Dinner ♦ Lunch ♦ Cocktails ♦ Private Events ♦ Catering
344 Walnut Street Newton, MA 02460  617.332.4653
info@ariadnerestaurant.com ♦ www.ariadnerestaurant.com
Delicious food with Mediterranean & Asian influences reflects the diversity of cuisine by Chef Christos Tsardounis. The graceful design of the dining room in the warmth of its materials and vaulted ceilings create an environment as comforting as it is elegant. Our Neighborhood Menu offers many delicious and affordable options from a light bite to a multi course meal. Enjoy a cocktail at our glowing onyx bar in the Peacock Lounge and on Martini Mondays we offer $6 house martinis. Monthly we feature Greek Night with live Greek music. We serve dinner Monday through Saturday from 5:00 - 10:00 and lunch Wednesday through Friday from Noon - 2:00. At Ariadne helping our guests enjoy the important events in their lives is what we do best. Our chef will design a menu that will suit both your taste and your budget and we will execute it seamlessly so you may relax and enjoy your event. Whether you chose the warmth of our beautiful dining room or prefer us to come to you be assured that your every expectation, from food to service, will be exceeded.
The Chef

Christos Tsardounis love of bold, simple flavors stem from the time he spent in the Mediterranean visiting his grandparents in his father’s native Greece. It was there he developed his passion for food and wine that is the driving force behind his food today.

In 1986 at the age of sixteen he got his first cooking job at the original Bertucci’s in Somerville, MA. Working with fresh ingredients in a wood fired oven, similar to the one at his grandparent’s house, inspired Christos’ creativity. During that same year his future wife and partner, Kathleen Malloy, also began working at Bertucci’s as a server. Having grown up in the restaurant business Kathleen quickly recognized the young cook’s exceptional talent and encouraged him to pursue a culinary career. After graduating high school in 1987, he attended the Newbury College culinary arts program in Brookline, MA.

Upon graduation from Newbury he went to work for Chef Jody Adams at Michela’s in Cambridge. From there he went to Olives where he and a group of talented young cooks would prepare as many as 300 dinners a night under the direction of the acclaimed Chef Todd English.

After opening Fig’s in Wellesley for Todd to great acclaim his next position was as chef at Pomodoro, a thirty seat restaurant in Boston known for its creative specials. He chose the smaller venue so he could focus on cooking and refining his own style. In 1999 he went to № 9 Park Street working with Chef Barbara Lynch while developing plans to open his own restaurant.

In September 1999 his first restaurant Aspasia opened to popular and critical acclaim. It was a thirty seat bistro located on Walden Street in Cambridge. He and Kathleen reveled in the energy of their bustling restaurant and loved having the freedom to be creative and changed both the menu and wine list frequently. Most nights the couple felt like they were hosting a great dinner party and guests responded enthusiastically.

Diners and critics alike raved about Tsardounis’ ability to turn simple, fresh ingredients into a culinary experience that is not to be missed and Malloy’s warmth and sense of style which radiated throughout the dining room.

In 2002 the couple were ready when a new challenge presented itself with a larger space in Newton. Like the Cambridge location, it had a history of unsuccessful restaurants, but the couple recognized the potential of this 100 seat space in an upscale neighborhood of restaurant savvy Newton. The couple sold Aspasia in June 2003, but Christos still thrills diners with dishes like Grilled Squid with arugula, olives & hummus in a lemon vinaigrette, Striped Bass with brandade cake, broccoli rabe, caper aioli, tomatoes & olives and Grilled House Made Chicken Sausage with roasted fennel, tomatoes & arugula. The bar menu has delectable sandwiches and our Blue Cheese Sirloin Burger has become a local phenomenon. The full dining room menu is also available at the bar.
The Food

Simple ingredients exquisitely prepared best describes Christos’ Mediterranean inspired cuisine. The chef creates his menu based on what is available from the best purveyors, using seasonal ingredients that are locally grown whenever possible. Everything is prepared in house including breads, desserts, ice creams & sorbets.

