

Gala Dinner Menu 1 (Leda terrace only) Min 10 pax – Max 30 pax

Bread & Butter Service

Grilled Halloumi cheese on a mixed salad

Prawn Souvlaki with avocado sauce

Mediterranean grilled chicken with Herb & Garlic marinated summer vegetables Greek oven-roasted potatoes ****

Profiteroles

Freshly brewed coffee & assorted teas

€70.00 euros per adult – non resident €60.00 euros per adult for residents in the hotel €50.00 euros per adult for Full board & P.P All inclusive guests All taxes are included



Gala Dinner Menu 2 (Leda terrace only) Min 10 pax – Max 30 pax

Bread & Butter Service

Crab & smoked salmon with avocado, fennel & apple

Artichokes Barigoule
Braised artichokes in white wine with olive oil

Pork Tenderloin with mushroom sauce & filled mushroom tart

L'il Pomme Anna

Strawberry Filo Cups with Cream Cheese

Freshly brewed coffee & assorted teas

€70.00 euros per adult – non resident €60.00 euros per adult for residents in the hotel €50.00 euros per adult for Full board & P.P All inclusive guests All taxes are included



Gala Dinner Menu 3 (Leda terrace only) Min 10 pax – Max 30 pax

Bread & Butter Service

Verrine of veal tartar with avocado

Grilled Halloumi wrapped in vine leaves

Pan fried Sea Bass fillet and Prawns with
Garlic & lemon sauce
Chateau potatoes
Chefs' seasonal vegetables

Baklava with vanilla ice-cream

Freshly brewed coffee & assorted teas

€80.00 euros per adult – non resident €70.00 euros per adult for residents in the hotel €60.00 euros per adult for Full board & P.P All inclusive guests All taxes are included



Gala Dinner Menu 4 (Leda terrace only) Min 10 pax – Max 30 pax

Bread & Butter Service

Tomato & mozzarella layers

Grilled Halloumi cheese with cumin and dates & apricots salsa with orange

. Roast fillet of beef with mushrooms L tarragon sauce Grilled summer vegetables marinated with herbs and garlic ****

Amaretto cheesecake with peach coulis

Freshly brewed coffee & assorted teas

€95.00 euros per adult – non resident €85.00 euros per adult for residents in the hotel €75.00 euros per adult for Full board & P.P All inclusive guests All taxes are included



Gala Dinner Vegetarian Menu 1 (Leda terrace only) Min 10 pax – Max 30 pax

Bread & Butter Service

Goats' cheesecake with red onion

Pancakes with asparagus & tomato sauce

Mushroom stroganoff served with field and button

Mushrooms flamed in brandy with paprika, shallots & cream

Served on a bed of rice

Triple layer chocolate tart with orange compote ****

Freshly brewed coffee & assorted teas

€65.00 euros per adult – non resident €55.00 euros per adult for residents in the hotel €45.00 euros per adult for Full board & P.P All inclusive guests All taxes are included



Gala Dinner Vegetarian Menu 2 (Leda terrace only) Min 10 pax – Max 30 pax

Bread & Butter Service

Beetroot salad with goats' cheese

Boiled asparagus with parmesan cheese

Penne pasta with vegetable medley

Tiramisu Verrine

Freshly brewed coffee & assorted teas

€55.00 euros per adult – non resident €45.00 euros per adult for residents in the hotel €35.00 euros per adult for Full board & P.P All inclusive guests All taxes are included



Gala Dinner Gluten Free Menu 1 (Leda terrace only) Min 10 pax – Max 30 pax

Bread & Butter Service

Gluten free vegan herbed cream cheese spread

Served with gluten free bread toast

Jumbo prawns and balsamic, orange onions

Served with green vegetables

Mediterranean chicken with balsamic vinegar, Served with roasted peppers and rice

Gluten free lemon meringue pie

Freshly brewed coffee & assorted teas

€65.00 euros per adult – non resident €55.00 euros per adult for residents in the hotel €45.00 euros per adult for Full board & P.P All inclusive guests All taxes are included



Gala Dinner Gluten Free Menu 2 (Leda terrace only) Min 10 pax – Max 30 pax

Bread & Butter Service

Shrimps served with a tropical fruit salsa

Cabbage rolls stuffed with ground beef, onion and rice, covered in a sweet and tangy tomato sauce

Beef sirloin steak with chickpeas, tomatoes & feta cheese

Served with parsley potatoes

Gluten free tiramisu

Freshly brewed coffee & assorted teas

€75.00 euros per adult – non resident €65.00 euros per adult for residents in the hotel €55.00 euros per adult for Full board & P.P All inclusive guests All taxes are included



