

ORLA

OUR MENU

Orla is inspired by the markets of the Mediterranean and the Middle East with a focus on seafood and highlighting regional flavors and cooking techniques.



ORLA RECEPTIONS

HOT & COLD MEZZE

BEGIN YOUR ORLA EXPERIENCE WITH A SELECTION OF DISPLAYED CANAPES

PRICED PER PIECE - MINIMUM OF 24 PIECES PER SELECTION

HOT MEZZE

Crispy Halloumi VEG GF Wild Thyme Honey, Oregano	\$8
Grilled Octopus GF Gigante Beans, Red Onions, Capers	\$11
Crispy Falafel V GF Whipped Tahini, Sumac Onion	\$8
Baharat Chicken Kebab GF Tangerine Labneh	\$10
Lamb Kofta "Pops" GF Medjool Date Glaze, Cinnamon	\$12

COLD MEZZE

Zucchini Fritters V Tzatziki, Dill, Meyer Lemon	\$8
Sea Bream Crudo & Caviar Petrossian Caviar, Lemon Yogurt, Phyllo Crust	\$18
Whipped Chickpea Hummus V Za'atar, Pita Bread	\$6
Muhammara V Walnuts, Pita Bread	\$7
Avocado & Beet Fattoush V Blood Orange, Pita Croutons	\$8

SWEETS

Olive Oil Semolina Cake Bites V	\$6
Chocolate Tart	\$6
Mini Baklava	\$6
The Lemon	\$6
Greek Cookies	\$6



V - Vegetarian | GF - Gluten Free
All menus subject to seasonal change

ROSEMARY

\$115/PER PERSON – 3 COURSE MENU, FEATURING FAMILY STYLE
APPETIZERS, SIDES AND MAIN COURSE WITH INDIVIDUAL DESSERT

APPS

CHOOSE 3 – FAMILY STYLE

The Greek V|GF

Persian Cucumber, Kalamata Olives
Tomato, Red Onions, Feta

Avocado & Beet Fattoush V

Blood Orange, Pita Croutons

Zucchini Fritters V

Tzatziki, Dill, Meyer Lemon

Whipped Chickpea Hummus V

Za'atar, Pita Bread

Grilled Octopus GF

Gigante Beans, Red Onions,
Capers

Lamb Kofta "Pops" GF

Medjool Date Glaze, Cinnamon

MID COURSE

SUPPLEMENT \$15/PER PERSON, FAMILY STYLE

Maine Lobster Spaghetti

Blistered Cherry Tomatoes

ENTREE

CHOOSE 3 – SERVED FAMILY STYLE

Roasted Salmon GF

Tomato Cumin Vinaigrette

Chargrilled Branzino GF

Lemon-Caper Vinaigrette

Center-Cut Filet Mignon GF

Stuffed Cabbage Roll

Roasted Chicken

Chickpea & Orzo Koshary

Grilled Lamb Chops GF

Tzatziki Sauce

Mama Mina's Baked Macaroni

Wagyu Beef Ragu

SIDES

FOR THE TABLE

Crispy Brussels GF

Creamy Lemon Potatoes V|GF

Roasted Cauliflower V|GF

DESSERT

INDIVIDUALLY PLATED

The Lemon

Olive Oil Cake, Citrus Mousse, Vanilla
Crumble



V – Vegetarian | GF – Gluten Free
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OLIVE

\$125/PER PERSON – 3 COURSE MENU, FEATURING FAMILY STYLE APPETIZERS,
SIDES AND INDIVIDUAL MAIN COURSE WITH INDIVIDUAL DESSERT

APPS

CHOOSE 3 – FAMILY STYLE

The Greek V|GF

Persian Cucumber, Kalamata Olives
Tomato, Red Onions, Feta

Avocado & Beet Fattoush V

Blood Orange, Pita Croutons

Zucchini Fritters V

Tzatziki, Dill, Meyer Lemon

Whipped Chickpea Hummus V

Za'atar, Pita Bread

Marinated Bigeye Tuna GF

Egyptian Falafels, Whipped Tahina Urfa,
Spicy cucumbers

Lamb Kofta "Pops" GF

Medjool Date Glaze, Cinnamon

MID COURSE

SUPPLEMENT \$15/PER PERSON, FAMILY STYLE.

Maine Lobster Spaghetti

Blistered Cherry Tomatoes

ENTREE

CHOOSE 3 – SERVED INDIVIDUALLY
GUESTS SELECT UPON ARRIVAL

Roasted Salmon GF

Tomato Cumin Vinaigrette

Chargrilled Branzino GF

Lemon-Caper Vinaigrette

Center-Cut Filet Mignon GF

Stuffed Cabbage Roll

Roasted Chicken

Chickpea & Orzo Koshary

Grilled Lamb Chops GF

Tzatziki Sauce

Mama Mina's Baked Macaroni

Wagyu Beef Ragu

SIDES

FOR THE TABLE

Crispy Brussels GF

Creamy Lemon Potatoes V|GF

Roasted Cauliflower V|GF

DESSERT

INDIVIDUALLY PLATED

The Lemon

Olive Oil Cake, Citrus Mousse, Vanilla
Crumble



V – Vegetarian | GF – Gluten Free
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BEVERAGE OPTIONS

PREMIUM LIQUOR PACKAGE

\$40/PER PERSON – FIRST HOUR | \$30 PER PERSON EACH ADDITIONAL HOUR

INCLUDES PREMIUM LIQUOR, SOMMELIER SELECTED WINES, BEERS
SOFT DRINKS, JUICES

WINE & BEER PACKAGE

\$30/PER PERSON – FIRST HOUR | \$20 PER PERSON EACH ADDITIONAL HOUR

INCLUDES SOMMELIER SELECTED WINES, BEERS, SOFT DRINKS, JUICES

HOSTED BEVERAGES CHARGED ON CONSUMPTION

CHARGED AT STANDARD DRINK PRICING

