



BANQUETING KIT

2022



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COCKTAIL RECEPTION | minimum 25 guests |

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BEVERAGE PACKAGE | during meals |

Regular Wine Package	61
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OPEN BAR

Regular Open Bar	65
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— COFFEE BREAK I —

Filter Coffee

Normal & Decaffeinated Instant Coffee

Selection of Teas

Still & Sparkling Water

Selection of biscuits

6.00€ per person

— COFFEE BREAK II —

Filter Coffee

Normal & Decaffeinated Instant Coffee

Selection of Teas

Still & Sparkling Water

Orange Juice

Selection of Biscuits

Selection of homemade Cake

9.00€ per person

— COFFEE BREAK III —

Filter Coffee

Instant & Decaffeinated Instant Coffee

Selection of Herbal & Fruity Teas

Fresh Orange Juice

Still & Sparkling Water

Selection of Biscuits

Selection of homemade Cake

Viennoiserie Basket

| selection of butter & chocolate croissants, Danish delights, etc |

12.00€ per person

— COFFEE BREAK IV —

Filter Coffee

Instant & Decaffeinated Instant Coffee

Selection of Herbal & Fruity Teas

Fresh Orange Juice

Still & Sparkling Water

Selection of Biscuits

Selection of homemade Cake

Viennoiserie Basket

| selection of butter & chocolate croissants, Danish delights, etc |

Mini Fruit Tarts

Basket of Seasonal Fresh Fruits

14.00€ per person

— EXECUTIVE COFFEE BREAK —

Filter Coffee

Instant & Decaffeinated Instant Coffee

Espresso

Selection of Herbal & Fruity Teas

Fresh Orange Juice

Still & Sparkling Water

Artisanal Soda with Mint & Lime

Selection of homemade Cake & Biscuits

Viennoiserie Basket

| selection of butter & chocolate croissants, Danish delights, etc |

“Anevata” & “Lychnarakia”

| Cretan snacks filled with Misithra cheese |

Mini Fruit Tarts

Platter of Seasonal Fresh Fruits

16.00€ per person

— STANDING BUFFET I —

Assortment of Cold Appetizers

Traditional “Dakos” grated Feta cheese & tomato on crunchy bread rusk

Bruschetta with marinated diced tomatoes, basil & virgin olive oil

Tortilla wrap with grilled chicken fillet, vegetables & Caesar’s dressing

Sautéed prawns with Guacamole salad on a chicory leaf

Hot Items

Vegetable Spring Rolls with sweet and sour sauce

Mini Kebab on a Pita bread with yogurt, tomato & onion

Mini beef burger with tomato, lettuce & mayonnaise sauce

Crispy fish sticks

Desserts

Assortment of Greek pastries

Assortment of International sweets served in a glass

27.00€ per person

— STANDING BUFFET II —

Assortment of Cold Appetizers

Aubergine & yogurt mille feuille served in a glass

“Caprese” salad on a toast

Mini Greek salad

Green salad with sun dried tomatoes, walnuts, pomegranate & Gruyere

Baguette with smoked salmon

Smoked pork “Apaki” with dried fig, rocket leaves & balsamic vinegar

Hot Items

Chicken fillet “Tandoori” style

Spicy meatballs

Mini salmon burger

Tortilla stuffed with mushrooms, cream & cheese

Fried prawns wrapped in Kadaif phyllo

“Pita pocket” with pork fillet, yogurt, tomato & onion

Desserts

Assortment of Greek pastries

Assortment of International sweets served in a glass

Seasonal fruits

33.00€ per person

— STANDING BUFFET III —

Assortment of Cold Appetizers

Traditional “Dakos” grated Feta cheese & tomato on crunchy bread rusk

Potato salad with marinated octopus

Bruschetta with Mozzarella cheese, Parma ham & basil pesto

Mini green salad with prawns & avocado

Mini Caesar’s salad with chicken & Parmesan shavings

Tortilla with tuna fish, vegetables & mayonnaise sauce

Club sandwich with turkey & vegetables

Hot Items

Mini Pork fillet “Souvlaki”

Open face sandwich with grilled chicken fillet & mushrooms

Pan fired Gruyere cheese with mixed nuts

Mini veal burger with tomato, lettuce & mayonnaise sauce

Prawns “Tempura” – style

Grouper fillet on a skewer

Mini lamb & beef “Kebab”