“Best New Restaurant”
Boston Magazine Best of Boston 2003
“There are no misses on the menu; everything is noteworthy.”
The Tab

“Ariadne has the right ingredients: seamless service, a talented chef & a cozy dining room.”
Boston Magazine

“The dining room is luxurious, like being on the upper east side.”
Boston Globe

“Christos Tsardounis, Best Up & Coming Chef”
Improper Bostonian Best of Boston 2000
“This is a dream restaurant.”
Corby Kummer - Boston Magazine

“Tsardounis’ food is inspired, a restaurant definitely worthy of a drive.”
Lisa Armand - Boston Magazine

“Tsardounis’ gentle inventiveness makes his food notably unique.”
Betsy Block- The Tab
Sample Nightly Dinner Menu
(Menu & Prices subject to change)

### PASTA
- **Bolognese Pappardelle** - 18
  with almond & basil pesto
- **Asparagus Risotto** - 17
  with crimini, pearl onions & parmesan cheese
  *Add confit duck leg - 5 ◆ Add Sea Scallops - 10*
- **Potato Gnocchi** - 17
  with spinach & prosciutto in a mushroom cream sauce
  ◆ *Add Sea Scallops - 10*
- **Orecchiette Pasta & House Made Chicken Sausage** - 17
  with broccoli rabe, roasted tomatoes, almond basil pesto & parmesan cheese

### SOUP & SALAD
- **Carrot Ginger Pear Soup** - 8
  with crème fraiche & croutons
- **Coconut Soup** - 11
  with confit chicken, asparagus, crimini mushrooms & ginger
- **Greek Salad** - 9
  with tomato, feta, olives, cucumbers & croutons
- **Baby Arugula Salad** - 8
  with fennel & citrus vinaigrette
- **Mesclun Greens** - 8
  with white balsamic dressing & croutons
- **Beet & Green Bean Salad** - 9
  with walnuts & blue cheese
- **Apple & Endive Salad** - 9
  with blue cheese & candied walnuts
- **Moussaka** - 18
  roasted eggplant with ground beef, potato & béchamel
- **Seafood Paella** - 20
  with saffron rice, chorizo, mussels & roasted tomatoes
- **Golden Trout** - 20
  with jasmine rice, edamame & pickled vegetables
- **Roasted Chicken Breast** - 21
  with potato gnocchi, carrots, asparagus & corn
- **Grilled Pork Chop** - 21
  with bacon, parsnips, cranberries & potato puree

### ARIADNE CLASSICS
- **Tuna Tartare & Maine Crab** - 14
  with cucumber-mango salsa & wonton crackers
- **Confit Duck Leg** - 13
  with watercress, oranges, almonds & blond raisins
- **Grilled Squid** - 10
  with arugula, olives & hummus in a lemon vinaigrette
- **Grilled Octopus** - 11
  with tomato & cucumber Salad
- **Tuna Sashimi** - 14
  with avocado, passion fruit aioli, peanuts & pea sprouts
- **Mediterranean Plate** - 12
  grilled veggies, hummus, tabbouleh, babaganoush & tzatziki
  ◆ *Add Chicken Souvlaki - 5*
- **Roasted Duck Breast** - 25
  with roasted garlic bread pudding, spinach & cherries
  ◆ *Add confit duck leg - 5*
- **Wild Striped Bass Filet** - 27
  with brandade cake, broccoli rabe, caper aioli, tomatoes & olives
- **Sea Scallops** - 28
  with asparagus, corn, apple wood bacon & potato puree
- **Grilled Hanger Steak Frites** - 23
  with watercress salad & balsamic onions
- **Braised Beef Short Rib** - 22
  with truffle parmesan risotto

### NEIGHBORHOOD MENU
- **Kofta** - 8
  Crispy balls of ground meat, bulgher & jasmine rice with tzatziki
- **Dolmades** - 9
  grape leaves stuffed with pine nuts, rice, ground meat & seasonings
- **Grilled Sardines** - 10
  with arugula, tabbouleh & skordalia
- **Mussles** - 9
  in an almond butter broth
- **Grilled Chicken Sausage - 9**
  with roasted fennel, tomatoes & arugula
- **Duck Liver Pate** - 9
  with brandied cherries, toast points, pear & hazelnuts
- **Chicken Souvlaki** -10
  with grilled vegetables
- **Mezadakia Plate** - 15
  Dolmades, chicken souvlaki, octopus, kofta & tzatziki
- **Moussaka** - 18
  roasted eggplant with ground beef, potato & béchamel
- **Jasmine Rice with Edamame**
- **Roasted Brussels Sprouts**
- **Grilled Vegetables**
- **Sautéed Spinach**

