



KTIMA AKRANI

Buffet & Set Menu Pricelist

Guests Number	Menu 1	Menu 2	Menu 3	Set Menu 1	Set Menu 2
2-26	75 €	85 €	90 €	100 €	95 €
26-50	65 €	75 €	80 €	90 €	85 €
51-100	60 €	70 €	75 €		
100-150	55 €	60 €	65 €		
150-200	45 €	50 €	55 €		

In regards to the finger food menu, the price is calculated in basis to the menu chosen.

In the above prices is included the menu, soft drinks, and ½ bottle of wine per person. The prices include all the required staff as well and the necessary equipment for the perfect conduct of your event. All taxes are included.

There is also the option to combine choices from the finger food proposals and the buffet menu proposals and adjust the cost accordingly.



Menu 1

Salads

Greek Salad

Green Salad

Rucola Salad

Octopus Salad

Greek fava with caramelized onions

Cheese platter

Tzatziki

Spinach and Bacon Salad

Anchovies in Oil

Main

BBQ with Pork chops, burger & Chicken Souvlaki

Traditional Sausages

Oven Potatoes

Rise with Vegetables

Carrots in Butter

Grilled Vegetables

Greek Mousakas

Dessert

Variety of Traditional Syrup dessert



Menu 2

Salads

Greek Salad

Chicory Salad with Grilled Tomatoes

Coleslaw Salad

Grilled Vegetables Salad

Lola Rosa Salad with dried figs & pomegranate

Cheese Platter Salad with Mozzarella, Blue Cheese, Regato

Singlino Manis

Rucola Salad with Citrus fruits dressing

Smoked Trout

Main

Spinach Lasagna

Roasted Pork

Mushrooms with fresh tomato, Garlic and Basilic

Meatballs souvlaki with cherry tomatoes

Beef in green Pepper Sauce

Chicken with dried figs

Grilled Peperoni with Feta & Tomatoes

Oven Potatoes with Milk Cream

Rise with Vegetables

Carrots in Butter

Dessert

Baclava

Chocolate Brownie

Mini Lemon Pie



Menu 3

Salads

Greek Salad

Rucola & Spinach Salad

Creaser's Salad

Nisouaz Salad

Lentil's Salad with Shrimp & Peach

Potatoes Salad with Baby & Peru Potatoes

Grilled Aubergine Salad with Feta

Smoked Salmon

Cheese Platter with Provolone, Blue Cheese & Graviera

Main

Fresh Mushrooms with Pesto Sauce

Oven Pasta with Vegetables

Burritos

Roasted Lamb

Chicken Carry with fruits

Fish fillet in oven with almond crust

Pork fillet with Philadelphia Sauce

Fondant Potatoes

Carrots in Butter

Rise with cherry tomatoes

Dessert

Fruit Tarts

Chocolate Brownie

Greek Ekmek





Menu

Entree

Velouté soup of sweet potato with turmeric and Coriander

Scallops with grape sauce and cauliflower puree in cuttlefish ink

Tart with fresh spinach, goat cheese and cherry tomatoes

Main

Veal Fillet sauté' with baby vegetables, red wine sauce and truffle

Or

Fresh sea bass fillet sauté in mushroom puree, potato and blueberry sauce

Dessert

Chocolate terrine with citrus fruits sauce





Menu

Entree

Soup with fresh asparagus and crispy bacon with almond cream

Linguini di Mare with garlic essence

Grilled vegetable napoleon with Haloumi cheese and spearmint

Main


Veal Fillet sauté' with baby vegetables, red wine sauce and truffle

Or

Fresh sea bass fillet sauté in mushroom puree, potato and blueberry sauce

Dessert

Traditional Karidopita with orange sauce





Finger Food Menu

Peperoni with Myzithra cheese

Bruschetta with goat cheese & red fruits chutney

Bruschetta with sweet red and yellow peperoni, goat cheese & sesame

Cigarillo prosciutto, mozzarella with dried tomato dip

Crostini with gorgonzola, pear & caramelized onion

Potatoes rosti with smoked salmon & lemon crème with capper

Tortilla with Avocado, lettuce, smoked turkey & mayonnaise

Tart with crab salad, green apple & mango

Mushrooms filled with Anthotyro & Siglino Manis

Chicken nugget with coconut milk & carry

Tramezzini with gorgonzola, cucumber carpaccio, pomegranate & caramelized onion

Mini burger in tortilla and BBQ sauce

Mini Chicken Souvlaki with yogurt dip, curry & lime

Smoked Salmon

Cheese Platter with Provolone, Blue Cheese & Graviera

Mini Hamburger

Salmon in Dinkel bread

Tuna salad tortilla

Dessert

Variety of sweet bites

