



# NAOS

HELLENIC CUISINE

## PRIVATE EVENTS & CATERING

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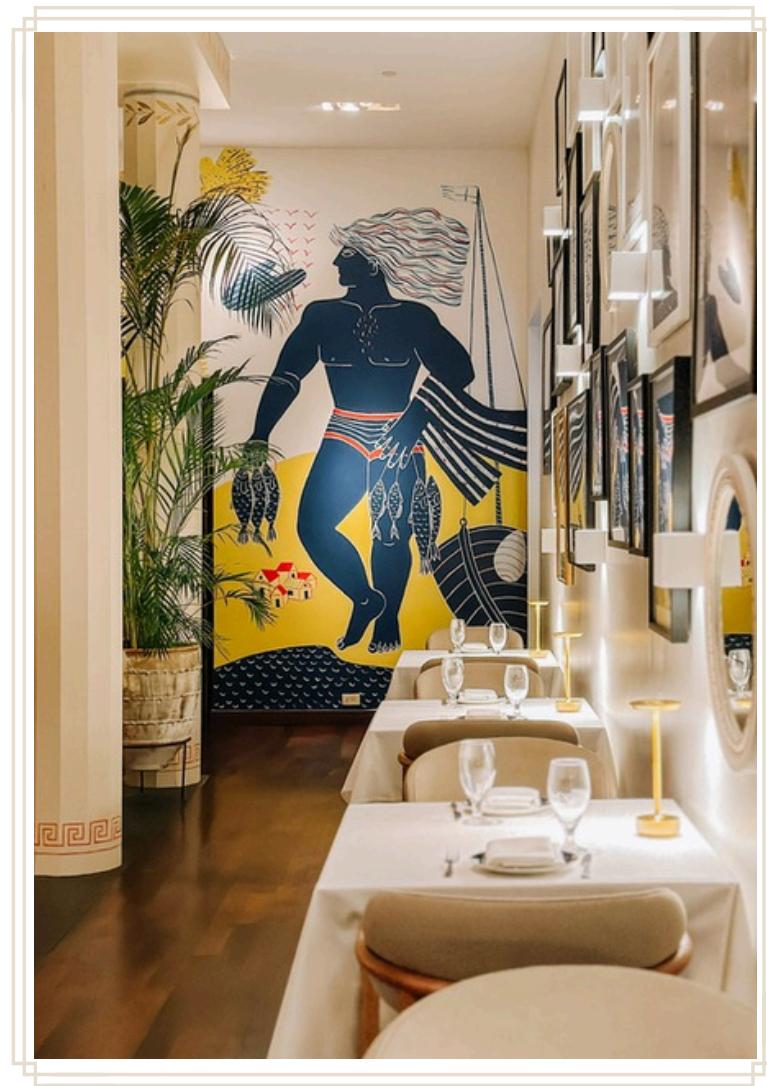
# ABOUT NAOS HELLENIC CUISINE

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.

"ΝΑΟΣ," 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.



# 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



**NAOS**  
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. This room accommodates up to 5 tables for 34 guests or 3 long banquet tables of 10, making it an ideal choice for gatherings, whether it's a private dinner, a cocktail party, or an exclusive wine-pairing event.



- 34 SEATED ROUND TABLES
- 40 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 ROOM

BOARD MEETINGS . CORPORATE EVENTS . SOCIAL EVENTS . BANQUETS



The Artemis 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

TYPES OF SERVICE: PLATED DINNERS . GREEK SHARING FEAST . SYMPOSIUM SOIREE (HORS D'OEUVRES OR ATTENDED FOOD STATIONS)



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# 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 .  
SYMPHOSIUM SOIREE (HOR D'OURVES) . 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
- SPIT GRILLS
- SATELLITE BARS

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TYPES OF SERVICE: PLATED DINNERS . GREEK SHARING FEAST .  
SYMPORIUM SOIREE (HOR D'OURVES) . 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 (HOR D'OURVES) . ATTENDED FOOD  
STATION . ATTENDED GRILL STATION . FEAST OF THE GODS

# OLYMPIAN PLATED MENU PACKAGES

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



## BRONZE

**\$75/person**

Shared Mezedes:

Tzatziki, Melitzanosalata, Fava, Tirokefteri

First Course:

Seasonal Harvest Salad

Entree Choices: Chicken Souvla, Moussaka,

Halibut Plaki, Kritharota

Shared Assorted Greek Desserts

## SILVER

**\$100/person**

Shared Mezedes:

Tzatziki, Melitzanosalata, Fava, Tirokefteri, Dolmades,

Tiropita, Soutzoukakia

First Course:

Seasonal Harvest 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:

Seasonal Harvest 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

# GREEK SHARING FEAST

HOST WILL SELECT APPETIZERS, SALAD, AND ENTRÉE CHOICES. ALL MENU 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
- Soutzikakia
- Grilled Shrimp

## SALADS

- Greek Village
- Mixed Greens
- Roasted Beet Salad

## 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



All menus are subject to local taxes and service fee

# PASSED HORS D'OEUVRES MENU

FOR BEFORE PARTY COCKTAIL RECESSIONS



BRONZE TIER  
\$25 PER PERSON

SPANAKOPITA PASTRIES  
Feta Cheese, Spinach, Phyllo, Leek, Dill

ZUCCHINI CROQUETTES  
Battered Fried Zucchini Chips, Tzatziki

DOLMADIES  
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

### TIROKAFTERI

Creamy Feta, Hot Chile Pepper, Olive Oil

### KRITHAROTA

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

**\$55 PER PERSON**

### MEZE PLATTER

Tzatziki, Melitzanosalata, Fava, Tirokafteri

### SOUTZOUKAKIA

Lamb & Beef Meatballs Simmered in Tomato

### GRILLED SHRIMP

Lemon, Olive Oil, Herb Pistou,

### GRILLED OCTOPUS

Fava, Grilled Eggplant, Olive Oil, Aged Vinegar

All menus are subject to local taxes and service fee

# ATTENDED FOOD STATIONS MEAL MENU

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

## BRONZE

A Salad  
2 Sides  
2 Entrees  
A Dessert  
**\$65 PER GUEST**

## SILVER

2 Salads  
3 Side  
2 Entrees  
Assorted Greek Desserts  
**\$85 PER GUEST**

## GOLD

2 Salads  
3 Sides  
3 Entrees  
Assorted Greek Desserts  
**\$100 PER GUEST**

## SALADS

### GREEK VILLAGE

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

### MIXED GREENS

Roasted Delicata Squash, Farro, Pepitas, Pickled Fennel, Goat Cheese, Pomegranate molasses

## 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\*

WHOLE GRILLED FISH\*

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