ZAYTINYA

EVENT MENUS

ZAYTINYA

BANQUET DINNER MENU

Package 1 | $65 per person

1st Round

HOMMUS
purée of chickpeas, garlic, tahini, harissa chili crisp

BABA GHANNOUGE
fire-roasted eggplant, tahini, lemon, garlic

MAROULOSALATA
heirloom lettuces, herbs, pickled onions, Greek vinaigrette

2nd Round

SHISH TAOUK
grilled chicken skewer, sumac, onions, garlic toum, grilled tomatoes

FALAFEL
traditional crispy chickpea fritters, turmeric pickles, cherry tomato, tahini

KOLOKITOKEFTEDES
zucchini and kefalograviera cheese patties, caper yogurt

3rd Round

CRISPY BRUSSELS AFELIA
brussels sprouts, coriander seed, barberries, garlic yogurt

PIYAZ
warm imported giant beans, kale, oven-roasted tomato, garlic, ladolemono

BEEF SOUTZOUKAKIA
cumin spiced meatballs in tomato sauce scented with cinnamon, feta, capers

GARIDES ME ANITHO
sautéed shrimp, dill, shallots, mustard, lemon juice

Desserts

GREEK YOGURT & APRICOTS
muscat-soaked apricots, vanilla yogurt cream, apricot sorbet, pistachio powder

GALATOPITA
semolina custard, espuma, crispy phyllo, almonds, honeycrisp apple sorbet

ZAYTINYA

BANQUET DINNER MENU

Package 2 | $80 per person

1st Round

HOMMUS
purée of chickpeas, garlic, tahini, harissa chili crisp

LABNEH
Lebanese strained yogurt with za'atar

FATTOUSH
tomato, cucumber, red onion, green pepper, radish, pita chips, pomegranate vinegar dressing

OLIVE OREKTIKA
Greek olives marinated with coriander seed and lemon, turmeric pickles, smoked walnuts

2nd Round

CRISPY BRUSSELS AFELIA
brussels sprouts, coriander seed, barberries, garlic yogurt

GARIDES ME ANITHO
sautéed shrimp, dill, shallots, mustard, lemon juice

SHISH TAOUK
grilled chicken skewer, sumac, onions, garlic toum, grilled tomatoes

3rd Round

SEARED SALMON
mushroom tahini, toasted pine nuts, sesame seeds, mint oil, mushroom salt

ADANA KEBAB
ground lamb, grilled tomatoes, sumac, harissa pita, pickled chiles

FALAFEL
traditional crispy chickpea fritters, turmeric pickles, cherry tomato, tahini

MUJADARA
Lebanese lentil and rice pilaf, crispy shallots, soubise yogurt

Desserts

GREEK YOGURT & APRICOTS
muscat-soaked apricots, vanilla yogurt cream, apricot sorbet, pistachio powder

CHOCOLATE ROSE
rose ice cream, chocolate custard, spiced berry purée

ZAYTINYA

CHEF'S EXPERIENCE MENU

Package 3 | $95 per person

Appetizers

GRAPE LEAVES DOLMADES
grape leaves with rice, tomato, fennel, pine nuts, sultanas, served with labneh
TURKISH STYLE PASTIRMA
traditionally cured loin of beef spiced with cumin, fenugreek and paprika, served with cardamom apricots and roasted pine nuts

1st Round

HOMMUS
purée of chickpeas, garlic, tahini, harissa chili crisp
HTIPITI
marinated roasted red peppers, feta, thyme
BABA GHANNOUGE
fire-roasted eggplant, tahini, lemon, garlic
SMOKED BEET SALAD
feta, pomegranate, toasted pistachios, arugula, honeycrisp apples

2nd Round

CRISPY BRUSSELS AFELIA
brussels sprouts, coriander seed, barberries, garlic yogurt
SEA SCALLOPS
dill yogurt, apple, radish, sesame-rose spice
SHISH TAOUK
grilled chicken skewer, sumac, onions, garlic toum, grilled tomatoes

