

Wedding Reception Dinner:

Event Proposal

Dinner Menu I

Cream of Tomato with Grilled Scallops and Truffle Flavor

*

Fine Tranches of Smoked Salmon on Green Salad Leaves and Green Asparagus

**

Lemon Sorbet

Veal Medallions with Aged Porto Sauce Bouquet of Seasonal Vegetables and Potatoes Confit

**

Crunchy Mille-feuille with a Light Sauce of Forest Fruits

*

Coffee or Tea

Price perperson

60,00euro

Dinner Menu

Mushroom Ravioli with Lobster Bisque and Fresh Herbs

*

Langoustine Roll with Parma Ham and Sun Dried Tomato on a Bed of Wild Rocket Salad

**

Mellon Sorbet

Grilled Pork Tender Loin in a Bed of Vanilla Flavoured Creamy Risotto

**

Crunchy Lemon Tart with Vanilla Ice-cream

*

Coffee or Tea

Price perperson

65,00euro

Dinner Menu III

Cream of Pumpkin Soup with Pieces of Almond & Fresh Cream

*

Crisp Salad Leaves with Dried Fruits in a Light Lemon Cream Dressing

**

Dorado with Olive Crust, Vegetable Spaghetti and Saffron Cream

Strawberry Sorbet

Beef Fillet with Mixture of Cherry Tomatoes, Olives and Basil, baby potatoes and Seasonal Vegetables

**

Black Forrest in a Glass

*

Coffee or Tea

Price per person

70,00euro

Dinner Menu IV

Soup of Fresh Seafood with Vegetables

*

Napoleon of Lobster and Prawns with the Aroma of Olive Oil & Lemon Juice

**

Risotto with Wild Mushrooms and Artichokes with Truffle Oil

Veal Fillet "Rossini" Served with Seasonal Vegetables and Potato Puree with Cream and Yoghurt

**

Warm Chocolate Soufflé with Vanilla Ice Cream

*

Coffee or Tea

Price per person

80,00euro

DinnerMenuV(Greek)

"Kakavgia" Fish Soup with Fresh Mediterranean Red Mullet and Olive Oil

*

"Dakos" Dried Bread from the Island of Crete with Grated Fresh Tomato, Feta and Capers on a Bed of Rocket Leaves

**

Lamb Leg Wrapped with Wine Leaves Filled with Smoked Cheese and Tomatoes Served with Honey Flavored Potatoes

**

"Kataifi" Filled with Figs and Walnuts Served with "Kaimaki" Ice Cream

*

Coffee or Tea

Price perperson

65,00euro

Buffet Menu

Salads

Fresh leafs salad with chicken, croutons, Parmesan and Balsamico vinegar
Penne pasta with black olives, sundried tomatoes, tuna and green onion with basil dressing
Corn with turkey, apples, melon and colorful peppers
Crisp hearts of salad with cherry tomatoes, mozzarella and croutons
Green beans with tomatoes, potatoes, anchovies and vinaigrette herbs
Greek salad
Tzatziki
Salad bar (Accompanied by three different dressings)

Cold Cuts

Marinated salmon with dill and citrus
Smoked trout with cold mayonnaise sauce with lemon juice and herbs
Roast beef with mustard sauce and pickles
Parma ham and smoked turkey with exotic fruits

Hot Dishes

Crispy spring rolls with sweet and sour sauce
Grilled Swordfish marinated with olive oil-lemon dressing and tomato
Fillet of grilled chicken with sauce of white wine and tarragon
Sweet and sour pork with crispy vegetables and basmati rice
Beef medallion sautéed with red wine sauce and mushrooms
Penne pasta with vegetables and smoked cheese
Potatoes au gratin with parmesan

Selection of Cheeses

Presentation of Greek cheeses (accompanied with bread sticks, crackers, nuts and fruits)

Desserts

Fruit salad flavored with liqueur maraschino
Fresh seasonal fruit cuts
Fine pastry in two flavors
Presentation of Greek sweets
Assorted cakes
Flavored sweets served in glass
Varieties of small fruit tarts

Price per person

55,00 euro

Buffet Menu I

Salads

Crisp green salad with croutons and Caesar sauce
Pasta with basil, tomato, mozzarella and avocado
Wild greens and tender zucchini with extra virgin olive oil
Waldorf salad with apples, walnuts and orange
Fresh beetroots with orange and herbs
Greek salad
Tzatziki
Salad bar (Accompanied by three different dressings)

