

**KEFALOS BEACH**

TOURIST VILLAGE

# Weddings Brochure

**2023**



# Cocktail Reception

## Packages

### *Silver Cocktail Package*

Includes: Selection of 2 Cold Canapes and 2  
Hot Canapes of your Choice  
Fresh Fruit Juice Punch (Alcoholic or Non Alcoholic)

Price: €12 per person

### *Gold Cocktail Package*

Includes: Selection of 3 Cold Canapés, 2 Hot Canapés  
and 1 Sweet canapé of your Choice  
Fresh Fruit Juice Punch (Alcoholic or Non Alcoholic)

Price: € 15 per person

### *Platinum Cocktail Package*

Includes: Selection of 4 Cold Canapés, 4 Hot Canapés  
and 2 Sweet canapés of your Choice  
Fresh Fruit Juice Punch (Alcoholic or Non Alcoholic) or  
a Glass of Local Champagne. (Sparkling Wine)

Price: € 20 per person

# See attached canapés list at the end of this brochure





## Wedding Cakes


Small Round Wedding Cake 23cm	€ 75.00
2 Tier Round Wedding Cake	€ 125.00

## Gala Set Menu

Menu I	€ 35.00
Menu II	€ 40.00
Menu III	€ 48.00
Menu IV	€ 55.00

## Buffet Menu

Traditional Cyprus Buffet	€ 47.00
B.B.Q	€ 50.00
Around The World	€ 50.00
Gourmet Buffet	€ 60.00
Cyprus Meze	€ 40.00





Wedding  
Menu Samples





## Wedding Menu -I-

Fresh Cream of Vegetable  
soup served with golden fried Croutons



Baby shrimps cocktail  
served on a bed of crispy Cos lettuce  
and topped with Sauce Marie Rose



Pork Tenderloin stuffed with goat cheese and smoked ham  
served with commandaria dessert wine sauce  
Chateau Potatoes  
Bougatierre of fresh seasonal Vegetables



Chocolate Profiteroles





## Wedding Menu -II-

Fresh cream of asparagus Soup  
served with Golden fried Croutons




Breaded mushrooms stuffed with fetta served with  
garlic & tarragon mayonnaise



Roasted rack of Lamb Seasoned with Provencal herbs and served  
with fresh vegetable Ratatouille  
Pecan Wine Sauce Rissolle potatoes  
Fresh Garden vegetable



Crème Brule  
or Panacotta on a caramel sauce





## Wedding Menu -III-

Smoked Hiromeri ham served with fresh seasonal  
fruits and Cumberland sauce



Fresh Cream of Wild Mushroom soup served  
with pan-fried croutons



Roulade of sole filet stuffed with spinach and baby shrimps covered with  
Chardonnay white wine creamy  
sauce



Pan-fried duck a l' orange  
Fondant potatoes  
selection of fresh garden vegetables



Freshly made Kiwi Cheesecake served on a raspberry  
Coulis





## Wedding Menu -IV-

Whole meal crepes stuffed with avocado Mousse  
and Marinated Salmon, Served with honey and Dill sauce

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Three colour Sweet Bell Peppers Soup Garnished  
with fresh cream

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Fillo Pastry Bonbonnaire filled with prime Seafood served  
on a bed of Champagne Sabayon sauce

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Lemon Sorbet with Mint

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Beef tenderloin "Wellington"  
Duchess Potatoes  
Green Beans Baby Carrots  
Florets of Broccoli

\*\*\*\*\*

Cappuccino mousse with chocolate and Tia Maria sauce

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Filter coffee & petits Fours







# Traditional Cyprus Buffet

## Salads

Cyprus Village Salad  
Beetroot and Orange Salad  
Marinated octopus and Calamari Salad  
Tomatoes with Fetta cheese and Oregano  
Potato salad with spring onions and parsley  
Marinated cucumber Salad

## Mirrars & Displays

Lountza accompanied with  
Rocket leaves  
Marinated Crudités

## Dips & Accompaniments

Tzantziki, Skordalia, Taramosalata,  
Hummus  
Black & Green Olives

## Traditional dishes

Beef Stifado  
(Beef Stew with onions & Red Wine)  
Lamb Kleftiko  
(Oven Baked Aromatized Lamb)  
Chicken Riganato  
(Chicken Cooked with tomatoes white wine and oregano)  
Pork Medallions "Afelia"  
(Pork Medallions cooked with red wine and Coriander)  
Deep Fried Calamari  
Macaroni pasticcio  
Traditional Meat Balls  
Grilled Vegetarian Brochettes  
Deep Fried Cauliflower  
Potatoes with coriander

## Desserts

Wide selection of Traditional Cyprus Sweets  
Fresh seasonal fruits



# BBQ BUFFET

## Salads

Grilled Vegetable Salad Dressed with balsamic  
Coleslaw salad  
Tomato Salad with Fresh Basil and Onion rings  
Marinated Mushroom Salad  
Potato salad with spring onions and parsley  
Marinated cucumber Salad  
Rocket & Rockford Salad

## Mirrars & Displays

Lountza accompanied with  
seasonal fruits

## Dips & Accompaniments

Tzantziki, Skordalia, Hummus, Black &  
Green Olives, Mini Gherkins

## Local and International Dressings and Aromatic oils

## From The Charcoal

Grilled Lamb Chops  
Red Wine and Coriander Marinated Pork Pancetta  
Grilled Chicken l' Americaine  
Mini Burgers and sausages  
Grilled calamari with olive oil and lemon  
Grilled Vegetarian Brochettes

## Accompaniments

Grilled Corn on the Cob  
Fresh Market Vegetables  
Deep fried Onions  
Jacket potatoes  
Country fried Potatoes

