

ANDROMEDA

VILLAS & SPA RESORT



Wedding menus

Menu 1

Salad

Green salad with pear, blue cheese , bacon and mustard dressing

Appetizer

Santorinian Tomato balls ,with fresh herbs

Main Course

Kous-kous with chicken and spicy cheese cream

Dessert

Cheesecake cream with grated biscuits and ice cream

Menu 2

Salad

Salad with lentils, fresh vegetables, onion mayonnaise and balsamic dressing

Appetizer

Feta cheese in pastry with honey and black sesame

Main Course

Pork belly with mashed celery root, yoghurt cream, apple jam and sauce with plain syrup

Dessert

Brownies with ice cream

Menu 3

Salad

Mesclane Parmesan with croutons, crispy bacon and balsamic dressing

Appetizer

Cheese Dough with tomato jam

Main course

Beef cheek with mashed Potatoes, sour cherry jam and roast sauce

Dessert

Panacota with jam

Menu 4

Salad

Kinoa Tambule kith peas puree, onion mayonnaise and ginger dressing

Appetizer

Shrimp ceviche, with onion, tomatoes, coriander and citrus sauce

Main Course

Grouper with spinach rice and beetroot cream

Dessert

Chocolate mousse with ice cream



Champagne/wine package

A glass of Champagne Or wine, and platters with 3 types of canapés

Extra platters:

- A platter of Salty tart with spicy cheese cream and sour cherry jam
- A platter of Mini focaccia with baby tomatoes bocconcini (baby mozzarella cheese) and pesto sauce
- A platter with Salty tart with split peas and octopus in its sauce
- A platter with Mousaka Croquette with tomato jam
- A platter with Greek cheeses for 4 persons
- A platter with fresh season fruits and dried fruits for 4 persons



DRINK PACKAGE

1 bottle of local white or red wine (1 bottle for 2 pax)

Refreshment, beer water and coffee unlimited (for the first 2 hours)





Following are the menus for the candle light dinner under the gazebo:

MENU 1

Salad

Salad with beluga lentils, pepper, cucumber, parsley, onion mayonnaise and balsamic sauce

Main course

Rigatoni pasta with truffle sauce

Dessert

Panacota with sour cherry jam

MENU 2

Salad

Green salad with figs, pear, hazelnut and "rakomelo" dressing

Main course

Beef rib eye steak with grilled vegetables, baby tomatoes comfy and gremolata

Dessert

Chocolate mousse served in glass with citrus cake and mango ice-cream

MENU 3

Salad

Kinoa Tambule kith peach puree, onion mayonnaise and ginger dressing

Main course

Fresh fish of the day fillet "a la polita" with baby carrots and green oil

Dessert

Tiramisu served in glass

MENU

Salad

carob rusk "Ntakos" soft goat cheese cream, baby tomatoes, spring onions, basil and flavored tomato water with vinegar'

Main Course

Lobster with carrot and orange cream, fennel and kakavia sauce

Dessert

Cream brulle Vanilla

Please contact our live chat for further information

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Wedding Day.com