

Weddings[®] at nissi beach resort

Menu 1

Fresh Minestrone soup with grated Parmesan cheese

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Crispy-pastry parcel with spinach and feta cheese
on lemon cream sauce

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Mille-feuille of chicken fillet and wild mushrooms
in Dijon grain mustard sauce
Served with Duchesse potatoes
and fresh season vegetables

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Fresh apple crumble with vanilla sauce

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Fresh filter coffee
Sweet bite

Menu 2

Fresh melon with smoked Cyprus ham

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Clear vegetable soup

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Chicken fillet Mediterranean style

Served with layers of grilled Mediterranean vegetables
Feta cheese and roast potatoes

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Chocolate mousse filled with orange cream
in fresh orange coulis

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Fresh filter coffee
Sweet bite

Menu 3

Cream of asparagus soup



Tortilla rolls filled with chicken and avocado – sour cream



Mixed grill platter – with home-made BBQ sauce
Grilled chicken fillet, mini beef steak, pork kebab and lamb chops

Served with Mediterranean grilled vegetables and herbed potato wedges



Strawberry cheese cake



Fresh filter coffee

Sweet bite

Menu 4

Sautéed duck breast on salad greens
with a mango-sweet chilli sauce



Cream of vegetable soup



Fillet steak Diane – Flambé
Served with Marquise potatoes
and fresh season vegetables



Fresh apple Charlotte
Calvados cream



Fresh filter coffee

Sweet bite

Note: Steaks are cooked medium to well done, unless otherwise requested.

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Menu 5

Cream of tomato soup



Crepe filled with
chicken, spinach and mushrooms
gratinated with cheese sauce



Grilled fillet steak on toast
with grilled vegetables and feta cheese
In oregano sauce
Served with roast potatoes



Chocolate profiteroles
with fresh cream and chocolate sauce



Fresh filter coffee
Sweet bite

Menu 6

Shrimp cocktail
In Marie Rose sauce



Cream of vegetable soup



Roast fillet of beef with gravy
Served with Yorkshire pudding, roast potatoes
and steamed fresh season vegetables



Homemade apple pie with vanilla custard



Fresh filter coffee
Sweet bite

Steaks are cooked Medium to well done unless otherwise advised

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Menu 7

Cream of broccoli soup



Crepe with prawns and mushrooms
with saffron sauce



Roast chicken stuffed with Mozzarella and sun-dried tomatoes
with a Chianti wine sauce
Served with jacket potato
and fresh season vegetables



Home-made raspberry and caramel parfait
on a vanilla-strawberry coulis



Fresh filter coffee
Sweet bite

Menu 8

Smoked salmon roll filled with avocado and crab meat
and a dill mustard sauce



Clear vegetable soup



Grilled salmon fillet with herbs crust
Remoulade sauce

Served with Dauphine potatoes
and fresh season vegetables



Home-made zuccotto
Sponge cake with fresh cream, roasted almonds,
chocolate chips and coffee liqueur



Fresh filter coffee
Sweet bite

Barbeque Buffet

(Minimum 20 people)

COLD BUFFET

Rich variety of salads accompanied with various dips and dressings



HOT BUFFET

Grilled marinated chicken drumsticks

Lamb cutlets

Spare ribs in honey-soy sauce

Pork kebabs

Mini turkey steaks

Grilled Halloumi cheese

Pasta in cream sauce – au gratin

Mini corn on the cob

Jacket potatoes

Steamed rice

Mixed steamed vegetables



DESSERTS

Napoleon with strawberries

Chocolate cake

Crème brûlée

Fresh seasonal fruits

Mediterranean Buffet

(Minimum 20 people)

COLD BUFFET

Rich variety of salads accompanied with various dips and dressings

HOT BUFFET

Striploin of beef with Diane sauce

Grilled chicken in light herbs cream sauce

Breaded chicken wings

Roast pork in mustard sauce

Home-made beef burgers topped with tomato and feta cheese

Salmon fillets with saffron sauce

Lasagne with mushrooms and cheese

Potato wedges

Vegetable ratatouille

Steamed basmati rice



DESSERTS

Chocolate cheese cake

Fruit Charlotte

Panna cotta with caramel sauce

Fresh seasonal fruits

Cyprus Meze

(Minimum 10 people)

COLD STARTERS

Cyprus dips (Tzatziki, Hummus, Taramosalata, Tahini)

Cyprus village salad

Potato salad

Platter with Feta and tomato slices

Smoked Cyprus ham with seasonal fruits

Olives

Warm pita bread



WARM DISHES

Grilled Halloumi and Lountza

Deep fried baby calamari

Home-made moussaka

Stuffed vegetables with meat, rice and spices

Grilled lamb chops

Chicken fillets oregano

Pork kebabs

Sheftalia

Potato wedges

Vegetable fritters



DESSERTS

Selection of Cyprus sweets

Fresh seasonal fruits

Special Dietary Gala Menus

In the following pages you will find a selection of Special Gala Menus.

These menus were created in order to fulfil special dietary needs of our guests, that emerge from specific health problems such as **diabetes, celiac disease or other food allergies**. A selection of delicious menus such as vegetarian, lacto-ovo vegetarian and vegan is also included.

These special menus were created having in mind the modern trend of offering healthier dishes and still maintaining the taste of the traditional Gourmet cuisine.

It would give me great pleasure to personally meet with our guests in order to discuss their specific dietary needs.

Warm regards,

Marios Charalambous
Weddings and Food & Beverage Manager
Nissi Beach Resort

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Vegan Menu

Fresh Minestrone soup



Crispy fillo parcel
filled with fresh spinach, pumpkin and wheat rice



Rigatoni with wild mushrooms
in a fresh tomato-basil sauce



Layers of coconut milk custard and vanilla cream
with aromatic bergamot and almond preserve



Fresh filter coffee
Sweet bite

Lacto-Vegetarian Menu

Green leaf salad
with marinated aubergine
grilled Halloumi cheese and cherry tomatoes
in balsamic vinegar and olive oil



Cream of vegetable soup



Linguini Mediterranean style
in oregano sauce with feta cheese, tomato, onion, olives
Served with grated Parmesan cheese



Home-made zuccotto
sponge cake with fresh cream, roasted almonds,
chocolate chips and coffee liqueur



Fresh filter coffee
Sweet bite

Lacto-Ovo Vegetarian Menu with a Cypriot twist

Selection of Cyprus dips
with warm brown pita
(Hummus, tzatziki, tahini)



Country vegetable soup



Vegetarian Moussaka
served with side seasonal salad



Home-made Galatoubourekó
with seasonal fruit



Decaffeinated coffee
Sweet bite

Diabetic and Gluten-free Menu

Avocado timbale
with fresh tomato salsa



Clear vegetable soup
with vegetable julienne



Mille-feuille of chicken fillet
grilled Mediterranean vegetables
in oregano and olive oil sauce



Poached fresh pear
served with a raspberry sauce



Decaffeinated coffee