OLD STOVE PUB EVENT PRICING

sagaponack, new york

BAR OPTIONS

Full Open Bar: Cost is per person or you can select bottles
Your Own Bar; Cost is per person or you can select bottles
Specialty Drinks Passed Around – we can make one for your event
Limited Open Bar – you decide

DINNER SERVICE DRINKS

- Full Open Bar and/or - Selection of Wine for the Tables; Whites, Rose, Reds, etc

STARTERS FOR THE TABLE

Old Stove Trio Dips: Babaganoush, Tzatziki, and Hummus with Warm Pita, we can also add veggies
Saganaki: A Greek Cheese Baked in Casserole with Olive Oil and Lemon
Zucchini Spirals with Tzatziki Sauce
Other Options Available such as Octopus, Shrimp, Crab Cakes, Lobster Salad
There is also a Sushi Option

OLD STOVE PUB EVENT PRICING

sagaponack, new york

SALAD CHOICES - PICK ONE

 Iceberg Wedge Salad: Blue Cheese Feta Dressing, Red Onion, Bacon, Scallion
 Caesar Salad: Roast Romaine, Homemade Croutons
 Classic Greek Salad: Heirloom Tomatoes, Local Farm Fresh -Tomatoes, Cucumbers, Onions, Multi Color Bell Peppers, Feta, White Balsamic Vinaigrette

ENTREE CHOICES:

A fish, a chicken, a meat, and a vegetarian - for example: - Roasted Chicken - Always Fresh Branzino: Sautéed with Lemon Caper and Baby Cherry Tomatoes - Stuffed Eggplant: Basmati Rice, Lentils, Zucchini, Tomato, Feta, Tzatziki and Tahini - Broiled Salmon Organic Black Lentils, Tzatziki - Prime Filet Mignon 80z - Rack of Lamb - Other Options Available – INCLUDING A SUSHI OPTION

OLD STOVE PUB EVENT PRICING

sagaponack, new york

SIDES FOR SHARING - FOR THE TABLE - SHOULD DECIDE ON 2 OR 3 SIDES

Cauliflower Gratin

Béchamel
Potatoes a la Old Stove

Sautéed Spinach Touch of Crème

Brussel Sprouts
Fresh Corn
Local Vegetables

DESSERTS

- Homemade Baklava
- Fresh Fruit Platters
 - Others available

PRICING

Dinner Pricing ranges from \$75 to \$250 per person depending on the number of courses, food choices, and such. Most dinners are between 100-150 pp