



ACROPOLIS

Traditional American & Classic Mediterranean



*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 menus
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.
Be Unique, Go Greek!*

Acropolis Restaurant and Catering
501 North Green River Road
Evansville, Indiana 47715
(812) 475-9320

*Catering now available at The Old Post Office, The Pagoda,
your home, or the location of your choice!!*

APPETIZERS

Prices are per dozen

HOT

- Shrimp Kebobs - \$27.00
- Mini Pork Shanks - \$29.00
- Pork Kebobs - \$21.00
- Chicken Kebobs - \$21.00
- Beef Kebobs - \$23.00
- Lamb Kebobs - \$25.00
- Lamb Ribs - \$25.00
- Spinach Pies - \$19.00
- Cheese Pies - \$19.00
- Dolmades - \$22.00
- Buffalo Wings - \$12.00
- Chicken Tenders - \$15.00
- Stuffed Mushrooms - \$17.00
- Fried Wonton Shrimp - \$27.00
- Greek Meatballs - \$9.00
- Bacon Wrapped Scallops - \$29.00
- BBQ Bacon-Wrapped Water Chestnuts - \$13.00
- BBQ Shrimp wrapped with Bacon - \$28.00
- Bacon-Wrapped Chicken Livers - \$14.00
- Mini Crab Cakes - \$15.00

COLD

- Jumbo Shrimp Cocktail - \$19.00
- Smoked Salmon Fillo cups - \$15.00
- Antipasto Skewers - \$16.00
- Mini Ham Sandwiches - \$12.00
- Mini Cheese Sandwiches - \$12.00
- Mini Turkey Sandwiches - \$12.00
- Stuffed Croissants - \$16.00
(Ham and cheese or chicken salad)
- Assorted Cheese Kabobs - \$13.00
- Assorted Fruit Kabobs - \$12.00
- Spinach and Artichoke Dip fillos - \$15.00
- Asparagus Bundles - \$19.00
- Bruschettas - \$15.00
- Walnut and Apple Chicken Salad in a fillo cup - \$11.00

All selections are priced per dozen and served with pita bread. 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
Lasagna
Fried Chicken
Baked Chicken
Chicken or Beef Fajitas
Penne Pasta with Italian Sausage
Meatloaf
Beer-Battered Cod
Chicken or Gyro Tortellini Pasta
\$11.00

ENTRÉE GROUP B

Sliced Sirloin Steak
Boneless Pork Chops
Chicken Pesto Pasta
Grilled Chicken Breast
Chicken Lemonati Pasta
Chicken and Broccoli Alfredo
Chicken Marsala
Cranberry Beef Ragout
Sliced Roast Pork Loin
Seafood Pasta
Mediterranean Salmon
\$13.00

SALAD OPTIONS

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

SIDE ITEM OPTIONS

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

BREAD OPTIONS

Pita Bread
Yeast Rolls
Corn Bread

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.*

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. \$18

Lime Chicken

Grilled 8oz chicken breast topped with a flavorful lime butter sauce. Served with garlic whipped potatoes and vegetable medley. \$16

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. \$17

Pork Wellington

A choice cut pork tenderloin stuffed with baby spinach leaves, carrots, and kasseri cheese, browned in the skillet with olive oil, wrapped in puff pastry, and baked to perfection. Served with baby baked potatoes and green beans. \$23

Caribbean Pork Tenderloin

Sliced pork tenderloin marinated in a Caribbean pineapple and teriyaki sauce served atop seasoned rice and served with vegetable medley. \$22

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. \$30

Pork Commandaria

Pork tenderloin sautéed in a white wine, thyme, and mushroom sauce. Served over rice with asparagus. \$22

Filet Mignon

8oz filet of beef grilled to medium rare. Served with garlic whipped potatoes and glazed carrots. \$29

Prime Rib

A hearty portion of juicy rare roasted prime rib with a flavorful au jus. Served with baby baked potatoes and vegetable medley. \$22

Glazed Salmon

Fresh salmon grilled and topped with a balsamic maple glaze. Served with vegetable medley and garlic whipped potatoes. \$20

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. \$21

Shrimp Acropolis

Shrimp sautéed in our homemade marinara, feta cheese, wine and herb sauce. Served over rice. \$21

Rack of Lamb

A tender rack of spring lamb seasoned and char-broiled. Served with baby baked potatoes and vegetable medley. \$30

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

\$240.00

Import Kegs:

Newcastle

Killian's Red

Blue Moon

Stella Artois

Samuel Adams Lager

\$290.00

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) 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

LINENS

*White Table Linens \$3.00 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.

DEPOSITS

To reserve catering services, a \$500 deposit is required upon signing of the catering agreement. Deposits are considered a down payment and will be credited toward final invoice.

BILLING

Unless previous credit arrangements have been made in advance, the remaining balance 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, cashiers check, money order, business check, or any major credit card.