

**KEFALOS BEACH**  
TOURIST VILLAGE

# Weddings Brochure

2021 -2022



# Cocktail Reception Packages

## Silver Cocktail Package

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

Price: € 10.50 per person

## Gold Cocktail Package

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

Price: € 13.50 per person

## Platinum Cocktail Package



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

Price: € 18.50 per person



## Wedding Cakes

Small Round Wedding Cake 23cm	€70.00
2 Tier Round Wedding Cake	€110.00

## Gala Set Menu

Menu I	
Menu II	€32.00
Menu III	€37.00
Menu IV	€44.00

## Buffet Menu

Traditional Cyprus Buffe	€ 44.00
B.B.Q	€ 48.00
Around The World	€ 48.00
Gourmet Buffet	€ 55.00





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




Fetta cheese stuffed in breaded mushrooms served with garlic & tarragon  
mayonnaise



Roasted rack of Lamb Seasoned with Provencal herbs and served with fresh  
vegetable Ratatouille  
Madeira 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



Roast duck a l' orange Fondant Potatoes  
Selection of Fresh garden Vegetables



Freshly made Kiwi Cheesecake served on a raspberry  
Cullis





## Wedding Menu -IV-

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



Three color Sweet Bell Peppers Soup Garnished with  
fresh cream



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



Lemon Sorbet with Mint



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



Dark Chocolate Cones Stuffed with Cappuccino cream  
served with Tia Maria Sauce



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

## Mirrors & Displays

Lountza accompanied with  
Rocket leaves Marinated Crudités

## Dips & Accompaniments

Tzantziki, Skordalia, Taramosalata, tahini,  
Humus  
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  
Summer Fruit salad with pistachio Nuts Marinated Seafood in Tequila and lime

## Mirrars & Displays

Lountza accompanied with  
Rocket leaves Marinated Crudités

## Dips & Accompaniments

Tzantziki, Skordalia, Humus, 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 Sword Fish 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 The 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  
Tomato Stuffed with Goat Cheese

## Dips & Accompaniments

Eggplant Dip, Tyrokafteri Black & Green Olives  
Mini Gherkins

## Hot 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 flavored with Cardamom & Cinnamon  
Sautéed Potatoes  
Rissoles Potatoes

## Desserts

Philadelphia Cheese cake Fresh chocolate Cake Crème Brulee  
Homemade Hot Apple Pie  
Fresh seasonal fruits

# Hot & Cold Canapes

## 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 cream 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 (Thay style, honey & soy, teriyaki, BBQ & Sweet & sour)
- Buffalo chicken wings
- Roast Cherry Tomato & Courgette Brochette (v)
- Grilled haloumi cheese in cocktail pita bread (v)
- Baked mushrooms with feta cheese and sundried tomatoes (v)
- Cocktail Sausage wrapped in bacon
- Deep fried calamari rings with dipping sauce
- Chicken Vol au Vants
- 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 paklava

## EXTRA ON ABOVE

Minimum order 50 pieces of each Platter

- a) Platter of Maki Sushi € 0.50 each
- b) Platter of Sushi € 0.75 each
- c) Platter of California Sushi € 0.75 each