



BEVERAGE PACKAGES

WELCOME RECEPTION COCKTAIL I

Sparkling wine
Orange juice
Bottled still water
Carrot & cucumber sticks

€ 16.00 per person/maximum 45 minutes

€ 20.00 per person/maximum 60 minutes

WELCOME RECEPTION COCKTAIL II

Kir Royal
Orange juice
Bottled still water
Carrot & cucumber sticks

€ 21.00 per person/maximum 45 minutes

€ 25.00 per person/maximum 60 minutes

WELCOME RECEPTION COCKTAIL III

Kir Royal
Mojito
Orange juice
Bottled still water
Carrot & cucumber sticks

€ 24.00 per person/maximum 45 minutes

€ 28.00 per person/maximum 60 minutes

APERITIF PACKAGE

Campari soda/orange
Gin Tonic
Orange juice
Bottled still water
Carrot & cucumber sticks

€ 24.00 per person/maximum 45 minutes

€ 28.00 per person/maximum 60 minutes

OPEN BAR PACKAGE

€ 27.00 per person for regular open bar/maximum 1 hour

€ 30.00 per person for deluxe open bar/maximum 1 hour

Open Bar package includes fresh vegetable sticks, dips, dried nuts, crackers and green olives



CHAMPAGNE PACKAGE

Upon consumption
€ 90.00 per bottle (Moët & Chandon)
€ 30.00 per bottle (Sparkling wine)

****Open Bar package includes fresh vegetable sticks, dips, dried nuts, crackers and green olives****

BEVERAGE PACKAGES

(During dinner)

Prices range from € 23 according to wine that will be chosen.

Indicatively you can find two packages below:

PACKAGE 1 / unlimited consumption

White wine: Epsilon, Grape variety: Roditis, Savatiano
Citrus and fruit flavor pleasant aftertaste

Red wine: Mi, Grape variety: Agiorgitiko
Deep red color, fragrance of red fruit and wood

Bottled still water and soft drinks

€ 23.00 per person

PACKAGE 2 / unlimited consumption

White wine: Strofilia Estate, Grape variety: Sauvignon Blanc-Roditis
Green/yellow color. Fresh and lively aromatic character with strong citrus aromas, with pleasant acidity and gentle aftertaste of herbs

Red wine: Strofilia Estate, Grape variety: Syrah- Agiorgitiko
Deep ruby colour, aromas of ripe red berries, eucalyptus, vanilla and butter caramel flavor notes. A rich taste with soft tannins and very good balance, leads to a long aftertaste.

Rosé wine: 9 Muses Estate, Grape variety: Syrah-Mouchtaro
Bright rose with fruity fragrances and rich full body

Bottled still water and soft drinks

€ 27.00 per person



COCKTAIL CHOICES

(Pre wedding party, next day party or bachelor)

COCKTAIL I

FINGER FOOD

COLD-CANAPÉ

Cherry tomatoes with bacon mousse
Canapé with cucumber and Philadelphia cheese
Puff with tuna salad
Canapé with roast beef & coleslaw

HOT BITES

Chicken breast Fri Fri with sesame
Mini pork skewer with four-cheese sauce
Ham and Emmental cheese rolls
Spring rolls with sweet and sour sauce

SWEETS

Variety of mini sweets

ACCOMPANIMENTS

Baker's basket with various accompaniments
Bread rolls-crackers-bread sticks and herb butter
Potato chips
Black and green olives
Fresh vegetables on sticks with cocktail sauce

€ 20.00 per person

COCKTAIL II

FINGER FOOD

COLD-CANAPÉ

Canapé with prosciutto di Parma and fig
Tartlet with crab
Canapé with Roquefort mousse and nuts
Turkey rolls canapé with Kopanisti from Mykonos

HOT BITES

Vol-au-vents with shrimps
Fried mozzarella batons
Eggplant croquettes
Meatballs with barbecue sauce

SWEETS

Variety of mini sweets

ACCOMPANIMENTS

Baker's basket with various accompaniments
Bread rolls-crackers-bread sticks and olive paste
Fresh vegetables on sticks with horseradish sauce
Pickles
Potato chips with tomato flavor

€ 22.00 per person

COCKTAIL III

FINGER FOOD

COLD-CANAPÉ

Canapé with smoked trout and green pepper
Grapes and Gorgonzola skewer
Canapé Caprese
Smoked salmon in blinis
Mango shot with shrimp
Fillet Carpaccio canapé with foie gras