### SIDES - 4
- **Potato Purée**
- **Broccoli Rabe**
- **Creamy Hummus & Flat Bread**
- **Feta Cheese & Olives**
Sample Daily Lunch Menu  
(Menu & Prices subject to change)

Soup & Salads
SOUP OF THE DAY - 6 
GRILLED SQUID - 9 
with arugula, green olives & creamy hummus in a lemon vinaigrette 
BEET & GREEN BEAN SALAD - 8 
with watercress, candied walnuts & blue cheese 
ARUGULA SALAD - 8 
with pine nuts, fennel, shaved parmesan & lemon vinaigrette 
MESCLUN GREENS - 6 
with croutons, lemon vinaigrette & shaved Parmigiano Reggiano

Add grilled chicken to any salad - 5

Wraps & Sandwiches 
(served with hand cut fries)
BLUE CHEESE SIRLOIN BURGER - 12 
with red onion marmalade (Add bacon - 2) 
MEDITERRANEAN WRAP - 10 
with grilled vegetables, tabbouleh, hummus & feta cheese

Add grilled chicken to med wrap - 3
GRILLED CHICKEN WRAP 
with tomato, arugula & basil -aioli - 10 
PROSCIUTTO MOZZARELLA SANDWICH - 10 
with tomato, arugula & basil mayo 

Main Course
TUNA TARTARE - 14 
with crab salad, cucumber-mango salsa & wonton skins 
CRISPY DUCK LEG - 13 
with watercress, oranges, almonds & blond raisins 
GRILLED CHICKEN PAILLARD - 15 
with arugula, Parmigiano Reggiano, shaved fennel & lemon dressing 
ORECCHIETTE PASTA - 14 
with house made Italian sausage, broccoli rabe, roasted tomatoes & parmesan 
GOLDEN TROUT - 14 
with jasmine rice, edamame, mushrooms & pickled julienne vegetables 
TUNA SASHIMI - 15 
with avocado, passion fruit aioli, peanuts, miso & pea sprouts 
MEDITERRANEAN PLATE - 12 
with tabbouleh, babaganoush, tzatziki, feta, hummus & grilled vegetables

Add grilled chicken to med plate - 5
HANGER STEAK FRITES - 20 
with watercress salad & balsamic onions 
MEZADAKIA PLATE - 15 
Dolmades, chicken souvlaki, octopus, kofta & tzatziki
## Private Event Dinner Menu

*(Menu & Prices subject to change)*

### Classic Dinner Menu

<table>
<thead>
<tr>
<th>Three courses $38 a person</th>
<th>Choice of Seasonal Soup or Salad</th>
<th>Choice of 3 Main Courses</th>
<th>Choice of 3 Desserts</th>
</tr>
</thead>
</table>

### Gourmand Dinner Menu

<table>
<thead>
<tr>
<th>Three courses $48 a person</th>
<th>Choice of Appetizer or Seasonal Soup or Salad</th>
<th>Choice of 3 Main Courses</th>
<th>Choice of 3 Desserts</th>
</tr>
</thead>
</table>

### Choices for Classic Menu

*Choose One*

- **Sweet Corn Soup** with avocado, cilantro & scallions *(Spring, Summer & Fall)* (chilled or hot)
- **Artichoke Soup** with Parmesan croutons & pea sprouts *(Spring)*
- **Carrot Ginger Pear Soup** with cilantro, scallions & crème fraîche *(chilled or hot)*
- **Butternut Squash Soup** with croutons & crème fraîche *(Fall & Winter)*
- **Parsnip Soup** with croutons & crème fraîche *(Fall & Winter)*