Desserts

Assortment of Greek pastries

Assortment of international sweets served in a glass

Platter of seasonal fruits

Skewers with Greek & International hard cheese

39.00€ per person

— BUFFET LUNCH I —

Assortment of Breads & Spreads

Selection of bread rolls, rusks & grissinis

Extra virgin olive oil aromatized with rosemary

Tomato with olive oil & dried oregano

Selection of Salads

Chickpea salad with sundried tomatoes & Feta cheese

Salad with boiled broccoli, cauliflower, bacon & raisins

Spinach salad with mushrooms, Manouri cheese & tomato cherries

Cold Entrées

Chicken fillet cooked in balsamic vinegar on sautéed mushrooms

Hot Items

Penne Arrabiata

Oven baked swordfish with tomato cherries & Cretan herbs

Chicken loin with mustard & honey sauce

Grilled beef burgers

Sides

Fried potato wedges

Sautéed baby carrots

— BUFFET LUNCH I —

continued

Desserts & Cheeses

Selection of Greek phyllo pastry sweets

Platter of seasonal fruits

Assortment of Cretan cheeses, accompanied by fruits & nuts

34.00€ per person

— BUFFET LUNCH II —

Assortment of Breads & Spreads

Selection of bread rolls, rusks & grissinis

Extra virgin olive oil aromatized with rosemary

Tomato with olive oil & dried oregano

Black olive pâté

Selection of Salads

Greek salad

Panzanella salad with different tomato cherries, capers, anchovies & ciabatta

Green salad with smoked pork “Apaki”, Gruyere & molasses vinaigrette

Green salad with pomegranate and pleurotus mushrooms

Cold Entrées

Chicken fillet in sesame crust

Hot Items

Garganelli with tomato, mushrooms & basil

Grilled perch with olive oil – lemon dressing

Ossobuco alla Cipriani

Beef loin with sage & Parma ham

— BUFFET LUNCH II —

continued

Sides

Boulangère potatoes

Grilled zucchinis

Steam wild rice

Desserts & Cheeses

Selection of Greek phyllo pastry sweets

Variety of international sweets served in a glass

Platter of seasonal fruits

Assortment of Cretan cheeses, accompanied by fruits & nuts

40.00€ per person

— BUFFET LUNCH III —

Assortment of Breads & Spreads

Selection of bread rolls, rusks & grissinis

Extra virgin olive oil aromatized with rosemary

Tomato with olive oil & dried oregano

Black & green olive pâté

Selection of Salads

Beetroot salad with fennel & orange

Smoked aubergine salad with tomato cherries, pomegranate & spring onion

Boiled greens with olive oil

“Stamnagathe” chicory salad with, endives, lettuce, rocket, bread rusk & olive oil

Cold Entrées

Smoked pork “Apaki” served with lemon – dill yogurt sauce

Hot Items

Tagliatelle with chicken & estragon in a creamy sauce

Orzo pasta with wild mushrooms & truffle aroma

Grilled pork fillet “Souvlaki”

Grilled lamb chops, served with rosemary sauce

Oven baked grouper with capers & leeks

— BUFFET LUNCH III —

continued

Sides

Oven baked potatoes with lemon & oregano

Assortment of grilled vegetables

Steam wild rice

Desserts & Cheeses

Selection of Greek phyllo pastry sweets

Variety of international sweets served in a glass

Platter of seasonal fruits

Assortment of Greek & Cretan cheeses, accompanied by fruits & nuts

46.00€ per person

— LUNCH MENU I —

CRETAN SALAD

organic tomato with sea salt, variety of salads, fresh curd cheese,
bite-sized barley rusks and organic olive oil AgrecoFarms

“SOUVLAKI” SKEWERED PORK FILLET

with Pita bread, yogurt & country - style french fries

BAKLAVAS

with mixed nuts

served with Vanilla ice cream

40.00€ per person

— LUNCH MENU II —

CLASSIC CEASAR'S SALAD

with lettuce, grilled chicken fillet,
Parmesan flakes & homemade croutons

LAMB COTOLETTES

aromatized with thyme
accompanied by mushroom risotto

CLASSIC LEMON PIE

with Swiss Meringue

46.00€ per person

— LUNCH MENU III —

SEA BASS FILLET

on sautéed greens

topped with red Saffron sauce

GREEN SALAD

mix of green salad leaves with sun dried tomatoes,

walnuts & Gruyere flakes

dressed in a virgin olive oil - balsamic vinaigrette

BEEF FILLET IN HERB CRUST

topped with gravy sauce and served with celeriac purée

TART COCO - ANANA

streusel and walnut dacquoise with pineapple confit

mint aromatized crème

53.00€ per person

— VEGETARIAN MENU I —

CREAMY MUSHROOM SOUP

aromatized with thyme & served with mushroom - topped ciabatta

PAPPARDELLE

with tomato cherries & asparagus in classic red sauce,
topped with basil leaves & sprinkled with virgin olive oil