HOT BITES

Vol-au-vents with lobster
Duck breast with vinsanto sauce
Chicken skewer in teriyaki sauce
Pork tenderloin with yogurt sauce and curry
Sole paupiettes with spinach and lime



SWEETS

Variety of mini sweets

ACCOMPANIMENTS

Baker's basket with various accompaniments
Bread rolls-crackers-bread sticks and red pepper paste
Black and green olives
Santorini cherry tomatoes with katiki cheese from Domokos
Oregano flavor chips
Fresh vegetables on sticks with blue cheese
Pickles
Nachos with guacamole

€ 28.00 per person

MENU SUGGESTIONS

(Min. 10 – Max. 35 persons, food is served in platters in the middle of the tables)

MENU I

BAKER'S BASKET

Mini buns in a variety of flavors

SALADS

Mixed salad with rocket, lettuce, peppers, Santorini cherry tomatoes and vinaigrette sauce
Traditional Greek salad with Cretan barley rusks
Three-colored penne with turkey and Emmental cheese
White and red cabbage, carrot and mustard sauce
Eggplant salad from the Mount Athos
Hot cheese salad from Mykonos

HOT DISHES

Pepper pie
Eggplant Millefeuille
Rigatoni with mushrooms, ham, and smoked reggato cheese
Meatballs from Smyrna
Grilled chicken fillets with lemon sauce
Pork escalope with Mavrodafni sauce

SIDE DISHES

Rice with vegetables
Potatoes with coriander and Parmesan cheese petals

DESSERTS

Fresh fruit salad
Yogurt with sour cherry preserve from Pelion
Chocolate and strawberry mousse

€ 44.00 per person



MENU II

BAKER'S BASKET

Mini buns in a variety of flavors

COLD PRESENTATIONS

Variety of cold cuts and cheeses with dried fruit & nuts
Smoked salmon and smoked trout

SALADS

Mediterranean salad with anthotyro sauce
Mixed salad with chicken fillets, blue cheese and zolitas
Lettuce hearts with three-colored peppers, pear, nuts & blueberry balsamic
Salad from Constantinople with yogurt sauce and coriander leaves
Potato salad with fresh onion and pickled cucumber

HOT DISHES

Mushroom pie
Risotto with broccoli, gorgonzola, and hazelnut
Traditional spetzofai
Rigatoni Amatriciana
Pork tenderloin with four-cheese sauce
Grilled burgers
Grilled chicken fillets with Dijon sauce

SIDE DISHES

Potatoes with basil and pine nuts
Grilled vegetables

DESSERTS

Fresh fruit salad
Oven baked sweets from Constantinople
Chocolate and strawberry mousse

€ 45.00 per person



BBQ PLATTERS

BAKER'S BASKET

Rustic loaves of rye, corn, and mini buns

SALADS

Traditional Greek salad

Beet roots with coriander & apple cider vinegar

Dips variety

(Tzatziki, spicy cheese salad, aubergine salad)

Lettuce hearts with three colored peppers, pear, nuts & balsamic blueberry vinegar

COLD PRESENTATION

Variety of Greek cheeses with breadsticks & dried fruit

HOT DISHES

Vegetables pie

Aubergines mosaic with feta cheese, tomato & thyme

Roasted peppers with garlic & rosemary

GRILL

Meatballs

Pork pancetta

Country sausages

Chicken legs

SIDE DISHES

Potatoes in the oven with oregano

Rice with vegetables

DESSERTS

Fresh fruit salad

Oven baked sweets from Constantinople

Small chocolate and cream Pastries

€ 54.00 per person



BUFFET SUGGESTIONS

(Minimum 35 persons)

BUFFET I

BAKER'S BASKET

Mini buns in a variety of flavors

SALADS

Mixed salad with rocket, lettuce, peppers, Santorini cherry tomatoes and vinaigrette sauce
Traditional Greek salad with Cretan barley rusks
Three-colored penne with turkey and Emmental cheese
White and red cabbage, carrot and mustard sauce
Eggplant salad from the Mount Athos
Hot cheese salad from Mykonos

HOT DISHES

Pepper pie
Eggplant Millefeuille
Rigatoni with mushrooms, ham, and smoked reggato cheese
Meatballs from Smyrna
Grilled chicken fillets with lemon sauce
Pork escalope with Mavrodafni sauce

