

Naxos

ESTIATORIO

PRIVATE EVENTS & GROUP DINING

973-435-6495 / restaurant

973-908-9086 / GM / Pete Matthews

973-867-8348 / Assistant GM / Noelle Girardo

naxos1738@gmail.com



OUR VENUE

A distinguished atmosphere for events of all occasions. Here your guests will enjoy signature dishes or a menu customized by our Executive Chef. Seats up to 60 guests.



AEGEAN TABLE

LEVEL I

APPETIZERS FOR THE TABLE

Naxos Chips
The Greek Spreads
Lamb Meatballs

SALAD

Greek Tomato Salad

ENTREE CHOICE

Lavraki (Whole Bronzino)
Mediterranean Bass (Filet)
Chicken “Skara” Charcoal Grilled

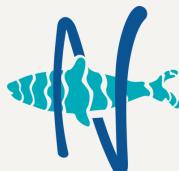
ACCOMPANIMENTS FOR THE TABLE

Lemon Roasted Potatoes
Seasonal Vegetables

DESSERT

Assorted Fruit, Greek Yogurt, Baklava, Loukoumades
Black Coffee & Tea

65 PER GUEST
+20% gratuity & tax



MEDITERRANEAN FEAST

LEVEL II

APPETIZERS FOR THE TABLE

Fried Kalamari
Naxos Chips
The Greek Spreads
Lamb Meatballs

SALAD

Greek Tomato Salad

ENTREE CHOICE

Filet Mignon Kebab
Faroe Island Salmon
Lavraki (Whole Bronzino)
Mediterranean Bass (Filet)
Chicken “Skara” Charcoal Grilled

ACCOMPANIMENTS FOR THE TABLE

Lemon Roasted Potatoes
Seasonal Vegetables

DESSERT

Assorted Fruit, Greek Yogurt, Baklava, Loukoumades
Black Coffee & Tea

75 PER GUEST
+20% gratuity & tax



NAXOS BANQUET

LEVEL III

APPETIZERS FOR THE TABLE

Octopus
Fried Kalamari
Naxos Chips
The Greek Spreads
Lamb Meatballs

SALAD

Greek Tomato Salad

ENTREE CHOICE

Filet Mignon (10 oz)
Lamb Chops
Faroe Island Salmon
Lavraki (Whole Bronzino)
Mediterranean Bass (Filet)
Chicken "Skara" Charcoal Grilled

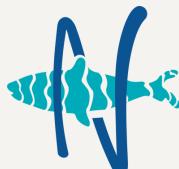
ACCOMPANIMENTS FOR THE TABLE

Lemon Roasted Potatoes
Seasonal Vegetables

DESSERT

Assorted Fruit, Greek Yogurt, Baklava, Loukoumades
Black Coffee, Specialty Coffees & Tea

95 PER GUEST
+20% gratuity & tax



GREEK BRUNCH

APPETIZERS FOR THE TABLE

Naxos Breakfast Board

citrus cured salmon, medley of greek cheeses, loukaniko sausage, toasted pita

Baklava French Toast Bites

almond crusted tsoureki bread, fresh berries, powdered sugar

Greek Island Frittata Bites

eggs, feta, spinach, tomatoes, served in crispy filo baskets

Egg Spanaki "Sti Fotia"

spanakopita sliced, spicy calabrian pepper sauce, egg center

Fruit Platter

seasonal fruit

ENTREE CHOICE

Blueberry Lemon Pancakes

blueberries, lemon zest, powdered sugar

Santorini Breakfast Bowl

herbed quinoa, soft-boiled egg, roasted sweet potatoes, avocado, beets

Paros Breakfast Plate

two eggs over greek style hash browns

Falafel Garden Omelette

crispy falafel, chickpeas, avocado, zucchini, red peppers, hummus

Salmon Burger

avocado, tomato, & lettuce on a toasted bun, served with greek fries

DESSERT

Naxosmisu Cones

crispy filo cones, filled with velvety tiramisu cream

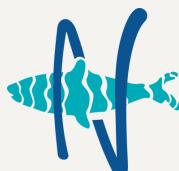
Yogurt & Berry Filo Bites

greek yogurt, honey, berries, & sliced almonds served in mini filo baskets

Black Coffee & Tea

55 PER GUEST

+20% gratuity & tax



BEVERAGES

ALCOHOL

a la carte, cocktail and wine lists provided upon request

BOTTLED WATER

a la carte, still and sparkling water \$7/bottle

SPECIALTY COFFEES

cappuccinos, lattes, frappes, greek coffees, etc. \$2/ea upcharge
(excluding pre-fixe level III)

SOFT DRINKS

sodas, iced tea, juices, black coffee, tea included in pre-fixe menus



FREQUENTLY ASKED QUESTIONS

HOW MANY GUESTS CAN YOUR PRIVATE DINING VENUE ACCOMMODATE?

Our private dining venue can accommodate up to 60 guests.

DO YOU HAVE A GUEST MINIMUM?

The minimum guest count varies by day and venue availability, typically ranging from 16 to 20 guests. Please note that the private room is not available for rental on Friday and Saturday evenings.

CAN WE PROVIDE OUR OWN ALCOHOL?

We do not allow outside beverages of any kind. However, wine is permitted with a corking fee of \$25/bottle.

CAN WE PROVIDE OUR OWN DECOR AND CAKE?

Yes, you are welcome to bring your own decor, and there is no cake-cutting fee. However, no confetti is allowed in the venue.

DO WE NEED A DEPOSIT TO SECURE THE DATE?

Yes, a 50% deposit is required at the time of booking. This won't be charged right away; it will simply be held.

DO WE NEED AN EXACT HEADCOUNT PRIOR TO THE EVENT?

No, but we do require that the final count be within 5 guests of your estimate.

ARE DJ'S/LIVE MUSIC ALLOWED IN THE VENUE?

No, we cannot accommodate live entertainment.