3rd Round

THE LAMB SHOULDER
smoked over cherry wood, toum, harissa, tzatziki, and lettuce leaves
BRANZINO
seared Mediterranean sea bass, muhammara, toasted walnuts, pomegranate
MUSHROOM KAPNISTÁ
smoked mushrooms, dates, roasted walnuts, cumin, labneh
CAULIFLOWER TIGANITES
tahini, preserved lemon, pine nuts, capers, golden spice

Desserts

GREEK YOGURT & APRICOTS
muscat-soaked apricots, vanilla yogurt cream, apricot sorbet, pistachio powder
TURKISH COFFEE CHOCOLATE CAKE
molten center Valrhona chocolate cake, roasted pistachio, mastic ice cream

ZAYTINYA

BANQUET LUNCH MENU

Package 1 | $35 per person

Available Monday –Sunday until 2:30 PM

1st Round

HOMMUS
purée of chickpeas, garlic, tahini, harissa chili crisp

BABA GHANNOUGE
fire-roasted eggplant, tahini, lemon, garlic

MAROULOSALATA
heirloom lettuces, herbs, pickled onions, Greek vinaigrette

2nd Round

CHICKEN YOUVETSI
chicken braised with tomato and cinnamon, kefalograviera cheese, kritharaki pasta

KOFTE KEBAB
grilled ground beef kebab, tomato ezme, roasted walnuts, pickled chilis

PIYAZ
warm imported giant beans, kale, oven-roasted tomato, garlic, ladolemonO

Desserts

GREEK YOGURT & APRICOTS
muscat-soaked apricots, vanilla yogurt cream, apricot sorbet, pistachio powder

GALATOPITA
semolina custard, espuma, crispy phyllo, almonds, honeycrisp apple sorbet

ZAYTINYA

BANQUET LUNCH MENU

Package 2 | $48 per person

Available Monday –Sunday until 2:30 PM

1st Round

HOMMUS

purée of chickpeas, garlic, tahini, harissa chili crisp

TZATZIKI

Greek yogurt with diced cucumbers, dill

FATTOUSH

tomato, cucumber, red onion, green pepper, radish, pita chips, pomegranate vinegar dressing

2nd Round

FALAFEL

traditional crispy chickpea fritters, turmeric pickles, cherry tomato, tahini

SHISH TAOUK

grilled chicken skewer, sumac, onions, garlic toum, grilled tomatoes

3rd Round

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

ADANA KEBAB

ground lamb, grilled tomatoes, sumac, harissa pita, pickled chiles

Desserts

GREEK YOGURT & APRICOTS

muscat-soaked apricots, vanilla yogurt cream, apricot sorbet, pistachio powder

TURKISH COFFEE CHOCOLATE CAKE

molten center Valrhona chocolate cake, roasted pistachio, mastic ice cream

ZAYTINYA

BANQUET BRUNCH MENU

$55 per person

Available Saturday and Sunday until 2:30 pm

1st Round

HOMMUS

purée of chickpeas, garlic, tahini, harissa chili crisp

TZATZIKI

Greek yogurt with diced cucumbers, dill

FATTOUSH

tomato, cucumber, red onion, green pepper, radish, pita chips, pomegranate vinegar dressing

2nd Round

FALAFEL

traditional crispy chickpea fritters, turmeric pickles, cherry tomato, tahini

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

SOUJOUK PIDE

spicy soujouk sausage, kasar cheese, 65˚ egg

3rd Round

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

ADANA KEBAB

ground lamb, grilled tomatoes, sumac, harissa pita, pickled chiles

CHICKEN SHAKSHOUKA

braised chicken in a sweet pepper and tomato stew spiced with harissa and preserved lemon and served with a soft poached egg