Cold Cuts

Smoked pork and turkey with pineapple and green asparagus
Smoked salmon and trout with black bread

Hot Dishes

Swordfish grilled with olive oil-lemon dressing
Coq au vin with wild mushrooms
Spicy mini kebabs with cumin
Grilled leg of lamb with tomato, olives and rosemary
Escalope of veal in cream flavored with sage
Ouzo flavored farfalle with smoked salmon
Grilled vegetables marinated with Balsamico vinaigrette
Boulangère potatoes

Carving Station

Whole roast suckling pig which accompanied by BBQ sauce, and mustard

Selection of Cheeses

Presentation of Greek cheeses (accompanied with bread sticks, crackers, nuts and fruits)

Desserts

Fruit salad flavored with maraschino liqueur
Fresh seasonal fruits cut
Fine pastry in three flavors
Presentation of Greek sweets
Assorted cakes
Flavored sweets served in glass
Varieties of small fruit tarts

Price per person

60,00 euro

Buffet MenuIII

Salads

Composition of fresh salads with salmon, shrimp and red caviar
Sliced tomato and mozzarella with green salad and basil dressing
Octopus on a spicy potato salad
Chicken with green apples, cabbage, celery and mayonnaise
Tuna pasta salad, black olives, capers, onion and green pepper
Salad bar (accompanied by three different Dressings)

Cold Cuts

Fresh grouper steamed with olive oil-lemon dressing
Variety of smoked salmon, eel, trout (accompanied by black bread and pickles)
Steamed shrimp with herbs
Copa, Prosciutto and smoked turkey (accompanied with grilled vegetables)
Beef fillet wrapped in "phyllo" pastry with mayonnaise and fruits

Hot Dishes

Fillets of sole with spaghetti of vegetables and saffron sauce
Eggplant with tomato sauce flavored with basil
Pork fillet sautéed with mushroom cream
Chicken breast stuffed with smoked pepper and pine nuts
Artichokes with vegetables and dill
Golden potatoes baked with lemon and oregano

Carving Station

Veal loin roast accompanied with Béarnaise sauce

Desserts

Presentation of domestic and exotic seasonal fruits
Fruit salad flavored with maraschino liqueur
Fine pastry in four flavors
Presentation by Greek sweets
Flavored sweets served in glass
Assorted cakes
Varieties of small fruit tarts

Price per person

65,00 euro

BuffetMenuIV(Greek)

Salads

Greek salad, Aubergine salad
Octopus salad, Potato salad with feta
"Fava" from Santorini island
Waldorf, Tzatziki
Crunchy leaves of fresh salads
Salad bar with three different dressings

Cold Cuts

Smoked salmon with its accompanying
Smoked trout, Prosciutto with fruits
Roast beef

HotDishes

Lamb chops, burgers, pork souvlaki, chicken,
sausages, beef fillet, shrimp, salmon,
and vegetables all on the grill
Roasted potatoes with bacon
glazed carrots, spinach pie
cheese pie

(Accompanied with Béarnaise sauce, BBQ, mustard, lemon sauce with fresh herbs, lemon,
ketchup, mustard)

Carving Station

Pork leg grilled, marinated with sun-dried tomato pesto,
wrapped in paper

Selection of Cheeses

Presentation of Greek cheeses (accompanied with bread sticks, crackers, nuts and fruits)

Desserts

Basket with fresh whole fruit
Fresh cut fruits
Fruit salad flavored with maraschino liqueur
Tiramisu, Chocolate cake, cheese cake with lemon
Varieties of small fruit tarts
Variety of Greek sweets
Strawberry and orange cakes

Price per person

70,00 euro

Event Proposal

Beverage Package I

White and red wine of our choice

Still mineral water

Juices

Soft drinks

Beers

Price per person

13,00 euro

Beverage Package II

White wine Bella Terra Tsantali

(Table wine)

Red wine Bella Terra Tsantali

(Table wine)

Still mineralwater

Juices

Soft drinks

Beers

Price per person

15,00 euro

Beverage Package III

White wine Oreinos Ilios

(Wine Protected Geographical Indication of Peloponnese. Variety: Moschofilero, Sauvignon Blanc)

Red wine Oreinos Ilios

(Wine Protected Geographical Indication of Peloponnese. Variety: Agiorgitiko, Syrah)

Still mineral water

Juices

Soft drinks

Beers

Price per person

20,00 euro

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