Gala Dinner Vegan Menu 1 (Leda terrace only) Min 10 pax – Max 30 pax

Bread & Butter Service

Gluten free vegan herbed cream cheese spread

Served with gluten free bread toast

Pitta pizza
With tomato sauce, vegan cheese and baby spinach

Eggplants and potatoes stewed in tomato sauce Served with a tomato, cucumber & basil salad

Vegan Nutella cheesecake

Freshly brewed coffee & assorted teas

€55.00 euros per adult – non resident €45.00 euros per adult for residents in the hotel €35.00 euros per adult for Full board & P.P All inclusive guests All taxes are included



Gala Dinner Vegan Menu 2 (Leda terrace only) Min 10 pax – Max 30 pax

Bread & Butter Service

Vegan "Tuna" salad Cashew cream sauce, almonds, vegan mayo ***

Grilled asparagus with spring onion-radish "butter"

Quinoa, avocado and sweet potato timbale Roasted spring carrots with lemony dill pesto ****

Vegan tiramisu

Freshly brewed coffee & assorted teas

€60.00 euros per adult – non resident €50.00 euros per adult for residents in the hotel €40.00 euros per adult for Full board & P.P All inclusive guests All taxes are included



Gala Dinner Vegan Menu 3 (Leda terrace only) Min 10 pax – Max 30 pax

Bread & Butter Service

Vegan cheese ball filled with pine nuts, almonds and tofu
Served with toasted bread

Bruschetta with tomato and basil

Vegan Alfredo - fettuccine pasta With cashews, garlic and vegan Parmesan cheese Served with vegan kale Caesar salad

Mango mousse

Freshly brewed coffee, assorted teas

€60.00 euros per adult – non resident €50.00 euros per adult for residents in the hotel €40.00 euros per adult for Full board & P.P All inclusive guests All taxes are included



HOTELS
PAFOS CYPRUS

BBQ Dinner Menu 1 Minimum order 20 adults

Cold decorated dishes

Greek salad with feta cheese
BBQ coleslaw salad
Tomato mozzarella and mozzarella platter
Minted pea L potato barbecue salad
Smoked mackerel salad
Tomato L onion salad
Roasted red peppers with olive oil L garlic
Barbeque shrimps — seafood fruit salad
Cypriot salad
Cold Meat appetizer

Salad Bar

Lettuce, tomato, cucumber, beets, onion, feta cheese, peppers Piccalilli, mixed pickle, pickled onions, pickled vegetables Selection of olives

<u>Dressings</u>

Oil & lemon
Pesto
Italian
Yoghurt
Vinaigrette
Honey & mustard

<u>Dips</u>

BBQ eggplant salad
Tzatziki (yoghurt dip with garlic and cucumber)
Guacamole barbecue dip
Hummus
Sour cream and chive dip

BBQ Dinner Menu 1 – page 2

Bread and butter

Variety of breads and rolls accompanied with butter and margarine

Pitta bread

Seafood Grills

BBQ swordfish steaks Teriyaki grilled salmon Citrus garlic prawns

Meat Grill

Grilled ribeye steak Grilled chicken breast Pork souvlaki Grilled lamb chops

<u>Carvery</u>

Roasted Gammon Roasted turkey breast with fresh sage

<u>Hot sauces</u>

Barbecue sauce Mustard sauce Gravy Mushroom sauce

Cold sauces

Tomato ketchup
Bearnaise
Chimichurri
Various mustards

Side dishes

Jacket potatoes French fries Grilled Mediterranean vegetables Rice a la Orientale

BBQ Dinner Menu 1 - page 3

Desserts

Assorted fresh fruit platter
Cheese cake
Chocolate cake
Black forest gateau
Panna cotta
Crème caramel
Chocolate mouse

Cheese platter

Selection of international & local cheeses served with crackers

€95.00 euros per adult – non resident

€85.00 euros per adult for residents in the hotel

€75.00 euros per adult for Full board & P.P All inclusive guests

€30.00 euros per child – non resident 2 – 12 yrs

€25.00 euros per child for residents in the hotel 2 – 12 yrs

All taxes are included Minimum 20 adults must be paid for



CONSTANTINOU BROS

HOTELS
PAFOS CYPRUS

BBQ Deluxe Dinner Menu 2 Minimum order 20 adults

Starters

Original Greek village salad
BBQ coleslaw salad
Tomato mozzarella and basil platter
Grilled Florine pepper salad
Variety of olives and olive paste
Sesame halloumi sticks with honey
Fava mousse with grilled octopus

