



# ACROPOLIS RESTAURANT

## CATERING MENU

*Let us celebrate with you!*

*Acropolis provides extraordinary food, service, and fun. We would love to be a part of your event. Please consider the following menus for any of your occasion needs. These menu choices are suggested for your convenience and can be customized to meet any specifications.*

*Although it is our passion, we are not limited to Greek cuisine. Our event coordinator will work with you to produce a menu sure to make your gathering most memorable.*

*Come in as a friend, leave as family!*

***\*\*Prices are subject to change***



## Appetizers

*Prices are per dozen*

### Hot

- Shrimp Kebobs - \$30.00**
- Mini Pork Shanks - \$30.00**
- Pork Kebobs - \$24.00**
- Chicken Kebobs - \$24.00**
- Beef Kebobs - \$25.00**
- Lamb Kebobs - \$30.00**
- Lamb Ribs - \$28.00**
- Spinach Pies - \$19.00**
- Cheese Pies - \$19.00**
- Dolmades - \$22.00**
- Bone In Buffalo Wings - \$12.00**
- Chicken Bites - \$15.00**
- Stuffed Mushrooms - \$17.00**
- Greek Meatballs - \$10.00**
- Bacon Wrapped Dates - \$16.00**
- Bacon Wrapped Chicken - \$22.00**
- Bacon Wrapped Scallops - \$29.00**
- BBQ Bacon-Wrapped Water Chestnuts - \$13.00**
- BBQ Shrimp wrapped with Bacon - \$28.00**
- Mini Crab Cakes - \$15.00**
- BBQ Pork Quesadilla - \$19.00**
- Gyro Quesadilla - \$19.00**
- Breaded Jalapeño Peppers - \$15.00**

### Cold

- Jumbo Shrimp Cocktail - \$25.00**
- Smoked Salmon Fillo cups - \$15.00**
- Antipasto Skewers - \$16.00**
- Assorted Croissant Sandwiches - \$16.00**  
*(Ham and cheese or chicken salad)*
- Spinach and Artichoke Dip fillos - \$15.00**
- Asparagus Bundles - \$19.00**
- Bruschettas - \$15.00**
- Walnut and Apple Chicken Salad in a fillo cup - \$21.00**

*All selections are priced per dozen. A minimum of two(2) dozen per selection. Please do not hesitate to ask for additional selections or suggest your own ideas!*



## Buffet Dinner Selections

*All dinner buffet menus include your choice of one entrée, one salad, two sides and choice of bread.*

### Entrée Group A

Gyros  
Ham with Fruit Glaze  
Roast Beef  
BBQ Pulled Pork  
Fried Chicken  
Baked Chicken  
Chicken or Beef Fajitas  
Penne Pasta with Italian  
Sausage  
Beer-Battered Cod  
Chicken or Gyro Tortellini Pasta  
\$12.00

### Entrée Group B

Sliced Sirloin Steak  
Boneless Pork Chops  
Chicken Pesto Pasta  
Grilled Chicken Breast  
Chicken Lemonati Pasta  
Chicken and Broccoli Alfredo  
Chicken Marsala  
Sliced Roast Pork Loin  
Seafood Pasta  
\$14.00

### Salad Options

Greek Salad  
Horiatiki Salad  
Spinach Salad  
Caesar Salad  
Garden Salad  
Cucumber Salad  
Broccoli Salad  
Pasta Salad

### Side Item Options

Scalloped Potatoes  
Roasted Potatoes  
Baby Baked Potatoes  
Garlic Whipped Potatoes  
Sauteed Green Bean  
Country Style Green Beans  
Vegetable Medley  
Roasted Veggies  
Pickled Beets  
Baked Beans  
Baby Glazed Carrots  
Seasoned Rice  
Blackeyed Peas  
Sweet Corn  
Peas and Carrots

### Bread Options

Pita Bread  
Yeast Rolls  
Assorted Grain Rolls

### Additional Entrée Selections

*Additional entrée selections may be chosen from a group of equal or lesser value of the original entrée group at the following rate:*

**Group A - \$3.00 Group B - \$4.00**

## Sit-Down Plated Entrees

*All plated entrées include one salad and choice of bread.  
All plated dinners are served on china plates at no extra charge.  
Additional service charges apply for plated meals.*

### **Stuffed Chicken**

*Butterflied chicken breast stuffed with a tangy mixture of feta cheese and herbs and slowly sautéed in olive oil. Served atop fresh spinach leaves in a creamy garlic sauce. \$19*

### **Lime Chicken**

*Grilled 8oz chicken breast topped with a flavorful lime butter sauce. Served with garlic whipped potatoes and vegetable medley. \$17*

### **Christina's Chicken**

*Grilled chicken breast topped with mushrooms, onions and smoked bacon pieces topped with melted Colby Jack cheese. Served with roasted potatoes and green beans. \$18*

### **Bourbon Glazed Prime Pork Ribs**

*A choice cut pork with Bourbon glaze, browned in the skillet with olive oil, wrapped in puff pastry, and baked to perfection. Served with baby baked potatoes and green beans. \$24*

### **Caribbean Pork Tenderloin**

*Sliced pork tenderloin marinated in a Caribbean pineapple and teriyaki sauce served atop seasoned rice and served with vegetable medley. \$23*

