# **GOLDEN COAST EVENT MENUS**

# **EXQUISITE MENUS FOR YOUR SPECIAL OCCASION**

We offer an outstanding selection of plated menus for smaller celebrations, lavish buffet menus for 30 guests or more.

Each menu has been carefully created by our talented Head Chef to impress you and your guests.

Prices are shown per person. Children under 12 are half price.

# **DIETARY REQUIREMENTS**

For any specific dietary requirements or allergies, please ask for more information on the alternatives we can provide.

# **NEMISIS**



# SALAD

### PRAWN AND CRAB COCKTAIL

served with thousand island dressing

# SOUP

#### **CREAM OF ASPRAGUS SOUP**

served with a warm bread roll and butter

# MAIN

#### **ROAST BEEF**

served with roasted potatoes, freshly steamed vegetables, a yorkshire pudding and thick gravy.

# OR

#### **GRILLED CHICKEN BREAST**

served with crispy bacon, grilled tomato, grilled mushrooms and french fries

# **DESSERT**

#### **FRESH FRUIT SALAD**

with vanilla ice cream



# **SELENE**



# SALAD

#### TOMATO SALAD WITH FRESH MOZZARELLA

served with grissini, dressed with virgin olive oil and balsamic glaze.

# SOUP

#### **CREAM OF VEGETABLE SOUP**

served with a warm bread roll and butter

# MAIN

#### **BEEF MEDALLIONS**

served with creamy mustard sauce, duchess potatoes and freshly steamed vegetables.

# OR

## **MIXED GRILL**

beef fillet steak, chicken, pork fillet, lamb chop, halloumi, sausage, tomato and mushrooms, all grilled. With a side of french fries

# **DESSERT**

#### **HOT APPLE PIE**

with vanilla ice cream



# **LETO**

# **APPETIZER**

#### **GRILLED CHICKEN WRAP**

chicken fillet marinated with mango, yoghurt and ginger, wrapped in tortilla bread with lettuce, strawberries and pistachios.

## SOUP

#### **CREAM OF CARROT SOUP**

garnished with fresh coriander and herb croutons, served with a warm bread roll and butter

# **STARTER**

#### **STUFFED MUSHROOMS**

with hot cheese mousse, served with sweet chilli and honey sauce

#### **LEMON SORBET**

## MAIN

#### **DUCK FILLET**

served with lyonnaise potatoes, freshly steamed vegetables and dressed with raspberry sauce

OR

#### **GRILLED SALMON FILLET**

with hollandaise sauce, served with buttery boiled potatoes, freshly steamed vegetables and garnished with asparagus

## **DESSERT**

#### **CHOCOLATE LAVA CAKE**

with rich chocolate sauce and vanilla ice cream

# **CYPRUS MEZE**

Meze is all about sharing and is the kind of meal that brings people together. "Meze" means "small dishes" and it is the style of eating that involves many dishes to be shared with the people around you. Served dish by dish, this menu should be enjoyed slowly to savour all the subtle flavours which make up each dish.

## **COLD STARTERS**

CYPRUS VILLAGE SALAD
TZATZIKI
TARAMASALATA
TIROKAFTERI
TAHINI
POTATO SALAD
BEETROOT SALAD
BLACK & GREEN OLIVES

## MAIN DISHES

MARINATED PORK KEBAB
SHEFTALIES
GRILLED LAMB CHOP
MARINATED GRIILLED CHICKEN
PORK AFELIA
POURGOURI
FRENCH FRIES WITH OREGANO
GRILLED VEGETABLES

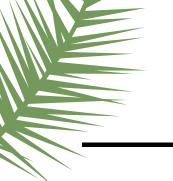
## HOT STARTERS

GRILLED HALLOUMI
GRILLED SMOKED LOUNTZA
KEFTEDAKIA (MEATBALLS)
GRILLED VILLAGE SAUSAGE
RAVIOLI WITH CHEESE AND MINT

### **DESSERTS**

GLIKO KARIDAKI POUREKIA FRESH SEASONAL FRUITS





# **CYPRUS BUFFET**

### **SALADS & DIPS**

#### **CYPRUS VILLAGE SALAD**

with tomato, cucumber, bell peppers, feta, olives and capers

#### **FRIED HALLOUMI**

with cherry tomatoes and fresh coriander

#### **SAUTEED LENTILS**

with olive oil, garlic, spring onions, carrots and celery. Flavored with balsamic vinegar.

