



WWW.OPAORLANDO.COM

**OPA! ENJOY THE CLOSEST EXPERIENCE
ONE CAN TO THE LIGHTEARTED SOUL OF GREECE.**

TAVERNA OPA ORLANDO WELCOMES YOU TO LOOSEN YOUR TIES, AND HAVE AN UNFORGETTABLE EXPERIENCE WHILE ENJOYING GREAT FOOD AND ENTERTAINMENT. WE OFFER AN ASSORTMENT OF TRADITIONALLY PREPARED DISHES OF FRESH SEAFOOD, PREMIUM CUT MEATS, AND A UNIQUE WINE SELECTION TO COMPLEMENT OUR MENU. OUR UNIQUE TAKE ON DINING INCORPORATES CELEBRATION AND GOOD TIMES TO OUR DELICIOUS MEDITERRANEAN MENU. WE ENCOURAGE YOU TO PARTICIPATE! JUMP IN THE ZORBA, OUR TRADITIONAL LINE DANCE, OR DANCE ALONGSIDE THE BELLY DANCER WHILE A CONFETTI OF NAPKINS SURROUNDS YOU. AS THE HOURS PASS THE NIGHT TRANSCENDS TO A MORE SOPHISTICATED NIGHTLIFE, LED BY OUR LIVE DJ SPINNING A VARIETY OF GREEK, SPANISH, AND TOP 40 HITS.

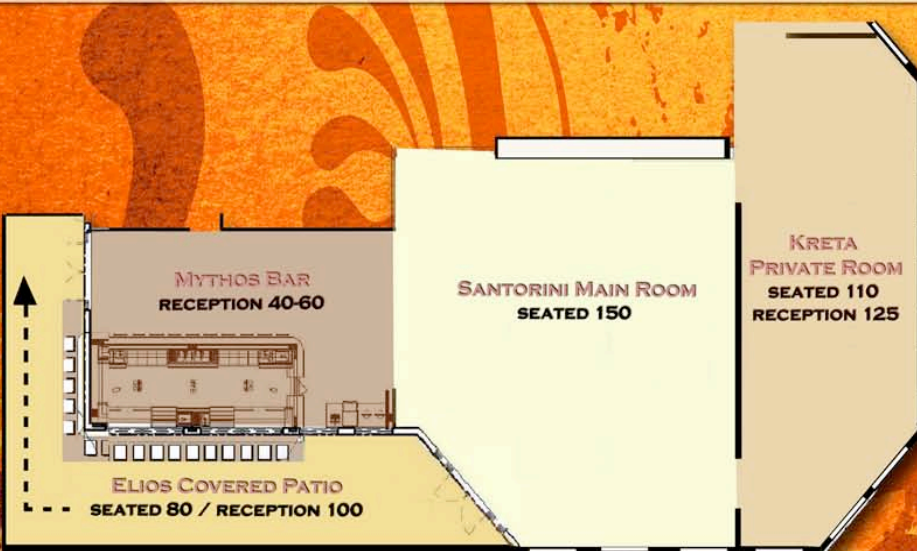
FRESH SEAFOOD AND STEAK ALONG WITH OUR NIGHTLY ENTERTAINMENT HAS MADE TAVERNA OPA THE TOP DESTINATION DINING VENUE IN ORLANDO. REMEMBER, THE NIGHT'S NOT OVER UNTIL THE OUZO RUNS OUT!

SCOTT JOSEPH | SENTINEL RESTAURANT CRITIC SAYS, "FOR ALL ITS EMPHASIS ON HAVING FUN, IT IS QUITE SERIOUS ABOUT ITS FOOD."

FEATURES:

- ~LUNCH, DINNER, LATE DINING AND BAR SERVICE
- ~AVAILABILITY FOR CORPORATE OR SOCIAL FUNCTIONS:
- ~NIGHTLY ENTERTAINMENT OF BELLY DANCING AND LIVE DJ
- ~OUTDOOR COOLED/HEATED COVERED PATIO
- ~WALKING DISTANCE FROM CONVENTION CENTER
- ~CLOSE PROXIMITY TO ALL MAJOR CONVENTION HOTELS