Salad Bar

Lettuce, tomato, cucumber, beets, onion, feta cheese, peppers Piccalilli, mixed pickle, pickled onions, pickled vegetables Selection of olives

Dressings

Oil L lemon Pesto Italian Yoghurt Vinaigrette Honey L mustard

Dips /meze

Melitzanosalata (aubergine dip)
Tzatziki (yoghurt dip with garlic and cucumber)
Guacamole barbecue dip
Tahini and lemon sauce
Houmous

BBQ Deluxe Dinner Menu 2 – page 2

Bread and butter

Variety of breads and rolls accompanied with butter and margarine

Seafood Grill

Greek style grilled prawns with ouzo Grilled scallops with lemony salsa verde Grilled lobster tails with lemon and herb butter Grilled teriyaki salmon with pineapple

Meat Grill

Grilled ribeye steak with melting parsley butter
Grilled lamb chops Greek style
Grilled, marinated Pork escallops
Grilled, herb marinated Chicken Thighs

Dressings

Lemon and oil sauce
Apricot bourbon sauce
Brown butter and sage sauce
Lemon garlic butter sauce for seafood
White wine sauce for seafood

Side dishes

Jacket potatoes
French fries
Hasselback sweet potatoes
Garlic butter mixed vegetables
Pomegranate balsamic roasted vegetables

BBQ Deluxe Dinner Menu 2 – page 3

Desserts

Selection of fruits
Cheese cake
Chocolate cake
Fruit tart
Lemon tart
Chocolate brownies
Cyprus sweets preserves

Cheese platter

Four kinds of cheeses Served with crackers and fig or orange marmalade

€125.00 euros per adult – non resident

€115.00 euros per adult for residents in the hotel

€105.00 euros per adult for Full board & P.P All inclusive guests

All taxes are included

Minimum 20 adults must be paid for



BBQ Dinner Menu 3 Minimum order 40 adults

Cold decorated dishes

Poached salmon whole
BBQ coleslaw salad
Greek salad with feta cheese
Tomato & mozzarella salad

Salad Bar

Lettuce, tomato, cucumber, beets, onion, feta cheese, peppers Piccalilli, mixed pickle, pickled onions, pickled vegetables Selection of olives

Dressings

Oil L lemon Pesto Vinaigrette Greek vinaigrette Honey L mustard

Dips

Tzatziki (yoghurt dip with garlic and cucumber)
Guacamole barbecue dip
Hummus
Sour cream and chive dip

Bread and butter

Variety of breads and rolls accompanied with butter and margarine Pitta bread

BBQ Dinner Menu 3 – page 2

Hot Appetizers

Grilled asparagus with prosciutto
Avocado and bacon bites
Fire roasted aubergines and red peppers

Seafood Grills

BBQ swordfish with rosemary Citrus garlic prawns

Meat Grill

Grilled Mini Sirloin steak Grilled chicken breast Pork souvlaki Grilled lamb chops

Hot sauces

Barbecue sauce
Honey Mustard sauce
Gravy
Ladolemono sauce
Bearnaise sauce
Cream & mustard sauce

Side dishes

Jacket potatoes
French fries
Corn on the cob
Coloured vegetable sticks
Grilled tomatoes with yoghurt

BBQ Dinner Menu 3 – page 3

Desserts

Assorted fresh fruit platter
Cheese cake
Chocolate cake
Fruit tart
Lemon tart
Chocolate mouse

Cheese platter

Selection of international & local cheeses served with crackers

€75.00 euros per adult – non resident

€65.00 euros per adult for residents in the hotel

€55.00 euros per adult for Full board & P.P All inclusive guests

€30.00 euros per child – non resident 2 – 12 yrs

€25.00 euros per child for residents in the hotel 2 – 12 yrs

All taxes are included Minimum 40 adults must be paid for



HOTELS PAFOS CYPRUS

Children menu proposals 2 – 12 yrs (Leda terrace only)

Choice of starters
Garlic bread
Soup of the day
Salad

Choice of main course
Chicken nuggets
Fish fingers
Mediterranean vegetable pasta (vegetarian)
Pasta Bolognese
Margarita pizza (vegetarian) or Pepperoni pizza
Mozzarello sticks (vegetarian)
Beef burger
Potato Croquettes (vegetarian)
All served with a choice of jacket potatoes/French fries/rice/mashed
potato
Baked beans or vegetables

<u>Dessert</u>
Ice-cream
Fruit fantasy
Jelly
Chocolate cake

€30.00 euros per child – non resident €25.00 euros per child for residents in the hotel All taxes are included For BBQ options for children pizza and nuggets will be added to the BBQ buffet