#### **GRILLED VEGETABLES**

marinated with virgin olive oil and herbs

#### STEAMED ARTICHOKES

marinated in french vinaigrette and served with fresh parsley

#### **BABY BELL PEPPERS**

stuffed with goats cheese

# GRILLED CALAMARI, OCTOPUS, MUSSELS AND PRAWNS

marinated with olive oil, garnished with spring onions and parsley

#### **TZATZIKI**

**TARAMASALATA** 

**TIROKAFTERI** 

**TAHINI** 

**BLACK & GREEN OLIVES** 

## **HOT DISHES**

#### **SAUTEED CHICKEN**

finished with white wine, lemon juice and cinammon

#### **PORK KEBAB**

marinated in sumac and oregano flavoured oil

#### TRADITIONAL LAMB KLEFTIKO

#### **GRILLED SWORDFISH**

garnished with parsley, lemon and chopped onion

#### **HOMEMADE MOUSAKA**

**HALLOUMI RAVIOLI** 

**ROAST POTATOES** 

**GREEN BEANS IN RICH TOMATO SAUCE** 

## **DESSERTS**

A selection of international desserts, Cypriot sweets and fresh seasonal fruits





# **EKTORAS**

### **SALADS & DIPS**

#### **CYPRUS VILLAGE SALAD**

with tomato, cucumber, bell peppers, feta, olives and capers

#### **POTATO SALAD**

with chopped spring onions and fresh coriander

#### **CRAB SALAD**

Served on a bed of green salad, dressed with thousand island dressing

#### **TOMATO SALAD**

with onion, feta and oregano. Dressed with virgin olive oil

#### **BEETROOT SALAD**

with celery and dried apricots

#### **PENNE PASTA SALAD**

with smoked paprika chicken and sun dried tomatoes

#### **TZATZIKI**

**TARAMASALATA** 

**TAHINI** 

## **HOT DISHES**

#### **BONELESS PORK SOUVLA**

marinated in red wine and served with coriander seeds

#### **BONELESS CHICKEN**

marinated with wild oregano flavoured oil, cooked on the grill

#### TRADITIONAL LAMB KLEFTIKO

#### **BAKED FISH FILLET**

with spring vegetables, flavoured with olive oil and bay leaves

#### **HOMEMADE KEFTEDES**

**MACORONI PASTITSIO** 

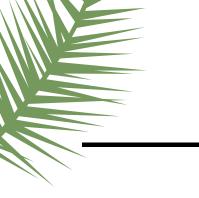
**POURGOURI** 

**ROASTED VEGETABLES** 

## **DESSERTS**

CHOCOLATE CAKE
DAXTILA
POUREKIA WITH ANARI
JELLY WITH YOGHURTS AND PEACHES
PANACOTTA WITH CARAMEL
FRESH SEASONAL FRUIT





# **ERATO**

### **SALADS & DIPS**

#### **CYPRUS VILLAGE SALAD**

with tomato, cucumber, bell peppers, feta, olives and capers

#### **TOMATO & MOZZARELLA SALAD**

dressed with virgin olive oil

#### **ROCKET SALAD**

with stilton cheese

#### **AVACADO SALAD**

with baby prawns, dressed with thousand island dressing

#### **STEAMED ARTICHOKES**

marinated in french vinaigrette, sprinkled with fresh parsley

#### **BABY BELL PEPPERS**

stuffed with goats cheese

#### **PASTA SALAD**

with italian prosciutto, bell peppers, chopped parsley and cherry tomatoes

#### **TZATZIKI**

**TIROKAFTERI** 

#### **TAHINI**

**BLACK & GREEN OLIVES** 

## **HOT DISHES**

#### **FLAMED PORK FILLETS**

served with prune sauce

#### CHICKEN FILLET

served with creamy mushroom sauce

#### **GRILLED ENTRECOTE STEAK**

served with beurre maitre d'hotel

#### **BONELESS LAMB LOIN**

stuffed with spinach, sundried tomatoes and feta, dressed with rosemary demi glace

