

Estiatorio Plàka

EVENTS MENU

4718 EASTERN AVE
BALTIMORE, MD 21224



LUNCH OR DINNER BUFFET PACKAGES

\$40 PER PERSON

Buffet options in house: House Salad, soup, sodas, and coffee included
Choose 3 entrees 3 sides each additional entree \$10 each per person

Entrees

Moussaka with Meat

Layers of tender eggplant, spiced ground beef, and potatoes, all baked together with a rich tomato sauce and topped with a creamy bechamel sauce. This classic Greek casserole is hearty and flavorful, with a perfect blend of textures and tastes.

Veal or Chicken Piccata

Thinly pounded veal or chicken, sauteed to golden perfection, and served with a choice of classic scallopini or piccata sauces. Scallopini features a light, lemony white wine sauce, while piccata includes capers for a tangy kick.

Soutzoukakia

Traditional Greek meatballs made with a blend of ground beef and spices, simmered in a rich tomato sauce with aromatic herbs, served with a side of rice or potatoes. This dish is both comforting and full of flavor.

Lamb, Chicken, Shrimp or Vegetarian Giouvetsi

A Mediterranean stew featuring your choice of tender lamb, chicken, succulent shrimp, or a flavorful vegetarian mix, slow-cooked with orzo pasta, tomatoes and a blend of herbs and spices. A hearty and satisfying dish perfect for any plate.

Veal or Chicken Parm

Breaded veal or chicken cutlets, pan-fried until crispy, then topped with marinara sauce and melted provolone cheese.

Stuffed Tomatoes with Beef and Rice

Plump, ripe tomatoes hollowed out and filled with a savory mixture of ground beef, rice, and herbs. Baked until tender, these stuffed tomatoes offer a delicious combination of flavors and textures.

Biftekia in the Oven

Greek-style beef patties seasoned with garlic, onions, and herbs, then baked in the oven until juicy and flavorful.

Roasted Chicken /or Hunters Chicken

Oven-roasted chicken seasoned with herbs and spices, or our hunters chicken, featuring tender chicken braised with mushrooms, onions, and a rich tomato sauce. Both options offer a delicious, hearty meal.

Greek Style Meatloaf

A savory meatloaf with egg inside, seasoned with traditional Greek spices, including oregano and mint, and baked to perfection.

Spare Ribs

Succulent spare ribs, slow-cooked and glazed with a tangy barbecue sauce. Tender and flavorful, these ribs are perfect for a hearty meal.

Beef, Chicken, Lamb, Veg Shish Kebab

Skewers of marinated beef, chicken, lamb, or a medley of fresh vegetables, grilled to perfection.

Beef Stew

A hearty stew featuring tender chunks of beef simmered with carrots, potatoes, and onions in a rich, savory broth, slow-cooked to develop deep flavors.

Sides (Choose 2)

- Oven Lemon Potatoes
- Mashed Potatoes
- Plain, Sweet or Garlic Mashed Potatoes
- Augratin Potatoes
- Medley Vegetables
- Green Beans Any Style
- Corn
- Rice w/ Vegetables

Salads (Choose 1)

- Maroulosalata
- Caesar
- Fruit Salad
- Arugula Salad
- Quinoa Salad
- Pasta Salad

Soups (Choose 1)

- Lentil
- Avgolemono

Upcharge per Person

- Roast Leg or Lamb Sliced \$7
- Short Rib \$7
- Beef Tenderloin Sliced \$7
- Pot Roast Sliced \$7
- Roast Prime Rib \$7
- Lamb Chops / Per Tray 25 PC \$180

Appetizers Additions

Eggplant Rolo Involtini 1/2 Tray	\$40
Delicate slices of roasted eggplant rolled with a creamy ricotta and spinach filling, topped with a rich marinara sauce and a sprinkle of fresh basil.	
Spetsofai 1/2 Tray	\$40
(sausage, peppers, onions in tomato sauce)	
Meze Spreads 1/2 Tray	\$40
Mbekri Meze 1/2 Tray	\$40
Zucchini Fritters 1/2 Tray	\$30
Greek Meatball w/ Tomato Sauce 1/2 Tray	\$30
Traditional Dolmades with Avgolemono 1/2 Tray	\$80
Greek Style Cheese Balls 1/2 Tray	\$35
Mussels Red or White 1/2 Tray	\$40
Greek Style Wings 1/2 Tray	\$40
Grill Octopus 1/2 Tray	\$160
Mini Cheese / Spinach Pies doz	\$36
Charcouterie Tray	\$80
Vegeterian Tray	\$50
Mini Skewers 10 PC	\$50
Crab Dip / Tray Half	\$80
Stuffed Mushrooms 20 pcs (w/ crabmeat)	\$80
Calamari Tray Half	\$80
Mini Crab Cakes 1 zz	\$80
Mini Feta Phyllo w/ Honey 1 dz	\$40



