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# WEDDING MENUS

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## BBQ

### SALADS & COLD ITEMS

Greek Salad with feta cheese and Kalamata olives  
Rocket salad with shaved Parmesan and homemade croutons  
Citrus Salad with seasonal greens, spinach, shattered grapefruit, fennel,  
roasted sunflower seeds & citrus vinaigrette  
Traditional Coleslaw, shaved cabbage and carrots in mayonnaise dressing  
Potato salad with sour cream Dijon dressing, tossed with peppers, scallions, ham and herbs  
Dakos, Dry rusks with fresh cheese & tomato  
Dolmadakia, Grapevine leaves filled with rice and fresh herbs  
Tzatziki, yogurt, cucumbers, garlic, fresh herbs  
Tirokafteri, Greek spicy cheese dip  
Marinated mushrooms in olive oil  
Selection of Greek Olives

### FROM THE CHARCOAL GRILL

Souvlaki – Skewered pork  
Rosemary rubbed Lamb Chops  
Breast of chicken fillet  
Chicken drumsticks  
Spicy sausages  
Bifteki, ground beef with herbs and spices  
Corn on the cob

### SIDE DISHES

Jacket Potatoes with yogurt & dill sauce  
French Fries  
Grilled vegetables

### DESSERTS

Assortment of Greek Cheese accompanied with dried fruits, nuts & crackers  
Large selection of Greek and International desserts  
Sliced seasonal fresh fruits

40,00 € per person

