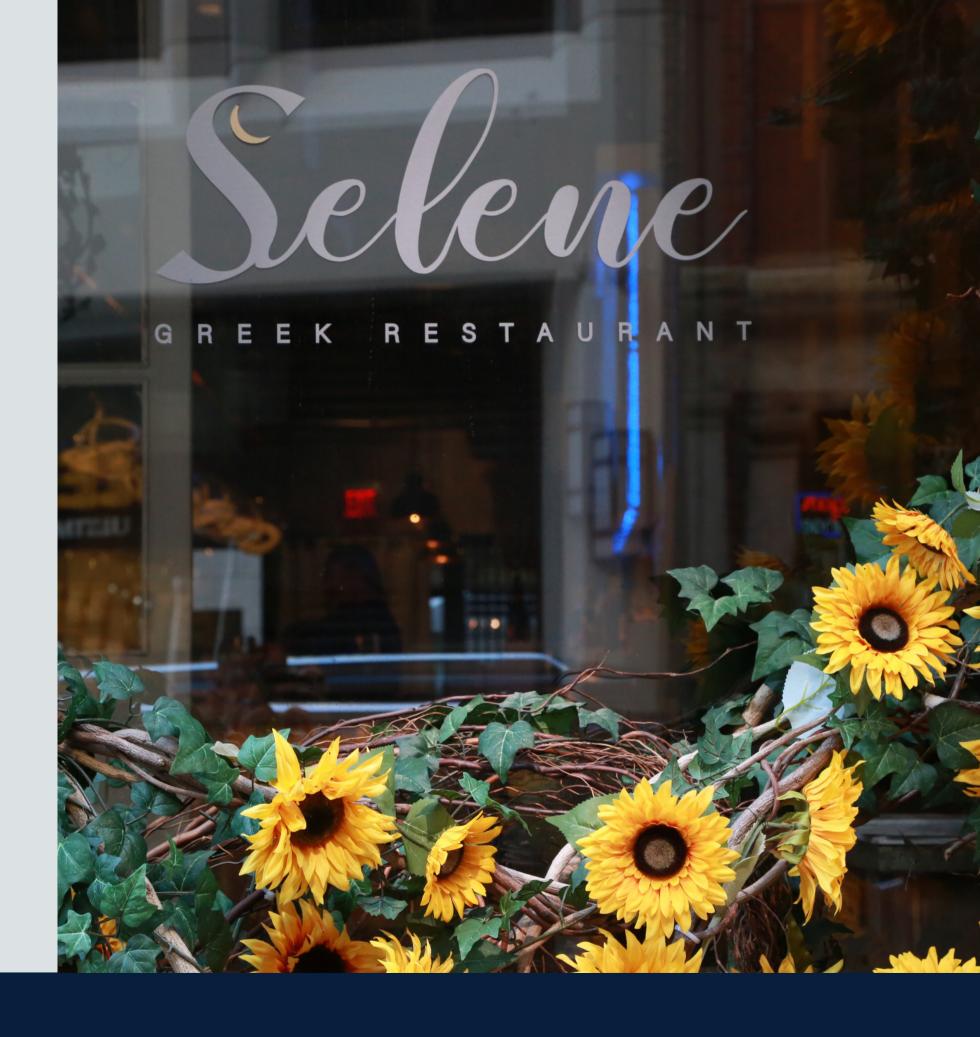
Seleme

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 enviornment embodies a sohpisticated yet comforting dining experience.

