
WEDDING MENU

A Celebration of Greek Gastronomy

BUFFET I

Welcome

Artisan breadsticks

Fresh vegetable crudités

Selection of dips

Optional: Greek cheeses • Traditional spreads

Appetizers

Hot

Tomato fritters

Zucchini croquettes

Chickpea fritters

Spinach pie

Cheese pie

Cold

Bruschetta with xinomizithra

Bruschetta with tomato marmalade

Marinated anchovies

Barley rusk with yogurt & trout

Salads

Dakos

Greek village salad

Tabbouleh

Potato salad

Green salad

Main Courses

Pastitsio

Soutzoukakia or herb beef patties

Lemon-oregano chicken

Briam or Imam

Seasonal fish

Sides

Rice

Oven potatoes

Roasted vegetables

Desserts

Fruit & yogurt

Loukoumades

Spoon sweet with ice cream

Price: 68 Per person (Drinks are not included)

BUFFET II

Welcome

Artisan breadsticks

Fresh vegetable crudités

Selection of dips

Optional: Greek cheeses • Traditional spreads

Appetizers

Hot

Bruschetta with goat cheese or graviera

Mint meatballs

Sausage bites

Spicy tartlets

Cheese pie

Cold

Watermelon in tsipouro

Bruschetta with fig chutney

Marinated anchovies

Barley rusk with yogurt & trout

Bruschetta with pesto

Salads

Dakos

Wild greens

Tabbouleh

Beetroot salad

Macrobiotic legume salad

Main Courses

Lamb or goat fricassee

Pork with mustard & honey

Moussaka

Stuffed vegetables

Beef stifado

Wine-braised octopus

Sides

Rice

Oven potatoes

Roasted vegetables

Desserts

Fruit & yogurt

Loukoumades

Lemon-mint yogurt

Orange pie

Price: 83 Per person (Drinks are not included)