Desserts

GREEK YOGURT & APRICOTS

muscat-soaked apricots, vanilla yogurt cream, apricot sorbet, pistachio powder

ASHTA

french toast the Lebanese way scented with orange blossom water and served with Attiki honey, local fruit from the Penn Quarter Farmer's market and fresh mint

ZAYTINYA

COCKTAIL RECEPTION MENU

Option 1: $65 per person | Select four stationary, four passed
Option 2: $85 per person | Select six stationary, six passed

Stationary Mezze

served with chips

HOMMUS
purée of chickpeas, garlic, tahini, harissa chili crisp

LABNEH
Lebanese strained yogurt with zatar

BABA GHANNOUGE
fire-roasted eggplant, tahini, lemon, garlic

HTIPITI
marinated roasted red peppers, feta, thyme

TZATZIKI
yogurt with diced cucumbers, dill

TABBOULEH
parsley, bulgur wheat, diced tomatoes, onions, mint, lemon dressing

MAROULOSALATA
heirloom lettuces, herbs, pickled onions, Greek vinaigrette

OLIVE OREKTIKA
Greek olives marinated with coriander seed and lemon, tumeric pickles, smoked walnuts

FATTOUSH
tomato, cucumber, red onion, green pepper, radish, pita chips, pomegranate vinegar dressing

Pazzed Mezze

FALAFEL
traditional crispy chickpea fritters, turmeric pickles, cherry tomato, tahini

GRAPE-LEAVES DOLMADES
Grape-leaves with rice, tomato, fennel, pine nuts, sultanas, served with labneh

SPANAKOPITA
house-made phyllo, spinach, feta cheese

KOLOKITOKEFTEDES
zucchini and kefalograviera cheese patties, caper yogurt

GARIDES MEANITHO
sautéed shrimp, dill, shallots, mustard, lemon juice

TURKISH STYLEPASTIRMA
traditionally cured loin of beef spiced with cumin, fenugreek and paprika, served with cardamom apricots and roasted pine nuts

BONE MARROW KIBBEH
beef and bulgur wheat fritters, bone marrow filling, almonds, pine nuts, currants, labneh

BEEF SOUTZOUKAKIA
cumin spiced meatballs in tomato sauce scented with cinnamon, feta, capers

SHISH TAOUK
grilled chicken skewer, sumac, onions, garlic toum, grilled tomatoes

LAMB BAHARAT
spiced rubbed lamb leg kebab, tabbouleh, charred tomatoes, tahini sauce

ADANA KEBAB
ground lamb, grilled tomatoes, sumac

KOFTE KEBAB
grilled ground beef kebab, tomato ezme

ZAYTINYA

COCKTAIL RECEPTION MENU

Option 1: $65 per person | Select four stationary, four passed
Option 2: $85 per person | Select six stationary, six passed

Supplements

priced per person

THE LAMB SHOULDER
whole lamb shoulder smoked over cherry wood and served with tzatziki on lettuce leaves | $10

GRILLED LAMB CHOPS
smoked labneh, tzatziki, harissa chili crisp | $22

SEA SCALLOPS
dill yogurt, apple, radish, sesame-rose spice | $7

SALMON CRUDO
cured salmon, labneh-filled air bread, caper dill saltsa, pickled pearl onion | $7

CAVIAR PRASSOPITA
one bite potato and leek pastry topped with caviar and served over whipped Greek yogurt | $25

FALAFEL
traditional crispy chickpea fritters, turmeric pickles, cherry tomato, tahini | $4

GRAPE-LEAVES DOLMADES
grape-leaves with rice, tomato, fennel, pine nuts, sultanas, served with labneh | $5

KOLOKITOKEFTEDES
zucchini and kefalograviera cheese patties, caper yogurt | $5

SPANAKOPITA
house-made phyllo, spinach, feta cheese | $6

GARIDES MEANITHO
sautéed shrimp, dill, shallots, mustard, lemon juice | $5

TURKISH STYLE PASTIRMA
traditionally cured loin of beef spiced with cumin, fenugreek and paprika, served with cardamom apricots and roasted pine nuts | $5

