



## BEVERAGE PACKAGES

### WELCOME RECEPTION COCKTAIL I

Sparkling wine  
Orange juice  
Bottled still water  
Carrot & cucumber sticks

€ 23.00 per person/maximum 45 minutes

€ 29.00 per person/maximum 60 minutes

### WELCOME RECEPTION COCKTAIL II

Kir Royal  
Orange juice  
Bottled still water  
Carrot & cucumber sticks

€ 30.00 per person/maximum 45 minutes

€ 36.00 per person/maximum 60 minutes

## OPEN BAR PACKAGE

Available upon request. Please contact our events coordinator

## BEVERAGE PACKAGES

*(During dinner)*

### PACKAGE 1 / unlimited consumption

White wine: Epsilon, Grape variety: Roditis, Savatiano

Red wine: Mi, Grape variety: Agiorgitiko

Bottled still water and soft drinks

**€ 35.00 per person**

### PACKAGE 2 / unlimited consumption

White wine: 9 Muses Estate, Grape variety: Assyrtiko - Trebbiano - Sauvignon Blanc

Red wine: 9 Muses Estate, Grape variety: Cabernet Sauvignon - Merlot - Syrah

Rosé wine: 9 Muses Estate, Grape variety: Syrah-Mouchtaro

Bottled still water and soft drinks

**€ 40.00 per person**



## **COCKTAIL CHOICES**

### **COCKTAIL I**

#### **FINGER FOOD**

#### **ACCOMPANIMENTS**

Baker's basket with various accompaniments  
Bread rolls-crackers-bread sticks and herb butter  
Potato chips  
Black and green olives  
Fresh vegetables on sticks with cocktail sauce

#### **COLD-CANAPÉ**

Cherry tomatoes with bacon mousse  
Canapé with cucumber and Philadelphia cheese  
Puff with tuna salad  
Canapé with roast beef & coleslaw

#### **HOT BITES**

Chicken breast Fri Fri with sesame  
Mini pork skewer with four-cheese sauce  
Ham and Emmental cheese rolls  
Spring rolls with sweet and sour sauce  
Beef burgers with pita bread

#### **SWEETS**

Variety of mini sweets

**€ 35.00 per person**

### **COCKTAIL II**

#### **FINGER FOOD**

#### **ACCOMPANIMENTS**

Baker's basket with various accompaniments  
Bread rolls-crackers-bread sticks and olive paste  
Fresh vegetables on sticks with horseradish sauce  
Pickles  
Potato chips with tomato flavor

#### **COLD-CANAPÉ**

Tartlets with prosciutto di Parma and fig  
Samoza crab  
Canapé with Roquefort mousse and nuts  
Turkey rolls canapé with Kopanisti from Mykonos



#### **HOT BITES**

Tartes with shrimps  
Fried mozzarella batons  
Eggplant croquettes  
Meatballs with barbecue sauce  
Chicken teriyaki skewer

#### **SWEETS**

Variety of mini sweets

**€ 40.00 per person**

### ***COCKTAIL III***

#### ***FINGER FOOD***

#### **ACCOMPANIMENTS**

Baker's basket with various accompaniments  
Bread rolls-crackers-bread sticks and red pepper paste  
Black and green olives  
Santorini cherry tomatoes with katiki cheese from Domokos  
Oregano flavor chips  
Fresh vegetables on sticks with blue cheese  
Pickles  
Nachos with guacamole

#### **COLD-CANAPÉ**

Canapé with smoked trout and green pepper  
Grapes and Gorgonzola skewer  
Canapé Caprese  
Smoked salmon in blinis  
Mango shot with shrimp  
Fillet Carpaccio canapé with foie gras

#### **HOT BITES**

Tartes with lobster  
Chicken rolls filled with sundried tomatoes and chouloumi cheese  
Lamb fillet skewer  
Pork tenderloin with yogurt sauce and curry  
Butterfly shrimps in crunchy crust

#### **SWEETS**

Variety of mini sweets

**€ 50.00 per person**



## MENU SUGGESTIONS

*(Min. 10 – Max. 35 persons, food is served in platters in the middle of the tables)*

### **MENU I**

#### **BAKER'S BASKET**

Mini buns in a variety of flavors

#### **SALADS**

Mixed salad with rocket, lettuce, peppers, Santorini cherry tomatoes and vinaigrette sauce

