



# Ouzo Bay

GREEK KOUZINA



Following the success of the concept's flagship location in Baltimore, the Atlas Restaurant Group opened Ouzo Bay in Boca Raton's upscale Mizner Park in Spring 2017. Ouzo Bay offers contemporary Mediterranean cuisine with a strong Greek influence.

Highlighted by a variety of Whole Fish flown in from around the world, the menu includes only the freshest & finest-quality ingredients. Complementing the seafood selections, Ouzo Bay also has an extensive menu of fine-quality cuts of grass-fed lamb, prime beef & organic chicken.



In addition to the impressive culinary line up, Ouzo Bay's full service bar features hand-crafted cocktails, small-batch whiskeys and a wine list that is emphasized by Greek wines. Ouzo Bay's name is a nod to one of the East Coast's largest selections of traditional Greek ouzo and the complimentary shot given to each diner at the end of their meal.

Ouzo Bay's interior was designed to reflect the Greek influences in a modern way. The signature blue lighting throughout the restaurant helps to create an upscale, yet relaxed atmosphere.

Ouzo Bay has distinguished itself as one of the best Greek estiatorio's in the United States.

[www.OuzoBay.com](http://www.OuzoBay.com)



"YOUR EXPERIENCE AT OUZO BAY WILL BE A TESTAMENT TO ITS REPUTATION AS ONE OF THE BEST GREEK ESTIATORIOS"

**Boca Life**  
MAGAZINE

 **OpenTable™**



DINERS' CHOICE AWARD WINNER



"THERE'S NEVER BEEN A BETTER TIME TO LIVE LA VIDA BOCA"



## RESTAURANT POLICIES FOR PRIVATE FUNCTIONS

All parties hosted on property incur a 20% service charge, a 7% Florida Sales Tax for Food and Florida Sales Tax for Alcohol. These charges are added and itemized on the final bill.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event.

This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with management approval.

Cancellation must be received 10 business days (Monday-Friday) prior to the date of your scheduled event.

Ouzo Bay is not responsible for any lost or stolen personal property.

Additional food & beverage may not be ordered in lieu of room charge or to meet the contracted food & beverage minimum.

The menus and pricing within this packet are subject to change based upon availability and seasonality.





## PRIVATE FUNCTION SPACES

### APHRODITE ROOM

Size: 13x19 Capacity: 20 Seated

Aphrodite is a beautifully decorated exclusive glass-enclosed intimate dining space that is integrated into our main dining room and is sure to make your special occasion one to remember. 2 television screens with computer capability and sound, perfect for business meetings, slideshows or presentations.

### ATHENA ROOM

Space: 19x50 Capacity: 75 Seated / 100 Cocktail Reception

Athena is a bright and beautifully appointed Mediterranean-style private dining room adorned with honed marble and mirrored walls, lush Areca palm trees set in imported grand terracotta planters standing on rich, wide plank wood floors. This room is spacious yet intimate, and you are sure to have an extraordinary celebration in this beautiful space while enjoying our unparalleled Greek-Mediterranean cuisine. Flanked by 2 television screens with computer capability and sound, perfect for business meetings, slideshows and presentations.

### ARES LOUNGE

Space: 14x40 Capacity: 50

Ares is a handsome private lounge with rich leather and wood decor, an exclusive bar with indoor and outdoor seating and opens to an exclusive outdoor terrace with waterfalls and ambient lighting. You will thoroughly enjoy your own private lounge for the evening. This space is best suited for cocktail gatherings. Includes a 120" television screen and additional bar television.

*Please consult with your Sales Manager as Food & Beverage minimums may apply and are based on seasonality, day and time of event.*



## BANQUET DINNER PACKAGES

(available after 4pm)

### APOLLO PACKAGE

\$68.00++

#### Family Style Mezedes (Choose 3)

House Made Lamb Meatballs, Spanakopita, Fried Calamari, House Spreads with Pita

#### Salate ~ Salad

**Marouli** • romaine, soft herbs, feta, kalamata olives, greek dressing

#### Entree Selections (Choose 3)

**Solomos ~ Salmon** • toasted fregola, confit baby tomato & fennel, green garbanzo beans, crispy salmon skin & parsley pistou

**Kotopoulo ~ Chicken** • roasted half chicken, citrus & herb marinade, roasted lemon potatoes, fava beans, oregano-chicken jus

**Hirini ~ Pork Chop** • butternut squash, forbidden rice, shiitake mushrooms, sauce kynigos

**Lamb Shank** • slow braised bone-in lamb shank, served with toasted orzo & seasonal vegetables

#### Pastry

Dessert Sampler featuring **Baklava** • **Chocolate Cake** • **Galaktoboureko** ~ **Vanilla Custard**

### ARES PACKAGE

\$88.00++

#### Family Style Mezedes (Choose 3)

House Made Lamb Meatballs, Spanakopita, House Spreads with Pita & Flaming Saganaki

