

Call for Member Dates & Times
(604) 536-8244



Designer Dining

Dine Date Price
\$65.00
per Couple

Your Choice of:

2 Appy; 2 Mains – Greek
or Pasta Dishes



Dinner for 2

Appetizers

SPANAKOPITA - Traditional Greek spinach pie

DOLMATHES - Grape vine leaves stuffed with beef and rice. Topped with an avgolemono sauce

KALAMARI - Fried squid, the Greek way

SAGANAKI - Traditional fried Greek cheese

KEFTETHES - Greek style meatballs

SOUTZOUKAKIA - Meatballs baked in tomato sauce, topped with feta cheese

GARLIC PRAWNS - Sautéed in garlic butter

CORINTHIAN PRAWNS - Sautéed in tomato sauce, baked with feta cheese

Greek Dishes (Mains)

All Greek dishes are served with rice, roast potatoes, Greek salad, pita bread and tzatziki.

SPANAKOPITA - Traditional Greek spinach pie

CHICKEN SOUVLAKI - Medium Chicken Souvlaki (1 skewer)

LAMB SOUVLAKI - Medium (1 skewer)

BEEF SOUVLAKI - Medium (1 skewer)

Pastas (Mains)

All Pastas are served with garlic bread

BAKED LASAGNA - A blend of 3 cheeses and Kikis homemade meat sauce

MARINARA - Fresh vegetables sautéed with olive oil, garlic and tomato sauce. Tossed with penne

PASTA CALABRESE - Spicy Italian sausage simmered in tomato sauce and penne

FLORENTINA - Spinach, smoked salmon and a touch of garlic tossed with alfredo sauce and fettuccine

CHICKEN PRIMAVERA - Fresh vegetables and penne pasta in a creamy Alfredo sauce topped with a char-broiled chicken breast

SEAFOOD FETTUCCINE - Tiger prawns, scallops, mushrooms and peppers sautéed with your choice of alfredo, garlic and oil or tomato sauce

Notes

Priced for 2 people, beverages, tax and gratuity are extra.

Call to Confirm Your Dine Dates Days & Times (604) 536-8244