

SEAFOOD PARADE BUFFET

COLD DISPLAYS

Young Romain lettuce and aragula, dried apricots, goat's cheese and plain tomato, raspberry vinaigrette
Carpaccio of swordfish marinated with lime juice, olive oil, capers and herbs
Marinated seafood ceviche with avocado, basil, tomato and citrus juices
Sliced smoked halibut over organic greens served with a flavoured balsamic dressing
Green shell mussels casino topped with bacon, garlic, seafood seasoning and breadcrumbs
Mandarin orange salad with walnuts, red onion, iceberg and aragula, local kefalotyri cheese shavings
Prawns pyramid
Marinated octopus with grilled vegetables
Assorted smoked fish platter with blinis and condiments
Avocado wedges garnished with cherry tomatoes and almond, apple vinaigrette
Californian rolls with soya sauce and salmon caviar
Green asparagus with mixed selected greens, blue cheese, pear and spiced walnuts, herb vinaigrette
Field greens, wild mushrooms, toasted pinenuts and shaved parmesan, sherry vinaigrette
Our traditional village salad with fetta cheese and black olives
Crudities with chilli rancheros salsa
Cucumber, tomatoes, green onions marinated in olive oil
German style potatoes with onion and bacon in a vinaigrette dressing
Lobster bisque with truffle essence and girolles mushrooms

SOUP

LIVE STATIONS

RENDEZVOUS OF PASTA & SEAFOOD

Lobster tortelloni
Seafood Alfredo (prawns, sea scallops, salmon served over a bed of fettuccini)
Mussels and prawns marinara, basil tomato sauce flavoured with garlic, over linguini
Seafood cannelloni
Seafood lasagne

CATCH OF THE DAY

Breaded crab claws with chilli salsa, lobster, zucchini potato patties, fish and chips with tartare sauce, baby crabs grenebloise, fried calamari

FROM THE CARVERY

Salmon stuffed with spinach
Basil crusted halibut fillet with a caper butter lemon sauce
Marinated grouper baked in banana leaves with mango lime tomatillo
Salt crusted red snapper with virgin olive oil and dill
Almond crusted seabass with balsamic reduction



ELIAS
BEACH HOTEL

LIGHT & HEALTHY	Grilled swordfish steaks with melon and balsamic glaze Fricasse of seafood and wild mushrooms Seafood stew in a light creamy curry sauce Mussels "au gratin" Steamed blackshell mussels with garlic butter
CLASSICS BUT POPULAR	Sauteed trout fillets "grenebloise" Stuffed dover sole with lobster, marsellaise sauce Stuffed fillet of plaice with spinach "Florentine" Pan fried skate wing meuniere sauce garnished with diced tomatoes and capers Surf & turf (prawns and fillet steak) served with sauce Bearnaise Cajun swordfish steak
A TASTE FROM THE ORIENT	Grilled five spice scented ahi tuna rubbed in a blend of Chinese spices served over wasabi Crayfish springrolls Stir-fried salmon and vegetables with Chinese noodles and vegetables toasted with sesame Lobster sesame toast Ginger flavoured red mullet with Chinese cabbage and snowpeas
TEMPURA PARADE	Prawns tempura, calamari tempura, mussels tempura, cod fillet tempura, vegetables tempura
OUR VEGETARIAN CORNER	Stir-fried vegetables with ginger aroma Baked mushroom cups stuffed with our famous crab imperial Steamed selected seasonal vegetables Char-grilled marinated vegetables Fricasse of mushrooms, peppers and onions
THE ACCOMPANIMENTS	Lobster polenta with basil tapenade Steamed young potatoes persille Leek and potato gratin Egg noodles dredged with cilantro oil salsa Saffron rice pilaf Green asparagus and wild mushrooms risotto
CHEESE BOARD	A selection of local and international cheeses
DESSERTS	Tarte Douceus Mille feuille Trio of chocolate mousse Vanilla mousse with raspberries Chocolate tomb Anari with honey and walnuts Apricot glafoutis Pear petivier Apricot and blackberry tart Hazelnut mousse Choux a la crème Strawberry and kiwi mousse



Pears in Nama wine
Kateifi with vanilla parfait
Black forest
Nougat cake
Fresh fruit salad
Fresh fruit display

*LIVE STATIONS WILL BE AVAILABLE ONLY IF THE NUMBER OF PEOPLE
DOES NOT EXCEED 200.*

€60 per person include service charge and VAT

MEDITERRANEAN BUFFET

COLD DISPLAYS

Organic green salad with grilled artichokes, cherry tomatoes and parmesan shavings
Salmon rillette
Smoked salmon and trout with condiments
Chicken presse with prunes
Tomato and fresh mozzarella with basil oil and herbs
Beef carpaccio