9101 INTERNATIONAL DRIVE #2240, ORLANDO, FL 32819
TEL: 407.351.8660 / FAX: 407.351.8661 / GROUP SALES: 407.370.6772



TOTAL CAPACITY (IN/OUT) SEATED 380 / RECEPTION 500

*AVAILABLE MICROPHONE, PROJECTOR





\$ 25 Cocktail Buffet

per person plus tax and gratuity

Pick any five

- **CHOICE OF ONE DIP WITH PITA BREAD**
tzatziki, tarama, melitzanosalata, hummus (3oz per person)
- **DOLMADES** *grape leaves stuffed with rice, infused with herbs (2 pieces per person)*
- **CRISPY ZUCCHINI** *sprinkled with kasseri cheese, served with tzatziki (1 per 4 ppl)*
- **OPA FRIES** *seasoned with oregano & salt, topped with kasseri cheese (1 per 4 ppl)*
- **SPANAKOPITA** *spinach and feta cheese wrapped in phyllo (2 pieces per person)*
- **SAGANAKI OPA!** *vlachotiri cheese flamed tableside with brandy (1 per 4 ppl)*
- **KEFTEDES** *Greek meatballs; ground beef with fresh herbs (3 pieces per person)*
- **GREEK BRUCHETTA** *a seasoned blend of chopped tomato and feta on crispy pita bread (3oz per person)*
- **GREEK COUNTRY SAUSAGE** *prepared and served with roasted peppers (3 pieces per person)*
- **CRISPY CALAMARI** *crispy fried with lemon (4 pieces per person)*
- **GRILLED GYRO MEAT** *with tzatziki (4 pieces per person)*
- **OAK GRILLED CHICKEN WINGS** *topped with creamy lemon oregano sauce (3 pieces per person)*
- ***BEEF TENDERLOIN SKEWER** *with tzatziki* **\$6**
- ***LAMB CHOPS** *domestic cut, marinated for 36 hours with fresh herbs and garlic* **Market Price**
- ***LARGE SHRIMP** *sautéed in tomato, garlic dill and white wine* **\$5**
- ***SAUTEED SCALLOPS** *sautéed in tomato, garlic dill and white wine* **\$5**
- ***IMPORTED AND DOMESTIC CHEESES ♦** *presented with pita* **\$4**

Additional charge for items with * next to them

9101 International Dr #2240, Orlando, FL 32819 Tel. 407-351-8660 Fax 407-351-8661

Above pricing does not include taxes or service charge. Prices are subject to change. Notice: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All party packages must be reserved in advance.



\$ 35 Cocktail Buffet
per person plus tax and gratuity

Cold Meze Table *Presented with pita bread*

Hummus *chickpeas, olive oil, garlic pepper and sea salt*

Dolmadakia *grape leaves stuffed with rice, infused with herbs*

Greek Bruchetta *a seasoned blend of chopped tomato and feta on crispy pita bread*

Hot Appetizers Table

Spanakopita *spinach and feta cheese wrapped in phyllo*

Keftedes *Greek meatballs; ground beef with fresh herbs*

Calamari *crispy fried with lemon*

Upgrades

Carving Station *Presented with tzatziki* **additional \$13 per person**

Garlic and Herb Roast Prime Rib *fresh herb and garlic encrusted prime rib*

Sweet Table **additional \$5 per person**

Baklava, Galaktoboureko, Walnut Cake & Opa Ekmek



\$ 45 Cocktail Buffet

per person plus tax and gratuity

Cold Meze Table *Presented with pita bread*

Hummus *chickpeas, olive oil, garlic pepper and sea salt*

Tzatziki *our homemade Greek strained yogurt, cucumber, garlic, dill and EVOO*

Hot Appetizers Table

Spanakopita *spinach and feta cheese wrapped in phyllo*

Keftedes *Greek meatballs; ground beef with fresh herbs*

Lamb Ribs *topped with creamy garlic lemon sauce*

House Specialty

Greek Paella *shrimp, scallops, calamari, mussels, sautéed with chopped tomato and garlic, served over rice topped with Greek goat cheese "Manouri",*

Grilled Chicken Skewers *all natural chicken breast lightly marinated with fresh herbs*

Upgrades

Carving Station *Presented with tzatziki* **additional \$13 per person**

Garlic and Herb Roast Prime Rib *fresh herb and garlic encrusted prime rib*

Sweet Table **additional \$5 per person**

Baklava, Galaktoboureko, Walnut Cake & Opa Ekmek



\$ 55 Cocktail Buffet
per person plus tax and gratuity

Cold Meze Table *Presented with pita bread*

Melitzanosalata *eggplant, lemon, orange zest, garlic, onion and parsley*

Tzatziki *homemade Greek strained yogurt, cucumber, garlic, dill and EVOO*

Hummus *chickpeas, olive oil, garlic pepper and sea salt*

Horiatiki “Traditional Greek Salad” *cucumbers, vine ripe tomatoes, red onions, green and red peppers, kalamata olives, creamy barrel feta, extra virgin olive oil, fresh oregano*