GREEK STYLE CHEESECAKE

with Misithra cheese & orange marmelade
on a biscuit crumble

36.00€ per person

— VEGETARIAN MENU II —

LENTIL TABBOULEH

with tomato cherries, spring onion, parsley,
mint & virgin olive oil

BRIAM

an oven baked mix of seasonal veggies
peppers, tomatoes, zucchinis, onions & eggplants
in a tomato sauce with Cretan herbs

BAKLAVAS

with mixed nuts & honey

46.00€ per person

— VEGAN MENU I —

SMOKED AUBERGINE SALAD

aubergine with tomato, pomegranate seeds, spring onion & parsley
topped with virgin olive oil

OVEN-BAKED STUFFED VEGGIES

locally grown seasonal vegetables
stuffed with rice & cretan aromatics

CHOCOLATE MOUSSE

aromatized with orange

36.00€ per person

— VEGAN MENU II —

BEETROOT SALAD

beetroots, garlic, rocket leaves & walnuts
in a virgin olive oil & balsamic vinaigrette

ZUCCHINI LASAGNE

with a cashew - nut Bolognese & tomato sauce

HAZELNUT TARTE

avocado & cacao mousse

46.00€ per person

— GLUTEN FREE MENU I —

TOMATO CHERRY SALAD

with rocket, fennel, basil leaves & pine cones

in a balsamic – olive oil vinaigrette

LAMB COTOLETTES

with a crust of Cretan herbs

accompanied by slow baked rosemary potatoes

PANNACOTTA

topped with strawberry sauce

42.00€ per person

— GLUTEN FREE MENU II —

SUMMER SALAD

with grilled prawns & calamari, avocado,
rocket & spinach leaves dressed with a mild mustard vinaigrette

GILTHEAD FILLET

accompanied by sautéed greens
topped with olive oil - citrus dressing

MANGO SORBET

topped with exotic fruit salad

50.00€ per person

— CANAPES RECEPTION I —

Prawn with cream cheese

Smoked salmon with horseradish cream

Smoked pork “Apaki” with dried fig, rocket leaves & balsamic vinegar cream

Parma ham with Parmigiano cheese & dried fruits

Mozzarella cheese with tomato cherries & local herbs

22.00€ per person

— CANAPES RECEPTION II —

Prawn with cream cheese

Smoked salmon with horseradish cream

Smoked pork “Apaki” with dried fig, rocket leaves & balsamic vinegar cream

Parma ham with Parmigiano cheese & dried fruits

Mozzarella cheese with tomato cherries & local herbs

Hot Items

Mini swordfish “souvlaki”

Mini cheese pies

Chicken fillet “tandoori”

Spicy kebab on Pita bread

Desserts

Praline tarts

Fruit tarts

Brownies

28.00€ per person

— CANAPES RECEPTION III —

Assortment of Canapés

Smoked salmon with cream cheese & chives

Brie with celery & nuts

Marinated beef fillet with rocket leaves & Parmigiano cheese

Prawns with olive oil – citrus dressing

Parma ham with fruits

Hot Items

Mini salmon “souvlaki”