BONE MARROW KIBBEH
beef and bulgur wheat fritters, bone marrow filling, almonds, pine nuts, currants, labneh | $5

BEEF SOUTZOUKAKIA
cumin spiced meatballs in tomato sauce scented with cinnamon, feta, capers | $5

SHISH TAOUK
grilled chicken skewer, sumac, onions, garlic toum, grilled tomatoes | $5

LAMB BAHARAT
spiced rubbed lamb leg kebab, tabbouleh, charred tomatoes, tahini sauce | $6

ADANA KEBAB
ground lamb, grilled tomatoes, sumac | $5

KOFTE KEBAB
grilled ground beef kebab, tomato ezme | $5

MINI DESSERTS

priced per person

GREEK YOGURT & APRICOTS
muscat-soaked apricots, vanilla yogurt cream, apricot sorbet, pistachio powder | $5

TURKISH COFFEE CHOCOLATE CAKE
molten center Valrhona chocolate cake, roasted pistachio, mastic ice cream | $6

ZAYTINYA

BANQUET BEVERAGE PACKAGES

Only one drink will be served at a time. Doubles and shots are not included in this pricing. Listed prices are per guest , and cover 2 hours for a seated lunch event, 2 hours for a standing reception, or 2.5 hours for a seated dinner.

Flat Rate Bar Packages

Wines subject to change depending on availability

HOUSE WINE AND BEER

Select house Mediterranean wine (1 red, 1 white, 1 rosé, & 1 sparkling)

Bottled Beer & Pom Fili, Bottled Sodas, Iced Tea, and Brewed Coffee

LUNCH | *$30 per person*

DINNER | *$40 per person*

SPARKLING | *Marfil, Brut Cava, Penedes, Spain*

WHITE | *Karam, Maison, Viognier/Semillon/Ugni Blanc, Jezzine, Lebanon*

ROSÉ | *Stofilia, Dio Fili, Xinomavro, Siatista, Greece*

RED | *Karam, Maison, Syrah and Cinsaut, Jezzine, Lebanon*

BEER | *Draft Beer (seated lunch + dinner only)*

Bottled Mythos Lager (Greece) (reception)

HOUSE WINE, BEER AND SPIRITS

Select house Mediterranean wines (1 red, 1 white, 1 rosé, & 1 sparkling)

Bottled Beer & Pom Fili, Bottled Sodas, Iced Tea, and Brewed Coffee

Mixed Drinks utilizing One House Spirit & One Non-Alcoholic Mixer

LUNCH | *$50 per person*

DINNER | *$60 per person*

SPARKLING | *Marfil, Brut Cava, Penedes, Spain*

WHITE | *Karam, Maison, Viognier/Semillon/Ugni Blanc, Jezzine, Lebanon*

ROSÉ | *Stofilia, Dio Fili, Xinomavro, Siatista, Greece*

RED | *Karam, Maison, Syrah and Cinsaut, Jezzine, Lebanon*

BEER | *Draft Beer (seated lunch + dinner only)*

Bottled Mythos Lager (Greece) (reception)

HOUSE SPIRITS | *Wheatley Vodka, Bacardi Rum, J.Rieger Gin, Milagro Tequila, Old Forester Bourbon, Sazarac Rye*

ZAYTINYA

BANQUET BEVERAGE PACKAGES

nly one drink will be served at a time. Doubles and shots are not included in this pricing. Listed prices are per guest , and cover 2 hours for a seated lunch event, 2 hours for a standing reception, or 2.5 hours for a seated dinner.