Traditional Greek salad with Cretan barley rusks

Three-colored penne with turkey and Emmental cheese

White and red cabbage, carrot and mustard sauce

Eggplant salad from the Mount Athos

Hot cheese salad from Mykonos

#### **HOT DISHES**

Pepper pie

Eggplant Millefeuille

Rigatoni with mushrooms, ham, and smoked reggato cheese

Meatballs from Smyrna

Grilled chicken fillets with lemon sauce

Pork escalope with Mavrodafni sauce

#### **SIDE DISHES**

Rice with vegetables

Potatoes with coriander and Parmesan cheese petals

#### **DESSERTS**

Fresh fruit salad

Yogurt with sour cherry preserve from Pelion

Chocolate and strawberry mousse

**€ 65.00 per person**



## ***MENU II***

### **BAKER'S BASKET**

Mini buns in a variety of flavors

### **COLD PRESENTATIONS**

Variety of cold cuts and cheeses with dried fruit & nuts

Smoked salmon and smoked trout

### **SALADS**

Mediterranean salad with anthotyro sauce

Mixed salad with chicken fillets, blue cheese and zolitas

Lettuce hearts with three-colored peppers, pear, nuts & blueberry balsamic

Salad from Constantinople with yogurt sauce and coriander leaves

Potato salad with fresh onion and pickled cucumber

### **HOT DISHES**

Mushroom pie flavored with truffle oil

Risotto with broccoli, gorgonzola, and hazelnut

Traditional spetzofai

Rigatoni Amatriciana

Pork tenderloin with four-cheese sauce

Grilled burgers

Grilled chicken fillets with Dijon sauce

Lamb rolls in vine leaves stuffed with graviera cheese

### **SIDE DISHES**

Potatoes with basil and pine nuts

Grilled vegetables

### **DESSERTS**

Fresh fruit salad

Oven baked sweets from Constantinople

Chocolate and strawberry mousse

**€ 70.00 per person**



## **BBQ PLATTERS**

### **BAKER'S BASKET**

Rustic loaves of rye, corn, and mini buns

### **COLD PRESENTATION**

Variety of Greek cheeses with breadsticks & dried fruit

### **SALADS**

Traditional Greek salad

Beet roots with coriander & apple cider vinegar

Dips variety

*(Tzatziki, spicy cheese salad, aubergine salad)*

Lettuce hearts with three colored peppers, pear, nuts & balsamic blueberry vinegar

### **HOT DISHES**

Vegetables pie

Aubergines mosaic with feta cheese, tomato & thyme

Roasted peppers with garlic & rosemary

### **GRILL**

Meatballs

Pork pancetta

Country sausages

Chicken legs

### **SIDE DISHES**

Potatoes in the oven with oregano

Rice with vegetables

### **DESSERTS**

Fresh fruit salad

Oven baked sweets from Constantinople

Small chocolate and cream Pastries

**€ 80.00 per person**



## BUFFET SUGGESTIONS

*(Minimum 35 persons)*

### ***BUFFET I***

#### **BAKER'S BASKET**

Mini buns in a variety of flavors

#### **SALADS**

Mixed salad with rocket, lettuce, peppers, Santorini cherry tomatoes and vinaigrette sauce  
Traditional Greek salad with Cretan barley rusks  
Three-colored penne with turkey and Emmental cheese  
White and red cabbage, carrot and mustard sauce  
Eggplant salad from the Mount Athos  
Hot cheese salad from Mykonos

#### **HOT DISHES**

Pepper pie  
Eggplant Millefeuille  
Rigatoni with mushrooms, ham, and smoked reggato cheese  
Meatballs from Smyrna  
Grilled chicken fillets with lemon sauce  
Pork escalope with Mavrodafni sauce

#### **SIDE DISHES**

Rice with vegetables  
Potatoes with coriander and Parmesan cheese petals

#### **DESSERTS**

Fresh fruit salad  
Yogurt with sour cherry preserve from Pelion  
Chocolate and strawberry mousse

**€ 65.00 per person**



## ***BUFFET II***

### **BAKER'S BASKET**

Mini buns in a variety of flavors

### **COLD PRESENTATIONS**

Variety of cold cuts and cheeses with dried fruit & nuts  
Smoked salmon and smoked trout

### **SALADS**

Mediterranean salad with anthotyro sauce  
Mixed salad with chicken fillets, blue cheese and zolitas  
Lettuce hearts with three-colored peppers, pear, nuts & blueberry balsamic  
Salad from Constantinople with yogurt sauce and coriander leaves  
Potato salad with fresh onion and pickled cucumber

### **HOT DISHES**

Mushroom pie  
Risotto with broccoli, gorgonzola, and hazelnut  
Traditional spetzofai  
Rigatoni Amatriciana  
Pork tenderloin with four-cheese sauce  
Grilled burgers  
Grilled chicken fillets with Dijon sauce