Mini chicken fillets with aromatics

Little spinach pies

Pork fillets with mushrooms

Tortilla wrap with sautéed prawns & mango

Desserts

Praline tarts

Fruit tarts

Mini Baba au rhum

Brownies

34.00€ per person

— GREEK STYLE CANAPES RECEPTION —

Assortment of Canapés

Smoked pork “Apaki” with dried fig, rocket leaves & balsamic vinegar cream

Aubergine salad with walnuts

“Fava” split beans with snails

Potato salad with marinated octopus

Traditional “Dakos” grated Feta cheese & tomato on crunchy bread rusk

Hot Items

Pan fried Cretan gruyere with mixed nuts

Traditional green stuffed pies

Fried zucchini balls with yogurt dipping sauce

Pork fillet souvlaki

Ouzo - flavoured meatballs with Cretan herbs

Fish croquettes

Desserts

“Revani”, semolina cake with orange syrup

Assortment of syropy phyllo pastry bites

Walnut cake

“Chalva”, semolina cake

Rice pudding topped with cinnamon

46.00€ per person

— BUFFET DINNER I —

Assortment of Breads & Spreads

Selection of bread rolls, rusks & grissinis

Extra virgin olive oil aromatized with rosemary

Tomato with olive oil & dried oregano

Black olive pâté

Selection of Salads

Green salad with croutons, chicken, Parmesan flakes & Caesar's dressing

Spinach & rocket with dried tomatoes, walnuts, pomegranate & "Manouri" cheese

Penne with black olives, tomato, tuna, spring onion & basil dressing

Green beans with tomato, potatoes, anchovies & vinaigrette of local herbs

Greek salad

Tzatziki

Cold Entrées

Assortment of grilled vegetables with rosemary, garlic & balsamic vinaigrette

Duo of smoked pork & turkey with pineapple & green asparagus

— BUFFET DINNER I—

continued

Hot Items

Crunchy vegetable spring rolls with sweet and sour sauce

Perch fillet with vegetable spaghetti in red saffron sauce

Chicken fillet with white wine & estragon sauce

Sweet and sour pork cooked with crunchy vegetables

Sautéed beef medallions with mushrooms & red wine sauce

Sides

Boulangère potatoes with onion & aromatics

Steamed basmati rice

Desserts & Cheeses

Selection of Greek phyllo pastry sweets

Variety of international sweets served in a glass

Platter of seasonal fruits

Assortment of Cretan cheeses, accompanied by fruits & nuts

70.00€ per person

— BUFFET DINNER II —

Assortment of Breads & Spreads

Selection of bread rolls, rusks & grissinis

Extra virgin olive oil aromatized with rosemary

Tomato with olive oil & dried oregano

Black olive pâté

Butter with Cretan herbs

Selection of Salads

Green salad with croutons, chicken, Parmesan flakes & Ceasar's dressing

Rocket with pomegranate, pine nuts, tomatoes, Gruyere & balsamic vinaigrette

Pasta salad with with tomato cherries, Mozzarella, basil & avocado

Potato salad with marinated octopus

Greek salad

Tzatziki

Cold Entrées

Parma ham with fruits

Marinated salmon with its accompaniments

Combination of Sushi, accompanied by wasabi, soy & pickled ginger

— BUFFET DINNER II—

continued

Hot Items

Rigatoni with spinach, mushrooms & estragon

Grilled salmon fillet with olive oil & tomato dressing

Chicken fillet with mushrooms & gravy sauce

Veal with sage in a creamy sauce

Spicy meat balls in tomato sauce

Carving Station

Roasted suckling pig with BBQ & mustard sauce

Sides

Grilled vegetables with balsamic dressing

Gratinated potatoes with leeks

Desserts & Cheeses

Selection of Greek phyllo pastry sweets

Variety of international sweets served in a glass

Platter of seasonal fruits

Assortment of Greek & Cretan cheeses, accompanied by fruits & nuts

80.00€ per person

— BUFFET DINNER III —

Assortment of Breads & Spreads

Selection of bread rolls, rusks & grissinis

Extra virgin olive oil aromatized with rosemary

Tomato with olive oil & dried oregano

Black & green olive pâté

Butter with Cretan herbs

Selection of Salads

Gabbage salad with grilled chicken, green apples, celery & mayonnaise dressing

Pasta salad with tuna fish, pickled olives, capers, green peppers & spring onion

Caprese salad with tomato & Mozzarella, rocket leaves & basil vinaigrette

Green salad leaves with marinated salmon & poached prawns

Waldorf salad with apples, nuts, orange & mayonnaise dressing

Greek salad

Tzatziki

Assortment of six different plain salads, accompanied by dressings & toppings

Cold Entrées

Steamed prawns with olive oil – lemon dressing

Marinated salmon with its accompaniments

Combination of Sushi, accompanied by wasabi, soy & pickled ginger

Parma ham with fruits

— BUFFET DINNER III—

continued

Hot Items

Ravioli with mushrooms, tomato cherries, cream & rocket

Tuna fish fillet with olive oil – lemon juice dressing

Oven - baked chicken loins with plums & apricots

Sautéed pork medallions with cream & mushrooms

Roasted lamb shoulder with tomato, olives & rosemary

Carving Station

Whole salmon in salt crust

Rack of veal, served with Béarnaise & red wine sauce

Sides

Assortment of sautéed vegetables with truffle oil

Potatoes au gratin with Parmigiano cheese

Fried basmati rice with peas, carrots & spring onion

Desserts & Cheeses

Selection of Greek phyllo pastry sweets

Variety of international sweets served in a glass

Platter of local & exotic fruits

Assortment of Cretan, Greek & International cheeses, accompanied by fruits & nuts

90.00€ per person

— BUFFET DINNER BBQ —

Assortment of Breads & Spreads

Selection of bread rolls, rusks & grissinis

Extra virgin olive oil aromatized with rosemary

Tomato with olive oil & dried oregano

Black & green olive pâté

Butter with Cretan herbs

Selection of Salads

| greek inspired |

Greek salad

Smoked aubergine salad

Octopus salad

Potato salad with bacon & mustard

Tzatziki

| globally inspired |

Green salad with rocket, spinach, tomato cherries & sautéed mushrooms

Ceasar's salad with chicken & Parmesan shavings

Waldorf salad with apples, nuts, orange & mayonnaise dressing

Cold Entrées

Marinated salmon with its accompaniments

Parma ham with fruits

— BUFFET DINNER BBQ—

continued

Hot Entrées

Traditional Greek, spinach & cheese pies

From the Grill

Lamb chops

Homemade beef burgers

Pork fillet “Souvlaki”

