





Wedding Reception Menu



# Menu 1

# Dips

Extra virgin olive oil with Cretan herbs aroma
Black & green olive pate
Sun dried tomato sauce
Variety of breads & breadsticks

# Starters

Fresh tomato soup with yogurt and fresh peppermint Mellon with prosciutto and pomegranate served with caramelized balsamic vinegar

# First Dish

Smoked salmon rolls filled with fish fillet and green asparagus served with Champaign sauce

### Sorbet

With lemon taste

## Main Course

Rib-Eye beef with grilled vegetables & buttered potatoes served with mushrooms sauce / béarnaise sauce

or

Grilled lobster [ lobster 0.500 gr. per person] served with wild mushrooms rise and grilled vegetables accompanied with cocktail sauce (extra charge 15€/person)

#### Salad

Organic green salad leaves with peach, smoked pork and citrus sauce

#### Dessert

Liquid chocolaté cake or Crème brûlée with brown sugar

Coffee or Metaxa Brandy

Price : 55 € /Person



# Menu 2

# Dips

Extra virgin olive oil with Cretan herbs aroma
Black olive paste
Peppers marmalade
Variety of breads & breadsticks

## Starters

Greek salad served with feta cheese, caper and extra virgin olive oil

Garlic bread with fresh oregano

Fresh tomato soup with yogurt and fresh peppermint

## Main Course

Grilled beef with jacket potatoes & grilled vegetables served with pepper sauce / sweet chili sauce

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Grilled chicken fillet with jacket potatoes & grilled vegetables served with pepper sauce / sweet chili sauce

or

pasta with sauce of your choice

#### Salad

Organic green salad leaves with peach, smoked pork and citrus sauce

## Dessert

Mousse of white chocolaté with cherry in syrup

Coffee or Metaxa Brandy

Price : 40 € /Person