



Dio Deka

FINE HELLENIC CUISINE

MICHELIN RATED

Business Catering Menu

The Cuisine

Dio Deka embraces the culture of filoxenia, the Greek word for traditional hospitality, in which a stranger (xenos) is instantly made a friend (filos) after being welcomed into one's home. Encompassing many of the dishes and traditions of the greater Mediterranean, Dio Deka features Hellenic cuisine -Greek cuisine at its grandest. We've taken this cuisine to the next level by creating innovative dishes from authentic recipes and by using the finest and freshest ingredients possible.

Our menu places an emphasis on locally-grown, healthy and seasonal fare, including fresh fish, the highest-quality meats and sun-loving fruits and vegetables. Premium beef, organic pork tenderloin, free-range chicken and organic produce coexist on the award-winning menu and further accentuated by Artisan Greek products such as cheese, olive oil, oregano and thyme-scented honey.

Executive Chef
William Roberts

Banquet Chef
Macario Bonilla

210 East Main Street
Los Gatos, California 95030

CUSTOM QUOTE

The sales team is happy to provide a custom quote detailing out recommended menu items based on your group size and venue use. All proposals will include menu pricing, bar estimates, staffing and rental costs associated with your event.

MENU

Dio Deka strives to provide fresh and seasonal menu items tailored to the needs of the client and event. Please let us know if you have themes, preferences or dietary considerations.

BAR

Clients have the option of offering a hosted bar, ticketed bar, no-host bar or some combination thereof. Your representative can provide options and estimates based on the event flow and budget.

STAFFING

An administrative fee of 22% is added to the event subtotal and goes towards all costs associated with producing the event. Should the admin fee not cover the necessary staffing a supplemental fee may be applied.

AUDIO VISUAL EQUIPMENT

Dio Deka provides an extensive list of Audio Visual to make your meeting a success. Further equipment can be provided at your request. All set-up and audio visual needs should be finalized 72 hours prior to your meeting. A supplement fee may be applied for last minute changes.

An 9% Sales Tax are added to each final bill and are subject to change without notice.



The Symposium Package \$109.00 per guest

Served buffet style & includes, juice, coffee, tea, soft drinks & bottled waters

Breakfast

Please choose 2 (two) of the following: For additional choices, add \$5.00 pp for each.

- Muffins, Croissants & Bagels, assorted preserves, and spreads
- Assorted Pastries with various fillings
- Scrambled Eggs & Bacon served with thyme roasted potatoes
- Scrambled Eggs & Breakfast Sausage, thyme roasted potatoes
- Greek Yogurt topped with seasonal fresh fruit and thyme scented honey
- French toast, warm maple syrup and whipped butter
- Smoked Salmon, bagels, red onion, capers and cream cheese
- Freshly cut fruit platter
- The Greek Frittata with tomato, spinach, oregano, feta, scallions
- Egg & Sausage Scramble, green onion and cheddar cheese
- Eggs Benedict...Poached eggs, English muffin, Canadian bacon, traditional Hollandaise sauce

Lunch Service

Appetizers

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each.

- Greek Spreads, served on a homemade crostini
- Crostini with Fresh Mozzarella, Tomato Gel, Basil
- Lamb/Beef Meatballs, served with citrus spiked Greek yogurt
- Spinach Cheese Pie, filled with spinach, Greek cheeses, and melted leeks
- Baby Back Pork Ribs, infused with Greek spices
- Jumbo prawns, lemon vinaigrette emulsion...*add \$3.00pp*
- Fruit Tartare... Diced fruit spiked with cumin, cilantro, and jalapeño served on a corn tortilla round
- Beef and Onion...Thinly slice beef and caramelized onion jam served on a house-made crostini

To be continued...

Salad

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each.

