

Buffet 1

Salads

- Greek salad (tomato, cucumber, peppers, capers, olives, & feta cheese)
- Santorini salad (cherry tomatoes, cucumber, capers, mastelo cheese, sundried tomatoes, olives, oregano)
- Potato salad with capers and bacon

Appetizers

- Spinach pie with feta cheese
- Eggplant salad smoked with garlic and olive oil
- Santorinian fava with caramelized onions
- Grilled vegetables with balsamic syrup and thyme
- Cheese saganaki with basil sauce

Main Course

- Chicken chops with lemon sauce
- Pork tenderloin with Vinsanto wine and thyme
- Grilled burgers
- Penne with cream sauce, ham and cheese

Garnishes

- Potatoes baked in citrus juice
- Risotto with vegetables

Dessert

- Seasonal fruit
- Middle eastern desserts (2 flavors)

Price per person 75,00 € (minimum 20pax)



Buffet 2

Salads

- Greek salad (tomato, cucumber, peppers, capers, olives & feta cheese)
- Tuna salad (tuna, lettuce, croutons, mayonnaise sauce flavored with lime and dill)
- Cretan Dakos (Barley rusk with grated tomato, feta cheese, olives, capers, oregano)

Appetizers

- Cheese deck
- Tzatziki
- Eggplant with feta and fresh tomato sauce
- Traditional zucchini balls
- Shrimps saganaki with fresh tomato sauce, feta cheese and parsley
- Grilled mushrooms caremelized with balsamic

Main course

- Chicken fillet souvlaki marinated with honey and thyme
- Rolled pork stuffed with cheese, peppers and herbs
- Lamb ragout with eggplants
- Sausages with leek and smoked paprica
- Penne with fresh tomato sauce and basil

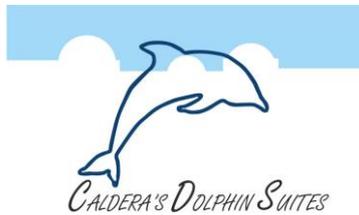
Garnishes

- Broccoli au gratin
- Baby potatoes baked in citrus juice

Dessert

- Seasonal fruit salad
- Panna cotta with strawberry syrup
- Middle eastern desserts (two flavors)

Price per person 80,00 € (minimum 20 pax)



Buffet 3

Salads

- Chicken fillet salad (green vegetables, yoghurt sauce flavored with parsley)
- Greek salad (tomato, cucumber, peppers, capers, olives & feta cheese)
- Santorini salad (cherry tomatoes, cucumber, capers, mastelo cheese, sundried tomatoes, olives, oregano)

Appetizers

- Cheese deck
- Saute mushrooms flavored with garlic
- Grilled vegetables with haloumi cheese and fresh basil
- Potatoes au gratin with bacon
- Crepes with ham and cheese
- Turkey meatballs with beer sauce, caramelized onions

Main Course

- Lamb Vinsanto with capers, sundried tomatoes, thyme, oregano, garlic and Santorinian sweet wine
- Chicken filet with cheese sauce
- Caramelized pork with barbeque sauce
- Linguini with shrimps, fresh tomato sauce and basil

Garnishes

- Baby potatoes baked in citrus juice
- Risotto with vegetables

Desserts

- Seasonal fruit
- Chocolate mousse with sour cherry syrup
- Middle eastern desserts (two flavors)

Price per person 85,00 € (minimum 20 pax)



Sit Down Menu 1

Appetizers (shared by four)

- Patties with ham and cheese
- Mushrooms stuffed with cheese mousse

Salad (shared by four)

- Cyclades salad (lettuce, rocket, purslane, dried tomatoes, pomegranate, pine nuts, Greek manouri cheese, and sauce from dried tomatoes)

Main Course

- Chicken fillet with lemon sauce and mint

Or

- Beef patties with mustard sauce

Dessert

- Seasonal fruit salad with yogurt honey and nuts

Price per person 65,00 €



Sit Down Menu 2

Appetizers (shared by four)

- Zucchini balls flavored by lime and mint
- Asparagus with prosciutto and béarnaise sauce
- Tzatziki

Salads (shared by four)

- Greek salad (tomato, cucumber, peppers, capers, olives & feta cheese)
- Caesar salad

Main Course

- Pork tenderloin cooked with Vinsanto wine and thyme accompanied with basmati rice

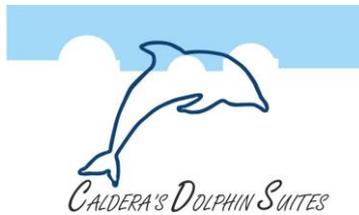
Or

- Chicken fillets in cream cheese, fresh mushrooms and estragon accompanied with basmati rice

Desserts

- Chocolate mousse with sour cherry syrup
- Seasonal fruit with yogurt, honey and nuts (shared by four)

Price per person 75,00 € (maximum 40pax)



Sit Down Menu 3

Appetizers (shared by four)

