



# Selene

G R E E K   R E S T A U R A N T

# ABOUT US...

From the inspiration of the ancient Greek God, Selene is a gathering place celebrating the festive spirit, generous cuisine of the Greek Islands.

Selene invites you to our home away from home. Each guest is meant to enjoy a festive experience amongst friends and family. Sharing the most fresh fish in NYC, vegetables and premium meat. Selene has composed a one of a kind fine dining experience in the heart of Manhattan.



# Main Room

## THE SPACE

100 Seating / 250 Standing

This unique inspired greek restaurant mixes natural design with modern elements. The environment embodies a sophisticated yet comforting dining experience.

Names after the Greek God of the moon, Selene. We worked with different lights to stimulate our customers senses.



# Back Room

## **THE SPACE**

45 Seating / 75 Standing

The back room is meant for a more private and intimate event or a large dinner party. The Semi-Private space is sectioned off by a divider.

Equiped to handle all events due to the private barn the Back Room is a perfect space to host.





# Food and Beverage

# Food Packages

## RHODOS MENU

\$60

### TO START

Oysters  
Shrimp & Halibut Ceviche

### TO SHARE

Greek Salad  
Kalamarakia Tiganita

### MAIN Choice of

Black Ink Linguini  
Chicken Souvlaki Platter  
Stuffed Eggplant  
Onion, garlic, red bell peppers, crumbled feta  
Grilled Salmon  
Garlic Mushrooms

### Dessert

Chefs Selection

## ETHOS MENU

\$80

### TO START

Oysters  
Octopus Carpaccio

### TO SHARE

Cesar Salad  
Kalamarakia Tiganita

### SPANAKOPITA

### MID COURSE

Mac & Cheese Balls  
Crab Cakes

### MAIN Choice of

Halibut Filet  
Tomato and avocado salad  
Grilled Ribeye  
Vegetarian Stuffed Eggplant  
Onion, garlic, red bell peppers, crumbled feta  
Seafood Orzo  
Mussels, shrimp, and calamarie

### Dessert

Chefs Selection

## SANTORINI MENU

\$110

### TO START

Oysters  
Halibut Crudo

Tuna Tartar

### TO SHARE

Greek Salad  
Crab Cakes  
Octopus Salad

### MID COURSE

Mac & Cheese Balls  
Spanakopita

### MAIN

Grilled Branzino  
Garlic roasted asparagus  
Grilled Ribeye  
Vegetarian Stuffed Eggplant  
Onion, garlic, red bell peppers, crumbled feta  
Seafood Orzo  
Mussels, shrimp, and calamarie  
Chicken Souvlaki Platter  
Garlic roasted asparagus

### Dessert

Chefs Selection

# BEVERAGE PACKAGES

## Beer & Wine

House selection of wine, assorted beer and soda

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2 Hours	\$45 Per Person
3 Hours	\$60 Per Person
4 Hours	\$75 Per Person



## Standard

House selection of liquor, wine, prosecco, assorted beer and soda

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2 Hours	\$60 Per Person
3 Hours	\$80 Per Person
4 Hours	\$100 Per Person



## Premium

Premium selection of liquor, wine, prosecco, assorted beer and soda

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2 Hours	\$75 Per Person
3 Hours	\$100 Per Person
4 Hours	\$120 Per Person



# Buffet

\$75 Per Person

CHOICE OF SALAD  
CHOICE OF APPETIZER  
2 MAIN OPTIONS  
CHOICE OF DESSERT

## SALADS

### Greek Salad

Tomatoes, cucumbers, onions,  
feta cheese, peppers

### Maroulosalata

Romaine, green onion, dill,  
English cucumbers

### Selene's Cesar

Whole grilled romaine, shaved  
whole wheat bagel, anchovies

## APPETIZERS

### Selene's Pikilia

Spicy feta, hummus, roasted eggplant  
spread, marinated olives

### Charred Octopus

Warm white bean and Tomato salad

### Meatballs from Rhodes

Ground lamb, dried oregano, parsley

### Grilled Squid

lemon, Garlic and Olive oil

### Kalamarakia Tiganita

Corn crusted fried calamari

### Mussels

Garlic white wine or spicy tomato sauce

### Crab Cakes

Cole slaw with Tobiko caviar

## MAIN COURSE

### Whole Branzino

Garlic roasted asparagus

### Seared Scallops

Mediterranean Tomato Salsa

### Chicken Souvlaki Platter

Chicken skewers, homemade pita bread,  
tzatziki, served with french fries

### Grilled Ribeye

Served with pan cut french fries

### Halibut Filet

Tomato and avocado salad

### Grilled King Ora Salmon

Garlic Mushrooms

### Vegetarian Stuffed Eggplant

Onion, garlic, red bell peppers, crumbled feta

## PASTA

### Black Ink Linguini

Squid ink linguini, octopus

### Seafood Orzo

Mussels, shrimp, and calamari

## DESSERT

ASSORTED GREEK DESSERTS

# Passed Hors D'Oeuvres

Choice of 5 options

Beef sliders with Mozzarella

Garlic shrimp skewers with honey glaze

Steak and fries

Tuna tartar

Mini fish tacos

Ricotta crostini

Mixed vegetable skewers

Zucchini chips w/tzatziki

Shrimp ceviche

Mini grilled cheese w/ gaspacho

Dolmades

Spanakopita

Keftedes

Mac & Cheese Balls



# CONTACT US

## EVENT DIRECTORY:

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