## **Standard Package Menu for 100 + guests**

## **Salads**

#### Choice of 5

- 1. Green Salad with fresh crispy lettuce, sun dry tomato and parmesan
- 2. Waldorf Salad with fresh apples, walnuts marinated with yogurt and mayonnaise
- 3. Village Salad with lettuce and feta cheese, served with olive oil and vinegar
- 4. Grill Vegetable Salad with balsamic garlic vinaigrette
- 5. Exotic Salad with rice, fresh bell peppers, pineapple, olive oil lemon dressing
- 6. Spinach Mushroom Salad marinated with ground coriander, olive oil, lemon and garlic
- 7. Tricolour Pasta Salad marinated with yogurt and mayonnaise and crispy bacon
- 8. Arugula Salad with semi dry tomato and parmesan flakes, served with balsamic vinaigrette
- 9. German Potato Salad with mayonnaise and mustard with fresh onion
- 10. Rice Salad with tuna and fresh onion, olive oil lemon dressing

### Dips Choice of 4

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

#### **Pasta**

#### Choice of 2

- 1. Creamy al pesto
- 2. Creamy Garlic
- 3. Olive oil pesto
- 4. Napolitano
- 5. Carbonara
- 6. Arabiata

#### **Ground Pork \* Choice of 1**

- 1. Soutzoukakia with tomato sauce, enchased with garlic, cumin and ouzo
- 2. Pork Kiofta garnished with red onion and sumac
- 3. Traditional Meat balls
- 4. Pork Satay served with yogurt dip

#### Chicken \* Choice of 1

- 1. Grilled Chicken marinated with olive oil and oregano
- 2. Chicken curry
- 3. Chicken Souvla
- 4. Chicken with Chimichurri sauce (chopped parsley, garlic, olive oil, oregano, red vinegar)
- 5. Chicken Tandoori with crispy pitta bread
- 6. Roast Chicken with fresh herbs
- 7. chicken with fresh cream and mushroom

### Pork \* Choice of 1

- 1. Pork medallion with wild mushroom sauce garnished with mushroom ragout
- 2. Pork Afelia
- 3. Grill Spare ribs and roast cherry tomatoes
- 4. Pork Curry with fresh carrots and peas
- 5. Pork Souvla

### Beef \* Choice of 1

- 1. Beef Curry
- 2. Beef Stroganoff garnished with sour cream and gherkins
- 3. Beef Fricassee with fresh cream and broccoli
- 4. Beef with fresh cream and broccoli

#### Rice \* Choice of 1

- 1. Plain Rice
- 2. Rice with Sweet corn
- 3. Rice with peas
- 4. Rice with carrots
- 5. Rice Pilaf

## **Potatoes**

#### Choice of 1

- 1. Roast Potatoes
- 2. Potatoes with olive oil and oregano
- 3. Potatoes with fresh herbs and paprika
- 4. Deep fried Potatoes with butter

### **Vegetables**

Seasonal Steamed vegetables

### Variety of 4 Bread rolls

### **Desserts \* Choice of 3**

- 1. Chocolate Cake
- 2. Panna Cotta with caramel sauce
- 3. Cyprus Machalepi with rose cordial
- 4. Croquembouche
- 5. Galaktompoureko

#### Seasonal Fresh Fruits

(See next page – Standard package Menu for up to 99 quests....)

# Standard package menu for up to 99 guests

## **MENU:**

Make a choice of: 5 Salads – 1 Beef – 2 Pork – 1 Chicken – 1 Rice – 1 Pasta - 1 Veggies – 1 Noodles – 3 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 – Yogurt – 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 curry 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 pennes 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
- Caramele
- Tiramisu
- Profiteroles
- Eclair
- Cheesecake
- Fruit Tart
- Αναρόκρεμα
- Τρούφες
- Γαλατομπούρεκο
- Pavlova