa Salad
- Pasta Salad

### Soups (Choose 1)

- Lentil
- Avgolemono

### Appetizers Additions

Eggplant Rolo Involtni 1/2 Tray	\$40
Delicate slices of roasted eggplant rolled with a creamy ricotta and spinach filling, topped with a rich marinara sauce and a sprinkle of fresh basil.	
Spetsofai 1/2 Tray	\$40
(sausage, peppers, onions in tomato sauce)	
Meze Spreads 1/2 Tray	\$40
Mbekri Meze 1/2 Tray	\$40
Zucchini Fritters 1/2 Tray	\$30
Greek Meatball w/ Tomato Sauce 1/2 Tray	\$30
Traditional Dolmades with Avgolemono 1/2 Tray	\$80
Greek Style Cheese Balls 1/2 Tray	\$35
Mussels Red or White 1/2 Tray	\$40
Greek Style Wings 1/2 Tray	\$40
Grill Octopus 1/2 Tray	\$160
Mini Cheese / Spinach Pies doz	\$36
Charcouterie Tray	\$80
Vegeterian Tray	\$50
Mini Skewers 10 PC	\$50
Crab Dip / Tray Half	\$80
Stuffed Mushrooms 20 pcs (w/ crabmeat)	\$80
Calamari Tray Half	\$80
Mini Crab Cakes 1 zz	\$80
Mini Feta Phyllo w/ Honey 1 dz	\$40

### Upcharge per Person

- Roast Leg or Lamb Sliced \$7
- Short Rib \$7
- Beef Tenderloin Sliced \$7
- Pot Roast Sliced \$7
- Roast Prime Rib \$7
- Lamb Chops / Per Tray 25 PC \$180



### Seafood Options Upcharge

Crab Cake 4 oz.	\$18 Each
Crab Cake 8 oz.	\$28 Each
Stuffed Shrimp	\$32 Each
Mini Lobster Tails 20 pc	\$200



### Deserts Part of Package

- (Choose 3)
- Ravani
- Karidopita
- Orange Cake
- Fruit Tray
- Loukoumades (Honey Buns)
- Pumpkin Pie (Seasonal)

All other deserts will be \$4 ala cart per person

### Children's Menu

Crab Cake 4 oz.	\$18
Homemade Chicken Tenders	\$14
Penne Pasta w/ Marinara	\$14
Biftekia (Greek burger patties)	\$14
Pork or Chicken Skewer	\$14



## Pasta Dishes

### Pasta Dishes (Served with Penne)

Our penne pasta is prepared with a variety of sauces and ingredients to suit every taste. Choose from our selection of delicious options, including creamy, tangy, and hearty preparations.

### Baked Ziti

A hearty and comforting option, often baked with marinara sauce, ricotta, and mozzarella cheese.

### Penne Alla Vodka

A creamy and slightly tangy pasta with a tomato-vodka sauce that's always a hit.

### Pasta Aegean (Seafood Marinara)

Penne pasta combined with a medley of seafood, including shrimp, scallops, and mussels, all tossed in a robust marinara sauce with a hint of Mediterranean spices. A seafood lovers dream.

### Chicken Alfredo

A rich creamy, dish with penne and grilled chicken that's filling and popular.

### Shrimp Scampi

For a touch of elegance, shrimp cooked in a garlic and white wine sauce served over pasta.

### Baltimore Crab Pasta

Incorporating local flavors, this dish features lump crab meat in a creamy pasta sauce.

### Pastitsio

Bucatini pasta w/ minced beef coated in a rich, creamy bechamel sauce made with butter, milk, and parmesan cheese. A classic Greek dish that's both indulgent and comforting.

### Papoutsakia

Eggplants sliced length wise, stuffed with a savory blend of ground meat, tomatoes, onions, and aromatic spices, then baked to perfection and topped with a creamy bechamel sauce. A Greek classic that's both hearty and flavorful.

### Macaroni & Cheese

A crowd-pleaser that's easy to serve in large quantities and can be made with various cheese blends for extra flavor.

## Vegetarian

### Moussaka Vegetarian

Layers of tender eggplant, zucchini, and potatoes, interspersed with a rich tomato and topped with velvety bechamel sauce. Baked until golden and bubbly. This vegetarian version of the traditional Greek casserole is both satisfying and delicious.

### Imam Bayldi

Eggplants roasted and stuffed with a fragrant mixture of onions, garlic, tomatoes, and herbs. Then baked until tender. This dish is a delicious example of Mediterranean cuisine with a balance of sweet and savory flavors.

### Gigantes

Large white beans slow-cooked in a tomato-based sauce with onions, garlic and a blend of Mediterranean herbs. This comforting and hearty dish is perfect as a side or a main vegetarian course.

### Stuffed Tomatoes

Juicy tomatoes hollowed out and filled with a flavorful mixture of rice, herbs, and spices. Then baked until tender. This dish combines the freshness of tomatoes with a savory, seasoned stuffing.

### Pasta Ala Greka

Penne pasta tossed with a medley of Greek-inspired ingredients, including kalamata olives, feta cheese, sun-dried tomatoes, basil and fresh herbs, all brought together with a light olive oil.

### Pasta Penne Alfredo

Penne pasta coated in a rich, creamy alfredo sauce made with butter, heavy cream, and parmesan cheese. A classic Mediterranean dish that's both indulgent and comforting.

### Pasta Penne Ala Oglia

Penne pasta sauteed with garlic, red pepper flakes, and olive oil, finished with a sprinkle of fresh parsley and parmesan cheese. This simple yet flavorful dish showcases the elegance of Mediterranean cuisine.

