

Royal Menu for 100+ guests

Salads

Choice of 6:

1. Green Salad fresh crispy lettuce, sun dry tomato, parmesan
2. Salad with fresh apples walnuts marinated with yogurt and mayonnaise and celery, paprika
3. Greek Salad, cucumber, tomato, feta cheese served with olive oil vinegar
4. Grill Vegetable Salad with garlic vinaigrette
5. Exotic Salad, rice fresh bell peppers, sweet corn, raisings and pineapple olive oil lemon dressing
6. Caesar Salad served with Caesar dressing
7. Pasta Salad marinated with yogurt and mayonnaise crispy bacon, florin peppers
8. Arugula Salad with semi dry tomato and pecorino cheese served with balsamic vinaigrette
9. Potato Salad with fresh spring onion and parsley marinated with lemon
10. Seafood Salad with cocktail dressing
11. Mozzarella Salad cherry tomato and arugula served with pesto dressing

Dips

Choice of 4

1. Yogurt
2. Tahini
3. Tarama
4. Aubergine
5. Houmous
6. Tzatziki
7. Tyrokauteri

Cold platter

Choice of 1

1. Whole poached salmon
2. Charcuterie Platter (Prosciutto, Smoked Lounza, Pepperoni, Virginia Ham, Smoked turkey)
3. Cheese Platter (Blue Cheese, Emental, Brie, Parmesan, Camembert, Cheddar. Edam)



(A) Pasta

Choice of 1:

1. Creamy al pesto
2. Olive oil pesto
3. Napolitano
4. Carbonara
5. Arabiata
6. Creamy Garlic
7. Bolognese
8. Tomato
9. Mc Cheese

(B) Pasta

Choice of 1:

1. Cannelloni with spinach fetta and mushroom
2. Cannelloni Bolognese
3. Lazania spinach fetta and mushroom
4. Lazania Bolognese

Extra Charge live station Pasta

Extra Charge live Risotto station

Ground Pork

Choice of 1

1. Souzoukacia with ouzo tomato garlic cumin sauce
2. Pork kiofta
3. Meat balls
4. Pork Satay

Chicken

Choice of 1:

1. Grill Chicken marinated with olive oil and oregano
2. Chicken Souvla
3. Chicken with Chimichurri sauce
4. Chicken Tandoori
5. Roast Chicken with fresh herbs
6. Chicken with vierge sauce
7. Chicken Vatim
8. Chicken fricassee

Pork Choice of 1

1. Pork medallion with mushroom sauce
2. Pork Afelia
3. Grill Spare ribs
4. Pork Curry with fresh carrots and peas
5. Pork souvla
6. Pork with BBQ sauce

Rice

Choice of 1:

1. Plain rice
2. With Sweet corn
3. With peas
4. With carrots
5. Rice pilaf

Extra Charge live station Stir Fried Rice

Potatoes

Choice of 1:

1. Roast Potatoes
2. Potatoes with olive oil and oregano
3. Potatoes with fresh herbs
4. Anna Potatoes
5. Daphinoise
6. Maitre otel Potatoes

Beef

Choice of 1:

1. Beef with pepper sauce
2. Beef stroganoff
3. Beef with Diane sauce
4. Beef medallion with madeira sauce
5. Beef with mustard sauce

Vegetables

Choice of 2:

1. Steam Vegetable Variety of 4
2. Aubergines with tomato sauce and feta cheese
3. Grill Vegetable marinated with olive oil vinegar and fresh herbs
4. Broccoli with bechamel and cheese aux gratin
5. Cauliflower with bechamel and cheese aux gratin

Carving live Station

Choice of 1 :

Gammon aux miel served with 2 sauce (Pineapple, Aux miel)

Roast Leg of Pork served with 2 sauce (Gravy, Apple)

- **Extra Charge live station Carving Lamb leg served with 2 sauce**
- **Extra Charge live station Carving Smoked Pork Ribs served with 2 sauce**

Bread rolls

Deserts Choice of 5

1. Chocolate Cake
2. Panacotta with caramel sauce
3. Cyprus Maxalepi with rose cordial
4. Profiterole Tower
5. Galatompoureko
6. Apple pie
7. Cheese Cake with Blackcurrant topping
8. Tiramisu
9. Baclava

10. Seasonal Fresh Fruits

(see next page for menus for up to 99 guests....)

Royal Package Menu for up to 99 guests

MENU:

Make a choice of: 5 Salads – 1 Carving Station or live station – 1 Beef – [2 Pork - 1 Chicken OR 1 Pork - 2 Chicken] - 1 Rice – 1 Potatoes-1 rice – 2 Pasta - 1 Veggies – 1 Noodles – 4 Desserts & Fruits.