Flat Rate Bar Packages

Wines subject to change depending on availability

PREMIUM WINE AND BEER

Sommelier selected, premium Mediterranean wines (1 red, 1 white, 1 rosé, & 1 sparkling)

Bottled Beer & Pom Fili Bottled Sodas, Iced Tea, and Brewed Coffee

LUNCH | *$40 per person*

DINNER | *$50 per person*

SPARKLING | *Raventós i Blanc, Cuvée José, Conca del Riu Anoia, Spain*

WHITE | *Vinkara, Hasandede, Ankara, Turkey*

ROSÉ | *Vinkara Minoj, Kalecik Karasi, Ankara, Turkey*

RED | *Chateau Ksara, Reserve du Couvent, Cabernet Sauvignon/Syrah/Cabernet Franc, Bekaa Valley, Lebanon*

BEER | *Draft Beer (seated lunch + dinner only)*

Bottled Mythos Lager (Greece) (reception)

PREMIUM WINE, BEER AND SPIRITS

Sommelier selected, premium Mediterranean wine (1 red, 1 white, 1 rosé, & 1 sparkling)

Bottled Beer & Pom Fili Bottled Sodas, Iced Tea, and Brewed Coffee

Mixed Drinks utilizing One House Spirit & One Non-Alcoholic Mixer

LUNCH | *$60 per person*

DINNER | *$70 per person*

SPARKLING | *Raventós i Blanc, Cuvée José, Conca del Riu Anoia, Spain*

WHITE | *Vinkara, Hasandede, Ankara, Turkey*

ROSÉ | *Vinkara Minoj, Kalecik Karasi, Ankara, Turkey*

RED | *Chateau Ksara, Reserve du Couvent, Cabernet Sauvignon/Syrah/Cabernet Franc, Bekaa Valley, Lebanon*

BEER | *Draft Beer (seated lunch + dinner only)*

Bottled Mythos Lager (Greece) (reception)

PREMIUM SPIRITS | *Grey Goose Vodka, Bacardi Rum, Ford's Gin, Mijenta Blanco Tequila, Buffalo Trace Bourbon, Basil Hayden Rye*

ZAYTINYA

BANQUET BEVERAGE PACKAGES

nly one drink will be served at a time. Doubles and shots are not included in this pricing. Listed prices are per guest , and cover 2 hours for a seated lunch event, 2 hours for a standing reception, or 2.5 hours for a seated dinner.

Flat Rate Bar Packages

Wines subject to change depending on availability

ARTISANAL COCKTAIL AND PREMIUM SPIRITS

Sommelier selected, premium Mediterranean wine (1red, 1 white, 1 rosé, & 1 sparkling)

Bottled Beer & Pom Fili Bottled Sodas, Iced Tea, and Brewed Coffee

Mixed Drinks utilizing Premium Spirits & Mixers

Two Signature Cocktails (seasonal rotations)

LUNCH | *$75 per person*

DINNER | *$85 per person*

SPARKLING | *Raventós i Blanc, Cuvée José, Conca del Riu Anoia, Spain*

WHITE | *Vinkara, Hasandede, Ankara, Turkey*

ROSÉ | *Vinkara Minoj, Kalecik Karasi, Ankara, Turkey*

RED | *Chateau Ksara, Reserve du Couvent, Cabernet*

Sauvignon/Syrah/Cabernet Franc, Bekaa Valley, Lebanon

BEER | *Draft Beer (seated lunch + dinner only)*

Bottled Mythos Lager (Greece) (reception)

PREMIUM SPIRITS | *Grey Goose Vodka, Bacardi Rum, Ford's Gin, Mijenta*

Blanco Tequila, Buffalo Trace Bourbon, Basil Hayden Rye

NON-ALCOHOLIC

Bottled Soda, Lemonatha, Cucumber-Mint Cooler, all juices,

specialty coffee drinks & hot teas

LUNCH | $15 per person

DINNER | $15 per person

BOOZY BRUNCH | $30 per person

Unlimited mimosas, available for events beginning by 2:30pm Saturday & Sunday only