



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 marinated figs, urfa honey, wild oregano, pita, crudité **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**

Charred Corn & Tomato Flatbread corn labneh, urfa sundried tomato, marinated halloumi, green zhoug, cilantro, scallion **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, herb

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, capers **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 Dry-Aged Bone-In Ribeye* +87ea (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 additional selection*

Lemon Olive Cake lemon curd, blackberry compote, whipped labneh **VEG**

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

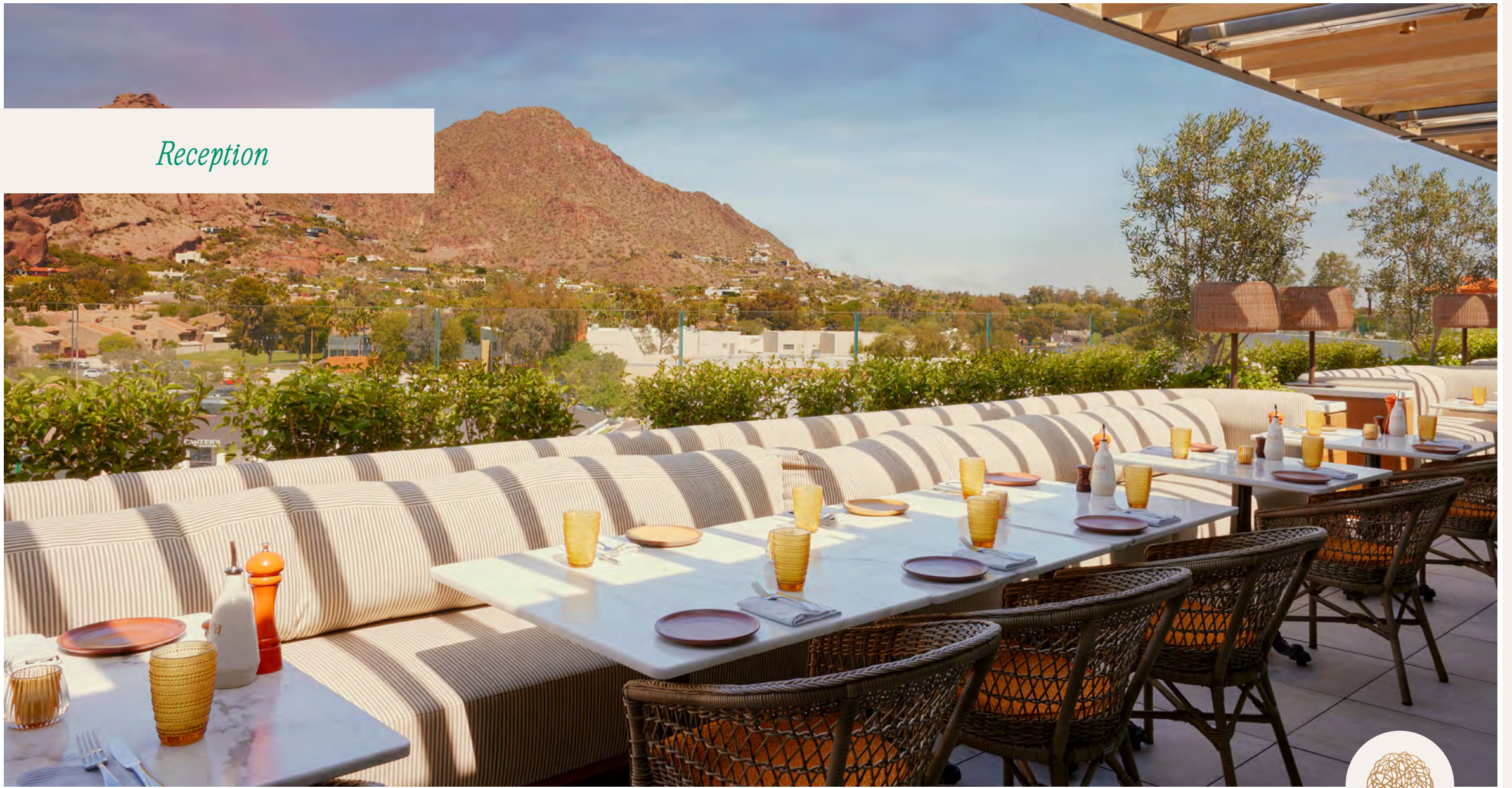
Baklava phyllo, pistachio, honey **VEG**

Chocolate Torta strawberry gelato, saba

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

All prices are subject to 25% service charge and 8.6% 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**

Margherita Flatbread fresh mozzarella, tomato, basil **VEG**

Charred Corn & Tomato Flatbread corn labneh, urfa sundried tomato,
marinated halloumi, green zhoug, cilantro, scallion **VEG**

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

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 8.6% 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 **GF 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, preserved lemon vinaigrette, brussels sprouts, butternut squash, pomegranate seeds **VEG**

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

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

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RECEPTION MENUS

STATIONS

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

SUSHI

Choose 3 - \$65 per person

Choose 5 - \$95 per person

Spicy Tuna & Crispy Rice sriracha aioli, sweet soy, freso **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

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RECEPTION MENUS

STATIONS

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

MIXED GRILL *Served with Pita and Bazlama*

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**

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

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

All prices are subject to 25% service charge and 8.6% 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, blackberry compote, whipped labneh **VEG**

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

Baklava phyllo, pistachio, honey **VEG**

Chocolate Torta strawberry gelato, saba

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

All prices are subject to 25% service charge and 8.6% 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

*Ana Maria Rosa 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 Brut Sparkling

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

*Ana Maria Rosa 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"

Italy

Oaktales Sauvignon Blanc

California

Oaktales Pinot Noir

California

Clay Shannon Cabernet Sauvignon

Australia

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

*Ana Maria Rosa 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 Pinot Noir

Oregon

Clay Shannon Cabernet Sauvignon

Australia

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

Reposado Tequila, Agave Nectar, Pressed Lime, Orange

Espresso Martini

*Ketel One, Borghetti Italian Liqueur,
Slow-Steeped Coffee*

Old Fashioned

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

SPIRITS

Chopin Extra Rare Reserve

Monkey 47 Gin

Appleton 15yr Rum

Clase Azul Reposado

Angel's Envy Bourbon

Macallan 12yr

WINE

Veuve Cliquot Yellow Label Champagne

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 8.6% 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 19

reposado tequila, agave nectar, pressed lime, orange

Sunseeker 21

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

The Greek Prince 19

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

Espresso Martini 21

ketel one, borghetti italian liqueur, slow-steeped coffee

Summertime Love 19

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

Decadent Spicy Margarita 19

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

Old Fashioned 21

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

SPARKLING WINE GREET

One bottle servers 10 half-glasses

Louis de Grenelle *Brut Rosé* Loire Valley FRA magnum \$150

Billecart-Salmon *Brut Reserve* Champagne, France magnum \$320

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