

Canapes

Cold Open Canapés

- Four cheese tartlets
- Avocado tartlets with shrimp
- Parma ham with exotic fruits
- Norwegian smoked salmon on brown bread
- Grilled vegetables on ciabatta bread
- Sea bass on rocket and olive bread
- Tomato and mozzarella cheese



Cold Mini Sandwiches

- Roast beef in mini roll with mustard butter
- Halloumi cheese and rocket leaf in tomato and oregano mini roll
- Premium ham and emmental cheese
- Mini brioche with smoked duck breast, orange comfit
- Mini croissants filled with herbed cream cheese
- Chicken fajitas wrapped with tortilla pitta

Hot Canapés

- Chicken brochette, teriyaki sauce
- Frankfurt sausage wrapped with streaky bacon
- Chicken satay, peanut sauce
- Toasted halloumi in pitta bread
- Meat koupes (Cypriot delicacy made with cracked wheat)
- Mushroom koupes, lemon wedges
- Breaded prawns, herbed mayonnaise sauce
- Pork souvlakia (kebab skewer), yoghurt dip
- Mini quiche lorraine
- Prawn sesame toast
- Coral pizza / vegetarian pizza



€24.00 per dozen (Minimum order 1 dozen per item)

Exclusive Canapes



Cold Soups

Greek salad soup / cucumber and lime soup

Served in a glass

€22.00 per dozen

Smoked duck breast with fresh fig brulee on rye bread
Smoked salmon on brown bread with quail egg and caviar

€32.00 per dozen

Cacao macaroon with foie gras ganache and beet fluid gel

€40.00 per dozen

Verine avocado relish, mango gel and marinated king prawn
Verine with marinated anchovy and fava (broad bean) santorinis

€48.00 per dozen

Strawberries dipped in white and milk chocolate

Selection of macarons

Verine plums with anari (sweet) cheese

€30.00 per dozen

Sushi Platters available on request

(Minimum order 1 dozen per item)

Gala Dinner



Gala Dinner Menu 1

Cyprus Smoked Ham & Goat's Cheese

Melon carpaccio & marinated goat's cheese ball, pickle with fresh walnut syrup

Rose Cordial Sorbet

Lamb Shank

Slow cooked lamb shank in silver foil with fresh mountain herbs, crushed potatoes, seasonal vegetables & thyme jus

Banana Caramelized Cheesecake

Vanilla cream & mango sauce

Coffee & Petit Four

€51.00 per Person

Gala Dinner Menu 2

Duo of Salmon & Prawn

Avocado cake with black tiger prawn & smoked salmon, fresh market salad with lemon puree & kefir herb dressing

Champagne Sorbet

Herbed Crusted Chicken Supreme

Dauphinoise Potatoes, seasonal vegetables & champagne butter sauce

Chocolate & Coffee Delice
with almond pannacotta & mixed berry sauce

Coffee & Petit Four

€53.00 per Person

Gala Dinner Menu 3

Pear & Cheese Salad

Poached pear wedges, blue cheese & warm mozzarella, fresh green salad, tossed pine nuts & balsamic honey dressing

Lime & Basil Sorbet

Salmon Fillet

Pan roasted salmon bed on new potatoes, seasonal vegetables, parsnip puree & cardinal sauce

Pistachio & Cream Cheese Delice

With sautéed cherries & apricot sauce

Coffee & Petit Four

€55.00 per Person

Exclusive Gala Dinner



Trio of Foie Gras

Terrine assorted with prosciutto chip,
walnut preserve relish & fritter with coriander pesto

Pan Glazed Line Caught Sea Bass

Black eye bean espuma, creative olive pie with herbs,
anchovy and sundried tomato vierge

