

COCKTAIL RECEPTIONS

(Duration 60' minutes)

FOOD PACKAGE SELECTIONS

Cold Canapes

1. Pan seared Tuna Loin with smoked eggplant salad
2. Baby Prawns with Avocado mousse
3. Smoked Salmon rolled in Tortilla with cream cheese, cucumber, and avocado and lollo rosso
4. Mini vol-au-vent filled with smoked Trout
5. Salmon Caviar on mini tartlets with cream cheese
6. Prosciutto with Melon Pearls
7. Hiromeri and Anari mousse roll with fig confit
8. Smoked Duck Breast with orange confit
9. Cajun chicken breast with mango and walnuts
10. Roast beef with Horseradish on Brown Bread
11. Crab Salad on pastry basket
12. Fresh Mozzarella and sun-dried tomato on Crostini
13. Blue cheese mousse in mini tartlets
14. Grilled Vegetables rolled in Tortilla with Feta Cheese mousse and fresh basil

€ 1.90 per piece

Hot Finger Food

1. Lamb Kofta
2. Beef Satay with spicy peanut sauce
3. Pork Fillet wrapped with smoked bacon Gorgonzola Sauce
4. Chicken Tandoori with yoghurt dressing
5. Chicken in Double sticks Mediterranean
6. Chicken Fillet with Teriyaki sauce and sesame
7. Pork Mini Schnitzel'
8. Pork Souvlaki with mini Pitta Bread
9. Cypriot Koupes meat or with mushrooms & lemon wedges
10. Sheftialia in mini pitta pockets
11. Coconut chicken finger with mango dipping sauce
12. Tempura Salmon strips, Japanese mayonnaise
13. Homemade crab cakes with sweet chili sauce
14. Deep Fried Breaded Prawns with chili mayonnaise
15. Deep Fried Breaded mozzarella sticks
16. Crispy Dim Sum served with sweet chili sauce, sweet and sour and plum sauce
17. Choice of Prawn Pursal – Asian Lolli Pops – Seafood crackers – Spring Rolls – Prawn Rolls
18. Breaded Mushrooms stuffed with goat cheese and sun-dried tomato, Pesto sauce



€ 2.00 per piece

Desserts

1. Mini Éclairs
2. Mini coquet
3. Mini Fruit tartlets
4. Apple Pie Pyramid with custard sauce
5. Mini crème Brule
6. Chocolate Brownies
7. Panacotta in a shot glass
8. Dark Chocolate mousse with orange in a shot glass
9. Chocolate cups with white chocolate mousse flavored with mint
10. Mini cheese cake tartlets
11. Pourekia with Anari
12. Daktyla
13. Mini Flogeres Baklava
14. Fresh Fruits or Fresh Fruit Salad

€ 1.90 per piece



GALA BUFFET MENU 1

Refreshing Salads

Cyprus Village Salad
Rocket Salad with goat's cheese, roasted Pine nuts pomegranate and Beetroot chips
Coleslaw with coconut and fresh Pineapple
Fresh Mozzarella with cherry tomato, Avocado and Rocket, drizzled with pesto oil
Garden Greens with Prosciutto, Parmesan flakes, sun dried tomato and croutons
Tambouleh Salad with mini Fetta balls
Assorted Seafood Marinated in Herb flavoured oil and lime juice
Waldorf Salad with yoghurt Mayonnaise, smoked Turkey breast and Roasted Walnuts
Chicken Salad with Baby Artichokes, mixed greens and sun-dried tomato
Baby Prawns with Peach, Pineapple and celery
Saffron Pasta with Crab and Bell Peppers
Fatoush Salad with crispy Pitta Bread and Halloumi
Marinated Grilled Vegetables in herbed olive oil roasted garlic and Balsamic Vinegar
Baby Shrimps and Crab Salad with Avocado, Mango, cucumber and Lettuce

Dips and Accompaniments

Tyrokafteri – Smoked eggplant Salad – Houmous
Green, Black and stuffed olives – Quail eggs – Stuffed Peppers – Marinated Anchovies – Gherkins – Olive Oil – Balsamic Vinegar –
Thousand Island – Mustard Vinaigrette

Cold Displays

Poached, smoked and Marinated Salmon with green asparagus mustard dill sauce
Prosciutto and smoked Duck breast with Fresh Seasonal Fruits

Bread Section

Variety of Breads and Bread Rolls
Herb butter – Garlic butter – Olive Pate
Portions of butter and margarine

