



ZENON T A V E R N A

Name: _____ Event Date & Time: _____

Contact: _____ Est. Guest Count: _____

Terms and Conditions

MINIMUM & PAYMENTS

Our 2nd floor event space is available for all occasions and groups of various sizes. there is a \$1000 Food & Beverage minimum spend, which excludes tax, gratuity or any additional fees. Standard event is 3 hours; extended time may be available for an additional fee. Payments can be made by cash, check or credit card; all credit card transactions are subject to a 3% fee.

DEPOSIT & GUARANTEE

A 25% deposit is due upon booking. Final guest count is due no later than 72 hours before the event. Food & beverage selection will be charged for the final guest count submitted.

CANCELLATION

Events cancelled within 7 days of the event forfeit the deposit. Events cancelled within two weeks of the function date will receive the deposit in the form of a gift card. Cancellations made 15 days or more in advance of the event date will receive a full refund.

COVID REGULATIONS

COVID regulations are constantly changing for establishments, so please refer to the most recent guidance. As of **May 7, 2021** the following restrictions are in effect for private events in our 2nd floor space:

- 10 persons maximum per table.
- All tables will be a minimum of 6 feet apart.
- Maximum guest count is 55 people at 75% capacity.
- Temperature check for each guest is taken upon arrival; anyone with a temperature of 100F or more will not be permitted to stay for the event.
- No standing cocktail events are currently permitted.
- Upon getting up from table, all guests must be masked per NYS law.

AGREED AND ACCEPTED BY PATRON

X _____

Name _____

Date _____

Title _____ Company _____



Credit Card Form

Name: _____

Event Date & Time: _____

Contact: _____

Estimated Guest Count: _____

Credit Card # _____

Name on Card _____

Expiration Date _____ Security Code _____

Billing Zip Code _____

Please use the above credit card for:

deposit _____ final payment _____

Authorized Signature _____

Tax Exempt _____ Yes _____ No

All credit card transactions are subject to a 3% fee.



ZENON
T A V E R N A

Dinner Menu 1

\$32 PER PERSON
(EXCLUDING BEVERAGES, TAX & GRATUITY)

APPETIZERS served for the table

GREEK SALAD

DIP choose **one**: tzatziki, hummus, tahini, scordalia, tarama

KEFTEDES pork, lamb or vegan

ENTREES choose **three** for the table

SOUVLAKI pork

PASTITSIO

KOUCPEPIA pork, chicken or vegan

SHEFTALIES

CHICKEN OREGANATO

STUFFED EGGPLANT vegan

SIDES choose **two** for the table

ROASTED LEMON POTATOES

STEAMED VEGETABLES

OSPRIA - BEANS

RICE W/ CARROTS & PEAS

DESSERT choose **one** for the table

GALACTOBOUREKO

SIAMALI

CYPRLOT HALVA

YOGURT W/ HONEY & WALNUTS

American Coffee & Tea served to the table

Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform the waitstaff if a person in your party has a food allergy or special dietary need. While we do our best to accommodate your needs, please be aware that our restaurant uses ingredients that contain all the major FDA allergens (nuts, eggs, fish, shellfish, milk, soy & wheat). We offer vegetarian & gluten-free friendly options upon request, however our kitchen is not completely gluten free.



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Dinner Menu 2

\$45 PER PERSON
(EXCLUDING BEVERAGES, TAX & GRATUITY)

APPETIZERS served for the table

GREEK SALAD

DIPS select two: tzatziki, hummus, tahini, scordalia, tarama

SPINACH PIES

KEFTEDES pork, lamb or vegan

ENTREES served for the table

LEG OF LAMB

SHEFTALIES

PASTITSIO

CHICKEN SOUVLAKI

SIDES choose **three** for the table

ROASTED LEMON POTATOES

HORTA

STEAMED VEGETABLES

CYPRUS FRIES

OSPRIA - BEANS

RICE W/ CARROTS & PEAS

DESSERT choose **two** for the table

BAKLAVA

GALACTOBOUREKO

SIAMALI

CYPRIOT HALVA

YOGURT W/ HONEY & WALNUTS

American Coffee & Tea served to the table

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Dinner Menu 3

\$50 PER PERSON
(EXCLUDING BEVERAGES, TAX & GRATUITY)

APPETIZERS choose **four** served for the table

CYPRUS SALAD

DIP TRIO select : tzatziki, hummus, tahini, scordalia, tarama

SPINACH PIES

KEFTEDES pork, lamb or vegan

LOUKANIKO

HALLOUMI

ENTREES choose **four** served for the table

ARNI KLEFTICO

PORK AFELIA

SHEFTALIES

PASTITSIO

CHICKEN SOUVLAKI

KOUPEPIA pork, chicken or vegan

OCTOPUS

SIDES choose **three** for the table

ROASTED LEMON POTATOES

HORTA

STEAMED VEGETABLES

POURKOURI - BULGUR

OSPRIA

RICE W/ CARROTS & PEAS

DESSERT choose **two** for the table

DAKTILA

POUREKIA

SIAMALI

CYPRIOT HALVA

YOGURT W/ HONEY & WALNUTS

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Dinner Menu 4

\$40 PER PERSON
(EXCLUDING BEVERAGES, TAX & GRATUITY)

APPETIZERS served for the table

GREEK SALAD

DIP select **one**: tzatziki, hummus, tahini, scordalia, tarama

KOUPEPIA pork, chicken or vegan

HALLOUMI

ENTREE choice

TILAPIA rice & horta

CHICKEN SOUVLAKI lemon potatoes & vegetables

SHRIMP SCAMPI rice & vegetables

SPINACH PIE lemon potatoes

DESSERT choose **two** for the table

GALACTOBOUREKO

SIAMALI

CYPRLOT HALVA

YOGURT W/ HONEY & WALNUTS

American Coffee & Tea served to the table

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Dinner Menu 5

\$45 PER PERSON
(EXCLUDING BEVERAGES, TAX & GRATUITY)

APPETIZERS served for the table

GREEK SALAD
TZATZIKI
SHEFTALIES
SPINACH PIES

ENTREE choose **three**

SALMON lemon potatoes & horta
CHICKEN CUTLETS rice, mushrooms, tomato, onion
NY STEAK lemon potatoes & vegetables
SHRIMP SCAMPI rice & horta
OCTOPUS lemon potatoes & vegetables

DESSERT choose **two** for the table

BAKLAVA
GALACTOBOUREKO
SIAMALI
CYPRIOT HALVA
YOGURT W/ HONEY & WALNUTS

American Coffee & Tea served to the table

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Dinner Menu 6

\$60 PER PERSON
(EXCLUDING BEVERAGES, TAX & GRATUITY)

APPETIZERS served for the table

GREEK SALAD
TZATZIKI
HUMMUS
HALLOUMI
OCTOPUS
SPINACH PIES

ENTREE choose **three**

BRANZINI
SALMON
BROILED CHICKEN
LAMB CHOPS
NY STRIP STEAK
SHRIMP SCAMPI

All served with lemon potatoes, rice & vegetables

DESSERT choose **three** for the table

BAKLAVA
GALACTOBOUREKO
SIAMALI
CYPRIOT HALVA
YOGURT W/ HONEY & WALNUTS

American Coffee & Tea served to the table

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