OR

Black Angus Tenderloin

On onion textures & wild mushroom ragout

Opera & Citrus Harmony

Opera cake, lime & passion fruit curd, agar citrus jelly & lemon popcorn

Coffee & Petit Four

€74.00 per Person

Children's Menu

Garlic Bread

OR

Mixed Seasonal Salad

OR

Pizza Margarita

Chicken Nuggets with Chips

OR

Burger with Chips

OR

**Pasta with Tomato Sauce and
Cheese**

Mixed Ice Cream

**3 Course option - €21.50 per
child**

OR

**2 Course option (main &
dessert) -€19.50 per child**

Vegetarian Options

**Avocado Tartar with Crispy
Green Salad**

Tomato relish & basil pesto

OR

Vegetable Tempura

Served with grilled herbed
polenta
rocket & sundried tomato pesto
sauce

OR

Same starter as Gala Dinner

**Spinach and Ricotta Cheese
Cannelloni**

Rich basil tomato sauce &
truffle oil

OR

**Wild Forest Mushroom
Tagliatelle**

with tarragon cream sauce

**Same dessert and price as Gala
Dinner Chosen**

Evening Snacks

(Served at 21:00)

Canapes

Mini Burger

€24.00 per dozen

Hot Dogs

€24.00 per dozen

Pizza Slices

€18.00 per dozen

Cheese Stack

(Minimum 25 guests)

International Cheeses

Crackers

Breadsticks

Selection of chutneys

Assorted Nuts

Dried Apricots & Figs

€16.00 per head

Mixed Meze



Traditional village salad with herbed feta cheese
Dips: tzatziki, taramasalata, hummus, aubergine salad
Green olives with fresh crushed coriander seeds

Marinated forest mushroom
Smoked mackerel or marinated octopus

Grilled halloumi cheese on rocket salad & basil pesto sauce
Grilled Cyprus smoked lounza (smoked pork loin) or Cyprus sausage
Grilled Portobello mushrooms with fresh lemon juice & sea salt

Deep fried baby calamari
Broiled king prawns bed on vegetable saganaki
Grilled swordfish, rosemary lemon & olive oil dressing
Deep fried atherina or deep fried red mullet fillet on a spinach orzo

Pork kebab and sheftalia bed on pitta bread, mint yogurt dressing
Grilled pork belly krasato (cooked in wine)
Grilled leg of chicken with mountain oregano
Grilled marinated lamb chops with fresh thyme
Mini jacket potatoes with herbed cream cheese
Grilled vegetables with herb garlic dressing

Fresh seasonal fruit platter
Selection of local desserts

€57.00 per adult / €28.50 per child

Grilled Buffet



Salads

Chicken Caesar salad, fresh green salad
Baked aubergine slices with parmesan cheese au gratin
Marinated mushrooms with oregano
Beetroot salad with onions, parsley & virgin olive oil
Orzo with sundried tomatoes & fresh basil
Grilled marinated vegetables with balsamic dressing
Black & green olives
Fatoush salad with crispy pitta bread
Prawn & avocado salad, tomato salad with fresh basil leaves

Cold displays

Smoked and marinated salmon
Parma ham and Virginia ham with exotic fruit
Selection of local and international cheese

Dips

Tzatziki, tahini, taramasalata, avocado

From the grill

Lamb chops with sirtaki spices
Sweet chilli chicken brochette
Skewer of spicy pork satay
Char grilled fillet steak with salsa verde
Mexican spiced pork loin with pineapple lime salsa
Salmon teriyaki bed on stir fried vegetables
Sword fish with roast pepper and basil salsa
Mushrooms, broiled tomatoes, zucchini
Fries

For The Children

Swap one of the dishes above for any of the following:-
Chicken Nuggets, Pasta in Tomato sauce or Pizza slices

Desserts

Banana custard tart, orange cake, baklavas, chocolate and rice delice,
Baked marble cheesecake, vanilla and passion fruit mousse, Pistachio pannacotta, blackcurrant and lemon delice, seasonal fruits

€59.00 per adult / €29.50 per child
(Minimum number 25 guest)