#### **PAUPIETTE DE SOL**

served with lobster sauce

#### **MACORONI AUX GRATIN**

with mushrooms and prosciutto

#### **CROUQUETTE POTATOES**

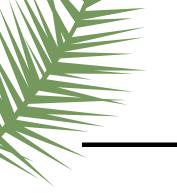
RICE PILAF WITH FRESH TOMATOES AND SWEETCORN

STEAMED VEGETABLES

## **DESSERTS**

A selection of international desserts, Cypriot sweets and fresh seasonal fruits.





# **BBQ BUFFET**

## **SALADS & DIPS**

#### **CYPRUS VILLAGE SALAD**

with tomato, cucumber, bell peppers, feta, olives and capers

#### **POTATO SALAD**

with chopped onions and parsley

#### TOMATO AND ONION SALAD

sprinkled with fresh mint

#### **BABY PRAWNS**

on a bed of green leaves with avocado and thousand island dressing

#### **CREAMY COLESLAW SALAD**

with walnuts

#### **STUFFED PEPPERS**

with manouri cheese

#### **ROCKET SALAD**

with shavings of parmesan cheese

**TZATZIKI** 

**TARAMASALTA** 

**GUACAMOLE** 

**BLACK & GREEN OLIVES** 

## **HOT DISHES**

#### **GRILLED CHICKEN FILLETS**

marinated with oregano flavoured oil, served on a bed of vegetable ratatouille

#### **BEEF ENTRECOTE STEAK**

with thyme and garlic butter

#### **HOME MADE SPARE RIBS**

in sticky BBQ sauce

#### **MINI BURGERS**

served with fried onions and mustard

# GRILLED HALLOUMI, SAUSAGES & SMOKED PORK LOIN

#### **GRILLED SWORDFISH**

with chopped onions, parsley & ladolemono

#### **BAKED POTATOES**

served with sour cream

#### **RICE ORIENTAL**

GRILLED TOMATOES, MUSHROOMS & CORN ON THE COB WITH BUTTER

## **DESSERTS**

A selection of international desserts, Cypriot sweets and fresh seasonal fruits.



# **CALIFORNIA BUFFET**

### **SALADS & DIPS**

#### **CYPRUS VILLAGE SALAD**

with tomato, cucumber, bell peppers, feta, olives and capers

#### **TOMATO & MOZZARELLA SALAD**

#### **GARDEN SALAD**

with crispy chicken, crunchy bacon and dijon mustard dressing

#### **ROCKET SALAD**

with shavings of parmesan cheese, sundried tomatoes and roasted pine nuts

#### STEAMED WHEAT

flavoured with ouzo, served with pomegranate, roasted almond flakes, raisins and roasted sesame seeds