### **Beef Wellington**

*A savory 8oz filet of beef tenderloin accented with mushroom duxelle, wrapped in puff pastry, and baked to golden brown. Served with baby baked potatoes and vegetable medley. \$31*

### **Pork Commandaria**

*Pork tenderloin sautéed in a white wine, thyme, and mushroom sauce. Served over rice with asparagus. \$23*

### **Filet Mignon**

*8oz filet of beef grilled to medium rare. Served with garlic whipped potatoes and glazed carrots. \$30*

### **Prime Rib**

*A hearty portion of juicy rare roasted prime rib with a flavorful au jus. Served with baby baked potatoes and vegetable medley. \$Market Price applies*

### **Glazed Salmon**

*Fresh salmon grilled and topped with a balsamic maple glaze. Served with vegetable medley and garlic whipped potatoes. \$23*

### **Mahi Mahi in Parchment**

*8oz Mahi Mahi grilled and placed in parchment atop steamed vegetables with olive oil and fresh garlic and finished in the oven. Served with baby baked potatoes. \$23*

### **Shrimp Acropolis**

*Shrimp sautéed in our homemade marinara, feta cheese, wine and herb sauce. Served over rice. \$23*

### **Rack of Lamb**

*A tender rack of spring lamb seasoned and char-broiled. Served with baby baked potatoes and vegetable medley. \$Market Price applies*

### **Tilapia with Picata Sauce**

*8oz Tilapia seasoned with Picata sauce and char-broiled. Served with seasoned rice and vegetable medley. \$23*

*\*\*Prices are subject to change*



# Beverage Service

## Non-Alcoholic Beverages

**Iced Tea** Complimentary

**Lemonade** Complimentary

**Coffee** Complimentary

*Soft Drink packages are available. Please see your events coordinator for pricing*

## Host Bar Options

### Beer

#### Domestic Kegs:

*Budweiser*

*Bud Light*

*Coors Light*

*Miller Lite*

*\$250.00*

#### Import / Craft Kegs:

*Newcastle*

*Killian's Red*

*Blue Moon*

*Stella Artois*

*Samuel Adams Lager*

*\$300.00*

#### Bottled Beer:

*Domestic \$3.00*

*Import \$4.00*

### Liquor

#### Premium Brands:

*Crown Royal*

*Dewar's*

*Captain Morgan*

*Bacardi*

*Jose Quervo*

*Tanqueray*

*Absolut*

*Jack Daniels*

*Jim Beam*

*Johnnie Walker Red Label*

#### Super Premium Brands:

*Glenlivet*

*Woodford Reserve*

*Tommy Bahama Rum*

*Patron*

*Grey Goose*

*Hendricks*

*Ketel One*

*Johnnie Walker Black Label*

### Wine

#### Wines By the Bottle:

*House \$18.00*

*Other Brands Available*

*Upon Request*

#### Champagne By the Bottle:

*House \$18.00*

*Other Brands Available*

*Upon Request*

### Cash Bar Pricing

*Premium Brand Liquors*

*\$5.00*

*Super Premium Brand*

*Liquors \$6.00*

*House Wine \$5.00*

*Domestic Bottled Beer*

*\$3.00*

*Import Bottled Beer*

*\$4.00*

*A bartender service charge of \$20.00 per hour (per bartender) Minimum of 4 hours applies to all events with a bar.*

*Fee will be charge for an additional 30 minutes before and 30 minutes after for set up and breakdown.*

*Due to seasonal specials that arise, additions or deletions to the list could occur.*

*If you do not see your preferred drink on the list, please ask.*



## Additional Services

### China

*Appetizer Service \$1.00 per guest*

*Dinner Service \$3.00 per guest*

*Cake Service \$1.00 per guest*

### Glassware

*Bar Services \$2.00 per guest*

### Taxes

*The state of Indiana requires we charge a 7% sales tax and 1% local food and beverage tax to all invoices.*

### Linens

*White OR Black Table Linens \$5.00 per linen in sizes 52" x 114" or 81" x 81"*

### Service Charges

*There will be a 20% service charge applied to all events with food and beverage menus.*

*Additional charges may apply on Plated Dinner or Family-Style Service.*

## Catering Policies

### Beverage Selection & Service

*All alcoholic beverages must be supplied by Acropolis and must be dispensed by Acropolis employees in accordance with Indiana Liquor laws and regulations.*

### Guaranteed Attendance

*A guaranteed attendance total is required one week prior to the event date. The guaranteed attendance number will be considered the minimum attendance amount for billing purposes. The guaranteed number is not subject to reduction. Increase after this time will be accommodated to the best of our ability.*

**\* Prices are subject to change.**

### Deposits

*To reserve catering services, a non-refundable \$500 deposit is required upon signing of the catering agreement. Deposits are considered a down payment and will be credited toward final invoice. Deposit is transferable within a 6 month period of original event date.*

### Billing

*Payment on food is due when the final count is given. Charges will be based off the final count or actual number; whichever is greater. Alcohol and all other expenses will be due upon completion of the event. Acceptable forms of payment include cash, cashier's check, money order, business check, or any major credit card.*