



EVENTS MENU – WINTER 2009

COLD APPETIZERS

Each Dish Serves Approximately 25 People.

IMPORTED AND DOMESTIC CHEESE TRAY

A variety of cheeses served with crackers 135

FRESH VEGETABLES AND DIP

A variety of vegetables served with dipping sauce 95

SEASONAL FRESH FRUIT PLATTER

Fresh cut fruit with a sweet and creamy dipping sauce 125

SLICED MEAT AND CHEESE PLATTER

Served with condiments and fresh baked buns 175

CHILLED JUMBO SHRIMP COCKTAIL

Served with our homemade cocktail sauce 195

COLD SMOKED SALMON

Lemon caper cream cheese, onion relish and crostinis 175

NICKLOW'S AWARD WINNING POTATO SALAD

Made fresh daily with house mayonnaise 35

OLIVES PEPPERS AND FETA

Dressed in olive oil and oregano 50

TOMATO AND BASIL BRUCHETTA

With garlic and capers on a mini toast 55

COLD SPREADS WITH WARM PITA BREAD

Choose three 65

SPICY FETA – Creamy feta with olive oil and hot peppers

TARAMOSALATA – Red caviar, potatoes and onions

TIROSALATA – Fresh herbs, peppers and feta cheese

TZATZIKI – Yogurt sauce with garlic and cucumbers

HUMMOUS – Garbanzo, sesame seeds and olive oil

ROASTED PEPPER HUMMOUS – Sweet chilies & peppers

MELITZANO – SALATA – Roasted eggplant with garlic and oil

KALAMATA AND GOAT CHEESE TAPENADE – Garlic and fresh olives

HOT APPETIZERS

Each Dish Serves Approximately 25 People.

CALAMARI

Sautéed squid with roasted garlic lemon sauce 75

CHICKEN DRUMMIES

Greek seasoning, buffalo or BBQ 65

DOLMADES

Ground beef and rice stuffed grape leaves with egg lemon sauce 60

STUFFED MUSHROOMS

Mushrooms stuffed with crab meat 135

JUMBO BACON WRAPPED SHRIMP

Delicious jumbo shrimp 145

GYROS WITH PITA BREAD

Gyro meat with tomatoes, onions and tzatziki sauce with pita bread 75

TERIYAKI CHICKEN KABOB

Chicken kabob with teriyaki marinade, onions, peppers and pineapple 125

MINI BEEF OR CHICKEN KABOBS

Select beef or chicken, (combination add 25) 105

MINI HERB MARINATED SHRIMP KABOB

Seasoned grilled shrimp on a skewer 185

THIN GRILLED LAMB CHOPS

Wood grilled chops with Grecian seasoning 110

MINI SPANAKOPITA

Spinach and feta cheese baked in a flaky pastry with egg lemon sauce 75

ARTICHOKE AND CRAB DIP

Artichoke hearts and crab meat blended with garlic and cheese with warm pita chips 65

JUMBO SEA SCALLOPS WRAPPED IN BACON

Fresh scallops wrapped in smoked bacon 135

WOOD OVEN PIZZAS

Two pizzas cut into squares

CLASSICO – Fresh basil, tomato, regiannito and mozzarella cheeses 28

MEDITERRANEAN – Sun-dried tomatoes, artichokes, olives, walnut pesto and feta 32

MEDITERRANEAN MEAT FEST – Lamb gyro, sausage, prosciutto, chicken with melted cheeses 38

IBERIAN – Prosciutto, sausage, mushrooms and calamata olives with melted cheeses 34

SONNY'S FAVORITE – Mediterranean topped with spit-roasted gyro and served with tzatziki 34

PLATED MEALS

Includes bread service, our chef's fresh vegetable and a side Greek Salad

WOOD GRILLED SOUVLAKI

Marinated meat and vegetables skewered and grilled over oak wood
Chicken and Shrimp **21.95** | Lamb, Beef or Swordfish **24.95** | Ahi Tuna **27.95**

KOTOPITA

Chicken, spinach and feta wrapped in phyllo then topped with traditional lemon egg sauce **18.95**

