



ARIADNE
Restaurant & Bar

Dinner ♦ Lunch ♦ Cocktails ♦ Private Events ♦ Catering
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ARIADNE

Restaurant & Bar

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

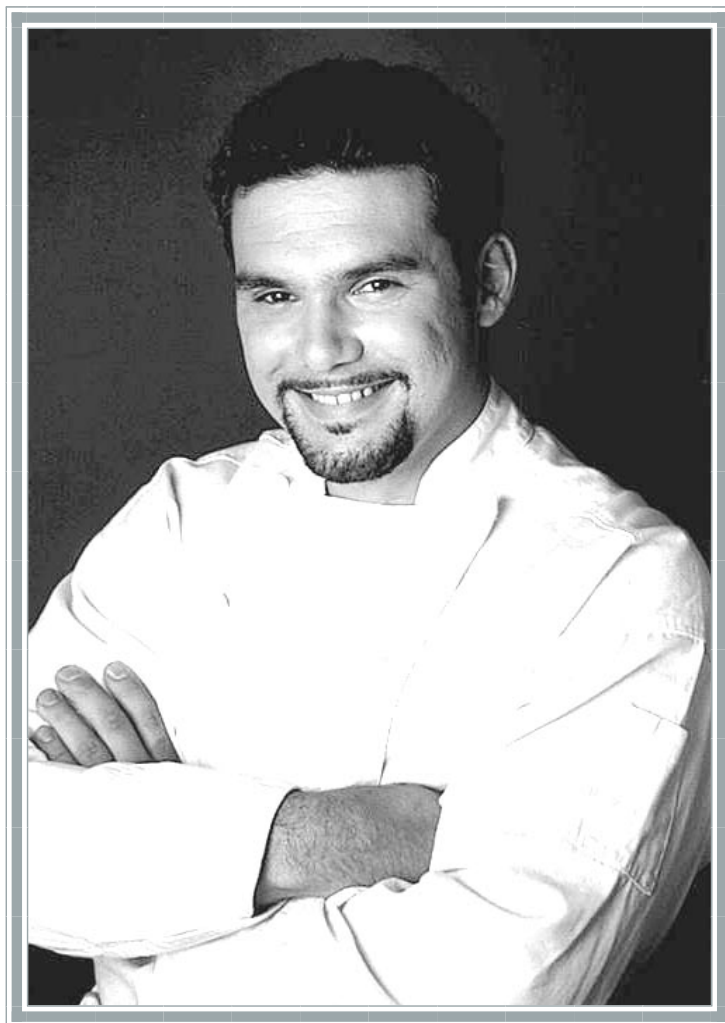
Christos Tsardounis love of bold, simple flavors stem from the time he spent in the Mediterranean visiting his grandparents in his father's native Greece. It was there he developed his passion for food and wine that is the driving force behind his food today.

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 cooks 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 No 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 criminis, 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 Salata - 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

Roasted Beets & Beet Risotto Cake - 9

with candied walnuts & goat cheese

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

Mussels - 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

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

SIDES - 4

Potato Purée

Broccoli Rabe

Creamy Hummus

& Flat Bread

Feta Cheese & Olives

Jasmine Rice

with Edamame

Roasted Brussels

Sprouts

Grilled Vegetables

Sautéed Spinach

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)

<p>Classic Dinner Menu Three courses \$38 a person Choice of Seasonal Soup or Salad Choice of 3 Main Courses Choice of 3 Desserts</p>	<p>Gourmand Dinner Menu Three courses \$48 a person Choice of Appetizer or Seasonal Soup or Salad Choice of 3 Main Courses Choice of 3 Desserts</p>
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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, chorizo, 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 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)

<p>Classic Lunch Menu Three courses \$25 per person Choice of Seasonal Soup or Salad Choice of 3 Main Courses Choice of 3 Desserts</p>	<p>Gourmand Lunch Menu Three courses \$35 a person Choice of Appetizer or Seasonal Soup or Salad Choice of 3 Main Courses Choice of 3 Desserts</p>
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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 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

- *Orecchiette Pasta with house made chicken sausage, broccoli rabe, sweet 100's & pine nut pesto (May be made vegetarian)
- Golden Trout with jasmine rice, edamame & pickled julienne vegetables
- *Seasonal Vegetable Risotto with Parmigiano Reggiano cheese
- Blue Cheese Sirloin Burger with red onion marmalade & fries
- *Prosciutto Mozzarella Sandwich with tomato, arugula & basil mayo & fries
- Confit Duck Leg with watercress, oranges, almonds & blond raisins
- Grilled Chicken Paillard with arugula, Parmigiano Reggiano, fennel & lemon dressing
- Grilled Chicken Sandwich with tomato, arugula & basil -aioli
- *Mediterranean Plate with grilled vegetables, tabouleh, babaganoush, hummus, tzatziki & grilled flat bread
- *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

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 lemons, oregano & EVOO
- Grilled Octopus with tomato & cucumber salad

Additional Lunch Main Course choices. (Three total choices including any classic choices above)

- 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
- Mezadokia Plate Dolmades, chicken souvlaki, octopudi, 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

Mezadokia 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

\$12 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, tabouleh, 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)

\$18 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)

Mezadokia 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, tabouleh, 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 Brûlés (add \$2 per person)

*Vegetarian or may be made vegetarian

\$23 per person (includes fresh baked bread)

Starter: (choose one)

Duck Liver Patè with toast points & brandied cherries

Mediterranean 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)

Mezadokia 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, cucumber & 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

Starter Platters

*Mediterranean Plate - with grilled vegetables, tabbouleh, babaganoush, tzatziki, hummus, marinated olives & feta cheese - 50 with Chicken Souvlaki - 80

Mezadokia - Dolmades, chicken souvlaki, octopudi, kofta & tzatziki - 95

Duck Liver Patè with toast points & brandied Cherries - 50

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 cous cous 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 rabe, 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 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.