#### Salate ~ Salad

**Marouli** • romaine, soft herbs, feta, kalamata olives, greek dressing

#### Entree Selections (Choose 3)

**Plaki ~ Chilean Sea Bass** • braised with baby tomatoes, fava beans, sweet onions, lemon potatoes & capers

**Thalassina ~ Sea Scallops** • pan seared hokkaido scallops with rainbow cauliflower gremolata, saffron braised leeks, ouzo cauliflower crema

**Fileto ~ Filet Mignon** • 8oz. filet mignon served with potato cake, charred scallion, grilled broccolini, greek honey spiced carrots & chasseur sauce

**Moussaka** • layers of potatoes, eggplant & zucchini, braised beef with aromatics & bechamel sauce

#### Pastry

Dessert Sampler featuring **Baklava** • **Chocolate Cake** • **Galaktoboureko** ~ **Vanilla Custard**

### ZEUS PACKAGE

\$118.00++

#### Family Style Mezedes (Choose 3)

Grilled Octopus, Grilled Calamari, Spanakopita & Tuna Tartare

#### Salate ~ Salad

**Horiatiki** • traditional Greek salad with tomatoes, cucumbers, onions, bell peppers, olives, feta cubes & extra virgin olive oil - red wine vinegar

#### Entree Selections (Choose 3)

**Kavourokededes ~ Jumbo Lump Crab Cakes** • served with mustard aioli & spinach rice

**Lavraki ~ Bronzino** • mediterranean sea bass, lean white meat, moist & tender, mild & sweet (Avg. 1.25 lbs)

**Paidkia ~ Lamb Chops** • charcoal grilled and served with asparagus, roasted lemon potatoes & balsamic reduction

**Fileto ~ Filet Mignon** • 8oz. prime filet mignon served with potato cake, charred scallion, grilled broccolini, greek honey spiced carrots & chasseur sauce (Add Grilled Prawn +\$10)

#### Pastry

**Socolatopita ~ Chocolate Cake** • **Baklava** • **Galaktoboureko** ~ **Vanilla Custard** • **Loukoumades** • **Panna Cotta**

*Any appetizer substitutions will incur an additional charge of \$8 per person • Any entree substitutions will incur an additional charge of \$15 per person • A vegetarian option can be added to any menu to accomodate guest needs for no additional charge*



# BUFFET DINNER PACKAGES

## MEZEDES

**Lamb Meatballs** • aromatics, tomato sauce, feta

**Spanakopita** • spinach, leeks, aromatics, feta, baked in phyllo

**Fried Calamari** • tossed in seasoned flour & flash fried, served with tomato sauce

**House Spreads** • skordalia, tirokafteri, taramosalata & tzatziki house made, served with pita

## SALAD

### Choice of:

**Horiatiki** • traditional Greek salad with tomatoes, cucumbers, onions, bell peppers, olives, feta cubes & extra virgin olive oil - red wine vinegar

**Marouli Salad** • romaine, soft herbs, feta, kalamata olives, greek dressing

**Mixed Greens Salad** • spring mix of lettuce dressed in white balsamic vinaigrette

## ENTREES

**Choice of 2: \$55**

**Choice of 3: \$65**

**Moussaka** • layers of potatoes, eggplant & zucchini, braised beef with aromatics & bechamel sauce

**Roasted Chicken** • roasted half chicken, citrus & herb marinade, roasted lemon potatoes, fava beans, oregano-chicken jus

**Salmon** • psino fregola, confit baby tomato & fennel, green garbanzo beans, crispy salmon skin & parsley pistou

**Lamb Chops** • charcoal grilled & served with jumbo grilled asparagus spears, roasted lemon potatoes & rosemary-balsamic reduction  
**(+\$8 per person)**

**Grilled Octopus** • charcoal grilled & tossed with sweet onions & red peppers in a red wine caper vinaigrette  
**(+\$6 per person)**

**Whole Fish** • freshly caught whole fish are charcoal grilled & deboned.  
Choice of Bronzino, Dorade, Red Snapper, Black Sea Bass  
**(+\$8 per person)**

## VEGETABLES

### Choice of:

**Gigantes** • giant lima beans baked with tomato sauce, dill & feta

**Green Beans** • braised green beans in a tomato sauce

**Grilled Vegetables** • grilled seasonal vegetables

**Broccolini** • broccolini sauteed with garlic & extra virgin olive oil

## SIDES

### Choice of:

**Roasted Lemon Potatoes**

**Greek Orzo**

**Spinach Rice**

**Lobster Orzo** • maine lobster youvetsi & cheese  
**(+\$6 per person)**

## PASTRY

**Chef's Selection Pastry Platter**

## BANQUET LUNCH PACKAGES

(only available during lunch service)

### SPARTAN PACKAGE

\$30.00++

#### Family Style Mezedes (Choose 3)

House Made Lamb Meatballs, Flaming Saganaki, Spanakopita, Dolmades, Fried Calamari, Grilled Calamari, Giant Lima Beans, House Spreads with Pita

#### Entree Selections (Choose 4)

**Horiatiki** • traditional Greek salad with tomatoes, cucumbers, onions, bell peppers, olives, feta cubes & extra virgin olive oil - red wine vinegar