Salads:

1. Rocked and baby rocked leaves with halloumi, pomegranate, walnuts and cherry tomatoes. (Honey balsamic Dressing)
2. Village Salad with cucumber, tomato, green peppers, eggplant. (Village Dressing)
3. Mojito salads with radish. Iceberg, red cabbage, halloumi cheese, figs, croutons and mojito dressing
4. Chicken Caesar Salad with grilled chicken and fresh lettuce. (Caesar Dressing)
5. Chef salad with mix greens, cheese, ham and dressing of tahini and juice.
6. Pasta Salad with pennes tricolor pasta, basil, cucumber, cherry tomatoes and fresh cilantro.
7. Potato Salad with crabsticks, cherry tomatoes and fresh peppermint. (Lemon Dressing)
8. Living well salad with radish, lettuce, rocket, red cabbage, cherry tomatoes with mustard dressing
9. Mix green salad with cucumber, cilantro, eggplant and vodka dressing.
10. Caribbean style tampoule salad and light lemon dressing.
11. Chinese noodle salad with vegetables.
12. Pure vegan salad with plant base chicken with light whisky dressing.

Breads: (all included)

French baguette - Greek white and brown bread - Small bagel - Multigrain bread

Appetizers: (all included)

Greek tzatziki – Yoygurt – Tahini – Houmous – Taramas - Variety of green and black olives

Carvery Station:

1. Lamb leg (light mint sauce)
2. Herd Encrusted Fresh Pork (apple and cinnamon sauce)
3. Pork belly fillet (jack Daniels sauce)
4. Pork gammon (orange sauce)

Main Dishes:

BEEF:

- Beef with carry sauce and vegetables.
- Beef stroganoff with mushrooms and cream sauce.
- Beef fillet with rosemary gravy sauce.
- Beef fillet with pepper sauce.
- Beef cubes with mustard, mushroom and fresh cream.
- Beef fillet with jack Daniels sauce.
- Beef fillet with mushroom and sweet wine sauce.

PORK:

- Pork belly fillet with jack Daniels sauce
- Sweet and sour pork.
- Pork belly fillet with viage sauce
- Pork fillet pie with vegetables.
- Pork with wine and mushroom sauce.
- Pork souvla
- Pork fillet with vegetables and sweet wine sauce.
- Pork fillet with vegetables, mushrooms and birria spicy hot sauce.

CHICKEN:

- Sauté chicken fillets with lemon sauce.
- Chicken souvla.
- Sweet and sour chicken.
- Grilled chicken legs with sweet fruity sauce.
- Grilled chicken legs with fresh oregano dressing.
- Chicken breast with white wine and wild mushroom sauce.
- Sauté chicken with vegetables and oyster sauce.
- Grilled chicken legs with jack Daniels sauce.
- Chicken fajitas breast.

FISH & SEAFOOD:

- Salmon marinated in white wine and fresh herbs
- Seafood Spanish paella.
- Fish fillet steak with creamy saffron and anise sauce.
- Fish fillet steak with creamy ouzo and dill sauce.
- White fish fillet steak with fresh herds crust.
- Oven baked fish with tomato, oregano and onions.
- Mix seafood pie.

RICE:

- Wild rice.
- Rice with vegetables.
- Rice with rosemary water and sweet corn.
- Rice with mushrooms and herbs.
- Yellow saffron rice.
- Caribbean couscous.
- Mushroom risotto. (live station)

POTATOS:

- Oven potatoes with onions and bay leaves.
- Mash potatoes.
- Potatoes pure mint pesto.
- Country potatoes. (live station)
- Traditional potatoes with tomatoes sauce.

NOODLES:

- Noodles with vegetables
- Teriyaki noodles with chicken
- Shrimps noodles

PASTA:

- Lasagne
- Cajun chicken pasta.
- Pizza Penne. (live station)
- Tricolor pasta with mushroom and cream sauce. (live station)
- Pastitsio pasta
- Carbonara penne. (live station)
- Tricolor pasta pesto sauce. (live station)
- Pasta penne with meatballs arrabiata

VEGETABLES:

- Steamed vegetables
- Fresh grilled vegetables
- Vegetables with light tomato & basil sauce
- Broccoli aux gratin

DESSERTS:

- Fresh Seasonal Fruit
- Doukisa
- Lemon tart
- Red velvet
- Panna Cotta Strawberry or chocolate
- Chocolate Tart
- Chocolate mouse
- Brownies
- Strawberry Cake
- Chocolate/Vanilla Mouse
- Red Velvet
- Caramelle
- Tiramisu
- Profiteroles
- Eclair
- Cheesecake
- Fruit Tart
- Αναρόκρεμα
- Τρούφες
- Γαλατομπούρεκο
- Pavlova