### **SIDE DISHES**

Potatoes with basil and pine nuts  
Grilled vegetables

### **CUTTING STAND**

Pork loin with mint sauce

### **DESSERTS**

Fresh fruit salad  
Yogurt with quince preserve from Pelion  
Oven baked sweets from Constantinople  
Chocolate and strawberry mousse

**€ 70.00 per person**





## ***'TRADITIONAL' BUFFET***

### **BAKER'S BASKET**

Rustic loaves of rye, corn, and mini buns

### **SALADS**

Tomato salad with feta cheese and fresh peppermint  
Tender lettuce hearts with fresh onion and dill  
Peppers roasted with garlic and rosemary  
Beet roots with coriander and apple cider vinegar  
Marinated anchovy  
Octopus with sour cabbage  
Potato salad with fresh onion and pickled cucumber  
Split peas from Santorini with sweet paprika and green olive oil  
Eggplant stuffed with mint leaves  
Galotyri cheese with pickled pepper

### **COLD PRESENTATIONS**

Variety of Greek cheeses with bread sticks and dried fruits

### **HOT DISHES**

Caesarean pie  
Stuffed vine leaves with egg and lemon sauce  
Grilled meatballs  
Small gardoumbas with lemon  
Rooster cooked with wine and noodles  
Lagotto beef  
Lamb on the spit

### **SIDE DISHES**

Oven baked potatoes with fresh oregano  
Rice with kavourmas

### **CUTTING STAND**

Baby pork

### **DESSERTS**

Fresh fruit salad  
Preserves from Pelion with yogurt  
Oven baked sweets from Constantinople  
Donuts with honey from fir trees  
Small chocolate and cream Pastries

**€ 80.00 per person**



## **'BBQ' BUFFET**

### **BAKER'S BASKET**

Mini buns and loaves in a variety of flavors

### **SALADS**

Greek salad with capers, black olives and feta cheese  
Lettuce hearts with fresh dill, cucumber and green olives  
Salad with carrot, red cabbage and fresh onion  
Mixed green salad with Syglino from Mani  
Fried peppers with vinegar and garlic  
Beet roots with yogurt sauce  
Dill salad  
Eggplant salad  
Hot cheese salad from Mykonos  
Tabbouleh with grilled haloumi

### **COLD PRESENTATIONS**

Variety of Greek & international cheeses with bread sticks and dried fruits

### **HOT DISHES**

Vegetable pie  
Tomatoes stuffed with Batzos cheese and basil  
Veal with yogurt sauce  
Kebab from Constantinople

### **SIDE DISHES**

Potatoes with goat butter and rosemary  
Rice with pastourmas and pine nuts

### **GRILL**

Pork pancettas  
Burgers  
Country sausages  
Chicken legs

### **CUTTING STAND**

Homemade traditional gyros  
*Variety of Sauces: Yogurt, mustard, BBQ, sweet chilly*

### **DESSERTS**

Fresh fruit salad  
Nut pie  
Custard filled pastry  
Kadaifi  
Panacotta

**€ 85.00 per person**



## **GALA BUFFET**

### **BAKER'S BASKET**

Mini buns in a variety of flavors

### **SALADS**

Waldorf salad with lettuce, celeriac, apple, nuts, and Dijon sauce  
Spinach with sautéed mushrooms, bacon, haloumi, olive oil and tarragon  
Mozzarella Caprese salad with tomato and basil pesto  
Rocket with zucchini, fennel, sundried tomatoes, parmesan cheese and strawberry vinegar  
Mexican salad with tortilla flakes

### **COLD PRESENTATIONS**

Prosciutto with melon noisettes  
Shrimp fountain  
Smoked trout and halibut

### **HOT DISHES**

Eggplant mosaic  
Sole paupiettes with lemon flowers  
Beef escallops with mushrooms and vinsanto sauce  
Grilled pork fillet  
Lamb roll stuffed with Katiki cheese from Domokos and herbs  
Chicken fillet with plum sauce

### **SIDE DISHES**

Potatoes dauphinoise  
Grilled vegetables variety  
Risotto with wild mushrooms and truffle flavor

### **CUTTING STAND**

Pork leg with mango sauce  
Whole salmon in salt crust - Decoupage

### **PASTA STAND**

Farfalle with sea fruit and champagne sauce

### **DESSERTS**

Fresh fruit salad  
Chocolate fondue  
Forest fruits cheese cake  
Variety of cheeses with crackers and dried fruits  
Donuts with honey from fir trees and nuts

**€ 95.00 per person**