Chicken fillet

Country style sausage

Beef fillet

Prawns

Gilthead fillet

Carving Station

Pork loin in herb crust

Sides

Grilled vegetables

Oven baked potatoes with olive oil & rosemary

Sauteed carrots

Greek Pita bread

— BUFFET DINNER BBQ—

continued

Toppings

Olive oil – lemon dressing, Bearnaise, BBQ, Ketchup, Mustard

Desserts & Cheeses

Selection of Greek phyllo pastry sweets

Variety of international sweets served in a glass

Platter of local & exotic fruits

Assortment of Cretan & Greek cheeses, accompanied by fruits & nuts

95.00€ per person

— GALA DINNER MENU I —

PUMPCIN SOUP

With truffle Oil

BURRATA

tomato, aged balsamic vinegar, basil oil

VEAL FILLET

with celeriac purée & sautéed asparagus

LAVA CHOCOLATE

warm milk and caramel chocolate sauce, served with vanilla ice
cream

78.00€ per person

— GALA DINNER MENU II —

PUMPKIN VELOUTÉ

with a cheese cream & Apaki quenelle
aromatized with black truffle oil

SAUTEED PRAWNS

with shellfish sauce & cauliflower mousseline

MANGO SORBET

LAMB COTOLETTES

with a crust of Cretan herbs
accompanied by orzo pasta with vegetable brunoise

TIRAMISU

*savoirdi with Tiramisu mousse and whipped Mascarpone in hazelnut
chocolate crust*

94.00€ per person

— GALA DINNER MENU III —

“KAKAVIA” FISH SOUP

with grouper, seafood, slow cooked seasonal vegetables
and a lime essence

SALMON MARINATED

anise, spices, cucumber gazpacho, Greek yoghurt

GROUPER FILLET

wild greens fricassee

HOMEMADE RAVANI

white chocolate mousse flavored with vanilla and kaimaki ice
cream

106.00€ per person

— EXECUTIVE GALA DINNER MENU I —

RED TUNA TARTARE

marinated with avocado, lime & sea salt

CREAMY FENNEL SOUP

aromatized with star anise

HOMEMADE PAPPARDELLE

with seafood & shellfish

shrimp broth aromatized with basil leaves

LIME & BASIL SORBET

AEGEAN FISH FILLET

with chives, cappers & ginger

in fish sauce with local herbs

COCONUT DACQUOISE

mango mousse & prickly pear caviar

125.00€ per person

— EXECUTIVE GALA DINNER MENU II —

SEA BASS CARPACCIO

marinated in coriander & grapefruit vinaigrette

CELERIAC VELOUTÉ

with sautéed prawn

SALAD OF LOCAL GREENS

with “stamnagathe” leaves, chicory & arugula,
tomato cherries, walnuts & pomegranate seeds, dressed with a molasses vinaigrette

RED MULLET

in a shellfish sauce, with artichokes & lemon jellies

LEMON SORBET

LAMB FILLET

with smoked aubergine risotto

CRUNCHY ROLL

traditional phyllo pastry stuffed with custard cream “Galaktompoureko”

foam of Eastern spices & AgrecoFarms thyme honey jellies

served with homemade yogurt ice cream

145.00€ per person

— WEDDING BUFFET DINNER I —

Assortment of Breads & Spreads

Selection of bread rolls, rusks & grissinis

Extra virgin olive oil aromatized with rosemary

Tomato with olive oil & dried oregano

Black & green olive pâté

Selection of Salads

Salad with red & yellow tomato cherries, basil, Gruyere & aged balsamic vinaigrette

“Stamnagathe” chicory salad with, endives, lettuce, rocket, bread rusk & olive oil

