



théa

MEDITERRANEAN
ROOFTOP

Event Menus

Private Dining & Large Party
UP TO 50 GUESTS



PRIX FIXE MENU

SERVED FOR THE TABLE | 3 SELECTIONS \$105 | 4 SELECTIONS \$125

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**
- Bacon Wrapped Dates** marcona almond, medjool date **GF**
- 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**

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**
- Broccoli di Ciccio** chili crunch, lemon **GF V**
- Crispy Greek Potatoes** lemon, oregano, tzatziki **VEG**
- Sumac Yams** rose petal harissa, sumac date glaze, whipped labneh **GF 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**
- Tartufo Flatbread** black truffle, ricotta, parmesan cream sauce **VEG**
- 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**

DESSERTS

Choose 1 selection

- Lemon Olive Cake** lemon curd, blackberry compote, whipped labneh **VEG**
- Basque Cheesecake** vanilla crema, luxardo cherries **GF VEG**
- Baklava** phyllo, pistachio, honey **VEG**
- Chocolate Malabi** pomegranate rose syrup, pistachio, coconut cracker **GF VEG**

ENHANCEMENTS

Goddess of All Dips +18 pp
all six dips served with bazlama, pita & crudités **VEG**

20oz Dry-Aged Bone-In Ribeye* \$48 pp
arugula, lemon, olive oil **GF**

Grilled Lamb Chops *Greek Style \$18 pp**
olive oil, oregano, mint chermoula, lemon **GF**

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

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.

PRIVATE DINING
Parties of up to 50 guests

Reception
25 GUESTS OR MORE



RECEPTION MENUS

Parties of 25 guests or more

PASSED APPETIZERS

UP TO 90 MINUTES | +\$20 PER PERSON FOR AN ADDITIONAL 30 MINUTES

Choose 4 - \$48 per person

Choose 6 - \$72 per person

Choose 8 - \$96 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**

Tartufo Flatbread black truffle, ricotta, parmesan cream sauce **VEG**

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

Bacon Wrapped Dates marcona almond, medjool date **GF**



RECEPTION MENUS

Parties of 25 guests or more

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 - \$48 per person

Choose 6 - \$78 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 VEG**

Artichoke Dip za'atar, crispy artichoke **GF VEG**

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

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

ENHANCEMENTS

Greek Salad *+\$8 per person* marinated tomato, feta, red onion, kalamata olives **GF VEG**

Tabbouleh Salad *+\$8 per person* ancient grains, dried fruit, preserved lemon vinaigrette, brussels sprouts, butternut squash, pomegranate seeds **VEG**

théa Salad *+\$8 per person* romaine, endive, halloumi, dill, scallion, green goddess **GF**



RECEPTION MENUS

Parties of 25 guests or more

STATIONS

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

SUSHI

Choose 3 - \$68 per person

Choose 5 - \$98 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



RECEPTION MENUS

Parties of 25 guests or more

STATIONS

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

MIXED GRILL *Served with Pita and Bazlama*

Choose 3 - \$48 per person

Choose 4 - \$68 per person

Choose 5 - \$88 per person

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

Kofta Skewer spiced beef, sumac onion, tzatziki

Truffle Filet Skewer onion, truffle butter **GF**

Mixed Vegetable Skewer seasonal **VEG**

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

Cast Iron Brick Chicken braised fregola, red zhoug

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**

Broccoli 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**



RECEPTION MENUS

Parties of 25 guests or more

STATIONS

CARVING

Chef Attendant required \$250

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

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

DESSERTS

Choose 2 - \$28 per person

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

Basque Cheesecake vanilla crema, luxardo cherries **GF VEG**

Baklava phyllo, pistachio, honey **VEG**



Beverage Experience



BAR GUIDELINES

50+ GUESTS Private bar required | *One bartender per 50 guests required, \$250 bartender fee*

75+ GUESTS Tray pass beverages required at start of event

100+ GUESTS Partial buyout of Garden Bar required | *Events over 75 guests require per person/per hour bar package pricing*

BAR PACKAGES

TIER 1

1hr \$38 2hr \$48 3hrs \$64 5hrs \$90

Wheatley American Vodka
Ford's Gin
Sailor Jerry Spiced Rum
Tradicional Plata Tequila
Evan Williams Bourbon
Johnnie Walker Red

Alta Vista Brut Sparkling
Argentina

Oaktales Sauvignon Blanc
California

Newton Skyside Cabernet Sauvignon
California

Coors Light Corona Michelob Ultra

TIER 2

1hr \$42 2hrs \$58 3hrs \$80 5hrs \$110

Tito's Vodka
Roku Japanese Gin
Bacardi Rum
Teremana Blanco Tequila
Maker's Mark Bourbon
Johnnie Walker Black

Bisol Prosecco
Italy

Oaktales Sauvignon Blanc
California

Oaktales Pinot Noir
California

Seppeltsfield Cabernet Sauvignon
Australia

Coors Light Corona Michelob Ultra

TIER 3

1hr \$50 2hrs \$68 3hrs \$92 5hrs \$130

Grey Goose Vodka
Tanqueray
Havana Club Blanco Anejo Rum
Casamigos Reposado
Elijah Craig Bourbon
Glenlivet 12yr

Raventos Blanc de Blancs
Spain

Blalok & Moore Sauvignon Blanc
New Zealand

Tyler Chardonnay
California

Montinore Pinot Noir
Oregon

Seppeltsfield Cabernet Sauvignon
Australia

Coors Light Corona Michelob Ultra
Guinness High Noon

JEWEL BOX
COLLECTION

1hr \$100 2hrs \$200 3hrs \$300 5hrs \$500

Chopin Extra Rare Reserve
Monkey 47 Gin
Appleton 15yr Rum
Clase Azul Reposado
Blanton's Gold TGA Private Barrel
Angel's Envy Rye
Macallan 12yr

Laurent Perrier Champagne
France

Blalok & Moore Sauvignon Blanc
New Zealand

Flowers Chardonnay
California

Maysara Pinot Noir
Oregon

Sequoia Grove Cabernet Sauvignon
California

Coors Light Corona Michelob Ultra
Guinness High Noon

BEVERAGE EXPERIENCE

SPARKLING WINE GREET

One bottle serves 10 glasses

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

Billecart-Salmon Brut Reserve Champagne, France magnum \$315

Legras & Haas Brut Rosé Champagne, France magnum \$385

SPECIALTY COCKTAILS

Minimum of 25 guests, \$21 per cocktail, priced on consumption

Espresso Martini

house infused pandan vodka, slow steeped coffee, espresso liqueur

Skinny Margarita

reposado tequila, fresh lime, cucumber, mint, agave nectar

Modena Old Fashioned

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

Spicy Margarita

cristalino tequila, fresh lime, jalapeño-infused combier orange liqueur

Thirty Love

haku japanese vodka, st. george basil, grapefruit cordial, fresh lime, sel de provence

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