PASTICHIO

Seasoned meat surrounded by a variety of pastas then wrapped and baked in phyllo.
We top this with béchamel and Greek tomato sauces **17.95**

LAMB AND BEEF MOUSSAKA

Layers of eggplant, potato and lamb then topped with grated cheese and béchamel **19.95**
Also available vegetarian **16.95**

GYRO PLATTER

Hand carved roasted marinated lamb served with pita, tomatoes, onions and tzatziki dressing **18.95**

LAMB CHOPS A LA THEBES

Marinated domestic lamb chops wood grilled to perfection
served over roasted garlic mashed potatoes **37.95**

PEPPER CRUSTED NEW YORK STRIP

12oz hand cut choice strip crusted in pepper corns served with garlic mashed potatoes
and finished with roasted garlic port pan sauce **32.95**

ATHENIAN PORK CHOP

14 oz. double bone pork chop seasoned with oregano, olive oil and garlic.
Charcoal grilled and served with wild rice pilaf **28.95**

PRIME RIB

Seasoned and slow roasted to perfection, served with roasted garlic mashed potatoes **30.95**

SURF AND TURF

A petit filet wood grilled served with your choice of seafood on wild rice pilaf
Shrimp Skewers **28.95** | Pan Seared Scallops **36.95** | Lobster Tail **39.95**

ROASTED NORWEGIAN SALMON

Pistachio encrusted salmon filet served with tomato beurre blanc sauce **24.95**

CHICKEN SANTORINI

Broiled airline chicken breast with risotto and mushrooms and a vanilla curry sauce **23.95**

WALLEYE

Baked walleye coated with Ritz crackers and served with roasted garlic mashed **25.95**

Lunch meals are discounted \$5 per plate

PASTAS

Includes bread service and a side Greek Salad

OUZO LINGUINI

Pasta tossed in olive oil and Ouzo liquour with shrimp, scallops, tomato, pepperoncini, feta, olives and fresh basil topped with feta cheese **19.95**

TAVERNA PASTA

The house specialty made with browned butter, garlic and mizithra cheese
Plain **14.95** | Jumbo Shrimp **29.95** | Chicken **19.95** | 4 Thin Grilled Lamb Chops **25.95**

SPAGHETTI ARRABBIATA

Made with fresh herbs, tomato, peppers and onion **17.95**

CAJUN PENNE PASTA

With sun-dried tomatoes and roasted red pepper sauce with garlic, mushrooms, fresh asparagus and Kalamata olives and topped with Cajun chicken **19.95**

SHRIMP MIKROLOMANO

Sautéed with white wine, garlic, tomato, feta and oregano all with angel hair pasta **22.95**

ENTRÉE SALADS

Includes bread service

NICKLOW'S DELUXE

Romaine, tomato, cucumber, feta, olives, shrimp, crab, boiled egg tossed in a lemon olive oil dressing served atop our famous potato salad **18.95**

HORIATIKI

Salad of tomato, cucumber, feta and olives in vinaigrette with fresh herbs, topped with your choice of wood grilled meat.

Chicken **13.95** | Shrimp **16.95** | Salmon or Ahi Tuna **18.95**

CAESAR SALAD

Fresh romaine with our house dressing, Parmesan and croutons.

Chicken **12.95** | Shrimp **15.95** | Salmon or Ahi Tuna **18.95**

SANTORINI CHOP CHOP

Mixed greens with smoked turkey, garbanzo beans, beets, croutons, sweet peppers, onion, crisp bacon, egg, cheddar, mozzarella and feta mixed with a tasty sun-dried tomato dressing **14.95**

