



Diversity & Inclusion Workshop Dinner

Thursday, April 11, 7:30pm | Greek Islands Restaurant

200 S. Halsted St. | (312) 782-9855



- All dishes are served “family style” on large platters brought to your table.
- Beverages: Soda, coffee, and tea are included with your meal. Alcoholic beverages are available for purchase.
- Gratuity is included.

Appetizers

Saganaki (cheese flambe), Garlic Spread, Melitzanosalata (Roasted Eggplant), Hummus with either Pita Bread -OR- Cut Vegetables, Beets in Olive Oil with Skordalia (garlic puree)

Vegetarian: All of the above appetizers are vegetarian

Gluten-Free: Hummus with Cut Vegetables and Beets in Olive Oil with Skordalia are gluten-free

Dairy-Free: Garlic Spread and Beets in Olive Oil with Skordalia are dairy-free

Salad

Athenian Salad

Mixed Greens, vine tomatoes, olives, feta cheese

Vegetarian: Athenian Salad is vegetarian

Gluten-Free: Athenian Salad is gluten-free

Dairy-Free: Athenian Salad served without feta cheese or dressing is dairy-free

Main Course

Vegetarian Mousaka (layers of eggplant, zucchini, spinach and potato topped with bechemel sauce), Chicken Riganati (chicken baked in olive oil, garlic and herbs), Spanakopita (fillo dough stuffed with spinach and feta cheese), Pork Shishkabob

Vegetarian: Spanakopita and Vegetarian Mousaka are vegetarian

Gluten-Free: Vegetarian Mousaka and Pork Shishkabob are gluten-free

Dairy-Free: Chicken Riganati is dairy-free

Side Dish

Potatoes

Potatoes baked in olive oil, lemon, and oregano

Potatoes are **vegetarian, gluten-free, and dairy-free**

Dessert & Coffee

**Baklava (walnuts, honey, in layers of fillo), *Galactobouriko (orange zest and custard baked in fillo dough),*

**Karidopita (sweet spiced cake flavored with cinnamon and walnuts), Fresh Fruit Plate*

Vegetarian: All of the above desserts are vegetarian

Dairy-Free: Fruit Plate (to be served separately)

Gluten-Free: Fruit Plate (to be served separately)

GREEK ISLANDS RESTAURANT FOOD ALLERGY AND SENSITIVITY NOTICE: Meals are served “family style” which means dishes will be served in trays by your Server. Every food item is prepared in the kitchen using latex gloves. Shrimp dishes are prepared in the same prep area with all other dishes. (Neither scallops nor mussels are used in any menu item.) ***All desserts except the fruit plate may contain tree nuts, nutmeg, cinnamon, walnuts, or almonds.** While Greek Islands Restaurant takes steps to minimize the risk of cross-contamination, they cannot guarantee that any of their products are safe for people with peanut, tree nut, soy, milk, egg, fish, shellfish, or wheat allergies. Please be advised that food prepared here may contain these ingredients.