Seafood Options Upcharge

Crab Cake 4 oz.	\$18 Each
Crab Cake 8 oz.	\$28 Each
Stuffed Shrimp	\$32 Each
Mini Lobster Tails 20 pc	\$200



Deserts Part of Package

- (Choose 3)
- Ravani
- Karidopita
- Orange Cake
- Fruit Tray
- Loukoumades (Honey Buns)
- Pumpkin Pie (Seasonal)

All other deserts will be \$4 ala cart per person

Children's Menu

Crab Cake 4 oz.	\$18
Homemade Chicken Tenders	\$14
Penne Pasta w/ Marinara	\$14
Biftekia (Greek burger patties)	\$14
Pork or Chicken Skewer	\$14



Pasta Dishes

Pasta Dishes (Served with Penne)

Our penne pasta is prepared with a variety of sauces and ingredients to suit every taste. Choose from our selection of delicious options, including creamy, tangy, and hearty preparations.

Baked Ziti

A hearty and comforting option, often baked with marinara sauce, ricotta, and mozzarella cheese.

Penne Alla Vodka

A creamy and slightly tangy pasta with a tomato-vodka sauce that's always a hit.

Pasta Aegean (Seafood Marinara)

Penne pasta combined with a medley of seafood, including shrimp, scallops, and mussels, all tossed in a robust marinara sauce with a hint of Mediterranean spices. A seafood lovers dream.

Chicken Alfredo

A rich creamy, dish with penne and grilled chicken that's filling and popular.

Shrimp Scampi

For a touch of elegance, shrimp cooked in a garlic and white wine sauce served over pasta.

Baltimore Crab Pasta

Incorporating local flavors, this dish features lump crab meat in a creamy pasta sauce.

Pastitsio

Bucatini pasta w/ minced beef coated in a rich, creamy bechamel sauce made with butter, milk, and parmesan cheese. A classic Greek dish that's both indulgent and comforting.

Papoutsakia

Eggplants sliced length wise, stuffed with a savory blend of ground meat, tomatoes, onions, and aromatic spices, then baked to perfection and topped with a creamy bechamel sauce. A Greek classic that's both hearty and flavorful.

Macaroni & Cheese

A crowd-pleaser that's easy to serve in large quantities and can be made with various cheese blends for extra flavor.

Vegetarian

Moussaka Vegetarian

Layers of tender eggplant, zucchini, and potatoes, interspersed with a rich tomato and topped with velvety bechamel sauce. Baked until golden and bubbly. This vegetarian version of the traditional Greek casserole is both satisfying and delicious.

Imam Bayldi

Eggplants roasted and stuffed with a fragrant mixture of onions, garlic, tomatoes, and herbs. Then baked until tender. This dish is a delicious example of Mediterranean cuisine with a balance of sweet and savory flavors.

Gigantes

Large white beans slow-cooked in a tomato-based sauce with onions, garlic and a blend of Mediterranean herbs. This comforting and hearty dish is perfect as a side or a main vegetarian course.

Stuffed Tomatoes

Juicy tomatoes hollowed out and filled with a flavorful mixture of rice, herbs, and spices. Then baked until tender. This dish combines the freshness of tomatoes with a savory, seasoned stuffing.

Pasta Ala Greka

Penne pasta tossed with a medley of Greek-inspired ingredients, including kalamata olives, feta cheese, sun-dried tomatoes, basil and fresh herbs, all brought together with a light olive oil.

Pasta Penne Alfredo

Penne pasta coated in a rich, creamy alfredo sauce made with butter, heavy cream, and parmesan cheese. A classic Mediterranean dish that's both indulgent and comforting.

Pasta Penne Ala Oglia

Penne pasta sauteed with garlic, red pepper flakes, and olive oil, finished with a sprinkle of fresh parsley and parmesan cheese. This simple yet flavorful dish showcases the elegance of Mediterranean cuisine.

