



Stella Palace

RESORT & SPA



Event menus

Table D' Hôte I

Dips

Extra virgin olive oil with Cretan herbs aroma
Black olive paste
Peppers marmalade
Variety of breads & breadsticks



Fresh tomato soup
Yogurt and fresh peppermint



Risotto
Tomato, basil & Cretan cheese "graviera "



Beef grilled
With mashed potatoes, grilled vegetables, pepper sauce

Or

Fillet chicken grilled
With mashed potatoes, grilled vegetables, Hollandaise sauce

Or

Pasta
With sauce of your choice



Greek salad
Served with feta cheese, caper and extra virgin olive oil



White chocolate mousse with cherry in syrup



Coffee or Metaxa Brandy

Price: 43 €/Person

(max of 40 guests)

Table D' Hôte II

Dips

Extra virgin olive oil with Cretan herbs aroma
Black olive paste
Peppers marmalade
Variety of breads & breadsticks



Wild mushroom soup
With yogurt mousse and fresh peppermint



Cretan tart
With white cheese mousse, caramelized cherry tomatoes



Beef roast
Served with malt whiskey sauce

Or

Fillet chicken grilled
Marinated with lemon and mustard, grilled zucchini, mushrooms, cherry tomatoes,
potatoes ekraze, spring onions, bacon



Green mixed salad
With Cretan vegetables, walnuts and figs
Cretan 'xygalo' (sour milk), pure virgin olive oil,
mustard, honey and raisin balsamic vinegar



'Crème brûlée

Price: 55€ /Person

(max of 40 guests)

Table D' Hôte III

Dips

Extra virgin olive oil with Cretan herbs aroma
Black & green olive pate
Sun dried tomato sauce
Variety of breads & breadsticks



Pumpkin soup
Flavored with ginger



Mushrooms Gratinated
Filled with prosciutto, peppers, fennel, spring onions
crispy cheese and wild rocket



Rib-Eye beef
Served with mushrooms sauce / béarnaise sauce

Or

Fillet chicken grilled
Filled with manouri cheese, sundried tomatoes & pesto,
served with lemon and honey sauce
accompanied with grilled vegetables & buttered potatoes



Iceberg salad with rocket
Orange slices, traditional smoked pork, mozzarella and citrus sauce



Vanilla biscuit
Yogurt cream flavored with lime, gel of Cretan thyme honey
and lemon sauce

Coffee or Metaxa Brandy

Price: 60 € /Person
(max of 40 guests)

Table D' Hôte IV

Dips

Extra virgin olive oil with Cretan herbs aroma
Black olive pate
Sun dried tomato sauce
Variety of breads & breadsticks



Mushroom cappuccino soup
Flavored with truffle and fresh cream



Scallops
Served with mashed celery root and lemon sauce



Lemon Sorbet



Rib-Eye beef
With smoked aubergine mousse, buttered potatoes
mushrooms / béarnaise sauce

Or

Fillet Sea bass
With bread crust
served with smoked aubergine mousse and grilled carrots



Organic green salad
Orange and dill mix, rocket, orange slices
traditional smoked pork, mozzarella



Liquid chocolate cake
Served with ice cream and butterscotch sauce



Coffee or Metaxa Brandy

Price : 65€ per Person
(max of 40 guests)