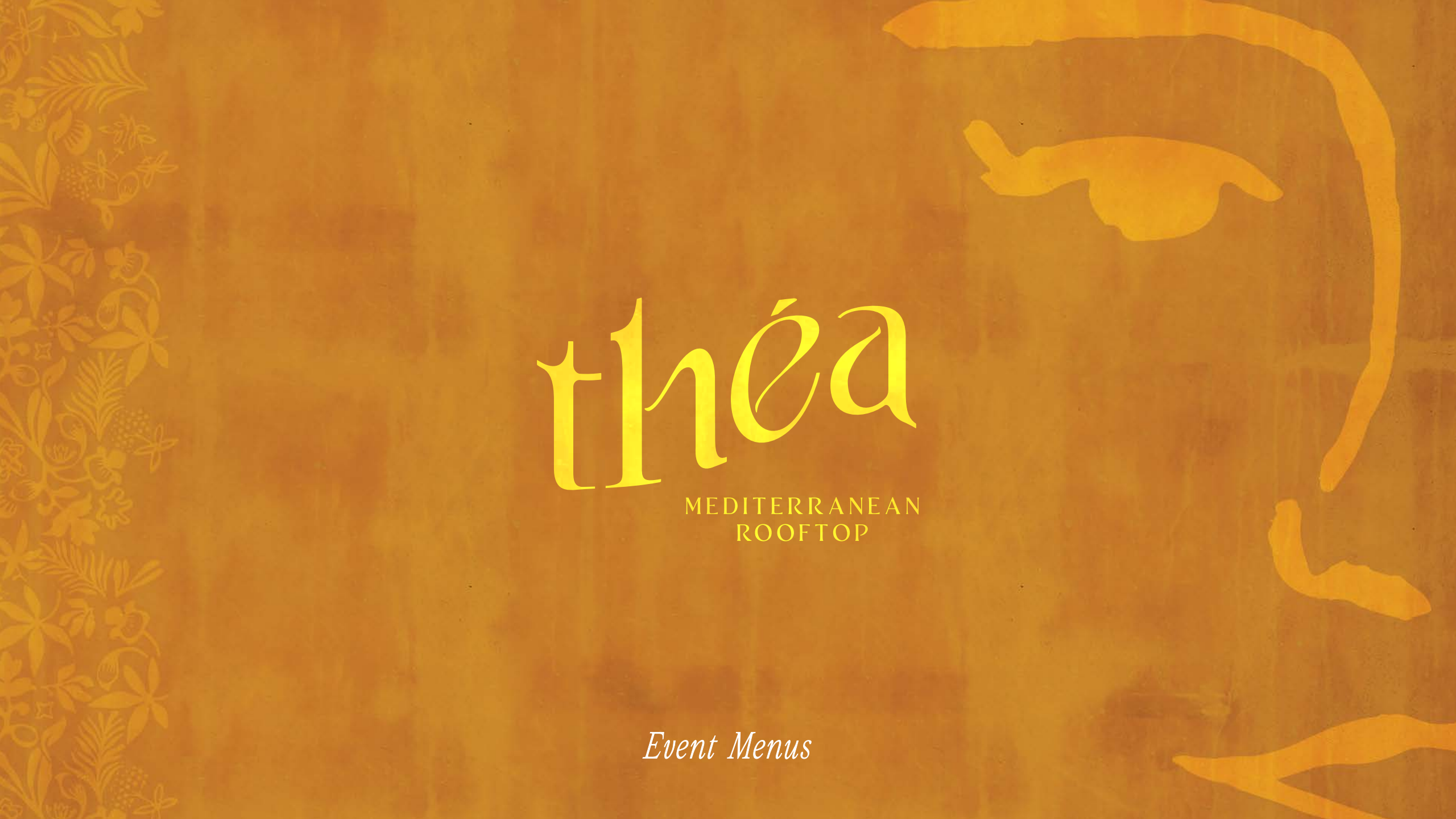


The background is a warm, textured gold color. On the left side, there is a vertical border of intricate, repeating floral and leaf patterns. On the right side, there are large, expressive, abstract brushstrokes in a slightly darker shade of gold, suggesting a sun or a stylized face.

