NAŌS

HELLENIC CUISINE

PRIVATE EVENTS & CATERING

2800 Renaissance Park Place,
Cary, NC
www.naosnc.com
Phone: (919) 234-1744

ABOUT NAOS HELLENIC CUISINE

Giorgios Hospitality Group focuses on cultivating each guest's experience, while creating a timeless story; providing unique and memorable dining experiences with passion and enthusiasm, “one guest, one plate at a time.”

Naos Hellenic Cuisine – the newest extension of Giorgios Bakatsias' wildly popular Kipos brand, celebrates the food and culture of his homeland.

"NAŌS," meaning "temple" or "shrine" in Greek, embodies its name and is a sanctuary for gastronomy and hospitality.

Drawing inspiration from the ancient Greek tradition of philoxenia—a warm and gracious welcome to all—Naos invites guests to indulge in the flavors of Hellenic Cuisine, with fresh, simple ingredients from the land and sea, elevated to their highest potential.

NIKOS parizäde NASHER MUSEUM CAFE ROSEWATER KITCHEN & BAR FARM TABLE KITCHEN & BAR
BIN FIFTY-FOUR KIPOS Hellenic Cuisine GATEHOUSE TAVERN
VIN ROUGE LOCAL 22 kitchen & bar OSTERIA GEORGI KIPOS greek taverna GIORGIO PIZZA BAR

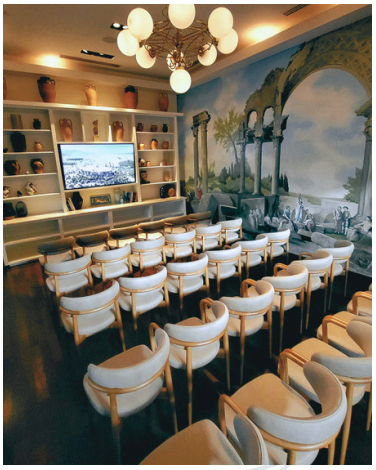
DIONYSUS ROOM

Corporate Events . Dinner Parties . Board Meetings . Presentations

The Dionysus Room (Board Room) offers versatility as both a polished dining space and a modern sanctuary for meetings.

The Dionysus is perfect for corporate meetings, educational seminars, or celebratory events.

- 24 Seated
- Fully Enclosed
- Soundproof
- AV availability
- $2000 minimum



NAŌS
HELLENIC CUISINE

Types of Service: Plated Dinners . Greek Sharing Feast . Symposium Soiree (hors d'oeuvres)

DEMETER ROOM

Corporate Events . Conferences . Banquets . Rehearsal Dinners . Social Receptions

The Demeter Room, named after the Greek Goddess of the harvest and abundance, accommodates thirty-two seated guests at round tables or thirty-six seated guests at banquet tables. This room is ideal for private dinners, cocktail parties, and exclusive wine-pairing events.

- 32 Seated Round Tables
- 36 Seated Banquet tables
- AV for Presentations
- Fully Enclosed
- option to include Private patio & Satellite Bar
- $3000 Food & Beverage Min

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Types of Service: Plated Dinners . Greek Sharing Feast . Symposium Soiree (hors d'oeuvres)

ARTEMIS TABLE

Board Meetings . Corporate Events . Social Events . Banquets

The Artemis Table is our most versatile space. Portable walls can be moved to make a variety of sized spaces, for smaller and larger parties alike. Located in close proximity to our bar, parties can be arranged to allow for guests to order directly from the bar.

- 35 Seated
- 60 Standing
- High Top Table Option
- Direct Bar Access
- $1000 -$3000 minimum

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Types of Service: Plated Dinners . Greek Sharing Feast . Symposium Soiree (Hors d'oeuvres or Attended Food Stations)

PAREA PATIO

Corporate Events . Social Receptions . Dinner Parties

The Parea Patio is an inviting outdoor space that perfectly combines charm and functionality,

- Direct Bar Access
- Event Versatility
- Heat lamps
- 40 Seated
- 50 standing
- $1500 minimum

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Types of Service: Plated Dinners . Greek Sharing Feast . Symposium Soiree (hors d'oeuvres) . Attended Food Station . Attended Grill Station

PERIVOLI GARDEN

CORPORATE EVENTS . WEDDINGS . CEREMONIES . RECEPTIONS . BANQUETS

The Perivoli Garden, named after the Greek word for "garden," is a stunning outdoor venue that exudes charm and natural beauty, making it an ideal location for a wide range of events. With its lush landscaping and thoughtfully designed features, this space offers a serene yet sophisticated setting.