#### **TROPICAL SALAD**

served with marinated baby prawns

#### **PASTA SALAD**

with prosciutto, cherry tomatoes and walnuts in a creamy sauce

#### **GUACAMOLE**

#### **RED PEPPER TAPENADE**

# BLACK OLIVE PASTE WITH CHOPPED TOMATO AND BASIL

#### MIRROR

#### **SEAFOOD PLATTER**

with marinated salmon and smoked mackerel

## **HOT DISHES**

#### **ROAST BEEF**

with gravy, mushrooms and sauteed baby tomatoes

#### PORK SCALOPPINI

with a blue cheese sauce, garnished with white grapes

#### **GRIILLED CHICKEN BREAST FILLET**

served on a bed of spinach and feta ragout

#### **GRILLED SALMON STEAKS**

served with hollandaise sauce, garnished with asparagus

#### **SAMOSAS**

served with sweet & sour sauce

#### **PASTA**

with creamy mushroom sauce

#### **RICE PILAF**

#### **POTATO CAKES**

with cooked onions and gravy

#### STEAMED GARDEN VEGETABLES

## **CARVING STATION**

#### **HONEY GLAZED GAMMON**

served with pineapple sauce

### **DESSERTS**

HAZELNUT CAKE
STRAWBERRY CAKE
BAKLAVA
POUREKIA WITH ANARI
DAXTILA
PANACOTTA WITH RASPBERRIES
JELLY WITH YOGHURT & PEACHES
CREAM CARAMEL
FRESH SEASONAL FRUITS





# **CLIO BUFFET**

#### **SALADS & DIPS**

#### **CYPRUS VILLAGE SALAD**

with tomato, cucumber, bell peppers, feta, olives and capers

#### **CHICKEN SALAD**

marinated in curry mayo, served on green leaves, garnished with dried apricots, dried figs and walnuts.

#### **FRIED HALLOUMI CUBES**

flavoured with sweet chilli, honey and roasted coriander seeds, served with fresh coriander and cherry tomatoes

#### **GRILLED AUBERGINE**

topped with chopped tomatoes and feta, dressed with virgin olive oil and flavoured with fresh oregano

#### **BOILED NEW POTATOES**

marinated with olive oil, fresh lemon juice, chopped garlic and dill, served with smoked salmon and mackerel

#### **TOMATO AND MOZZARELLA SALAD**

dressed with olive oil and sprinkled with fresh basil

#### YOGHURT AND APPLE SALAD

with smoked turkey, pistachios and strawberries

#### **GUACOMOLE**

# BLACK OLIVE PASTE WITH CHOPPED TOMATO AND BASIL

**TZATZIKI** 

**TARAMASALATA** 

**RED PEPPER GULLIES** 

## MIRROR

#### **TARTLETS**

stuffed with soft cheese mousse, dressed with raspberry relish

### **HOT DISHES**

#### **GRILLED CHICKEN FILLET**

marinated with yoghurt, mango and ginger, served on a bed of saffron vegetable rice

#### **BEEF TENDERLOIN MEDALLIONS**

served with creamy mushroom sauce

#### **PORK FILLET ROULADE**

stuffed with dried apricots and dried figs, dressed with wholegrain mustard sauce

#### **POACHED SALMON STEAKS**

served with lemon and butter, garnished with asparagus

#### **CHEDDAR AND SPINACH PANCAKES**

covered with tomato bechamel and baked in the oven

#### **ITALIAN STRAWBERRY RISOTTO**

with champagne

#### **PENNE PASTA**

with fresh tomato and mozzarella sauce

#### **POTATO CAKES**

with cooked onions and gravy

#### STEAMED GARDEN VEGETABLES

## **CARVING STATION**

#### **ROASTED BONELESS LAMB LOIN**

with a herb crust, served with mint sauce

### **DESSERTS**

A selection of international desserts, Cypriot sweets and fresh seasonal fruits

# **GOLDEN GOLD BUFFET**

### **SALADS & DIPS**

#### **MARINTED CHICKEN FILLET SALAD**

with mango and coconut milk served on a bed of chicories, garnished with strawberries and caramalized walnuts.

#### **SMOKED SALMON**

served with artichokes and white beans

#### **PARADISE SALAD**

with king prawns and tropical fruits topped with grapefruit dressing

#### **FRIED HALLOUMI CROUTONS**

marinated with sweet chilli and honey dressing, served with crunchy pitta sprinkled with roasted coriander seeds