Hot Items

Roasted Duck Breast on Carrot mousse – Flavoured with Ginger Blackcurrant sauce
Pan roasted Beef Fillet, Mousseline of Kolakasi with truffles, sautéed Mushrooms, Peppercorn sauce
Baked Halibut on sautéed Baby Spinach, clams, creamy Lobster bisque sauce
Rack of Lamb with Levanter and Pecorino crust, marinated eggplant, Lamb Jus
Pork fillet wrapped with smoked bacon – Gorgonzola cheese sauce, Polenta cake
Grilled free ranch Baby Chicken marinated with Fresh thyme, corn on the cob and honey grain mustard sauce
Sautéed Tiger Prawns on fennel ragout – creamy fresh tomato sauce flavoured with Pernod
Crispy Dim Sum (Seafood crackers – Prawn Rolls – Samosas) – Plum and Sweet & Sour sauce
Homemade Casarecce with fresh tomato and basil
Baked Baby Potatoes in vegetable bouillon
Steamed Fresh Seasonal Vegetables
Wild Rice

Carving

Roasted Rib of Beef, Beef Jus and sauce Béarnaise
or
Roasted Leg of Lamb with fresh herbs, Lamb Jus and Mint sauce

Dessert

Fresh Seasonal Fruits
Local & International Cheese
Sweet table with International & Cypriot Specialities

€ 45.00 per person



Refreshing Salads

Greek Salad
Caesar Salad with Grilled Tiger Prawns
Sweet Corn Salad with smoked Turkey, fresh Pineapple, bell peppers and roasted peanuts
Rocket Salad with Parmesan flakes, sun dried tomato, Prosciutto, Pine Kernels and Balsamic
Fresh Buffalo Mozzarella with Tomato and basil vinaigrette
Smoked Salmon with crispy Lettuce, crab, baby shrimps and Quail Eggs
Smoked Duck with frisee Lettuce, dry figs, orange segments and Almond Flakes
Nicoise Salad with fresh Tuna, quail eggs, green beans, Saffron Potatoes, olives and cherry tomato
Baby Prawns with Avocado, crispy Lettuce and Pink Grapefruits
Apple coleslaw with fruits, yoghurt Mayonnaise, Pistachio
Marinated Seafood salad
Sesame Chicken Salad with Mango fried cashew nuts and fresh coriander
Pasta Salad with Prosciutto, Artichokes, green Asparagus, Parmesan and Basil
Chicory, spinach, gorgonzola cheese, Pears and hazelnuts

Dips and Accompaniments

Tyrokafteri – smoked eggplant – Houmous
Green, black and stuffed olives – Quail eggs
Stuffed peppers – Gavro marinato – Sundried Tomato
Olive oil – Balsamic vinegar – Thousand Island – Mustard vinaigrette

Cold Display

Salmon Rillete and smoked Salmon
Avocado cake with Tiger Prawn, Mango Salsa
Smoked Beef Prosciutto and Parma ham

Bread Section

Variety of Breads and Bread Rolls
Herb butter – Garlic butter – Olive Pate
Portions of butter and margarine

Hot Items

Chicken Breast stuffed with herbed butter goat cheese and sun-dried tomato, caramelised endive
Pan Fried Pork Medallion with dry figs, Commandaria Sauce, flavoured with cinnamon sticks and Fresh thyme
Marinated Lamb Loin with grilled Halloumi on vegetables Ratatouille, Lamb Jus
Pan Roasted Beef Rosettes on Potato cake, Duck Foie gras, Beef Jus flavoured with Madeira and Truffles
Baked Red Mullet fillet on cauliflower mousseline and Sea bass on sautéed spinach, red pepper coulis and Pesto sauce
Marinated Grilled Quail, Pumpkin Risotto, Wild cherry and pepper sauce
Taste from Asian (spring rolls – Lolly Pops – Prawn Purse!) sweet chilli sauce, Plum sauce
Tripolene with creamy Lobster bisque sauce, baby prawns green Asparagus and Mushrooms
Gratin Dauphinoise Potatoes
Jasmine and Basmati fried rice with assorted vegetables
Fresh Seasonal Vegetables

Carving

Beef Tenderloin with creamy mushroom sauce and Béarnaise sauce
Or
Salmon Couloubiac with Creamy Basil Sauce

Desserts

Fresh Seasonal Fruits
Local and International Cheese
Sweet Table with International and Cypriot Specialities

