

**Gala Dinner I**

Stuffed Potatoes with Cherry Tomatoes, Peppers, Graviera Cheese & Fresh Basil

or

Grilled Vegetables with Cream Cheese Mousse

or

Shrimps Saganaki with Tomato Sauce & Feta Cheese

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Mixed Green Salad with Dried and Fresh Fruits, Hazelnuts & Basil Dressing

or

Rocket Leaves, lettuce, Chicken Fillet, Parmesan Flakes & Mustard Basil Dressing

or

Grilled Vegetables Salad Glazed with Balsamic Vinegar

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Santorinian Pasta with Cherry Tomatoes, White Eggplant  
& Vinsanto Wine in Cheese Nest

Or

Sea bream Fillet with Flavored Couscous & Lemon-Olive Oil Sauce

or

Stuffed Chicken Fillet with Spinach & Yogurt Sauce

Lemon Cream Pie

or

Crème Brulee with Chocolate

or

Yoghurt Mousse with Orange Jam

€115 per person

Above prices include 24% VAT & taxes

**Gala Dinner II**

Traditional Greek Mousaka

or

Shrimps Carpaccio marinated in Lime with Spearmint Cream & Sour Apple

Or

Stuffed Cannelloni with “Myzithra” Cream & Tomato Marmalade with Pears

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Spinach & Rocket Leaves Salad with Manouri Cheese & Balsamic Vinegar Dressing

or

Smoked Salmon with Mixed Green Salad & Mustard-Dill Dressing

or

Traditional Greek Potato Salad with Spring Onions & Lime

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Risotto with Mushrooms, Capers & Parsley

or

Salmon Fillet with Vegetarian Ratatouille

or

Grilled Rib-eye with Vegetarian Couscous & BBQ sauce

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Galaktompourekó

or

Mascarpone Mousse with Caramelized Strawberries

or

Ravani with Kaimaki Ice-Cream

€135 per person

Above prices include 24% VAT & taxes

**Gala Dinner III**

Porcini Mushrooms Soufflé

or

Ravioli Stuffed with Seafood

or

Grilled Shrimps with Tomato & Feta Cheese Mousse

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Avocado salad with Lettuce, Cherry Tomatoes & Pomegranate Seeds

or

Mushroom Salad with Cherry Tomatoes, Talagani Cheese & Balsamic Vinaigrette

or

Green Salad with Marinated Anchovies & Fennel with Lime

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Lamb Shank with Mashed Potatoes & Smoked Red Sweet Pepper Sauce

or

Beef Fillet with Mashed Potato & Black Truffle Cream

or

Stuffed Lobster with Steamed Vegetables & Greek Yoghurt Cream

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Homemade Tiramisu with Mascarpone Cheese & Bitter Cocoa

Or

Banoffee Pie with Caramel & Fleur de Sel

or

Karydopita with Vanilla Ice-Cream

€155 per person

Above prices include 24% VAT & taxes