- Grilled haloumi cheese with basil sauce
- Octopus cooked with balsamic vinegar and Chios Mastic liqueur
- Smoked bacon au gratin potatoes
- Shrimps saganaki with fresh tomato sauce, feta cheese and parsley

Salads (shared by four)

- Santorini salad (cherry tomatoes, cucumber, capers, mastelo cheese, sundried tomatoes, olives, oregano)
- Potato salad with capers and bacon
- Tuna salad (tuna, lettuce, croutons, mayonnaise sauce flavored with lime and dill)

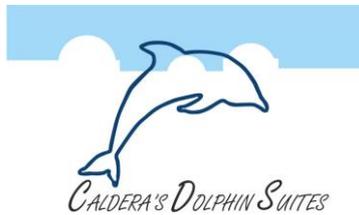
Main Course

- Pork roll stuffed with smoked bacon and gruyere accompanied with basmati rice
Or
- Sea bass fillet with lemon sauce and mint served with grilled vegetables

Dessert

- Sorbet lemon ice cream
- Seasonal fruits with yogurt, honey and dried nuts (shared by four)

Price per person 80,00 € (maximum 40pax)



Traditional Sit Down Menu

Appetizers (shared by four)

- Tzatziki (Yogurt, garlic and dill)
- Santorinian Tomatoes Balls
- Santorinian fava with caramelized onions

Salads (shared by four)

- Greek Salad (Tomatoes, cucumber, spring onions, peppers, caper, feta cheese, olives)

Main Course

- Pork Souvlaki with fried potatoes, onions and pita bread

Or

- Moussaka

Dessert

- Seasonal Fruit (shared by four)
- Baklava

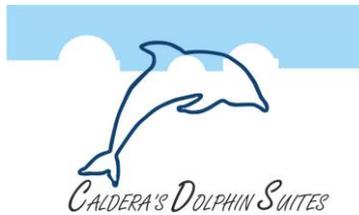
Price per person 60,00 € (maximum 40 pax)



Finger food choices

- Katiki cheese dip with sundried tomato and walnuts 2,00 €
- Cherry tomatoes stuffed with manouri cheese, and basil 2,00 €
- Mini croissants filled with smoked turkey and raspberry sauce 3,00€
- Mini burger 3,00 €
- Mini hot-dog 3,00 €
- Mozzarella canape with genoveze pesto 3,00 €
- Flogeres with sundried tomato 2,50 €
- Meatballs with ginger 3,00 €
- Spicy chicken wings 3,00 €
- Mini pizza boats 2,50 €
- Manouri-bacon souvlaki 2,50 €
- Chicken souvlaki marinated with lemon sauce 3,00 €
- Chicken bites with cocktail sauce 3,00 €
- Parmesan balls with grapes and bread sticks 4,00 €
- Mushrooms filled with bacon and cheese 3,50 €
- Prosciutto with Roquefort cream and pear 3,50 €
- Pork fillet medallion with mustard sauce 4,00 €
- Herb crusted cheese truffle with almond 4,00 €
- Pouch with shrimps and vegetables 4,50 €
- Oak smoked salmon roses on brown mini bread 5,00 €
- Crab salad choux with parsley 4,50 €
- Grilled bread with salty fish, fava, olive oil and onion 5,00 €
- Lobster blinies with avocado cream and brick 7,00 €
- Vegetarian meatballs with yoghurt sauce 2,50 €

Minimum order 20 pieces



**OPEN BAR PACKAGES
PRICES PER PERSON (DURATION 4hrs)**

Open bar Menu 1

- Santorinian house wine (white,rose,red) soft drinks (Coca cola, Sprite, fruit juices), beers & mineral water **45.00€**

Open bar Menu 2

- Santorinian house wine (white,rose,red), beers, Spirits (Whiskey, Vodka, Gin, Rum, Tequila, Brandy, ouzo), Cocktails (Mojito, Pina colada, Daiquiri, Cosmopolitan), soft drinks (Coca cola, Sprite, juices), mineral, water, sparkling water **60.00€**

Open bar Menu 3

- Bottled wine (white,rose,red), Domestic beers, sparkling wine, Spirits (Whiskey, Vodka, Gin, Rum, Tequila, Brandy, ouzo), Cocktails (Mojito, Pina colada, Daiquiri, Cosmopolitan), soft drinks (Coca cola, Sprite, juices), mineral, water, sparkling water **85.00€**

DRINKS POLICY:

Alcoholic drinks are only served to adults (18 years +)

The chosen drinks package must be applied to all attending adult guests

Guests are not allowed to use their own drinks.

VAT is not included.

PAYMENT METHOD:

- 30% Deposit of the total amount resulting from the minimum number of guests upon confirmation of reception date (no refund in case of cancellation 2 months prior to reception date)
- Final payment 1 day before the reception date, resulting from the final number of guests joining the event.

**** (Payments will be made only by bank remittance/transfer) ****