Lunch Pastas and Salads are discounted \$3 per plate

BUFFET MENU - DINNER

TASTE OF THE MEDITERRANEAN

\$25.95 per person

APPETIZERS – Select one

Pita and 2 Mediterranean Spreads
Tomato Olive Bruchetta

Santorini Wings
Grecian Meatballs

Peppers, Olives and Feta
Spanakopita

Select a second appetizer for an additional \$3 per person

SALADS – Select one

Caesar Salad

House Greek Salata

Horitiki Salad

ENTREES – Select two

Kotopita
Lamb and Beef Moussaka
Vegetarian Moussaka

Dolmades
Gyros
Beef Souvlaki +\$3pp

Chicken and Shrimp Souvlaki
Pastichio
Lamb Chops +\$5pp

SIDES – Select two

Grilled Vegetables
Roasted Fingerling Potato

Orzo Pasta
Taverna Pasta

Garlic Mashed Potato
Rice Pilaf

DESSERT – Baklava or Mini Cheesecake Sampler

THE ALL AMERICAN MEAL

\$23.95 per person

APPETIZERS – Select one

Chicken Wings – BBQ or Buffalo
Wild Rice Stuffed Mushrooms

Meatballs – BBQ
Lump Crab Cakes

Shrimp Skewers
Bacon Wrap Scallop

Select a second appetizer for an additional \$4 per person

SALADS – Select one

Caesar Salad
Shrimp, Mango and Avocado

Mixed Baby Greens
Baby Beets and Arugala

ENTREES – Select two

Roasted Chicken
Broiled Walleye
Smoked Kentucky Ham

Rosemary Porkloin
Pot Roast
Prime Rib +\$6pp

Baked Halibut
Roast Turkey Breast
10oz New York Strip +\$4pp

SIDES – Select two

Grilled Vegetables
Roasted Garlic Mashed
Wild Rice Pilaf

Steamed Baby Carrots
Roasted Fingerling Potato

Broccoli with Aged Cheddar
4 Cheese Macaroni

DESSERT – Select one

Mini Cheesecakes
Tiramisu

Seasonal Fruit Cobbler
Flourless Chocolate Cake

Lunch Buffets are discounted \$5 per person

BUFFET MENU - DINNER

BBQ ROUND UP \$29.95 per person

APPETIZERS – Select one

Wings – buffalo or BBQ
Brisket Kabobs

Riblets
Shrimp Skewers

Cajun Chicken Skewers

Select a second appetizer for an additional \$4 per person

SALADS – Select one

Cole Slaw

Nicklow's Potato Salad

Pasta Salad

ENTREES – Select two

Pork Spare Ribs
Baby Back Ribs +\$2pp

Beef Ribs
BBQ Chicken

Grilled BBQ Salmon

SIDES – Select two

Maple Glazed Sweet Potato
Glazed Baby Carrots
Roasted Fingerling Potato

Creamed Corn
Steamed Green Beans

Grilled Vegetables
Mashed Potato

DESSERT – Select one

Mini Cheesecakes
Tiramisu

Seasonal Fruit Cobbler
Flourless Chocolate Cake

ITALIAN FEAST \$27.95 per person

APPETIZERS – Select one

Baked Mussels
Antipasto Platter

Mediterranean Quesadilla
Imported Cheese Platter

Tomato Basil Bruchetta
Mozzarella Sticks

Select a second appetizer for an additional \$4 per person

SALADS – Select one

Italian Pasta Salad

Caesar Salad

Fresh Mozzarella, Tomato and Basil

ENTREES – Select two

Lasagna
Alfredo with Chicken
Osso Bucco

Baked 4 Cheese Penne
Seafood Linguine
Chicken and Mushroom Risotto

Butternut Squash Ravioli
Chicken Parmesan
Braised Shortribs

DESSERT – Select one

Mini Cheesecakes
Tiramisu

Seasonal Fruit Cobbler
Flourless Chocolate Cake

Lunch Buffets are discounted \$5 per person

SEASONAL DESSERTS

BAKLAVA

A new “spin” on a traditional favorite, pistachio and pecans rolled in Phyllo and topped with honey syrup **4.95**

FLOURLESS CHOCOLATE CAKE

Flourless chocolate cake with berry coulis and whipped cream **6.95**

FRUIT COBBLER

Seasonal fruit cobbler with ice cream and fruit sauces **6.95**

MINI CHEESECAKES

Two of our popular cheesecakes on one plate, dark chocolate orange and white chocolate raspberry **4.95**

GALABOURIKO

Flaky phyllo pastry layered with a rich vanilla bean custard **4.95**

CRÈME BRULE

A classic vanilla bean custard finished with “burnt” sugar and topped with triple berry port sauce **5.95**



EDEN PRAIRIE

– Dessert Platters And Buffets Available Upon Request –