



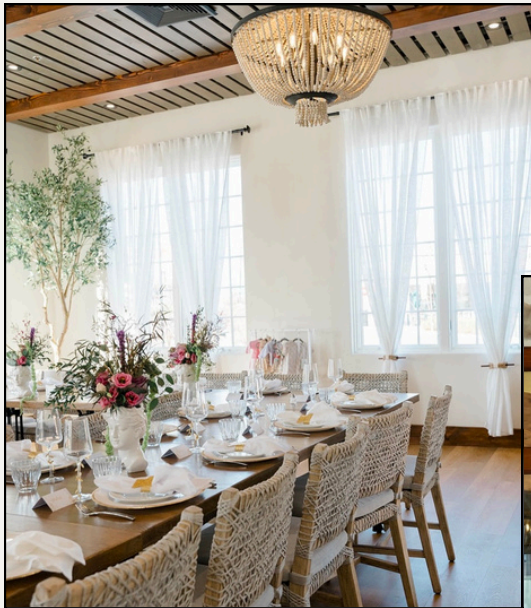
## PRIVATE EVENTS & GROUP DINING

973-435-6495 / restaurant  
973-908-9086 / GM / Pete Matthews  
973-867-8348 / Assistant GM / Noelle Girardo  
[naxos1738@gmail.com](mailto: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.