théa

MEDITERRANEAN
ROOFTOP

Event Menus

Private Dining & Large Party



3 COURSE FAMILY-STYLE MENU

CHOOSE 3 SELECTIONS \$115 OR 4 SELECTIONS \$135

PRIVATE DINING

MEZZE *Choose 3 or 4 selections*

Whipped Ricotta seasonal fruit, urfa honey, wild oregano VEG

Hummus olive oil, za'atar, green zhoug, pita, crudité V

Kopanisti spicy whipped feta, aleppo honey, pita, crudité VEG

Crispy Falafel Tzatziki green zhoug, pickled turnips, herbs VEG GF

Tartufo Flatbread black truffle, ricotta, parmesan cream sauce VEG

Greek Salad marinated tomato, feta, red onion, kalamata olives GF VEG

Parma Flatbread prosciutto di parma, mozzarella, arugula, genovese, basil pesto

Manti Dumplings spiced beef, greek yogurt, crispy garlic & chili

Spicy Tuna & Crispy Rice sriracha aioli, sweet soy, fresno GF

ENHANCEMENTS

Goddess of All Dips *+58ea (serves up to 6)*
all six dips served with bazlama, pita & crudités VEG

PLATES *Choose 3 or 4 selections*

Chicken Souvlaki Skewer sumac onion, tzatziki GF

Open Faced Lamb Pita* heirloom cherry tomato, tzatziki, herbs

Grilled Skirt Steak* crushed potato, arugula GF

Shrimp Scorpio orzo, tomato sauce, feta, calabrian chile, fennel

Kofta Skewer spiced beef, sumac onion, tzatziki

Roasted Branzino *Acqua Pazza* fennel, kalamata olive, caper GF

VEGETABLES *Choose 3 or 4 selections*

Moroccan Roasted Carrots harissa, pistachio, feta, aleppo honey, herbs GF VEG

Spanakorizo greek spinach rice, scallion, dill, sheep's milk feta GF VEG

Crispy Greek Potatoes lemon, oregano, tzatziki VEG

Sumac Yams rose petal harissa, sumac date glaze, whipped labneh GF VEG

Broccolini di Ciccio chili crunch, lemon GF V

PLATE ENHANCEMENTS

20oz Prime Bone-In Ribeye* *+89ea (serves up to 4)*
arugula, lemon, olive oil GF

Grilled Lamb Chops *Greek Style** *+65ea (serves up to 4)*
olive oil, oregano, mint chermoula, lemon GF

DESSERT *Choose 1 +\$10 per person, per additional selection*

Lemon Olive Cake lemon curd, raspberry compote, whipped labneh GF

Citrus Panna Cotta blood orange gelee, honey comb brittle, citrus supremes, honey GF

Baklava phyllo, pistachio, honey

Flourless Chocolate Cake pistachio ice cream GF

GF gluten-free VEG vegetarian V vegan

All prices are subject to 25% service charge and 9.1% sales tax. Seasonal menu changes may apply. Family-Style Menu is offered for a maximum of 50 guests.

Reception



RECEPTION MENUS

PASSED CANAPÉS

REPLENISHED FOR 30 MINUTES

Choose 3 - \$25 per person

REPLENISHED FOR 90 MINUTES

Choose 3 - \$45 per person

Choose 4 - \$55 per person

Choose 5 - \$65 per person

Spicy Tuna & Crispy Rice sriracha aioli, sweet soy, fresno **GF**

Turkish Meatballs roasted tomato, tzatziki, parsley

California Roll crab, avocado, cucumber, sesame seeds **GF**

Chicken Souvlaki Skewer sumac onion, tzatziki **GF**

Kofta Skewer spiced beef, sumac onion, tzatziki

Spicy Shrimp Skewer paprika, garlic, herbs **GF**

Vegetarian Skewer seasonal vegetables **GF V**

Spanakopita sheep's milk feta, spinach, lemon, dill, scallion **VEG**

Crispy Falafel tzatziki green zhoug, pickled turnips, herbs **VEG GF**



GF gluten-free **VEG** vegetarian **V** vegan

All prices are subject to 25% service charge and 9.1% sales tax. Seasonal menu changes may apply.

RECEPTION MENUS

STATIONS

UP TO 90 MINUTES | +\$15 PER PERSON FOR AN ADDITIONAL 30 MINUTES

GODDESS OF ALL DIPS *Served with Pita, Bazlama, Crudité, Olives, Marinated Feta*

Choose 3 - \$45 per person

Choose 6 - \$75 per person

Whipped Ricotta marinated figs, urfa honey, wild oregano **VEG**

Baba Ghanoush genovese basil pesto, smoked olive oil **GF VEG**

Muhammara red pepper, pomegranate, walnut **GF V**

Tzatziki dill, za'atar **GF VEG**

Kopanisti spicy whipped feta, aleppo honey **GF VEG**

Hummus olive oil, za'atar, green zhoug **GF V**

ENHANCEMENTS

\$12 per person

Greek Salad marinated tomato, feta, red onion, kalamata olives **GF VEG**

Tabbouleh Salad ancient grains, dried fruit, brussels sprouts, butternut squash, pomegranate, preserved lemon vinaigrette **VEG**

théa Salad romaine, endive, halloumi, dill, scallion, green goddess **GF**



GF gluten-free **VEG** vegetarian **V** vegan

All prices are subject to 25% service charge and 9.1% sales tax. Seasonal menu changes may apply.