SIDE DISHES

Rice with vegetables
Potatoes with coriander and Parmesan cheese petals

DESSERTS

Fresh fruit salad
Yogurt with sour cherry preserve from Pelion
Chocolate and strawberry mousse

€ 44.00 per person



BUFFET II

BAKER'S BASKET

Mini buns in a variety of flavors

COLD PRESENTATIONS

Variety of cold cuts and cheeses with dried fruit & nuts
Smoked salmon and smoked trout

SALADS

Mediterranean salad with anthotyro sauce
Mixed salad with chicken fillets, blue cheese and zolitas
Lettuce hearts with three-colored peppers, pear, nuts & blueberry balsamic
Salad from Constantinople with yogurt sauce and coriander leaves
Potato salad with fresh onion and pickled cucumber

HOT DISHES

Mushroom pie
Risotto with broccoli, gorgonzola, and hazelnut
Traditional spetzofai
Rigatoni Amatriciana
Pork tenderloin with four-cheese sauce
Grilled burgers
Grilled chicken fillets with Dijon sauce

SIDE DISHES

Potatoes with basil and pine nuts
Grilled vegetables

CUTTING STAND

Pork loin with mint sauce

DESSERTS

Fresh fruit salad
Yogurt with quince preserve from Pelion
Oven baked sweets from Constantinople
Chocolate and strawberry mousse

€ 47.00 per person



'TRADITIONAL' BUFFET

BAKER'S BASKET

Rustic loaves of rye, corn, and mini buns

SALADS

Tomato salad with feta cheese and fresh peppermint
Tender lettuce hearts with fresh onion and dill
Peppers roasted with garlic and rosemary
Beet roots with coriander and apple cider vinegar
Marinated anchovy
Octopus with sour cabbage
Potato salad with fresh onion and pickled cucumber
Split peas from Santorini with sweet paprika and green olive oil
Eggplant stuffed with mint leaves
Galotyri cheese with pickled pepper

COLD PRESENTATIONS

Variety of Greek cheeses with bread sticks and dried fruits

HOT DISHES

Caesarean pie
Stuffed vine leaves with egg and lemon sauce
Grilled meatballs
Small gardoumbas with lemon
Rooster cooked with wine and noodles
Lagotto beef
Lamb on the spit

SIDE DISHES

Oven baked potatoes with fresh oregano
Rice with kavourmas

CUTTING STAND

Baby pork

DESSERTS

Fresh fruit salad
Preserves from Pelion with yogurt
Oven baked sweets from Constantinople
Donuts with honey from fir trees
Small chocolate and cream Pastries

€ 53.00 per person



'BBQ' BUFFET

BAKER'S BASKET

Mini buns and loaves in a variety of flavors

SALADS

Greek salad with capers, black olives and feta cheese
Lettuce hearts with fresh dill, cucumber and green olives
Salad with carrot, red cabbage and fresh onion
Mixed green salad with Syglino from Mani
Fried peppers with vinegar and garlic
Beet roots with yogurt sauce
Dill salad
Eggplant salad
Hot cheese salad from Mykonos
Tabbouleh with grilled haloumi

COLD PRESENTATIONS

Variety of Greek & international cheeses with bread sticks and dried fruits

HOT DISHES

Vegetable pie
Tomatoes stuffed with Batzos cheese and basil
Veal with yogurt sauce
Kebab from Constantinople

SIDE DISHES

Potatoes with goat butter and rosemary
Rice with pastourmas and pine nuts

GRILL

Pork pancettas
Burgers
Country sausages
Chicken legs

CUTTING STAND

Homemade traditional gyros
Variety of Sauces: Yogurt, mustard, BBQ, sweet chilly

DESSERTS

Fresh fruit salad
Nut pie
Custard filled pastry
Kadaifi
Panacotta

€ 58.00 per person



GALA BUFFET

BAKER'S BASKET

Mini buns in a variety of flavors

SALADS

Waldorf salad with lettuce, celeriac, apple, nuts, and Dijon sauce
Spinach with sautéed mushrooms, bacon, haloumi, olive oil and tarragon
Mozzarella Caprese salad with tomato and basil pesto
Rocket with zucchini, fennel, sundried tomatoes, parmesan cheese and strawberry vinegar
Mexican salad with tortilla flakes

COLD PRESENTATIONS

Prosciutto with melon noisettes
Shrimp fountain
Smoked trout and halibut

HOT DISHES

Eggplant mosaic
Sole paupiettes with lemon flowers
Beef escallops with mushrooms and vinsanto sauce
Grilled pork fillet
Lamb roll stuffed with Katiki cheese from Domokos and herbs
Chicken fillet with plum sauce