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





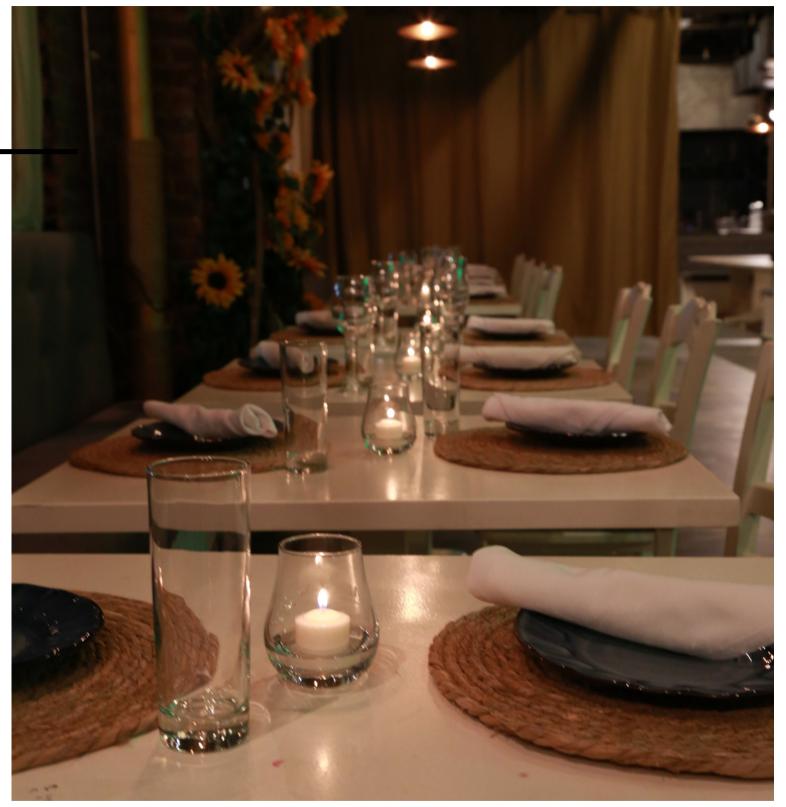
Back Room

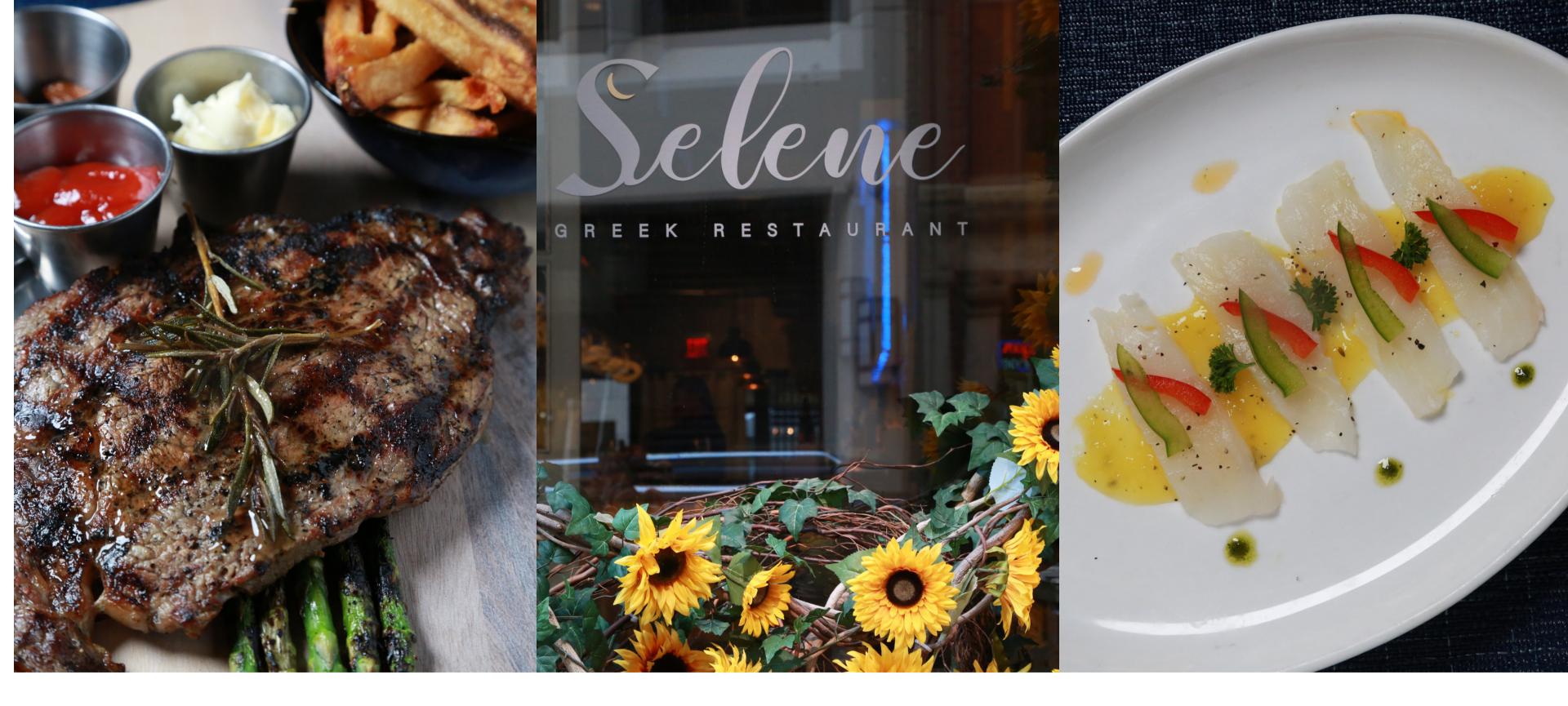
THE SPACE

45 Seating / 75 Seating

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.

Equped to handle all events due to the private barm 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 Carpacio

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

2 Hours \$45 Per Person

3 Hours \$60 Per Person

4 Hours \$75 Per Person

Standard

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

2 Hours \$60 Per Person

3 Hours \$80 Per Person

4 Hours \$100 Per Person

Premium

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

2 Hours \$75 Per Person

3 Hours \$100 Per Person

4 Hours \$120 Per Person







\$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 LinguiniSquid ink linguini, octopus



Seafood OrzoMussels, shrimp, and calamarie

DESSERT

ASSORTED GREEK DESSERTS

Passed Hors D'Oeuvres

\$25 Per Person/hour

2 Hours Minimum 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

CONTACTUS

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