

## Meal Options:

Private Venue: 'Thalassa' Deck  
Set menu with plate service or BBQ Buffet.

### Charges

If a menu is chosen, there is No charge for the venue.

### 1. 'Happily Ever After' Set-Menu

Marinated Prawns & Crushed Avocado Salad flavoured  
with Coriander,  
and Home Oak smoked Salmon, selected Greens,  
Orange Ginger Condiment

\* \* \*

Lime Sorbet

\* \* \*

Chicken Pomegranate. Chicken breast served over  
sautéed potatoes, fresh seasonal vegetables and a rich  
bacon, hard cheese and mushroom sauce topped with  
fresh pomegranate

\* \* \*

Chocolate Brownie with Vanilla Ice cream

\* \* \*

Coffee & Petit Fours

**€ 38.00 euro per person**

## 2. 'True Happiness' Set-Menu

Tortilla Nest with sautéed King prawns topped with thousand island dressing.

\* \* \*

Mint Sorbet

\* \* \*

Rib-eye beef <Americano>. Grilled rib-eye steak with caramelized onions, grilled vegetables, Williams potatoes and smoked honey mustard sauce.

\* \* \*

Red velvet cake with a delicious cream cheese filling and raspberry coolie

\* \* \*

Coffee & Petit Fours

**€ 43.00 euro per person**

### 3. 'Touch of Love' Set-Menu

Stuffed Crust with 'haloumi' cheese, fresh mint and honey,  
on a bed of sweet rose chutney

\* \* \*

Lime Sorbet

\* \* \*

Cream of Vegetable Soup

\* \* \*

Prime aged beef filet with Pepper, Diane or Creamy mushroom  
sauce

Served with glazed vegetables & Williams potatoes

Forest fruit cheesecake

\* \* \*

Coffee & Petit Fours

**€ 53.00 euro per person**

#### 4. 'Sweet Wonderful you' Set-Menu

Mediterranean Seafood medley. King Prawns, juicy Scallops  
and half shell mussels  
flamed with ouzo & finished with fresh cream

\* \* \*

Mint Sorbet

\* \* \*

Cream of Broccoli Soup

\* \* \*

Lamb fillet with balsamic glaze. Seasoned lamb fillet,  
sautéed with garlic, balsamic vinegar red wine, brown sugar,  
rosemary, freshly ground peppercorns, and served with fresh  
seasonal vegetables and Williams potato

\* \* \*

Apple Pie with vanilla ice cream

Coffee & Petit Fours

**€ 48.00 euro per person**

## 5. 'Two Hearts' Set-Menu

Asparagus & ricotta tarts. Marinated asparagus baked in the oven on top of Puff pastry with ricotta cheese, lemon rind and fresh cilantro

\* \* \*

Lime Sorbet

\* \* \*

Pork Tenderloin with apple chutney. Marinated pork tenderloins in apple cider, red wine, chutney, garlic & thyme, seasoned with salt & pepper and sautéed. Finished in the oven with the sauce, served sliced with thyme garnish William potatoes and grilled vegetables

\* \* \*

Raspberry Mille feuille

\* \* \*

Coffee & Petit Fours

**€ 38.00 euro per person**

## 6. 'Some kind of Wonderful' Set-Menu

White button mushrooms in garlic sauce served on crispy ciabatta

\* \* \*

Mint Sorbet

\* \* \*

Ginger & Maple Pumpkin Soup

\* \* \*

Prime beef filet with foie gras, mushrooms & truffle oil. Our mouth-watering prime filet pan-fried, layered on top of a baguette, foie gras, mushrooms and truffle oil. Topped with mushroom truffle sauce, served with Williams potatoes and seasonal fresh crispy vegetables

\* \* \*

Banana Toffee with vanilla ice cream

\* \* \*

Coffee & Petit Fours

**€ 53.00 euro per person**

## Barbeque Buffet

### Salad Buffet

Tomato slices, spring onions, feta cheese and olive oil

Greek Salad

Green Salad tossed with Ranchero Dressing

Tzatziki

Tahini salad

Coleslaw

Pineapple

Taramosalada

Guacamole with pomegranate

Honey Mustard Dressing, Balsamic Vinaigrette, Mayonnaise

Dressing,

Marie Rose Sauce

### Hot Dishes

Marinated Grilled Chicken Fillet

Mini Pork Fillets

Grilled mini beef steaks

Bourbon Glazed Rib Eye steaks

Grilled Lamb Chops

Homemade burgers

Maple horseradish rubbed ribs

Lemon & herb Grilled King Prawns

Salmon & scallop kebabs

Chicken Satay with peanut sauce

Bbq haloumi & vegetable kebabs

(zucchini, cherry tomato, bell peppers  
drizzled with olive oil, oregano & paprika)

Baked Potatoes

Potato wedges

Grilled Tomatoes

Grilled vegetables  
Corn on the cob  
Marinated Grilled Mushrooms

### **Sauces and Relishes**

Creamy Mushroom Sauce  
Roasted shallots &  
Muscat Gravy  
BBQ Sauce  
Rosemary Garlic sauce  
Pepper sauce

### **Bread Basket**

Selection of Homemade Rolls, Grilled Pita Bread, Cyprus  
Bread with Olive & Oregano

### **Hot Desserts**

Warm Apple Pie  
with vanilla Ice Cream

### **Cold Desserts**

Fresh Fruit tarts with pastry cream  
Red velvet  
Raspberry Cheesecake  
Choux  
Mini Creme brulee  
Fresh Fruits in Season

**€ 50.00 per person**

**Minimum number of 35 guests is the requirement to serve the above BBQ Menu  
on a Buffet.**

**For less than 35 guests we can serve the above BBQ menu at your table – as a  
Family Style!**