*Choose One*

- **Arugula Salad** with fennel, shaved Reggiano & citrus vinaigrette
- **Greek Salata** with tomato, feta, olives, cucumbers & croutons
- **Mesclun Greens Salad** with balsamic vinaigrette, shaved Reggiano & croutons
- **Beet & Green Bean Salad** with candied walnuts & Great Hill Blue cheese

*Choose Three*

- **Chicken Breast** with seasonal vegetable risotto & Madeira glaze
- **Golden Trout** with jasmine rice, edamame, oyster mushrooms & citrus glaze
- **Tilapia** with beets, spinach, parsnips & horseradish crème fraîche
- **Orecchiette Pasta** with house made chicken sausage, broccoli rapini, sweet 100’s & pine nut pesto
- **Seafood Paella** with saffron rice, chicken, mussels & roasted tomatoes
- **Seasonal Vegetable Risotto** with Parmigiano Reggiano cheese
- **Potato Gnocchi** with spinach & prosciutto in a mushroom cream sauce
- **Pappardelle Bolognese** with almond & basil pesto
- **Moussaka** Roasted eggplant with ground beef, cinnamon & béchamel *(May be made vegetarian)*

*Choose Three*

- **Chocolate Torte** with house made ice cream & raspberry sauce
- **House Made Sorbet** with almond biscotti
- **Butterscotch Crème Brûlée** with shortbread cookie
- **Seasonal Fruit Crisp** with nut topping and house made ice cream

### Additional Choices for Gourmand Menu - All of the Classic Menu choices plus

*Choose One*

- **Grilled Squid** with arugula, olives & creamy hummus in a lemon vinaigrette
- **Confit Duck Leg** with watercress, oranges, almonds & blond raisins
- **Tuna Tartare & Maine Crab Salad** with cucumber-mango salsa & crispy taro root
- **Potato Gnocchi** with spinach & prosciutto in a mushroom cream sauce
- **Grilled Sardines** with lemon, oregano & EVOO
- **Grilled Octopus** with tomato & cucumber salad
- **Chicken Souvlaki** with grilled vegetables

### Additional Main Course choices

- **Grilled Hanger Steak** with Gruyère potato gratin & broccoli rabe
- **Duck Breast** with roasted garlic bread pudding, cipollini onions, spinach & cherries
- **Braised Short Ribs** with parmesan risotto
- **Striped Bass** with brandade cake, broccoli rabe, caper aioli, tomatoes & olives *(Seasonal availability)*
- **Five Spice Tuna Loin** with jasmine rice & julienne vegetables
- **Braised Lamb Shank** with moussaka & sautéed spinach
- **Grilled Pork Chop** with bacon, Brussels sprouts, parsnips & potato puree

*Vegetarian or may be made vegetarian*
### Private Event Lunch Menu

*Menu & Prices subject to change*

<table>
<thead>
<tr>
<th>Classic Lunch Menu</th>
<th>Gourmand Lunch Menu</th>
</tr>
</thead>
<tbody>
<tr>
<td>Three courses $25 per person&lt;br&gt;($30 per person Sundays &amp; Holidays)</td>
<td>Three courses $35 a person&lt;br&gt;($40 per person Sundays &amp; Holidays)</td>
</tr>
<tr>
<td>Choice of Seasonal Soup or Salad</td>
<td>Choice of Appetizer or Seasonal Soup or Salad</td>
</tr>
<tr>
<td>Choice of 3 Main Courses</td>
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</tr>
<tr>
<td>Choice of 3 Desserts</td>
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</tr>
</tbody>
</table>

### Choices for Classic Lunch Menu

**Choose One**
- *Sweet Corn Soup* with avocado, cilantro & scallions *(Spring, Summer & Fall)* (chilled or hot)
- *Artichoke Soup* with Parmesan croutons & pea sprouts *(Spring)*
- *Carrot Ginger Pear Soup* with cilantro, scallions & crème fraîche *(chilled or hot)*
- *Butternut Squash Soup* with croutons & crème fraîche *(Fall & Winter)*
- *Parsnip Soup* with croutons & crème fraîche *(Fall & Winter)*

