



PRIVATE EVENTS & GROUP DINING

973-435-6495 / restaurant
973-908-9086 / GM / Pete Matthews
973-867-8348 / Assistant GM / Noelle Girardo
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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
Pasta Primavera

ACCOMPANIMENTS FOR THE TABLE

Lemon Roasted Potatoes
Seasonal Vegetables

DESSERT

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

70 PER GUEST



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

80 PER GUEST



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



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

60 PER GUEST



BILLING & NEXT STEPS

BOOKING & DEPOSIT

To secure your event space, please complete the credit card authorization form or contact the restaurant to provide your deposit over the phone. We require an event deposit at the time of booking. This deposit is non-refundable. Once the deposit has been received, your event space is confirmed.

TAX

Prevailing state sales tax rate will be added to the final bill.

GRATUITY & ADMINISTRATIVE FEE

A 20% Gratuity & 5% Administrative fee will be added to the final bill. This is a gratuity that will be given to the staff. You are welcome to add more gratuity to the final bill if you would like.

GUEST COUNT

An estimated guest count will be noted on the credit card authorization form at the time of booking. The final guest count guarantee is due 7-days prior to the event.

MENU SELECTIONS

We ask for your final menu selections at least 2-weeks prior to the events as this must be submitted to the chef for ordering and preparation.

BEVERAGE SELECTIONS

All private dining menu packages include soft drinks, freshly brewed coffee, and herbal tea. Bottled water is available à la carte at \$7 per bottle. Specialty coffees are available with a \$2 upcharge per drink. All alcoholic beverages are à la carte.

CANCELLATION POLICY

If event is canceled within 20-business days of the event date, you will be charged for the full amount noted on the booking agreement. Deposit is non-refundable.

DECOR & SET UP

The room is accessible for set up an hour and a half prior to the start time. The restaurant is not responsible for the setup or breakdown of décor. All décor must be completely removed from the restaurant within 30 minutes of the scheduled end time of the event.

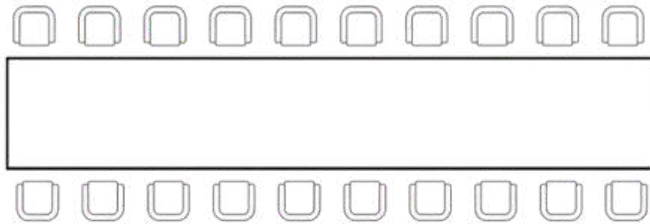
THIRD PARTY VENDORS

Third-party vendors are not permitted under any circumstances without prior approval from the restaurant.



FLOOR PLANS

ONE CAKE TABLE & ONE GIFT TABLE AVAILABLE UPON REQUEST

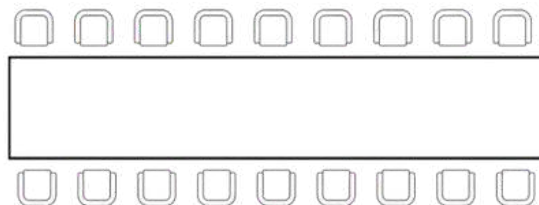
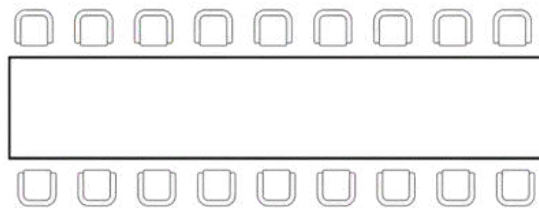