Pasta with Vegetables

Penne pasta served with a colorful assortment of sauteed vegetables, including bell peppers zucchini, and cherry tomatoes, in a light garlic and olive oil sauce. A fresh and healthy option.



Add-ons: \$5 Per Person: lobster or crab

SIT DOWN DINNER \$55

All dinner are served with bread, two sides and a house salad 20 guests minimum per package

Choose 2 Entrees, 2 Sides, House Salad, Coffee, Tea, or Soda

First Course

Choose 1

Salads

Maroulosalata

Caeser

Arugula Salad



Second Course

Add-ons (Each)	
Crab Cake 4oz.	\$18
Stuffed Shrimp	\$17
Broiled Lobster Tail	\$30

Protein

Prime Rib, New York or Ribeye

Filet Mignon (8 oz.)

Lamb Chops

Roasted Leg of Lamb

Short Rib

Pot Roast

Lamb Kleftiko

Roasted Chicken

Shish Kebabs (Beef,

Lamb, Chicken or

Vegetarian)

Fish

Grouper, swordfish, salmon, bakaliaro, snapper, rockfish, or stuffed flounder filet
Stuffed chicken w/ crab meat

Stuffed flounder or snapper w/ crab meat

Crab Cake 8 oz.

Double Crab Cake (\$10)

Stuffed Shrimp (2)

Red Snapper w/ Orzo



Sit Down Lunch

\$25 minimum 20 people
Includes sodas, tea, reg (brewed) coffee
(Plus Tax & Gratuity)

Salads
Maroulosalata
Caeser
Arugula

Choice of Soup
Lentil
Avgolemono



Sandwiches

(Served with Fries)
Tuna Salad
Prime rib Sandwich
Crab Cake Sandwich 8 oz.
Fish & Chips
Gyro Pita
Goat cheese-burger
Salmon Burger



Vegetarian

Moussaka Vegetarian
Imam Bayldi
Gigantes
Stuffed tomatoes
Pasta Ala Greka
Pasta Penne Alfredo
Pasta Penne Ala Ooglio
Pasta with Vegetables



Pasta

Pasta Dishes (served with Penne)
Pasta Marinara
Pastitsio
Baked Ziti
Penne Alla Vodka
Mac & Cheese
Chicken Alfredo



Rotisserie Package

\$40 Per person 30 People Minimum
(Plus Tax & Gratuity)

Kontosouvli
Lamb
pork
Ham
Chicken



House salad
Lemon oven Potatoes
Horta



Brunch Buffet

Self Serve Buffet Style
\$35 per person 20 people minimum

Greek Yogurt w/ Granola and berries, bacon, seasonal fruit, scramble eggs, sausage links, New York steak, waffles or pancakes, muffins, croissants, bread, syrup, avocado toast, coffee and orange juice.



Specialty Beverages

Fresh squeeze o.j
Coffee upgrades
Mimosas or Bellinis
Craft cocktails \$4 Per Person



ADD-ONS

Sides

(Choose 2)

Broccolini

Plain, Garlic, or Sweet Mashed Potatoes

Augratin Potatoes

Medley Vegetables

Green Beans Any Style

Baked Potatoes

Rice w/ Vegetables

Asparagus



Desserts

(Part of Package Choose 3)

Ravani

Karidopita

Orange Cake

Pumpkin Pie (Seasonal)

All other deserts will be \$4 ala carte per person



Upcharges Per Person

\$3 Per Person

Greek Salad

Cobb Salad

Avocado Salad

Md Crab Soup

Cream of Crab Soup

\$4 Per Person

Omelette Station

Gourmet Cheese or Charcuterie Tray

Greek Specialty Desserts

Salmon

Pasta Station

Crab Mac & Station

Raw Bar \$7 PP



Beverage Packages

Minimum 3 Hours per person



\$7 per person per hour

Draft Beer & Greek House Wine

\$11 per person per hour

A select variety of Exclusively sourced Greek House wines and all Draft Beer Options. Call Package



\$15 per person per hour

From our Top Shelf Liquor. All cocktail beverages included in the aforementioned package.

Soft Drinks, Coffee, and Tea are included with all Packages



\$3 per person per hour

Champagne Toast

\$12 Brunch Classics:

Mimosa, Bloody Mary