- 103 SEATED
- 150 STANDING
- HEAT LAMPS
- SATELLITE BAR
- $5000 MINIMUM

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TYPES OF SERVICE: PLATED DINNERS . GREEK SHARING FEAST . SYMPOSIUM SOIREE (HORS D'OEUVRES) . ATTENDED FOOD STATION . ATTENDED GRILL STATION . FEAST OF THE GODS

THE MARKET

Chef Led Dinners . Corporate Events . Social Events . Dinner Parties

In The Market, we invite guests to go on an epicurean voyage. In true market selection fashion, our fresh seafood is displayed in a glass case, allowing for guest choice. From there the open grill bar kitchen of The Market leads the way, and makes direct chef/guest interaction possible

- 30 SEATED
- SEAFOOD DISPLAY
- OPEN BAR GRILLE
- CHEF LED DINNERS
- $7,000 MINIMUM

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Types of Service: Chef Led Dinners . Plated Dinners . Greek Sharing Feast

BUYOUT

Corporate Events . Social Events . Banquets . Receptions . Ceremonies

For large events please send us an inquiry for a full restaurant buyout. The elevated ambiance of our space lends a warm and elegant feel to gatherings. It is suitable for many types of events including weddings, parties, and large corporate gatherings.

- 368 Seated
- 700 standing
- Grand scale events
- Indoor/outdoor
- Dance floor options
- $30,000 minimum

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Types of Service: Plated Dinners . Greek Sharing Feast . Symposium Soiree (hors d'oeuvres) . Attended Food Station . Attended Grill Station . Feast of the Gods

OLYMPIAN PLATED MENU PACKAGES

GUESTS WILL BE PRESENTED WITH MENUS AND HAVE ENTREE ORDERS TAKEN AT THE BEGINNING OF THEIR DINNER SERVICE.

BRONZE

$75/person

Shared Mezedes:
Tzatziki, Melitzanosalata, Fava, Tirokafteri
First Course:
Greek Village Salad
Entree Choices: Chicken Souvla, Moussaka, Halibut Plaki, Kritharota
Shared Assorted Greek Desserts

SILVER

$100/person

Shared Mezedes:
Tzatziki, Melitzanosalata, Fava, Tirokafteri, Dolmades, Tiropita, Soutzoukakia
First Course:
Greek Village Salad
Entree Choices:
Filet Mignon, Grilled Bone in Pork Chop, Shrimp Saganaki, Chicken Souvla, Kritharota.
Shared Assorted Greek Desserts

GOLD

$125/person

Shared Mezedes:
Tzatziki, Melitzanosalata, Tirokafteri, Fava, Spanakopita, Grilled Octopus, Grilled Shrimp, Soutzoukakia
First Course:
Greek Village Salad
Entree Choices:
Filet Mignon, Lamb Chops, Grilled Bone in Pork Chop, Pan Seared Barramundi, Chicken Souvla, Kritharota.
Shared Assorted Greek Desserts

All menus are subject to local taxes and service fee

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GREEK SHARING FEAST

HOST WILL SELECT 3 ENTRÉES FOR THE TABLE. SELECTIONS ARE DUE WITHIN 4 DAYS OF THE EVENT DATE. MENU ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY.