ONE LONG TABLE

capacity: 16 to 26

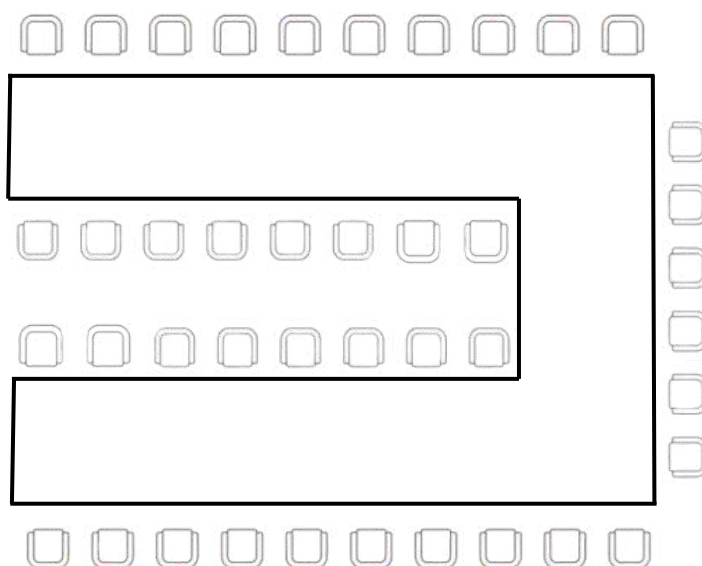
TWO LONG TABLES

capacity: 26 to 40



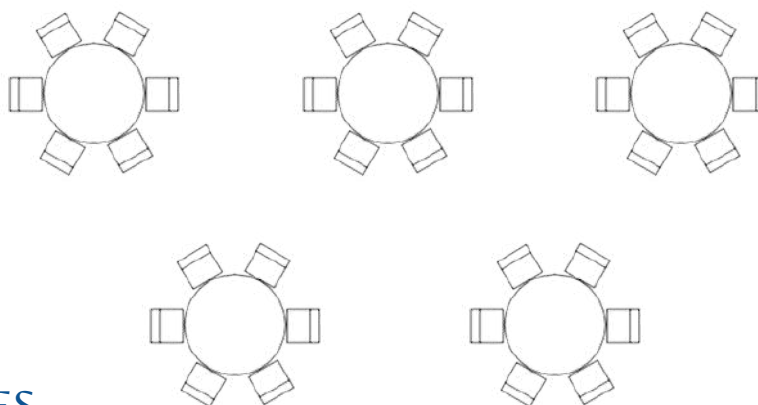
U-SHAPE

capacity: 25 to 50

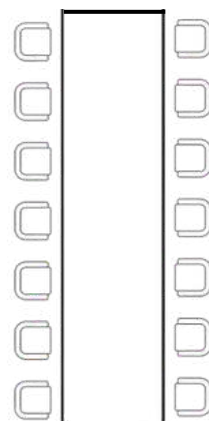
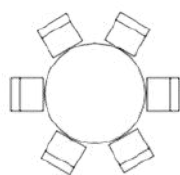
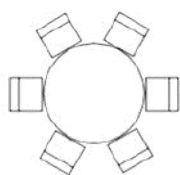
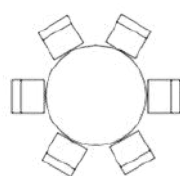
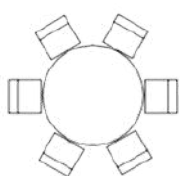
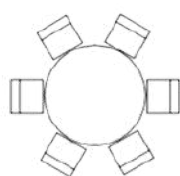


CIRCULAR TABLES

capacity: 16 to 30



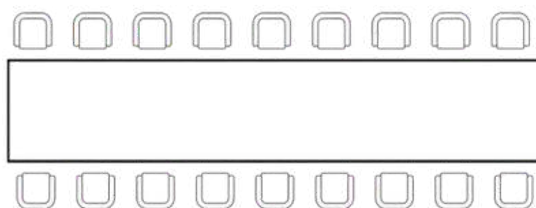
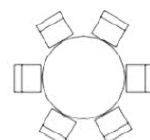
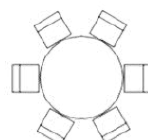
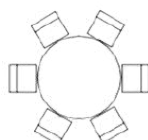
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LONG & CIRCULAR TABLES

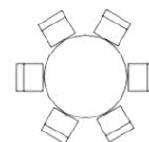
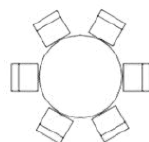
max capacity: 45

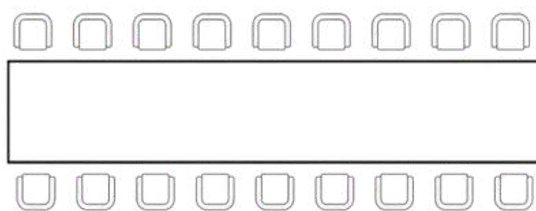
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LONG & CIRCULAR TABLES

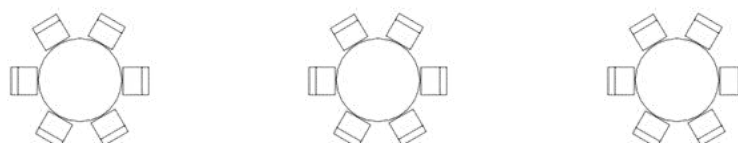
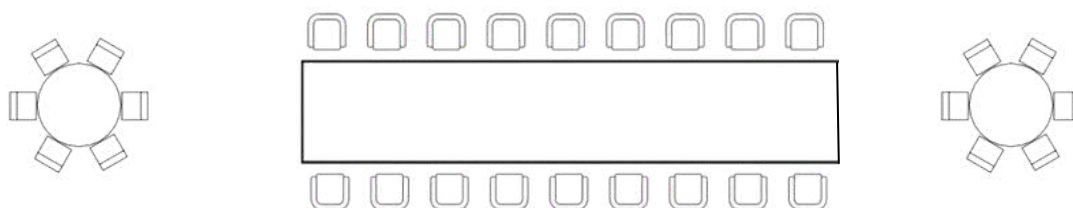
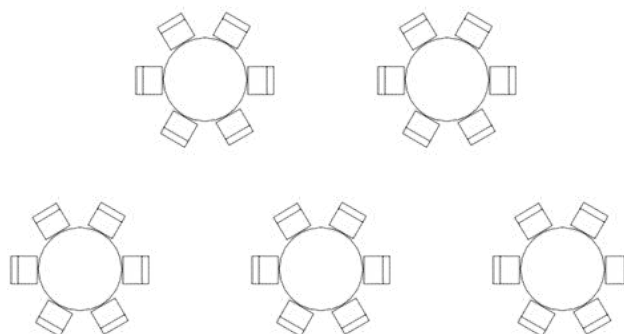
max capacity: 48





LONG & CIRCULAR TABLES

max capacity: 48



LONG & CIRCULAR TABLES

capacity: 50 to 64

