

Wedding Anniversary Greek Dinner for Two

Partial service/ chef on site 4 hours

- Appetizers -

Tzatziki (from Angelina's Kitchen) & veggies
Stuffed grape leaves (from Angelina's Kitchen)

- Salad -

Horiatiki: Greek village salad
Tomato, cucumber, kalamata olives, feta, fresh herbs, red bell pepper
Greek olive oil, red wine vinegar

- Main Course –

Swordfish steaks with lemon and oregano
Horta: wild greens
Seeded leviant bread (purchased) with Greek olive oil
Wine: roditis moschofilero blend Santorini white

- Dessert -

Baklava (from Angelina's Kitchen)
Vanilla gelato (purchased) with buckwheat honey drizzle

\$825.00 included: Chef services (planning, shopping, cooking); groceries (including wine); serving and clean-up through entrée; 18% gratuity on services only. Client served dessert and did final clean-up.