Hot Appetizers Table

Spanakopita *spinach and feta cheese wrapped in phyllo*

Keftedes *Greek meatballs; ground beef with fresh herbs*

Calamari *crispy fried with lemon*

House Specialty

Lamb Chops *domestic cut, marinated for 36 hours with fresh herbs and garlic*

Greek Paella *shrimp, scallops, calamari, mussels, sautéed with chopped tomato and garlic, served over rice topped with Greek goat cheese “Manouri”,*

Chicken Brochette *all natural chicken breast lightly marinated with fresh herbs*

Upgrades

Carving Station *Presented with tzatziki* **additional \$13 per person**

Garlic and Herb Roast Prime Rib *fresh herb and garlic encrusted prime rib*

Sweet Table **additional \$5 per person**

Baklava, Galaktoboureko, Walnut Cake & Opa Ekmek



\$ 65 Cocktail Buffet with Carving Station

per person plus tax and gratuity

Cold Meze Table *Presented with pita bread*

Melitzanosalata *eggplant, lemon, orange zest, garlic, onion and parsley*

Tzatziki *homemade Greek strained yogurt, cucumber, garlic, dill and EVOO*

Hummus *chickpeas, olive oil, garlic pepper and sea salt*

Horiatiki “Traditional Greek Salad” *cucumbers, vine ripe tomatoes, red onions, green and red peppers, kalamata olives, creamy barrel feta, extra virgin olive oil, fresh oregano*

Hot Appetizers Table

Spanakopita *spinach and feta cheese wrapped in phyllo*

Keftedes *Greek meatballs; ground beef with fresh herbs*

Calamari *crispy fried with lemon*

Greek Country Sausage *prepared and served with roasted peppers*

House Specialty

Lamb Chops *domestic cut, marinated for 36 hours with fresh herbs and garlic*

Greek Paella *shrimp, scallops, calamari, mussels, sautéed with chopped tomato and garlic, served over rice topped with Greek goat cheese “Manouri”,*

Chicken Brochette *all natural chicken breast lightly marinated with fresh herbs*

Carving Station *Presented with tzatziki*

Garlic and Herb Roast Prime Rib *fresh herb and garlic encrusted prime rib*

Upgrade

Sweet Table additional \$5 per person

Baklava, Galaktoboureko, Walnut Cake, and Opa Ekmek



Opa Bar

PRICE LIST

BOTTLED DOMESTIC BEER	5.00
BOTTLED IMPORTED BEER	6.00
CALL DRINKS	6.50
PREMIUM DRINKS	7.00
SUPER PREMIUM DRINKS	9.00
SHOOTERS	5.00 – 8.00
OUZO	5.00
MARTINIS	9.00
WINE BY THE GLASS	5.00 – 10.00
BOTTLED WATER	5.00
SANGRIA PITCHER	29.00
MOJITO PITCHER	39.00
OUZO BOTTLE	75.00
ZORBA BOTTLE	75.00
PREMIUM BOTTLE	125.00 – 150.00
SUPER PREMIUM BOTTLE	160.00 – 175.00

BAR PACKAGE

PREMIUM LIQUORS ♦ IMPORTED AND DOMESTIC BEERS ♦ HOUSE WINES ♦ SODAS ♦ JUICES ♦ BOTTLED WATER ♦ OUZO ♦ MARTINIS	
FIRST HOUR	\$20.00 PER PERSON
ADDITIONAL HOURS	\$15.00 PER PERSON
<i>MINIMUM OF 2 HOURS</i>	

BEER and WINE PACKAGE

IMPORTED AND DOMESTIC BEERS ♦ HOUSE WINES ♦ SODAS ♦ JUICES ♦ BOTTLED WATER	
FIRST HOUR	\$17.00 PER PERSON
ADDITIONAL HOURS	\$8.00 PER PERSON
<i>MINIMUM OF 2 HOURS</i>	

Drink Tickets

IMPORTED AND DOMESTIC BEERS ♦ HOUSE WINES ♦ ZORBA SHOT	<u>\$5.00 PER TICKET</u>
PREMIUM LIQUORS* ♦ IMPORTED AND DOMESTIC BEERS ♦ OUZO HOUSE WINES ♦ SODAS ♦ JUICES ♦ BOTTLED WATER	<u>\$7.00 PER TICKET</u>
PREMIUM LIQUORS ♦ MARTINIS ♦ HOUSE WINES ♦ IMPORTED AND DOMESTIC BEERS OUZO ♦ SODAS ♦ JUICES ♦ BOTTLED WATER	<u>\$9.00 PER TICKET</u>

Above prices do not include tax or service charge. Prices are approximations. Actual prices are subject to specific alcohol content. Beverage service to a guest may be suspended. Prices are subject to change. ***Martinis not included**



TAVERNA *opa*

GREEK CUISINE STEAK & SEAFOOD



WE CREATE YOUR VISION