### Pasta with Vegetables

Penne pasta served with a colorful assortment of sauteed vegetables, including bell peppers zucchini, and cherry tomatoes, in a light garlic and olive oil sauce. A fresh and healthy option.



Add-ons: \$5 Per Person: lobster or crab

# SIT DOWN DINNER \$55

All dinner are served with bread, two sides and a house salad 20 guests minimum per package

Choose 2 Entrees, 2 Sides, House Salad, Coffee, Tea, or Soda, choice of Desserts

## First Course

Choose 1

### Salads

Maroulosalata

Caeser

Arugula Salad



## Second Course

Add-ons (Each)	
Crab Cake 4oz.	\$18
Stuffed Shrimp	\$17
Broiled Lobster Tail	\$30

### Protein

Prime Rib, New York or Ribeye

Filet Mignon (8 oz.)

Lamb Chops

Roasted Leg of Lamb

Short Rib

Pot Roast

Lamb Kleftiko

Roasted Chicken

Shish Kebabs (Beef, Lamb, Chicken or Vegetarian)

### Fish

Grouper, swordfish, salmon, bakaliaro, snapper, rockfish, or stuffed flounder filet

Stuffed chicken w/ crab meat

Stuffed flounder or snapper w/ crab meat

Crab Cake 8 oz.

Double Crab Cake (\$10)

Stuffed Shrimp (2)

Red Snapper w/ Orzo

## Desserts

(Part of Package Choose 3)

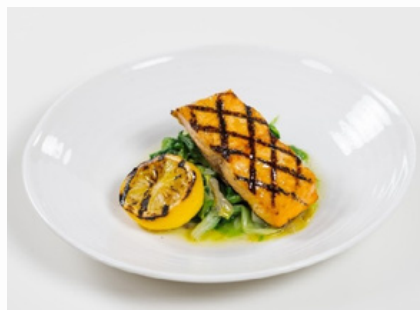
Ravani

Karidopita

Orange Cake

Pumpkin Pie (Seasonal)

All other deserts will be \$4 ala carte per person



## Sides

(Choose 2)

Broccolini

Plain, Garlic, or Sweet Mashed Potatoes

Augratin Potatoes

Medley Vegetables

Green Beans Any Style

Baked Potatoes

Rice w/ Vegetables

Asparagus

# Sit Down Lunch

\$25 minimum 20 people  
Includes sodas, tea, reg (brewed) coffee, choice of Desserts  
(Plus Tax & Gratuity)

**Salads**  
Maroulosalata  
Caeser  
Arugula

**Choice of Soup**  
Lentil  
Avgolemono



## Sandwiches

(Served with Fries)  
Tuna Salad  
Prime rib Sandwich  
Crab Cake Sandwich 8 oz.  
Fish & Chips  
Gyro Pita  
Goat cheese-burger  
Salmon Burger



## Vegetarian

Moussaka Vegetarian  
Imam Bayldi  
Gigantes  
Stuffed tomatoes  
Pasta Ala Greka  
Pasta Penne Alfredo  
Pasta Penne Ala Oglio  
Pasta with Vegetables

## Pasta

**Pasta Dishes (served with Penne)**  
Pasta Marinara  
Pastitsio  
Baked Ziti  
Penne Alla Vodka  
Mac & Cheese  
Chicken Alfredo



## Desserts

(Part of Package Choose 3)  
Ravani  
Karidopita  
Orange Cake  
Pumpkin Pie (Seasonal)

All other desserts will be \$4 ala carte per person

## Sides

(Choose 2)  
Broccolini  
Plain, Garlic, or Sweet Mashed Potatoes  
Augratin Potatoes  
Medley Vegetables  
Green Beans Any Style  
Baked Potatoes  
Rice w/ Vegetables  
Asparagus

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## Rotisserie Package

\$40 Per person 30 People Minimum  
(Plus Tax & Gratuity)

Kontosouvli  
Lamb  
pork  
Ham  
Chicken



House salad  
Lemon oven Potatoes  
Horta



# Brunch Buffet

Self Serve Buffet Style  
\$35 per person 20 people minimum

Greek Yogurt w/ Granola and berries, bacon, seasonal fruit, scramble eggs, sausage links, New York steak, waffles or pancakes, muffins, croissants, bread, syrup, avocado toast, coffee and orange juice.



Specialty Beverages \$4 per person

Add-ons

Fresh squeeze o.j

Coffee upgrades

Mimosas or Bellinis

Craft cocktails



# ADD-ONS

## Upcharges Per Person

### \$3 Per Person

Greek Salad  
Cobb Salad  
Avocado Salad  
Md Crab Soup  
Cream of Crab Soup

### \$4 Per Person

Omelette Station  
Gourmet Cheese or Charcuterie Tray  
Greek Specialty Desserts  
Salmon  
Pasta Station

Raw Bar \$7 PP (includes: oysters, clams half shell, shrimp cocktail)



443-833-0330  
info@plakatavern.com



off premise catering!  
LET US CATER YOUR NEXT  
EVENT OR MEETING!



# Beverage Packages

Minimum 3 Hours per person



\$7 per person per hour

Draft Beer & Greek House Wine

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\$11 per person per hour

A select variety of Exclusively sourced Greek House wines and all Draft Beer Options. Call Package

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Image credit: VA Cocktails

\$15 per person per hour

From our Top Shelf Liquor. All cocktail beverages included in the aforementioned package.

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Soft Drinks, Coffee, and Tea are included with all Packages

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\$3 per person per hour

Champagne Toast

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\$12 Brunch Classics:

Mimosa, Bloody Mary