- Wild mountain arugula, Manouri cheese, citrus segments, and balsamic vinaigrette
- Traditional Greek Salad, Tomatoes, cucumber, imported feta cheese, Kalamata olives, red wine vinaigrette
- Young hearts of romaine, peppercorn dressing, shaved Parmigiano Reggiano, pita croutons
- Mixed greens, tomatoes, onions, green beans, balsamic vinaigrette

Main Course

Please choose 2 (two) of the following: For additional choices, add \$10.00 pp for each

- House-made pasta rolled around sautéed spinach, Manouri cheese, baked with tomato sauce
- Vegetarian Moussakas, traditional Greek casserole layered with vegetables, topped with béchamel
- Lamb “Gyros” ... House-made lamb sausage, romaine lettuce, tzatziki sauce, tomatoes, wrapped in a grilled flatbread
- Chef’s Choice of Fish, grilled over mesquite wood in a lemon vinaigrette emulsion
- Mesquite Grilled Chicken Breast, Fresh Mozzarella, Cherry Tomato and Caper Salsa
- Short Rib Ravioli, Red Wine Jus, Kefalograviera Cheese
- Spice Rubbed Beef Souvlaki, onions, peppers, over rice pilaf
- Assorted Wraps, turkey, roast beef and vegies
- Lamb Chops, mesquite-grilled with traditional seasonings... *add \$7.00pp*
- Filet Mignon, mesquite grilled in a veal stock reduction...*add \$15.00pp*

Sides

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each

- Potato Puree infused with roasted garlic and nutmeg
- Roasted Baby Potatoes, lemon, oregano, and garlic
- Grilled Vegetables seasoned with lemon vinaigrette
- Sautéed Greens, fresh lemon and garlic
- Roasted brussel sprouts with pancetta and pine nuts*
- Caramelized mushrooms
- Homemade Potato Salad
- Rice Pilaf





Dessert

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each.

- Assorted Cookies*, Chocolate Truffles, and Lemon Bars
- Baklava*...Traditional Greek layered dessert with phyllo dough, walnuts, almonds, and honey syrup

Afternoon Break

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each

- Potato Kettle Chips individually packaged
- Fruit Tartlets, Greek honey, yogurt, and seasonal fruit in mini phyllo cups
- Assorted Fresh Vegetables, served with yogurt dip
- House-made chocolate brownies dusted with powdered sugar
- Vegetarian house-made flatbread, light tomato sauce, Manouri cheese, grilled vegetables, and oregano
- Freshly cut fruit platter
- Trail Mix, dried fruits, nuts, and seeds*
- Cheese Plate...Imported and domestic cheeses, homemade crostini...*add \$10.00pp*

*Contains nuts and/or tree nuts



Dio Deka
FINE HELLENIC CUISINE

A la' Carte Menu

Served buffet style- Pricing not inclusive of beverages

A la' Carte Breakfast \$39.00 per guest

Breakfast

Please choose 3 (three) of the following: For additional choices, add \$5.00 pp for each.

- Muffins, Croissants & Bagels, assorted preserves and spreads
- Assorted Pastries with various fillings
- Scrambled Eggs & Bacon, served with thyme roasted potatoes
- Scrambled Eggs & Breakfast Sausage, served with thyme roasted potatoes
- Greek yogurt topped with seasonal fresh fruit, and thyme scented honey
- French toast, warm maple syrup and whipped butter
- Smoked Salmon, bagels, red onion, capers and cream cheese
- Freshly cut seasonal fruit platter
- The Greek Frittata with tomato, spinach, oregano, feta, scallions
- Egg & Sausage Scramble...Fennel breakfast sausage and scrambled eggs with green onion and cheddar cheese
- Eggs Benedict...Poached eggs, toasted English muffin, Canadian bacon, traditional Hollandaise sauce...*add \$5.00pp*

A la' Carte Lunch \$75.00 per guest

Lunch

Appetizers

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each.

