

KEFALOS BEACH
TOURIST VILLAGE

Weddings Brochure

2022-2023.



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: € 12.00 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: € 15.00 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: € 20.00 per person



Wedding Cakes

Small Round Wedding Cake 23cm	€80.00
2 Tier Round Wedding Cake	€120.00

Gala Set Menu

Menu I	€35.00
Menu II	€40.00
Menu III	€48.00
Menu IV	€57.00

Buffet Menu

Traditional Cyprus Buffet	€ 48.00
B.B.Q	€ 52.00
Around The World	€ 52.00
Gourmet Buffet	€ 60.00





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