#### **FRESH SALTED ANARI CHEESE**

served on fresh figs garnished with strawberries

#### **TURKEY SALAD**

with tropical salad and blackberry coulis

# CHEFS CHICKEN LIVER PATE & YOGHURT APPLE SALAD

with orange vinaigrette

#### **AVOCADO MOUSSE**

with dried tomato puree

#### **ROASTED RED BELL PEPPER MOUSSE**

flavoured with balsamic vinegar

#### **BLACK OLIVE PASTE**

with chopped tomato, garlic, olive oil, fresh lime juice and basil

#### **GARLIC POTATO PUREE**

served with roasted chestnut flakes

### MIRROR

#### **SEAFOOD PLATTER**

with gravlax and pepper mackerels

#### **STUFFED TARTLETS**

with creamy cheese mousse topped with raspberry sauce and garnished with dried figs

#### SOUP

#### **GAZPACHO SOUP**

flavoured with vodka and croutons

#### **HOT DISHES**

#### **BEEF TENDERLOIN MEDALLIONS**

with three peppercorn sauce

#### **PORK FILLET MINION FLAME**

with brandy, served with caramelized apples

#### **CHICKEN BREAST FILLET**

with mushrooms in creamy champagne sauce

#### **BONELESS LAMB LOIN**

marinated with thyme flavoured olive oil, covered with mustard herb crust and served with light gravy and min sauce

#### KING PRAWNS FLAME

with ouzo, served with fresh tomato and garlic sauce

#### **ITALIAN ASPARAGUS RISOTTO**

garnished with prosciutto

#### **PENNE PASTA**

with creamy oyster and mushroom sauce garnished with sun dried tomatoes

#### **SAUTEED NEW POTATOES**

in fresh butter, flavoured with parsley

# STEAMED SNOW PEAS, BABY CARROTS, BROCCOLI AND BABY CORN

## **CARVING STATION**

#### **TURKEY BREAST FILLET**

marinated in honey and soy sauce, roasted and serve with a choice of soy sauce, gravy or cranberry sauce

#### **FILLET OF SALMON**

with horseradish crust served with dill



# **GOLDEN GOLD BUFFET**

## **DESSERTS**

#### **CHOCOLATE CAKE**

#### **PASSION FRUIT CAKE**

flavored with rum, covered in white chocolate

# LEMON MERINGUE WITH TROPICAL FRUIT SALAD

#### **CREME BRULEE**

flavoured with mango

#### **TIRAMISU**

#### **PANNACOTTA**

with caramel sauce

#### STRAWBERRY MILLE FEUILLE

with chantilly and caramelized pistachios

#### **FRUIT TARTLETS**

**FRESH SEASONAL FRUITS** 

**CHEESE BOARD DISPLAY** 

CHEDDAR CHEESE
BLUE CHEESE
MOZZARELLA
GOUDA
EDAM
HALLOUMI

served with crackers, dried fruits and nuts

# **COCKTAIL RECEPTION**

# **WELCOME DRINKS OR POST CEREMONY DRINKS**

Unlimited sparkling wine, alcoholic & non alcoholic fruit punch, water

Unlimited sparkling wine, alcoholic & non alcoholic fruit punch, bottled beer, water

Unlimited sparkling wine, alcoholic & non alcoholic fruit punch, bottled beer, imported spirits/mixers, basic cocktails, water

Unlimited sparkling wine, alcoholic & non alcoholic fruit punch, bottled beer, premium spirits/mixers, basic cocktails, water

We are open to suggestions, if you would like to serve a specific cocktail, or something different to what's listed above, please dont hesitate to ask

# **DRINKS PACKAGES**

UNLIMITED FROM DINNER UNTIL MIDNIGHT

Local spirits, beer, wine, soft drinks

#### €17 per person

International spirits (e.g. Smirnoff, Brokers, Bacardi, J&B/Red label) beer, wine, soft drinks

#### €25 per person

Premium spirits (e.g. Grey Goose, Hendricks, Bacardi Gold, Black Label) beer, wine, soft drinks

#### €35 per person

OTHER OPTIONS ARE AVAILABLE FOR COCKTAIL HOURS, WELCOME DRINKS ETC. PLEASE ENQUIRE FOR MORE INFORMATION.