SIDE DISHES

Potatoes dauphinoise
Grilled vegetables variety
Risotto with wild mushrooms and truffle flavor

CUTTING STAND

Pork leg with mango sauce
Whole salmon in salt crust - Decoupage

PASTA STAND

Farfalle with sea fruit and champagne sauce

DESSERTS

Fresh fruit salad
Chocolate fondue
Forest fruits cheese cake
Variety of cheeses with crackers and dried fruits
Donuts with honey from fir trees and nuts

€ 64.00 per person



INTERNATIONAL BUFFET

BAKER'S BASKET

Mini buns in a variety of flavors

SALADS

Mixed salad with smoked duck fillet and cherry sauce
Vegetable millefeuille with poached seafood and lobster sauce
Green composition with fish roe from Messolonghi
Bresaola with rocket, apple and pickled pepper
Salad with octopus carpaccio

COLD PRESENTATIONS

Variety of Greek & international cheeses with dried fruits

HOT DISHES

Pork tenderloin fillet with camembert and limoncello
Crab/Chicken with Sambuca
Beef fillets with green curry and coconut rum
Lamb loin with wine sauce and bitter chocolate
Paella with saffron

SIDE DISHES

Violet potatoes
Vegetable sticks with sesame oil and Oyster

ITALIAN STATION

SHOW COOKING

Risotto with mushrooms and truffle oil
Pigoli with lobster and fresh tomato sauce

ASIAN STATION

SHOW COOKING

Tempura shrimps with teriyaki sauce
Noodles with bamboo roots, chicken and ginger
Vegetable spring rolls with sweet and sour sauce
Seafood and vegetables sushi

DESSERTS

Fresh fruit salad
Cheese cake mango
Mocaccino
Crème brulee
Chocolate and strawberry mousse

€ 73.00 per person

SET MENUS

(Maximum 30 persons)

GALA MENU I

Smoked salmon mignonettes with Katiki Domokou (white cheese)
& lime sauce on vegetables bouquet

Caprese with tomato carpaccio, basil & fresh mozzarella

Kiwi sorbet

Veal scaloppini with Pleurotus mushrooms, potatoes dauphinoise,
broccoli & carrots parisienne

Chocolate panacotta

Coffee

€ 49.00 per person

GALA MENU II

Homemade ravioli with ricotta cheese in yellow pumpkin cream
flavored with coconut oil

French salad with iceberg, beetroot petals, foie grass powder
& pomegranate vinaigrette

Green apple sorbet

Tenderloin medallion with mezzo wine sauce, Violet potatoes
& vegetable sticks sauté in goat butter

Black forest

Coffee

€ 51.00 per person



GALA MENU III

Salmon fillet in sauce of rose petals and lime

Vegetable feast with sea fruit and Beluga caviar sauce

Green lemon sorbet

Marinated venison fillet sautéed in vinsanto sauce,
caramelized onions and artichoke stuffed with carrot mousse

Cheese cake with bilberry sauce

Mastic liqueur

Coffee

€ 52.00 per person

GALA MENU IV

Risotto with shrimps and Mascarpone cheese

Smoked duck fillet in Parmesan nest with crispy vegetable leaves
& fig vinaigrette

Pear Sorbet with Porto

Veal tournedos with foie gras and black truffle flavor
Trilogy of mushrooms & asparagus bouquet

Tiramisu with ricotta

Irish mist liqueur

Coffee

€ 57.00 per person



GALA MENU V

Avocado with poached shrimp's fan & limoncello sauce with chive flavor

Smoked Scottish salmon in a Pecorino cheese basket
with fresh vegetables & orange, with ginger sauce

Grouper fillet in green & red pepper sauce

Strawberry sorbet

Veal fillet with crayfish in bisque sauce
wild rice with cashew nuts & vegetable millefeuille

Cappuccino cake roll

Benedictine liqueur

Coffee

€ 67.00 per person

VEGETARIAN GALA MENU

Bloody Mary soup

Lasagna with vegetables & yellow peppers sauce

Synthesis of spinach, rocket, sundried tomatoes, fennel, bamboo seedlings,
three colored peppers, chicory, radicchio, fresh strawberries & angostura

Vegetables burger with lemongrass sauce & smoked aubergine puree

Chocolate roll with tahini & honey cream

Decaffeinated

€ 41.00 per person