**Choose Three**
- *Arugula Salad* with fennel, shaved Reggiano & citrus vinaigrette
- *Greek Salad* with tomato, feta, olives, cucumbers & croutons
- *Mesclun Greens Salad* with balsamic vinaigrette, shaved Reggiano & croutons
- *Beet & Green Bean Salad* with candied walnuts & Great Hill Blue cheese

### Gourmand Menu

**Gourmand Menu** you may choose from all of the above Classic choices plus the following additional choices

**Gourmand Menu includes one appetizer choice**
- *Grilled Squid* with arugula, olives & creamy hummus in a lemon vinaigrette
- *Tuna Tartare & Maine Crab Salad* with cucumber-mango salsa
- *Potato Gnocchi* with spinach & prosciutto in a mushroom cream sauce
- *Grilled Sardines* with lemoni, oregano & EVOO
- *Grilled Octopus* with tomato & cucumber salad

**Additional Lunch Main Course choices. (Three total choices including any classic choices above)**
- *Moussaka* roasted eggplant with ground beef, cinnamon & béchamel *(May be made vegetarian)*
- *Steak Frites* with grilled balsamic onions
- *Tilapia* with beets, spinach, parsnips & horseradish crème fraîche
- *Seafood Paella* with saffron rice, chorizo, mussels & roasted tomatoes
- *Chicken Breast* with seasonal vegetable risotto & Madeira glaze
- *Braised Veal* with pappardelle, tomatoes, Swiss chard & carrots
- *Tuna Sashimi* with avocado, passion fruit, peanuts, miso & pea sprouts
- *Mezadakia Plate* Dolmades, chicken souvlaki, octopodi, kofta & tzatziki

*Vegetarian or may be made vegetarian*
Hors D’oeuvres *(Available with both Lunch and Dinner menu)*

**Classic Choices** $5 per person - Choose two
- Marinated olives & feta cheese
- *Pico di gallo, Guacamole & chips*
- *Bruschettas grilled crusty bread with marinated tomatoes*
- *Mediterranean Plate* grilled veggies, tabouleh, babaganoush, tzatziki, hummus with grilled flat bread

**Gourmand Choices** $10 per person – Choose three *(including any classic choices above)*
- All Classic choices plus
- Shrimp Cocktail with pineapple and jalapeno salsa
- Beef, lamb & chicken satay - marinated in coconut and lime
- *Black Mission Figs stuffed with gorgonzola, walnuts & wrapped in prosciutto* (summer- early fall)
- Prosciutto wrap with arugula, parmesan cheese & balsamic glaze
- Cured Salmon Crouton with creamy horseradish
- Crab Salad Crouton with mango
- A Chinese spoon of tuna tartare with ginger & miso
- Prosciutto wrapped asparagus
- *Crostini with buffalo mozzarella & tomato*
- Mezadakia Plate Dolmades, chicken souvlaki, octopudi, kofta & tzatziki

*All menu items are subject to availability, seasonal items are noted. If items are unavailable or unsuitable to the chef’s standards Ariadne reserves the right to make a substitution as necessary. We are happy to accommodate all dietary needs.*
Comments from guests who have hosted private events at Ariadne

“Everything looked as beautiful and tasted as delicious as we ever could have imagined!”

“In addition to doing an outstanding job on the night of the dinner itself, working with your staff during the time leading up to the event was an absolute pleasure. The competence, flexibility, and professionalism demonstrated by your staff members during the planning process not only helped guide us in creating a wonderful rehearsal dinner but also helped to alleviate much of the stress and anxiety that accompanies the process. The manager who was responsible for overseeing our event, demonstrated those same attributes throughout the entire evening. A helpful server seemed to always be available to attend to our guests. Like everything else that evening, the service was impeccable!”

“Thank you all for being so good at what you do, and we are so happy to have made the decision to place this important family event in your hands.”

“I wanted to thank you and your staff making my parent's anniversary party so wonderful! People raved about the food and the lovely room and the great staff. The entire evening ran smoothly and my parents were really pleased. I will recommend you highly to everyone!”

“Just a quick note to let you know that the party was just perfect. Everyone raved about the setting the food and the wonderful atmosphere. Thanks you so much for helping to make this a memorable afternoon for two wonderful teachers and their family and friends.”

