

Ωmega Venue

Silver Menu

Starters

Ωv Salads (choice of 6)

- Green Salad with fresh lettuce, arugula, sun-dried tomatoes, and parmesan flakes
- □ Salad of fresh apples, walnuts, yogurt, celery, and mayonnaise
- Greek Salad with tomatoes, lettuce, Greek feta cheese with olive oil and vinegar sauce
- □ Grilled vegetables with vinaigrette sauce
- Exotic salad with rice, fresh peppers, pineapple, dried grapes & corn with olive oil-lemon sauce
- Ceasar Salad with lettuce, chicken, croutons, parmesan cheese and tomatines
- Pasta salad marinated with yogurt, mayonnaise, ham, parsley & Greek peppers
- □ Rocket Salad with sundried tomatoes, pecorino cheese & balsamic glaze
- Potato salad with fresh onions marinated in parsley & lemon
- Seafood Salad in cocktail sauce
- □ Salad with mozzarella cheese, rocket and pesto sauce

Ω v Dips (choice of 4)

- □ Yogurt
- 🛛 Tahini
- 🛛 Tarama
- Eggplant salad
- Hummus
- 🛛 Tzatziki
- □ Spicy Cheese sauce (Tyrokafteri)

Ω v Pasta Menu a (choice of 1)

- Creamy Pesto
- Pesto with olive oil
- □ Neapolitan
- Carbonara
- □ Arrabbiata (spicy sauce with smoked bacon, fresh parsley & olives)
- Pasta with creamy garlic
- □ Bolognese



Ωv Pasta Menu b (choice of 1)

- □ Lasagne 4 cheese
- □ Lasagne with spinach, feta cheese & mushrooms
- Lasagne Bolognese
- Cannelloni with spinach, feta cheese & mushrooms
- Cannelloni Bolognese

Ωv Mince Meat (choice of 1)

- Soutzoukakia with ouzo, tomato, garlic & cumin
- Pork Kiofta
- Meat Balls
- Pork Satay

Main

Ω v Chicken (choice of 1)

- Marinated Chicken with olive oil & oregano
- □ Chicken Curry
- Chicken Souvla
- Tandoori Chicken
- □ Chicken with fresh herbs
- □ Chicken with mushrooms and fresh cream
- □ Chicken marinated in yogurt & mayonnaise with garlic
- Chicken with Chimichurri Sauce (Fresh oregano, parsley, and cilantro come together with a heavy pour of red wine)
- Chicken In Vierge Sauce (olive oil, lemon juice, chopped tomato and chopped basil)

Ω v Pork (choice of 1)

- Medallion lean cuts of Pork Tenderloin with mushroom sauce
- D Pork fillets marinated in wine sauce "Afelia"
- D Pork pancetta "belly" on the grill
- $\hfill\square$ Pork curry with carrots and peas
- Pork souvla
- Pork Lountza in mushroom sauce
- Pork In BBQ sauce

Ω v Beef (choice of 1)

- Beef Stroganoff with mushrooms
- Beef with pepper sauce
- Beef with Diane sauce, mushrooms & fresh cream
- Beef with Madeira sauce
- Beef with mustard sauce

Ω v Fish (choice of 1)

- Salmon with anise sauce
- Salmon with Teriyaki Sauce



□ Salmon with Honey Mustard Sauce

Ωv Carving Live Station (choice of 1)

- Gamon with honey and pineapple sauce
- Pork Leg with Gravy & Apple sauce

Garnishes

Ωv Rice (choice of 1)

- □ Rice with Corn
- □ Steamed Rice
- □ Rice with Peas
- $\hfill\square$ Rice with carrot
- D Pilaf Rice

Ω v Potatoes (choice of 1)

- Baked potatoes in the oven
- Potatoes with olive oil & oregano
- Potatoes with fresh herbs
- D Potatoes ala Maître d'hotel (butter, parsley & garlic)
- Potatoes in butter & fresh cream
- D Potatoes in the oven with fresh cream, rosemary, cheese & lemon sauce

Ω v Vegetables (choice of 2)

- 4 kinds of steamed vegetables
- Eggplants with tomato sauce & feta cheese
- □ Marinated grilled vegetables with fresh herbs & vinegar-oil
- □ Broccoli au gratin
- □ Cauliflower au gratin & cheese

Dinner digestive selections

Ω v Deserts (choice of 3)

- □ Chocolate Pie
- Panna Cotta with Caramel Sauce
- Cypriot Machalepi with rose
- D Profiterole
- Galatompoureko
- □ Apple Pie
- Cheesecake with Blueberries
- 🛛 Tiramisu
- Baklava

Ω v Fruits (choice of 1)

Seasonal Fresh Fruits

Ωv Drinks (ALL)

- □ Still Water
- Juices
- □ Beverages
- □ Beers
- □ Wine Red & White

Ωv Included Decoration Services (ALL)

- Tables
- □ White Tablecloths
- Cloth napkins
- Chiavari Chairs (gold or white)
- Porcelain Plates
- □ Silver Cutleries
- □ 2x buffet stations (for 300+ guests)
- 2x glass Bars

Ωv Extra Services (Separate charge per Selection)

Drinks

- Welcome Drink
- □ Full Open Bar (adults charged only) Simple Spirits Selection
- Deluxe Open Bar (adults charged only) Premium Spirits Selection
- □ Spirits price per bottle (charge upon consumption)
 - o Simple Spirits
 - o Premium Spirits
 - o Champagne Brut
 - Champagne Rose
 - o Prosecco Rose

Dinner Selections

- Live Pasta Station
- Live Risotto Station
- Carvery Station with Pork Leg
- □ Carvery Station with Lamb & 2 sauces
- Carvey Station with Smoked Beef ribs
- Loukoumades Live Station
- □ Live Donut Station
- Live Crepes Station

After Midnight Snack

- □ Mini Burgers
- Hot Dog
- Pizza Special & Margarita
- □ Mixed Grill Cypriot Meze



*Important Information All prices include v.a.t

Menu Special Requests

Allergies



Upgraded Equipment Package:

- Any chair (choice between chivary gold white or silver, Napoleon Clear or Napoleon Gold)
- Gold cutlery
- Clear beaded or gold beaded underplate | OR gold or silver rim underplate
- Any colour table cloth
- Any colour napkin
- Crystal glasses OR gold rim glasses

