€ 50.00 per person



Refreshing Salads

- Village Salad
- Coleslaw with coconut and fresh Pineapple
- Rocket Salad with sesame crusted goat cheese, strawberries and hazelnuts
- Buffalo Mozzarella with cherry tomato, Avocado and rucola drizzled with pesto and balsamic
- Tambouleh Salad with mini Fetta balls
- Marinated octopus, calamari & mussels
- Beby Prawns with avocado and crispy lettuce
- Rocket salad with sun dried tomato, dry figs compote, parmesan flakes and pomegranate.
- Nicoise Salad with fresh Tuna, quail eggs, green beans, Saffron Potatoes, olives and cherry tomato
- Politiki Salad with cabbage, carrots, celery, fennel, peppers and toasted sesame seeds

Live Station

- Crispy Duck with mandarin pancakes, Beijing sauce, cucumber and spicy onions

Hot Dishes

- Beef rosettes on kolokasi mouse with truffles, madeira sauce and duck foie gras
- Rack of lamb with cous cous and sweet and sour pomegranate sauce
- Grilled chicken marinated with fresh herbs
- Baked halibut on sautéed baby spinach, clams and lobster sauce
- Pork filet on potato mousseline with wild mushroom sauce
- Pasta with mushrooms, sun dried tomato, broccoli flowers and creamy pesto sauce

Asian tastes

- Tortellini filled with creamy butternut squash sauce
- Steamed rice with vegetables
- Baked baby potatoes

Platters

- Smoked Halibut with horseradish sauce
- Poached and marinated salmon with asparagus and dill sauce
- Prosciutto and smoked duck with fruits
- Chicken and rabbit terrine with cranberry sauce and poached apricots
- Hirmeri and anari terrine with fig compote

Carving

- Roast Leg of Lamb – Lamb jus - Mint
- Salmon Coulubiach with Creamy Basil Sauce
- Beef Tenderloin – Pepper sauce - Béarnaise sauce
- Roast leg of lamb

Desserts

- Fresh Seasonal Fruits
- Sweet Table with International and Cypriot Specialities

€ 55.00 per person



Refreshing Salads

- Greek Salad
- Rocket Salad with Parmesan flakes, sun dried tomato, Prosciutto, Pine Kernels and Balsamic
- Marinated Seafood salad
- Waldorf salad with yoghurt Mayonnaise, smoked Turkey breast and Roasted Walnut
- Fatoush Salad with crispy Pitta Bread, Halloumi and pomegranate
- Prosciutto salad with rucola, strawberries, goat cheese and pastelaki
- Baby salad with fennel, frisse, rocket and avocado
- Crispy eggplant with buffalo mozzarella baked cherry tomato, rucola, radicchio and balsamic
- Italian tuna salad with quail egg grilled baby artichokes, cherry tomato and black olives.
- Tomato and feta salad with red onion and oregano

Platters

- Smoked Halibut with horseradish sauce
- Poached and marinated salmon with asparagus and dill sauce
- Prosciutto and smoked duck with fruits
- Chicken and rabbit terrine with cranberry sauce and poached apricots
- Hiomeri and anari terrine with fig compote

Bread Section

- Variety of Breads and Bread Rolls
- Herb butter – Garlic butter – Olive Pate
- Portions of butter and margarine

Hot Items

- Beef filets on mushrooms ragout served with truffles sauce
- Grilled French lamb chops on eggplant caviar
- Chicken Breast stuffed with fresh mozzarella and sun-dried tomato, and basil on sweet potato purée
- Grilled salmon on sweet pea mousseline
- Sautéed tiger prawns on fennel ragout and pernot sauce
- Pork fillets wrapped with hiomeri served with commandaria sauce
- Pasta with tomato and basil
- Spinach and ricotta cheese ravioli with creamy sauce
- Wild rice pilaf
- Grilled vegetables
- Roasted baby potatoes
- Crispy dim Sam

Carving

- Rib eye Beef - sauce Béarnaise
- Roasted Leg of Pork

Dessert

- Fresh Seasonal Fruits
- Local & International Cheese
- Sweet table with International & Cypriot Specialities

€ 52.00 per person





Crab cake set on avocado ratatouille

Butternut squash velouté with toasted pumpkin seeds

Beef medallion with mushroom sauce and pork Tenderloin with bearnaise sauce mashed potatoes and black olive crostini

Or

Grilled Mediterranean Sea Bream with Provencal vegetables and couscous

Or

Green asparagus risotto served with grilled red and yellow peppers, bruschetta and parmesan cheese.