## Desserts

Cheese Cake  
Chocolate Cake  
Fruit Jellies  
Cream caramel  
Fresh seasonal fruits

# Around The World Buffet

## Salads

Greek Village salad  
Artichokes Salad with olive and Lemon Dressing  
Tomato & Fetta Cheese salad  
Avocado and baby shrimps salad  
Waldorf salad  
Egg Noodles Salad with stir fried Vegetables  
Potato Salad with Paprika Mayonnaise  
and fresh Coriander  
Sicilian Seafood salad

## Mirrars & Displays

Marinated Salmon with Honey and dill sauce  
Greek Antipasti Platter

## Dips & Accompaniments

Hummus, Tahini, Green and Black olives,  
Mini Gherkins

## Hot Dishes

Pork Spare Ribs Chinese Style  
Roast Lamb Stuffed with mint Halloumi cheese  
Classic Beef Stroganoff  
Chicken Fajitas  
Grilled Marinated Salmon with Champagne & Tarragon sauce

## Live Cooking station

Spaghetti Carbonara

## Accompaniments

Special fried Rice  
Grilled Vegetables  
Lyonnais Potatoes  
Roast potatoes

## Desserts

Strawberry Panacotta  
Fruit Tartlet  
Chocolate Éclairs  
Selection of Cyprus Sweets  
Fresh seasonal fruits

# Gourmet Buffet

## Salads

Chicken Caesar Salad

Tuna Nicoise Salad with Cherry Tomatoes

Tomato Salad with Fresh Basil and onion rings

Marinated Mushroom Salad Symphony of Crab and Avocado

Marinated cucumber Salad

Garden Greens Salad

Mussels in Half shells - Herb Dressing

## Mirrors & Displays

Smoked Hiromeri Ham with Seasonal Fruits

## Dips & Accompaniments

Eggplant Dip, Tyrokafteri, Black & Green Olives, Mini Gherkins

## Gastonomic Dishes

Grilled mini pork chops Marinated in olive oil and Lime

Fillet of Beef set on an Asparagus Ragout, Enhanced with Perigueux Sauce

Whole Duck on Red Cabbage Comfit accompanied by citrus fruit sauce

White Fish filet on Spinach leaves infused with white wine and tarragon sauce

Penne with seafood and tomato sauce

## Carving Station

Slow Roast Pork Loin Wrapped in Pistachio crust Apple

Sauce & Red Wine Sauce

Fresh Market Vegetables

Basmati Rice flavoured with Cardamom & Cinnamon

Sautéed Potatoes

Rissoles Potatoes

## Desserts

Philadelphia Cheese cake

Fresh chocolate Cake

Crème Brulee

Homemade Hot Apple Pie

Fresh seasonal fruits

# CYPRUS MEZE

## Salads / Dips & Appetizers

Traditional village salad

Potato Salad

Sliced tomato with fetta cheese  
garnished with oregano & virgin olive oil

Beetroot with garlic & Vinegar

Melintaznosalada

Tzantziki

Hummus

Skordalia

Green & Black olives

## Hot Appetizers

Grilled Halloumi

Grilled Lountza

Grilled mushrooms with virgin olive oil and lemon

Fried Courgettes with eggs flavoured with mint

Traditional sausages

Ravioles with halloumi cheese

## Main Dishes

Chicken kebab

Traditional meatballs

Pork loin marinated in red wine with coriander seeds

Beef stifado

Fried Kalamari

Fried Cauliflower

Potatoes with white wine and coriander

pourgouri pillaf

## Desserts

Assortment of local sweets

Fresh Seasonal Fruits

# Hot & Cold Canapés

## Suggestions

### *Cold Canapes*

- Cherry Tomatoes filled with fetta cheese and Rocket leaves(v)
- Smoked salmon & cheese cream with dill, lemon & capers served on a brown open sandwich
- Tomato Basil Mozzarella canapés on a skewer (v)
- Roast beef served on a Rye Bread with spinach leaves & caramelized onions
- Parma ham and Dijon butter served on a crisp croute garnish with gherkins
- Light crisp sesame pastries filled with cheese and ham
- Savory tartlet filled with baby shrimps and Tomato Mayonnaise
- Trio of Greek dips (Tzantziki, Tarama & Humus) served with carrots & cucumber sticks (v)
- Turkey, brie & cranberry spinach Panini
- Tuna cucumber tea sandwiches
- Spinach & Turkey pinwheels tortilla

### *Hot Canapés*

- Asian Spring Rolls with sweet chili sauce (v)
- Chicken or pork marinated kebabs in the sauce of your choice  
(Thai style, honey & soy, teriyaki, BBQ & Sweet & sour)
- Buffalo chicken wings
- Roast Cherry Tomato & Courgette Brochette (v)
- Grilled Halloumi cheese in cocktail pita bread (v)
- Baked mushrooms with fetta cheese and sundried tomatoes (v)
- Cocktail Sausage wrapped in bacon
- Deep fried calamari rings with dipping sauce
- Chicken Vol-au-Vents
- Traditional Cyprus meatballs (keftedes)
- Honey sesame prawns with sweet chili sauce
- Tandoory Chicken skewers with mint yoghurt dip creamy mayonnaise
- Satay chicken skewers
- Spinach & ricotta filo triangles (v)
- Spiced Lamb kofta



## Sweet Canapes

Chocolate Profiteroles

Mini Fruit Tartlets

Mini apricot Galettes

Mini Meringues nests filled with fresh cream and Fruits

Mini Chocolate Éclairs

Kiwi fruit mini Pavlovas

Mini Baklava

## Sushi upon request

**Add a sushi platter 48pcs for €50**