“Thank you all so much for all your help on our special day....we could not have asked for a more memorable wedding- the setting was warm and intimate and the food was delicious! We appreciate that all your staff worked so easily with us, so that we felt comfortable enough to relax and enjoy ourselves.”

“We had an excellent party and your food received many compliments. Many of my guests asked me where I had ordered the food from and I am sure they will be giving you a call the next time they have a party. It was a pleasure doing business with you. You were extremely helpful with the ordering process and it was so nice to have you deliver the food”
Catering Menu Packages

$10 per person (includes fresh baked bread)

Starter: *Mediterranean Plate grilled veggies, tabouleh, babaganoush, tzatziki, hummus, olives & feta (add chicken souvlaki $3 per person)
Sandwich: (choose one)
*Fresh Mozzarella with tomato, arugula, pesto on house made focaccia (add Prosciutto $2 per person)
Classic BLT with applewood smoked bacon (add Tuna & Avocado $3 per person)
*Portobello Mushroom with tomato, arugula, parmesan cheese & basil mayo
Sliced Steak with grilled onions & horse radish (add $4 per person)
Grilled Chicken Roll Up with tomato, arugula & basil mayo (add $2 per person)
*Mediterranean Roll up with grilled vegetables, taboulleh, hummus & tzatziki (add chicken souvlaki $3 per person)
Dessert: (choose one)
Cookie Tray
Seasonal Fruit Crisp with nut topping,
Chocolate Torte with Raspberry Sauce (add $2 per person)
Butterscotch Crème Brûlée (add $2 per person)

$15 per person (includes fresh baked bread)

Starter: (choose one)
*Mediterranean Plate grilled veggies, tabouleh, babaganoush, tzatziki, hummus, olives & feta (add chicken souvlaki $3 per person)
Mezadakia Plate Dolmades, chicken souvlaki, octopudi, kofta & tzatziki (add $5 per person)
Jumbo Shrimp Cocktail with pineapple and jalapeno salsa (add $10 per person)
Salad: (choose one)
*Israeli cous cous salad with golden raisins, almonds, oranges & radishes
*Baby Arugula Salad with fennel, shaved Reggiano & citrus vinaigrette
*Mesclun Greens Salad with balsamic vinaigrette, Parmigiano Reggiano & croutons
*Beet & Green Bean Salad with candied walnuts & Blue cheese (add $2 per person)
*Greek Salad tomato, cucumber & feta cheese (add $2 per person)
Sandwich: (choose one)
*Fresh Mozzarella with tomato, arugula, pesto on house made focaccia (add Prosciutto $2 per person)
Classic BLT with applewood smoked bacon (add Tuna & Avocado $3 per person)
*Portobello Mushroom with tomato, arugula, parmesan cheese & basil mayo
Sliced Steak with grilled onions & horse radish (add $4 per person)
Grilled Chicken Roll Up with tomato, arugula & basil mayo (add $2 per person)
*Mediterranean Roll up with grilled vegetables, taboulleh, hummus & tzatziki (add chicken souvlaki $3 per person)
Dessert: (choose one)
Cookie Tray
Seasonal Fruit Crisp with nut topping,
Chocolate Torte with Raspberry Sauce (add $2 per person)
Butterscotch Crème Brûlées (add $2 per person)

*Vegetarian or may be made vegetarian
$20 per person (includes fresh baked bread)

Starter: (choose one)
- Duck Liver Patê with toast points & brandied cherries
- Mediterraneane Plate grilled veggies, tabouleh, babaganoush, tzatziki, hummus, olives & feta (add chicken souvlaki $3 per person)
- Jumbo Shrimp Cocktail with pineapple and jalapeno salsa (add $10 per person)
- Mezadakia Plate Dolmades, chicken souvlaki, octopudi, kofta & tzatziki (add $5 per person)

Salad: (choose one)
- Israeli cous cous salad with golden raisins, almonds, oranges & radishes
- Baby Arugula Salad with fennel, shaved Reggiano & citrus vinaigrette
- Mesclun Greens Salad with balsamic vinaigrette, Parmigiano Reggiano & croutons
- Beet & Green Bean Salad with candied walnuts & Blue cheese (add $2 per person)
- Greek Salad tomato, cucumier & feta cheese (add $2 per person)