Baked chocolate mousse with marinated green apples, coffee foam and salted caramel gelato

€ 45.00 per person





Seared crusted tuna loin with sesame and herbs, wakame salad, served on bloody Mary jelly,
grilled lychee and avocado relish

Or

Avocado tartare with sour cream, baby, garden leaves, and mango lime relish

Ginger carrot soup with fresh orange

Honey roasted breast of duck, baked semolina cake, red cabbage confit, bourbon vanilla
pears and ginger pomegranate sauce

Or

Breaded stuffed plaice fillet with cream cheese, smoked salmon and dill & lemon butter
sauce

Red velvet cheese cake with Philadelphia cream and blackcurrants compote

€ 45.00 per person





Gin cured salmon with wasabi emulsion

Or

Wild mushroom arancini with mozzarella, rucola salad and truffle balsamic glazed

Pea velouté with fennel

Parmesan crusted chicken breast with caper cream sauce, cream potatoes, and seasonal vegetables

Or

Bourbon salmon with wakame salad, toasted sesame seeds, jasmine rice and spaghetti vegetables

Tiramisu with mascarpone cheese and caramelized kumquat

€ 45.00 per person





Searched crusted fresh tuna loin with herbs, avocado purre, beetroots and Bloody Mary jelly

Clear onion and leek soup with lavender, vintage cognac and cheese croutons

Pork fillet with mushrooms and bearnaise sauce served with gratin dauphinoise potatoes & selection of freshly cooked seasonal vegetables

Bar of almond filling with caramelized apple served with vanilla parfait

€ 48.00 per person





NissiBlu

Beach Resort

SET MENU 5

Smoked salmon and cream cheese roulade with avocado nori and cucumber in flour tortilla served with mustard dill sauce & caviar

Cream of green asparagus soup with a garnish of pan-fried scallops

Pan fried beef tenderloin on wild mushrooms ragout, duck foie gras, truffle sauce served with pancake potatoes & selection of freshly cooked seasonal vegetables

Amarena bavaroises with chocolate mousse set on pistachio nougatine and berry sauce

Coffee and mints

€ 48.00 per person





Avocado tartare with sour cream on cucumber carpaccio, nacho chips and mango sauce

Or

Marinated grilled vegetables rolled in flour tortilla with cream feta cheese, fresh basil leaves on humus

Roasted pumpkin soup with fresh ginger

Or

Clear vegetables soup with sun dried tomato bruschetta

Aubergine cake with minted couscous salad, crispy fennel and yoghurt dressing

Or

Spinach and goat cheese ravioli with parmesan sauce, pine nuts and beetroots

Apple crumble with vanilla ice cream

Or

Minted strawberry salad with cherry ice cream and honey sauce

€ 45.00 per person





Smoked duck breast with green apple jelly, goat cheese, micron green caramelized walnuts, fig and orange vinaigrette

Wild mushroom cream soup with basil oil

Roasted rack of lamb with lavender crust served with grilled halloumi cheese, fondant potatoes, marinated eggplant, carob syrup and lamb jus reduction

Belgian dark chocolate mousse and wild berries panna cotta served with orange sauce

Coffee and mints

€ 48.00 per person





COCKTAIL RECEPTIONS

(Duration 60' minutes)

BEVERAGE PACKAGES

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| 1. Fruit Punch Without Alcohol | € 7.50 p.p. |
| 2. Fruit Punch With Alcohol | € 8.00 p.p. |
| 3. Sparkling Wine, Orange Juice, Still & Sparkling Water | € 9.50 p.p. |
| 4. Open Bar with Bubbles
(Sparkling wine, fruit punch with and without alcohol, beers, soft drinks and water) | € 15.50 p.p. |
| 5. Open Bar with Spirits
(Normal brands only, excluding Champagnes & Cognacs) | € 17.00 p.p. |
| 6. Open Bar with Cocktails (1)
(Normal spirit brands, pre-choice of 3 cocktails, excluding Champagnes & Cognacs) | € 19.50 p.p. |
| 7. Open Bar with Cocktails (2)
(Normal & Premium spirit brands only, full cocktail list, excluding Champagnes & Cognacs) | € 25.00 p.p. |
| 8. Open Bar Premium
(Full Bar List) | € 34.00 p.p. |

All the Beverage Package options are accompanied by a selection of nuts, tortilla crisps, crudities and variety of local and international dips.



FUNCTIONS BEVERAGE PACKAGES

(Duration 4 Hours)

Unlimited local drinks:

Cyprus Wines – Red & White
Brandy
Zivania
Ouzo
Cyprus Beers Carlsberg – LEON
Soft Drinks
Water

€ 28.00 per person

Unlimited International drinks:

Cyprus Wines – Red & White
Beers
Brandy
Zivania
Ouzo
Cyprus Beers Carlsberg – LEON
Soft Drinks
Water
Whisky Vodka Gin (Glens)

€ 35.00 per person