**Marouli Salad** • romaine, soft herbs, feta, kalamata olives, greek dressing

**Artemis Salad** • curly kale, red endive, watercress, green apple, avocado, toasted pistachio, greek yogurt & elderflower dressing

*(all available with grilled chicken, shrimp or salmon)*

**Lamb Kofta Burger** • sliced cucumber, tomato, romaine, pickled red onions, scallions, crumbled feta, tzatziki

**Braised Lamb Gyro** • slow braised lamb shank, tzatziki, romaine, tabbouleh, olive, tomato, radish, shaved onion

**Roasted Mushroom Gyro** • hen of the woods mushroom, oyster mushroom, grilled onions, fava beans, truffle honey ricotta, frisée & balsamic

**Souvlaki** • choice of grilled chicken or shrimp skewers • sweet peppers, romaine, black olives, tzatziki

### ACHILLES PACKAGE

\$40.00++

#### Family Style Mezedes (Choose 3)

House Made Lamb Meatballs, Flaming Saganaki, Spanakopita, Dolmades, Fried Calamari, Grilled Calamari, Giant Lima Beans, House Spreads with Pita

#### Entree Selections (Choose 5)

**Horiatiki** • traditional Greek salad with tomatoes, cucumbers, onions, bell peppers, olives, feta cubes & extra virgin olive oil - red wine vinegar

**Marouli Salad** • romaine, soft herbs, feta, kalamata olives, greek dressing

**Artemis Salad** • curly kale, red endive, watercress, green apple, avocado, toasted pistachio, greek yogurt & elderflower dressing

*(all available with grilled chicken, shrimp or salmon)*

**Dry Aged Beef Burger** • lettuce, tomato, red onion, grilled halloumi cheese, black garlic aioli

**Braised Lamb Gyro** • slow braised lamb shank, tzatziki, romaine, tabbouleh, olive, tomato, radish, shaved onion

**Grilled Loukaniko Gyro** • greek pork sausage, roasted bell peppers, grilled onions, oregano, pickled eggplant, pickled radish, candied orange

**Grilled Octopus** • charcoal grilled octopus tossed with sweet onions & red peppers in a red wine cape vinaigrette

**Jumbo Lump Crab Cake Sandwich** • brioche roll, bibb lettuce & tomato with mustard aioli

#### Pastry Selections (Choice of)

**Socolatopita ~ Chocolate Cake** • traditional greek chocolate cake with vanilla ice cream

**Baklava** • toasted pine nuts, almonds, rolled in phyllo with honey & cinnamon



# LOUNGE PACKAGES

Passed Hor d'oeuvres/Stationary Appetizers

## APOLLO

\$4 per person per selection

### **Fried Calamari**

Tossed in Seasoned Flour & Flash Fried, Served with Tomato Sauce

### **Grilled Calamari**

Charcoal Grilled in a Caper & Feta Vinaigrette

### **Lamb Meatballs**

Lamb Meatballs, Aromatics, Tomato Sauce & Feta

### **Chicken Skewers**

Souvlaki Marinade, Pickled Chilies, Tzatziki Sauce

### **Zucchini Chips**

Crispy Zucchini Chips served with Tzatziki

## ARES

\$6 per person per selection

### **House Spreads**

Skordalia, Tirokafteri, Taramosalata & Tzatziki House Made & Served with Toasted Pita

### **Beef Skewers**

Citrus-Oregano Marinade, Pickled Chilies, Tzatziki Sauce

### **Lamb Sliders**

Grilled Ground Aromatic Lamb with Kefalograviera on Brioche Buns

### **Spanakopita**

Spinach, Leeks, Aromatics & Feta Baked in Phyllo

### **Flaming Saganaki**

Pan-Fried Kefalograviera Cheese Flambéed Table-side with Brandy - Toasted Pita

## ZEUS

\$8 per person per selection

### **Tuna Tartare Spoons**

Meyer Lemon, Scallion, Mustard Oil, Whipped Avocado, Toasted Pita

### **Lamb Skewers**

Citrus-Oregano Marinade, Pickled Chilies, Tzatziki Sauce

### **Mini Crab Cakes**

Mustard Aioli, Curly Scallions

### **Lobster Orzo Croquettes**

Orzo & Lobster, Fried Crispy with Greek Mornay Sauce

### **Grilled Octopus**

Charcoal Grilled and Tossed with Sweet Onions & Red Peppers in a Red Wine Caper Vinaigrette



## BEVERAGE SERVICE

All lunch and dinner packages include soft beverages.  
All dinner packages include coffee and hot tea.  
Alcohol is billed by consumption.

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## WINE SERVICE

At Ouzo Bay, we have an extensive wine list that has been crafted by our Sommelier.

We specialize in varietals from the Greek Islands, however we pride ourselves in the unique selections from across the globe.

Please inquire about viewing our wine list and selecting something special for your party.

Please allow 7 business days for any selection and note some wines have limited availability.

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**JENNIFER PUTNAM**

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