Main Course: (choose one)
- Moussaka - Ground beef layered with eggplant, tomato sauce, cinnamon & béchamel
- Orecchiette Pasta & House made Chicken Sausage w/ broccoli rabe, sweet 100’s & pine nut pesto
- Seafood Paella with saffron rice, chorizo, mussels & roasted tomatoes
- Potato Gnocchi with spinach & prosciutto in a mushroom cream sauce
- Roasted Chicken with seasonal vegetables & jasmine rice (add $10 per person)
- Golden Trout with jasmine rice, edamame, & citrus glaze (add $10 per person)
- Braised Lamb with with moussaka & sautéed spinach (add $15 per person)

Dessert: (choose one)
- Cookie Tray
- Seasonal Fruit Crisp with nut topping,
- Chocolate Torte with Raspberry Sauce (add $2 per person)
- Butterscotch Crème Brûlées (add $2 per person)

Catered Platters - Serves 15 to 20 Guests

Starter Platters
- Mediterranean Plate - with grilled vegetables, tabbouleh, babaganoush, tzatziki, hummus, marinated olives & feta cheese - 50 with Chicken Souvlaki - 80
- Mezadakia - Dolmades, chicken souvlaki, octopudi, kofta & tzatziki - 95
- Duck Liver Patê with toast points & brandied Cherries - 95
- Jumbo Shrimp Cocktail with pineapple and jalapeno salsa - 95

Sandwich Platters
- Grilled Chicken Roll up with tomato, arugula & basil mayo - 90
- Fresh Mozzarella w/ tomato, arugula, pesto on house made focaccia - 75 with Prosciutto - 90
- Sliced Steak with grilled onions & horse radish - 110
- Portobello Mushroom with tomato, arugula, parmesan cheese & basil mayo - 75
- Mediterranean Roll up with grilled vegetables, tabouleh, hummus & tzatziki - 75 with Chicken Souvlaki - 95
- Classic BLT with applewood smoked bacon - 75 with Tuna & Avocado - 100

*Vegetarian or may be made vegetarian
Salad Platters
*Israeli couscous salad with golden raisins, almonds, oranges & radishes - 45
*Arugula Salad with pine nuts, fennel, shaved Reggiano & citrus vinaigrette - 45
*Mesclun Greens Salad with balsamic vinaigrette, Parmigiano Reggiano & croutons - 45
*Marinated Beet & Haricot Vert Salad with candied walnuts & Blue cheese - 60
*Greek Salad Tomato, Cucumber & Feta Cheese - 60

Main Course Platters
*Moussaka - Ground beef layered with eggplant, tomato sauce, cinnamon & béchamel - 60
*Orecchiette & House Made Chicken Sausage with broccoli rape, sweet 100’s & pine nut pesto - 60
Seafood Paella with saffron rice, chorizo, mussels & roasted tomatoes - 70
Roasted Organic Chicken with seasonal vegetables & jasmine rice - 120
Golden Trout with jasmine rice, edamame & citrus glaze - 120
Braised Lamb with with moussaka & sautéed spinach - 175
*Potato Gnocchi with spinach & prosciutto in a mushroom cream sauce - 70

Dessert Platters
Cookie Tray - 50
Seasonal Fruit Crisp with nut topping - 50
Individual Chocolate Torte with Raspberry Sauce - 60
Individual Butterscotch Crème Brûlées - 60

*Vegetarian or may be made vegetarian

We can also do custom menus.

All menu items are subject to seasonal availability. If items are unavailable or unsuitable to the chef’s standards Ariadne reserves the right to make a substitution as necessary. We are happy to accommodate all dietary needs.

Delivery, Set up and staffing rates:
Delivery (Drop off only) $50 within 2 miles
Delivery (Drop off only) $75 within 4 miles
Delivery & Set up $125 within 2 miles
Delivery & Set up $175 within 4 miles
Server/Bartender $40 per hour three hour minimum.
Chef/$50 per hour three hour minimum.
All food & beverage purchases are subject to 5% MA meals
All prices Subject to change.