RECEPTION MENUS

STATIONS

UP TO 90 MINUTES | +\$25 PER PERSON FOR ADDITIONAL 30 MINUTES

SUSHI *Served with Wasabi, Pickled Ginger and Soy Sauce* GF

Choose 3 - \$65 per person

Choose 5 - \$95 per person

Spicy Tuna & Crispy Rice sriracha aioli, sweet soy, fresno GF

California Roll crab, avocado, cucumber, sesame seeds GF

Pressed Yellowtail & Avocado yuzu kosho, crispy garlic, sesame sweet chili vinaigrette

Tuna Crudo avocado, serrano pepper, truffle ponzu GF

Mushroom Tempura Roll king oyster, creamy cashew, shiso, takuan V

Over the Rainbow Roll yellowfin tuna, king salmon, yellowtail, crab, avocado GF

GF gluten-free VEG vegetarian V vegan

All prices are subject to 25% service charge and 9.1% sales tax. Seasonal menu changes may apply.



RECEPTION MENUS

STATIONS

UP TO 90 MINUTES | +\$25 PER PERSON FOR ADDITIONAL 30 MINUTES

MIXED GRILL *Served with Spanakorizo, greek spinach rice, scallion, dill, feta* GF VEG

Choose 2 - \$25 per person

Choose 3 - \$35 per person

Chicken Souvlaki sumac onion, tzatziki GF

Kofta spiced beef, sumac onion, tzatziki

Truffle Filet onion, truffle butter GF

Mixed Vegetable seasonal VEG

Grilled Lamb Chops *Greek Style** olive oil, oregano, mint chermoula, lemon GF

Shrimp Scorpio orzo, tomato sauce, feta, calabrian chile, fennel

SIDES

Choose 2 - \$16 per person

Choose 3 - \$24 per person

Crispy Greek Potatoes lemon, oregano, tzatziki VEG

Broccolini di Ciccio chili crunch, lemon GF V

Moroccan Roasted Carrots harissa, pistachio, feta, aleppo honey, herbs GF VEG

Sumac Yams rose petal harissa, sumac date glaze, whipped labneh GF VEG

Pita and Bazlama VEG

GF gluten-free VEG vegetarian V vegan

All prices are subject to 25% service charge and 9.1% sales tax. Seasonal menu changes may apply.



RECEPTION MENUS

STATIONS

CARVING

Chef Attendant Required per Station

théa Spiced Lamb Leg *Serves 15 - \$450* tzatziki **GF**

Beef Tenderloin *Serves 15 - \$500* pepita pesto, saba **GF**

DESSERTS

Choose 2 - \$25 per person

Choose 3 - \$35 per person

Lemon Olive Oil Cake lemon curd, raspberry compote, whipped labneh **GF**

Citrus Panna Cotta blood orange gelee, honey comb brittle, citrus supremes, honey **GF**

Baklava phyllo, pistachio, honey **VEG**

Flourless Chocolate Cake pistachio ice cream **GF**

GF gluten-free **VEG** vegetarian **V** vegan

All prices are subject to 25% service charge and 9.1% sales tax. Seasonal menu changes may apply.