- Greek Spreads, served on a homemade crostini
- Lamb/Beef Meatballs, served with citrus spiked Greek yogurt
- Spinach Cheese Pie, filled with spinach, Greek cheeses, and melted leeks
- Baby Back Pork Ribs, infused with Greek spices
- Jumbo prawns, lemon vinaigrette emulsion...*add \$3.00pp*
- Fruit Tartare... Diced fruit spiked with cumin, cilantro, and jalapeño served on a corn tortilla round
- Beef And Onion... Thinly slice beef and caramelized onion jam served on a house-made crostini
- Cured Ham and Kefalograviera Cheese Palmiers with season fruit compote
- Crostini with Fresh Mozzarella, Tomato Gel, Basil

Salad

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each.

- Wild mountain arugula, Manouri cheese, citrus segments, and balsamic vinaigrette
- Traditional Greek Salad, Tomatoes, cucumber, imported feta cheese, Kalamata olives, red wine vinaigrette
- Young hearts of romaine, peppercorn dressing, shaved Parmigiano Reggiano, pita croutons
- Mixed greens, tomatoes, onions, green beans, balsamic vinaigrette

To be continued...



Main Course

Please choose 2 (two) of the following: For additional choices, add \$10.00 pp for each

- House-made pasta rolled around sautéed spinach, Manouri cheese, baked with tomato sauce
- Vegetarian Moussakas, traditional Greek casserole layered with vegetables, topped with béchamel
- Lamb “Gyros”... House-made lamb sausage, romaine lettuce, tzatziki sauce, tomatoes, wrapped in a grilled flatbread
- Chef’s Choice of Fish, grilled over mesquite wood in a lemon vinaigrette emulsion
- Mesquite Grilled Chicken Breast, Fresh Mozzarella, Cherry Tomato and Caper Salsa
- Short Rib Ravioli, Red Wine Jus, Kefalograviera Cheese
- Spice Rubbed Beef Souvlaki, onions, peppers, over rice pilaf
- Assorted Wraps, turkey, roast beef and vegies
- Lamb Chops, mesquite-grilled with traditional seasonings... *add \$7.00pp*
- Filet Mignon, mesquite grilled in a veal stock reduction...*add \$15.00pp*

Sides

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each

- Potato Puree infused with roasted garlic and nutmeg
- Roasted Baby Potatoes, lemon, oregano, and garlic
- Grilled Vegetables seasoned with lemon vinaigrette
- Sautéed Greens, fresh lemon and garlic
- Roasted brussel sprouts with pancetta and pine nuts*
- Caramelized mushrooms
- Homemade Potato Salad
- Rice Pilaf

Dessert

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each.

- Assorted Cookies*, Chocolate Truffles, and Lemon Bars
- Baklava*...Traditional Greek layered dessert with phyllo dough, walnuts, almonds, and honey syrup

*Contains nuts and/or tree nuts



A' La Carte Afternoon Break

\$30.00 per guest

Afternoon Break

Please choose 2 (two) of the following: For additional choices, add \$5.00 pp for each

- Potato Kettle Chips individually packaged
- Fruit Tartlets, Greek honey, yogurt, and seasonal fruit in mini phyllo cups
- Assorted Fresh Vegetables, served with yogurt dip
- House-made chocolate brownies dusted with powdered sugar
- Vegetarian house-made flatbread, light tomato sauce, Manouri cheese, grilled vegetables, and oregano
- Freshly cut fruit platter
- Trail Mix, dried fruits, nuts, and seeds*
- Cheese Plate...Imported and domestic cheeses, homemade crostini...*add \$10.00pp*

*Contains nuts and/or tree nuts



Audio - Visual - Internet Pricing and Technical Specifications

Audio Visual

To ensure your AV is available, please reserve your order within 48 hours of your event.

Screen 80x60 ... \$55.00

Flip chart (with markers and pad of paper) ... \$50.00

White board 4x7(with dry erase pens, eraser and easel) ... \$55.00

White board 3x5 (with dry erase pens, eraser and easel)... \$35.00

Power Strip... \$10.00

Easel... \$15.00

LCD projector with Clicker... \$300.00

Microphone (hand held) ... \$275.00 + *delivery fee*

Lavaliere microphone (wireless)... \$300.00 + *delivery fee*

Polycom... \$50.00

Speakers... \$40.00

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