$85 PER PERSON

Minimum of 12 Guests

APPETIZERS

Meze Platter
Spanakopita
Soutzoukakia
Grilled Shrimp

SALADS

Greek Village

ENTRÉES
CHOICE OF THREE

Moussaka
Chicken Souvla
Clay Pot Lamb
Grilled Bone in Pork Chop
Halibut Plaki
Kritharota

Supplemental Entrees
(price per item not person)
Brizola ($165)
Salt Baked Fish ($185)

DESSERTS

Assorted Greek Desserts

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PASSED HORS D'OEUVRES MENU

For Before Party Cocktail Receptions

Bronze tier
$25 PER PERSON

SPANAKOPITA
Feta Cheese, Spinach, Phyllo, Leek, Dill

ZUCCHINI CROQUETTES
Battered Fried Zucchini Patties, Tzatziki

DOLMADES
Grape Leaf, Rice, Mint, Dill, Green Onion, Yogurt

TIROPITAKIA
Phyllo Wrapped Cheese, Honey, Sesame

Gold tier
$40 PER PERSON

Grilled Shrimp
Lemon, Olive Oil, Herb Pistou

Tuna Crudo
Olives, Cucumber, Fennel, Orange Supremes, Citrus Aguachile

Grilled octopus
Fava, Grilled Eggplant Salad, Olive Oil, Aged Vinegar

SPANAKOPITA
Feta, Spinach, Leek, Dill, Phyllo

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ATTENDED STANDING STATIONS

Stationed Platters for Standing Events

$25 PER PERSON

TZATZIKI
Greek Yogurt, Cucumber, Garlic, Dill, Olive Oil

MELITZANOSALATA
Roasted Eggplant, Lemon, Olive Oil, Garlic, Walnuts

FAVA
Split Pea, Red Onion, Capers

TIROKAFTERI
Creamy Feta, Hot Chile Pepper, Olive Oil

DOLMADES
Grape Leaf, Rice, Mint, Lemon, Dill, Green Onions, Yogurt

$55 PER PERSON

MEZE PLATTER
Tzatziki, Melitzanosalata, Fava, Tirokafteri, Pita

SOUTZOUKAKIA
Lamb & Beef Meatballs Simmered in Tomato

GRILLED SHRIMP
Lemon, Olive Oil, Herb Pistou,

GRILLED OCTOPUS
Fava, Grilled Eggplant, Olive Oil, Aged Vinegar

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ATTENDED FOOD STATIONS MEAL MENU

FOOD WILL BE PRESENTED IN PLATTERS AT ATTENDED STATIONS
30 PERSON MINIMUM

BRONZE	SILVER	GOLD
A Salad	2 Salads	2 Salads
2 Sides	3 Sides	3 Sides
2 Entrees	2 Entrees	3 Entrees
A Dessert	Assorted Greek Desserts	Assorted Greek Desserts
$65 PER GUEST	$85 PER GUEST	$100 PER GUEST

SALADS

GREEK VILLAGE
Seasonal Heirloom Tomatoes, Sweet Peppers, Red Onion, Cucumber, Olives, Feta, Maldon Salt, Greek Olive Oil, Oregano

LOCAL STRAWBERRY
Artisan Greens, Macerated Berries, Goat Cheese, Radish, Sunflower Seeds, Champagne, Basil Vinaigrette

ROASTED BEETS
Roasted Gold & Red Beets, Mandouri & Ladolemono Cheese, Arugula, Walnuts, Sesame

SIDES

SPANAKORIZO
Carolina Gold Rice, Braised Spinach, Leeks, Dill, Lemon, Greek Olive Oil

GIGANDES PLAKI
Giant White Beans, Crushed Tomato, Mirepoix, Dill, Greek Olive Oil,

YAKHNI PATATES
Potatoes Slow-Cooked In Tomato Essence

ENTREES

CLAY POT LAMB
Grape Leaves, Dill, White Wine

SOUVLA
Chicken Marinated Select Cut, Tzatziki, Cucumber & Tomato Salad, Paprika Sauce, Grilled Pita

BEEF SHORT RIB GIOUVETSI
Orzo, Cipollini, Onion, Black Garlic, Red Wine, Tomato Sauce, Kasseri cheese

MOUSSAKA
Ground Sirloin, Eggplant, Potato, Bechamel, Kasseri Cheese

SHRIMP SAGANAKI
Tomato Sugo, Feta

KRITHAROTA
Orzo, Spinach, Feta, Roasted Cherry Tomato, Beech Mushroom, Lemon, Dill

TENDERLOIN*

GRILLED SEASONAL FISH*

All menus are subject to local taxes and service fee
Only available with Gold*

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