Green salad leaves with prawns, calamari & avocado with mustard vinaigrette

Baby salad with smoked salmon, Parmigiano cheese & ceasar’s dressing

Waldorf salad with apples, nuts, orange & mayonnaise dressing

Beetroot salad with chicory & orange

Cold Entrées

Parma ham with exotic fruits

Marinated prawns with basil & ciboulette

Marinated salmon with its accompaniments

— WEDDING BUFFET DINNER I —

continued

Hot Items

Ravioli with bacon, tomato cherries & rocket leaves

Sea bass fillet with Bouillabaisse sauce

Grilled salmon fillet with olive oil – citrus dressing

Pork medallions with plums & gravy sauce

Veal fillet with wild mushrooms & celeriac purée

Carving Station

Lamb loin in herb crust, served with thyme sauce

Sides

Grilled vegetables topped with balsamic vinaigrette

Oven baked baby potatoes confites

Steamed vegetables served with butter

Desserts & Cheeses

Selection of Greek phyllo pastry sweets

Variety of international sweets served in a glass

Platter of local & exotic fruits

Assortment of Cretan & Greek cheeses, accompanied by fruits & nuts

85.00€ per person

— WEDDING BUFFET DINNER II —

Assortment of Breads & Spreads

Selection of bread rolls, rusks & grissinis

Extra virgin olive oil aromatized with rosemary

Tomato with olive oil & dried oregano

Black & green olive pâté

Butter with Cretan herbs

Selection of Salads

Salad with red & yellow tomato cherries, basil, Gruyere & aged balsamic vinaigrette

“Stamnagathe” chicory salad with, endives, lettuce, rocket, bread rusk & olive oil

Green salad leaves with prawns, calamari & avocado with mustard vinaigrette

Baby salad with smoked salmon, Parmigiano cheese & ceasar’s dressing

Waldorf salad with apples, nuts, orange & mayonnaise dressing

Beetroot salad with chicory & orange

Cold Entrées

Parma ham with exotic fruits

Marinated prawns with basil & ciboulette

Marinated salmon with its accompaniments

Chicken Teriyaki

— WEDDING BUFFET DINNER II —

continued

Hot Items

Ravioli with bacon, tomato cherries & rocket leaves

Risotto with seafood, basil & truffle aroma

Sea bass fillet with Bouillabaisse sauce

Grilled salmon fillet with olive oil – citrus dressing

Pork medallions with plums & gravy sauce

Veal fillet with wild mushrooms & celeriac purée

Carving Station

Whole grouper in salt crust

Lamb loin in herb crust, served with thyme sauce

Sides

Grilled vegetables topped with balsamic vinaigrette

Oven baked baby potatoes confites

Steamed vegetables served with butter

Steamed wild rice with Cretan herbs

— WEDDING BUFFET DINNER II —

continued

Desserts & Cheeses

Selection of Greek phyllo pastry sweets

Variety of international fine desserts

Platter of local & exotic fruits

Assortment of Cretan & Greek cheeses, accompanied by fruits & nuts

98.00€ per person

— WEDDING BUFFET DINNER III —

Assortment of Breads & Spreads

Selection of bread rolls, rusks & grissinis

Extra virgin olive oil aromatized with rosemary

Tomato with olive oil & dried oregano

Black & green olive pâté

Butter with Cretan herbs

Cream cheese with dried nuts

Selection of Salads

Salad with red & yellow tomato cherries, basil, Gruyere & aged balsamic vinaigrette

“Stamnagathe” chicory salad with, endives, lettuce, rocket, bread rusk & olive oil

Green salad leaves with prawns, calamari & avocado with mustard vinaigrette

Baby salad with smoked salmon, Parmigiano cheese & ceasar’s dressing

Waldorf salad with apples, nuts, orange & mayonnaise dressing

Beetroot salad with chicory & orange

Cold Entrées

Combination of Sushi, accompanied by wasabi, soy & pickled ginger

Marinated salmon with its accompaniments

Marinated prawns with basil & ciboulette

Parma ham with exotic fruits

Chicken Teriyaki

— WEDDING BUFFET DINNER III —

continued

Hot Items

Ravioli with bacon, tomato cherries & rocket leaves

Risotto with seafood, basil & truffle aroma

Sea bass fillet with Bouillabaisse sauce

Grilled salmon fillet with olive oil – citrus dressing

Pork medallions with plums & gravy sauce

Veal fillet with wild mushrooms & celeriac purée

Carving Station

Whole grouper in salt crust

Lamb loin in herb crust, served with thyme sauce

Raw Bar

Display of sea food on crushed ice

oysters, cockles, mussels served with fresh limes

Sides

Grilled vegetables topped with balsamic vinaigrette

Oven baked baby potatoes confites

Steamed vegetables served with butter

Wild rice with Cretan herbs

— WEDDING BUFFET DINNER III —

continued

Desserts & Cheeses

Selection of Greek phyllo pastry sweets

Variety of international fine desserts

Platter of local & exotic fruits

Assortment of Cretan & Greek cheeses, accompanied by fruits & nuts

110.00€ per person

— WEDDING BUFFET BBQ —

Assortment of Breads & Spreads

Selection of bread rolls, rusks & grissinis

Extra virgin olive oil aromatized with rosemary

Tomato with olive oil & dried oregano

Black & green olive pâté

Butter with Cretan herbs

Cream cheese with dried nuts

Selection of Salads

Salad with red & yellow tomato cherries, basil, Gruyere & aged balsamic vinaigrette