SALADS

Smoked eggplant salad with condiments (live station)
Antipasti of marinated calamari strips, basil marinated artichokes, marinated mushrooms, glazed onions
New potato salad with yogurt, mayonnaise and pesto
Fried eggplant wedges with tahini and toasted sesame seeds
Beetroot salad with fresh coriander and garlic
Fetta balls in olive oil and fresh herbs
Fattoush salad with grilled pitta bread
Farfalle with white tuna, peppers and onions
Sliced apples, celery, raisins, yogurt and mayonnaise
Mediterranean seafood salad

COLD SAUCES

Balsamic, basil oil, Italian dressing, olive oil and lemon

DIPS & ACCOMPANIMENTS

Houmous, roasted pepper dip, fetta cheese, olive oil and herbs, tzantziki

CHEESES

A selection from our local and international cheese board

BREAD

Focaccia, carrot and thyme, Cyprus koulouri, French baguette, a selection of our homemade bread rolls

SOUP

Cream of asparagus

LIVE STATIONS

Escargots in garlic butter sauce
Falafel in Arabic pitta bread
Zucchini and mushroom fritters

CARVING STATION

Slow roasted prime rib of beef with fine herbs
Salt crusted grouper flavoured with fresh herbs and virgin olive oil

PASTA STATION

Minted halloumi cheese ravioli with sauce vierge
White tagliatelle with sundried tomatoes, pancetta and mushrooms cream sauce
Linguini with seafood, marinara sauce

HOT DISHES

Steamed chicken breast stuffed with goat's cheese and sundried tomatoes, orange butter sauce
Herb basted pork fillets in lime basil cream sauce and roasted pinenuts
Pan roasted breast of duck with Mediterranean fig sauce



Baked lamb shanks with eggplant fresh tomatoes and cinnamon aromas
Sesame crusted halibut fillet, caper berries, lemon butter sauce
Mediterranean vegetable ratatouille
Oven roasted potatoes with roasted tomatoes and onions
Saffron and leek pilaf rice dusted with almonds

DESSERTS

Orange cream caramel
Tiramisu
Coconut cake
Almond cake
Galatoboureko
Panna Cotta in glasses
Chocolate mousse with caramelized pears
Apple tart
Panforte
Ricotta cheesecake
Mamoul with dates
Namoura
Pistachio rolled
Almond mousse
Figs tartlette
Peach mousse
Fruit charlotte
Glyko koutaliou
Fresh fruit salad
Fresh fruit display

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€50 per person include service charge and VAT

CYPRriot AND GREEK BUFFET

<i>Cold displays</i>	Stuffed vine leaves yialatzi Crudities with tahini dip Hiromeri with roasted tomatoes in coriander dressing Eggplant rolls with herbed goat's cheese and sundried tomatoes
<i>Cheese display</i>	Kefalotyri, fetta cheese, halloumi
<i>Live station</i>	Cyprus traditional village salad
<i>Salads</i>	Artichoke salad with peppers and onions Cucumber, tomatoes, onions and mint Mushrooms a la greque Gigantes with spinach and fetta cheese Marinated seafood salad with dill and extra virgin olive oil dressing Beetroot, coriander and onion salad Potato salad with onions, celery and parsley Rocca leaves with spring onions, peppers, mushrooms and radish, fetta balls Zucchini wedges in olive oil, thyme marinate Grandma's egg and spring onion salad with red wine vinegar, rocca leaves and almond nuts Marinated octopus salad
<i>Dips & Accompaniments</i>	Scordalia (potato garlic), tzantziki, tarama, tyrokafteri, black kalamata olives, green olives "tsakistes", pickled cauliflower, lemons
<i>Cold sauces</i>	Parsley garlic oil, lemon oil, vinaigrette with oregano
<i>Bread display</i>	Koullouri, pitta bread, olive bread
<i>Soup</i>	Psarosouppa (traditional fish soup with Mediterranean vegetables) or lentil soup
<i>Live station</i>	Chicken gyros (with tomato, onion, cucumber, parsley salad), tzantziki and pitta bread Shrimp and mussels saganaki (flamed with ouzo, finished with fresh tomatoes, herbs and fetta cheese)
<i>Carvery</i>	Grilled pork lountza marinated in red wine Grilled halloumi cheese Grilled sausage Pork sheftalia
<i>Under the heat lamps</i>	Lamb (souvla) Spetzofai (sausage & peppers) Black-eye beans with chickory, lemon oil sauce Grilled baby octopus with lemon oil sauce (from the CHARCOAL) Pork kebabs with condiments



Grilled fish fillet with green olive oil, coriander, lemon sauce (from the CHARCOAL) OR Fried fish fillet from "Rhodes" in beer batter accompanied with scordalia (garlic potato dip)

Hot dishes

Traditional pork afelia/pourgouri
Mousaka vegetarian
Eggplant stew gratinated with fetta cheese
Village pasta with fresh tomatoes, coriander, basil and kalamata olives
Prassorizo (leek and rice pilaf)
Stuffed vine leaves in a tomato and olive oil sauce (koupepia)
Roast village style potatoes

