

Wedding *a la carte menus*

Menu 1 – 30 €

- * Mixed salad with chicken and orange sauce
- * Crispy chicken with sweet chili sauce
- * Chicken fillet with mustard sauce
 - * Apple pie with almonds and ice cream 'kaimaki'

Menu 2 – 35 €

- * Greek salad with olive oil and spearmint
- * Feta cheese wrapped in phyllo with thyme honey and almonds
- * Oven cooked lamb shank with red wine sauce
- * Apple pie with almonds and ice cream 'kaimaki'

Menu 3 – 35 €

- * Rocket salad with mozzarella, bruschetta and lemon dressing
- * Sautéed mushrooms with Madeira sauce and herbs
- * Beef steak with thyme and lime sauce
- * Chocolate pie with ice cream vanilla

Menu 4 – 45 €

- * French lettuce smoked salmon, avocado and lime dressing
- * Peeled shrimps 'saganaki' with herbs and ouzo
- * Grilled salmon fillet with pineapple and lime sauce
- * White chocolate mousse with lemon and strawberries

Vegetarian Menu – 25 €

- * Greek salad with olive oil and spearmint
- * Grilled Vegetables with mastelo cheese and balsamic vinegar
- * Farfalle with fresh tomato and basil
- * Fresh Season Fruits