“Stamnagathe” chicory salad with, endives, lettuce, rocket, bread rusk & olive oil

Green salad leaves with prawns, calamari & avocado with mustard vinaigrette

Baby salad with smoked salmon, Parmigiano cheese & ceasar’s dressing

Waldorf salad with apples, nuts, orange & mayonnaise dressing

Beetroot salad with chicory & orange

Cold Entrées

Marinated salmon with its accompaniments

Marinated prawns with basil & ciboulette

Parma ham with exotic fruits

Chicken Teriyaki

— WEDDING BUFFET BBQ —

continued

Grill Station

Beef fillet

Pork fillet “Souvlaki”

Rack of lamb

Homemade veal burgers

Chicken fillet

Country style sausage

Prawns

Gilthead fillet

Action Stations

Whole grouper in salt crust

Lamb loin in herb crust, served with thyme sauce

Oven baked duck with orange sauce

Sides

Grilled vegetables topped with balsamic vinaigrette

Oven baked baby potatoes confites

Steamed vegetables served with butter

Wild rice with Cretan herbs

Grilled Pita bread

— WEDDING BUFFET BBQ —

continued

Desserts & Cheeses

Selection of Greek phyllo pastry sweets

Variety of international fine desserts

Platter of local & exotic fruits

Assortment of Cretan & Greek cheeses, accompanied by fruits & nuts

130.00€ per person

— WEDDING MENU I —

SWEET PUMPKIN VELOUTÉ

with a cheese cream & “Apaki” quenelle
aromatized with black truffle oil

TOMATO – MOZZARELLA NAPOLEON

with grilled vegetables & basil pesto

RACK OF LAMB

with a crust of Cretan herbs
accompanied by orzo pasta with vegetable brunoise

BITTER CHOCOLATE CYLINDER

filled with “Gianduja” & crunchy biscuit sablé
aromatized with chili

90.00€ per person

— WEDDING MENU II —

GROUPER CEVICHE

with sea urchin eggs, coriander & olive oil – citrus dressing

PRAWN MEDALLON

marinated in Xeres vinegar with Red Saffron sauce

on a tomato confit & avocado

SORBET MANGO

PORK FILLET

with Dijon mustard sauce, cappers & cornichon

accompanied by Dauphinoise potato bar

COCONUT DACQUOISE

mango mousse & prickly pear caviar

105.00€ per person

— WEDDING MENU III —

SESAME - CRUSTED RED TUNA FILLET
asparagus, ginger and lemongrass vinaigrette

CELERIAC VELOUTÉ
with sautéed prawn

SORBET LEMON

VEAL FILLET WITH FOIE GRAS
topped with gravy sauce,
served with celeriac purée

VALRHONA GUANAJA CHOCOLATE LAVA
hot milky chocolate & caramel sauce
accompanied by vanilla ice cream

115.00€ per person

— REGULAR WINE PACKAGE —

White Wine

OREINOS HELIOS WHITE, SEMELI

Grape varieties: Moschofilero, Sauvignon blanc

Rose Wine

OREINOS HELIOS ROSE, SEMELI

Grape variety: Agiorgitiko

Red Wine

OREINOS HELIOS RED, SEMELI

Grape varieties: Agiorgitiko, Syrah

Beers

Alfa, Heineken, Amstel free (non-alcoholic)

Refreshments

Natural Mineral Water, Sparkling Mineral Water,

Soft Drinks, Fruit Juices

Unlimited consumption up to 4 hours per person 10.00€

Greotel Hotels & Resorts practices the responsible service of alcohol.

— PREMIUM WINE PACKAGE —

Welcome Drinks

Sparkling Wine,

White Wine

OREINOS HELIOS WHITE, SEMELI

Grape varieties: Moschofilero, Sauvignon blanc

Rose Wine

OREINOS HELIOS ROSE, SEMELI

Grape variety: Agiorgitiko

Red Wine

OREINOS HELIOS RED, SEMELI

Grape varieties: Agiorgitiko, Syrah

Beers

Alfa, Heineken, Amstel free (non-alcoholic)

Refreshments

Natural Mineral Water, Sparkling Natural Mineral Water,

Soft Drinks, Fruit Juices

Unlimited consumption up to 4 hours per person 12.00€

Grecootel Hotels & Resorts practices the responsible service of alcohol.