Beverage Experience



BAR PACKAGES

SIGNATURE

1 Hour \$35 2 Hour \$50 3 Hour \$65
4 Hour \$80 5 Hour \$95

CLASSIC COCKTAILS

Aperol Spritz

Aperol, Sparkling Wine, Orange Slices, Sparkling Water

Paloma

*Tequila, Lime, Fever Tree Grapefruit,
Ground Maldon Salt*

Moscow Mule

Vodka, Ginger Beer, Lime Juice, Fresh Mint

SPIRITS

Wheatley American Vodka

Ford's Gin

Bacardi Rum

Tradicional Plata Tequila

Evan Williams Bourbon

Johnnie Walker Black Whiskey

WINE

Alta Vista Sparkling Brut
Argentina

Oaktales Sauvignon Blanc
California

Oaktales Pinot Noir
California

BEER

Coors Light Modelo Especial

Michelob Ultra

AMBASSADOR

1 Hour \$42 2 Hour \$60 3 Hour \$78
4 Hour \$96 5 Hour \$114

CLASSIC COCKTAILS

Aperol Spritz

Aperol, Sparkling Wine, Orange Slices, Sparkling Water

Paloma

*Tequila, Lime, Fever Tree Grapefruit,
Ground Maldon Salt*

Moscow Mule

Vodka, Ginger Beer, Lime Juice, Fresh Mint

SPIRITS

Tito's Vodka

Roku Japanese Gin

Bacardi Rum

Maestro Dobel Tequila

Cristalino

Maker's Mark Bourbon

Johnnie Walker Black

WINE

Nino Franco "Rustico" Prosecco
Italy

Oaktales Sauvignon Blanc
California

Oaktales Pinot Noir
California

Clay Shannon Cabernet Sauvignon
California

BEER

Coors Light Modelo Especial

Michelob Ultra

RESERVE

1 Hour \$55 2 Hour \$77 3 Hour \$99
4 Hour \$121 5 Hour \$143

CLASSIC COCKTAILS

Aperol Spritz

Aperol, Sparkling Wine, Orange Slices, Sparkling Water

Paloma

*Tequila, Lime, Fever Tree Grapefruit,
Ground Maldon Salt*

Moscow Mule

Vodka, Ginger Beer, Lime Juice, Fresh Mint

SPIRITS

Grey Goose Vodka

Tanqueray

Bacardi Rum

Casamigos Reposado

Elijah Craig Bourbon

Johnnie Walker Black Whiskey

WINE

Raventos Blanc de Blancs
Spain

Overstone Sauvignon Blanc
New Zealand

Routestock Chardonnay
California

Montinore Estate Pinot Noir
Oregon

Clay Shannon Cabernet Sauvignon
California

BEER

Coors Light Modelo Especial

Michelob Ultra Local IPA

JEWEL BOX COLLECTION

1 Hour \$100 2 Hour \$200 3 Hour \$300
4 Hour \$400 5 Hour \$500

CLASSIC COCKTAILS

Skinny Margarita

Tequila, Combier Originale, Fresh Lime, Agave Nectar

Espresso Martini

*Vodka, Borghetti Italian Liqueur,
Slow-Steeped Coffee*

Old Fashioned

*Bourbon, Nocino Walnut, P.ferrand Dry Curaçao,
Demerara Sugar, Aromatic Bitters*

SPIRITS

Belvedere

Chopin

Monkey 47 Gin

Appleton 15yr Rum

Clase Azul Reposado

Michter's Bourbon

Macallan 12yr

Angel's Envy Rye

Lalo Blanco

WINE

Veuve Clicquot Yellow Label
France

Overstone Sauvignon Blanc
New Zealand

Flowers Chardonnay
California

Resonance Pinot Noir
Oregon

Post & Beam Cabernet Sauvignon
California

BEER

Coors Light Modelo Especial

Michelob Ultra Local IPA

Bartender Required per 50 Guests | \$250++ per bartender

All prices are subject to 25% service charge and 9.1% sales tax. Beverage selections subject to change.

BEVERAGE EXPERIENCE

COCKTAILS

Cocktail add-ons available in batches of (25) per selection.

The full guest guarantee must match the total cocktail selection quantity.

Skinny Margarita 475

reposado tequila, agave nectar, pressed lime, orange

Sunseeker 525

reposado tequila, miso-infused mezcal, aperol, italian strawberry liqueur, fresh lime

The Greek Prince 475

grey goose, mint, smashed raspberry, clover honey, lime

Espresso Martini 525

ketel one, borghetti italian liqueur, slow-steeped coffee

Summertime Love 475

tito's vodka, passion fruit liqueur, vanilla, fresh lime, sparkling wine

Decadent Spicy Margarita 475

corazón reposado, fluffy pineapple, espelette pepper, spicy lava salt

Old Fashioned 525

elijah craig, nocino walnut, p.ferrand dry curaçao, demerara sugar, aromatic bitters

SPARKLING WINE GREET

One bottle servers 10 half-glasses

Roederer Estate *Brut* Anderson Valley, California \$150

Lu Belaire *Rare Lux Brut* Loire Valley, France magnum \$295

Pol Roger *White Label Brut* Champagne, France magnum \$395

Laurent Perrier *Brut Rosé* Champagne, France magnum \$465

BUBBLY MIMOSA BAR

\$45 per person minimum of 2hrs

\$18 per hour per person afterwards

fresh squeezed oj, aperol, bellini mix, blood orange-strawberry purée, pomegranate

PERFECT BLOODY MARY BAR

\$45 per person minimum of 2hrs

\$18 per hour per person afterwards

wheatley american vodka, peppercorn tincture, chipotle, sacramento tomato

pimento olives, celery sticks, lime + lemon wedges, cocktail onion, salt & pepper