Desserts

Daktyla
Pourekia
Pissies
Galatoboureko
Baclava
Κυπριακός Χαλβάς
Folies
Rizogalo
Mahalepi
Anarotourta
Glyka koutaliou
Loucoumia Geroskipou
Coconut cake
Almond cake
Fresh fruit display

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€45 per person include service charge and VAT

DINNER BUFFET

COLD DISPLAYS

Marinated vegetables with virgin olive oil and herbed vinaigrette
Mixed selected garden greens with parmesan slivers, grilled artichokes and quail eggs
Calamari, octopus and mussels flavoured with oregano and citrus juices
Grilled mushrooms, glazed onions, capers, roasted peppers, smoked halibut and smoked trout
Crudities with coriander chilli salsa
Parma ham with figs & melon

SALADS

Avocado and tomato wedges, walnut dressing
Caesar salad with chicken breast
Garlic and herbed marinated mushrooms
Marinated cucumber, dill and smoked salmon
Gazpacho salad with cucumber, onions, green and smoky red peppers
Gigantes (broad beans) with fetta cheese and tomato sauce
Black-eye beans with tomatoes, onions and fresh coriander
Young baby potato halves with spring onions, peppers and tomatoes
Marinated seafood salad
Fried cauliflower with capers, parmesan seeds, black olives, tahini sauce and toasted sesame seeds
Beetroot with grated eggs
Sweet corn, crab meat, peppers, pineapple and rice salad

ACCOMPANIMENTS

Fetta cubes in olive oil and herbs, pickled vegetables, black and green olives

DIPS

Houmous with olive oil and fried onions, eggplant dip, tarama

DRESSINGS

Balsamic, herb dressing, raspberry vinaigrette, yogurt dressing with blue cheese, chilli sauce, roast pepper aioli

CHEESES

Local and international cheese board

BREAD

Carrot bread, oregano flavoured bread

SOUP

Minestrone with grated parmesan and croutons

CARVING

Whole roast baby lamb, red wine jus
Barbeque spare ribs, Roman style hot sauce
Slow roasted turkey, cranberry sauce
Baked grouper with mango and tomato salsa, wrapped in banana leaves

HOT DISHES

Grilled entrecote steaks marinated with lemon thyme
Caesar's favourite chopped steak
Grilled, smoked and cheesy bratwurst
Seafood kebabs marinated with dill
Barbecued chilli and honey lamb cutlets
Ginger chicken with lime and mustard seeds
Chargrilled garlic potato kebabs with fresh coriander
Grilled marinated mushrooms

Chargrilled corn on the cob with coriander
Char-roast peppers
Char-roast rosemary onions
Penne with roasted Mediterranean vegetables in a basil tomato sauce
Cumin flavoured couscous with currants, chicken liver and almond flakes

DESSERTS

Baked apples
Grapes glafoutis
Baked cheesecake
Baclava
Kateifi
Doukissa
Rizogalo
Pear almond tart
Fruit tartlette
Savarin with crème brulee
Hazelnut chocolate cake
Fruit skewer
Anarotourta
Shamali
Peanut sponge cake
Blackcurrant meringue tart
Honey mousse
Fresh fruit salad
Fresh fruits

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€45 per person include service charge and VAT



Drinks Packages for Dinner **(Up to 4 hours)**

1. *Unlimited Bottle house wine red or white (75cl), Local Beers, soft drinks, bottle local mineral water and coffee **€18 per person***
2. *Local reserved wine red or white (75cl), Local Beers, soft drinks, bottle local mineral water and coffee **€35 per person***
3. *Corkage Fee - If the wedding party are to book one of the above mentioned drinks packages, we will allow spirits by the bottle to be brought in from outside at the price of **€19 per bottle**.*

Premium Wines on request

4. *Bottle of local sparkling wine **€35***
 5. *Bottle of French Champagne **€65***
 6. *Bottle of Dom Perignon **€275***
 7. *Bottle of sparkling wine (Proseco) **€40***
 8. *Bottle of Imported Spirit **€50***
Deluxe Spirit Brands: Johnnie Walker Red Label, Highland Queen, Teachers, J&B, Grants, Bell, Cutty Sark, White Horse, Famous Grouse, Bombay Sapphire Gin, Gordon's Gin, Beefeater Gin, Stolichnaya Vodka, Smirnoff Vodka, Absolut Vodka, Bacardi Rum, Jose Cuervo Tequila
 9. *Bottle of Premium Brand Imported Spirit **€70***
Premium Spirit Brands: Johnnie Walker Black Label, Chivas Regal 12 years old, Ballantines 12 years old, Dimple, Jack Daniels
 10. *Local Liqueur **€30***
 11. *Imported Liqueur **€44***
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