— DELUXE WINE PACKAGE —

Welcome Drinks

Prosecco Sparkling Wine, Bellini, Rossini, Mocktail (non-alcoholic)

White Wine

MANTINIA, KTHMA SEMÉLI

Grape variety: Moschofilero

Rose Wine

DELEAR, KTHMA SEMÉLI

Grape varieties: Syrah, Grenache Rouge

Red Wine

SPONDÉE, KTHMA SEMÉLI

Grape variety: Syrah, Merlot, Cabernet Sauvignon

Beers

Alfa, Heineken, Amstel free (non-alcoholic)

Refreshments

Natural Mineral Water, Sparkling Natural Mineral Water,

Soft Drinks, Fruit Juices

Unlimited consumption up to 4 hours per person 30.00€

Greotel Hotels & Resorts practices the responsible service of alcohol.

— NON ALCOHOLIC BEVERAGE PACKAGE —

Refreshments

Natural Mineral Water, Sparkling Natural Mineral Water,
Soft Drinks, Fruit Juices

Unlimited consumption up to 4 hours per person 8.00€

Greotel Hotels & Resorts practices the responsible service of alcohol.

— REGULAR OPEN BAR —

Aperitifs

Ouzo, Aperol, Campari, Otto's Athens Vermouth, Vermouth Bianco

Greek Spirits

Skinos Mastiha Spirit, Metaxa 5*

Regular Spirits

Gordon's Gin, Absolut Vodka, Havana Club Añejo 3 Años Rum, Olmeca Blanco Tequila

Scotch Whisky Regular Brands

Johnnie Walker Red Label, Haig

Liqueurs

Disaronno, Cointreau, Tia Maria, Baileys, Sambuca

Wines

Oreinos Helios (White, Rose, Red)

Sparkling Wines

Prosecco

Sparkling Wine Cocktail

Aperol Spritz

Beers

Alfa, Fischer, Heineken, Amstel free (non-alcoholic)

Ciders

Strongbow Cider

Refreshments

Natural Mineral Water, Sparkling Natural Mineral Water, Soft Drinks, Fruit Juices

<i>1 hour per person</i>	28,00 €
<i>2 hours per person</i>	34,00 €
<i>3 hours per person</i>	40,00 €
<i>4 hours per person</i>	45,00 €
<i>Additional charge after the 4th hour per person per person</i>	5,00 €

Greotel Hotels & Resorts practices the responsible service of alcohol.

— PREMIUM OPEN BAR —

Aperitifs

Ouzo, Aperol, Campari, Otto's Athens Vermouth, Vermouth Bianco

Greek Spirits

Skinos Mastiha Spirit, Metaxa 7*

Cognacs

Courvoiser V.S., Remy Martin V.S.O.P.

Regular Spirits

Gordon's Gin, Absolut Vodka, Havana Club Añejo 3 Años Rum, Olmeca Blanco Tequila

Premium Spirits

Tanqueray No Ten Gin, Belvedere Vodka,

Havana Club Reserva, Don Julio Reposado Tequila

Scotch Whisky Regular Brands

Johnnie Walker Red Label, Haig, Jack Daniels

Scotch Whisky Premium Brands

Johnnie Walker Black Label, Chivas Regal 12 years

American Whiskey

Jack Daniels Tennessee

Liqueurs

Disaronno, Drambuie, Cointreau, Tia Maria, Baileys, Limoncello, Sambuca

Digestif

Grappa

Wines

Oreinos Helios (White, Rose, Red)

Sparkling Wines

Prosecco

— PREMIUM OPEN BAR —

continued

Sparkling Wine Cocktails

Aperol Spritz, Bellini, Rossini

Beers

Alfa, Fischer, Heineken, Amstel free (non-alcoholic)

Ciders

Strongbow Cider

Refreshments

Natural Mineral Water, Sparkling Natural Mineral Water,

San Pellegrino, Mastiqua Sparkling Water

Soft Drinks, Fruit Juices

<i>1 hour per person</i>	<i>31,00 €</i>
<i>2 hours per person</i>	<i>37,00 €</i>
<i>3 hours per person</i>	<i>43,00 €</i>
<i>4 hours per person</i>	<i>48,00 €</i>
<i>Additional charge after the 4th hour per person per hour</i>	<i>7,00 €</i>

Greotel Hotels & Resorts practices the responsible service of alcohol.

— COCKTAIL OPEN BAR —

Cocktails

Skinos Sour, Disaronno Sour, Caipiroska, Negroni, Margarita, Mojito,
Strawberry Daquiri

Mocktails

(non alcoholic cocktails)

Mastiqua Lemonade, Mastiqua Watermelon, Virgin Mojito, Virgin
Daquiri

Extra charge to selected Open Bar price per person per hour 6.00€

Greotel Hotels & Resorts practices the responsible service of alcohol.