

WEDDING MENUS 2017

CYPRUS MEZE

A selection of various dishes from appetizers to main courses and sweets which are served at your table.

Cold dishes

Tahini, sesame paste dip with fresh lemon juice
Tzatziki, yoghurt dip with cucumber and garlic
Hummus, chickpeas with tahini dip
Roasted eggplant dip with onions and tomatoes
(Dips are served with pitta bread)
Black and green marinated olives
Traditional village salad with feta cheese
Potato salad with parsley and olive oil
Beetroot salad with onions and wine vinegar
Smoked dried meats (hiromeri, lountza, posyrti)

Hot dishes

Grilled haloumi cheese
Keftedes fried meat balls
Sheftalies and village sausages grilled
Chicken souvlaki with oregano flavoured oil
Lamb chops with local ground herbs
Hand cut chips
Kolokasi kapamas, red wine sauce
Beef stew, stifado with onions
Aromatic yellow rice

Desserts

Daktyla and pisies, fritters with honey and nuts
Assorted candied fruit in syrup
Loukoumi Geroskipou, soft cubical sweet covered with sugar
Galaktopoureko, fillo pastry with cream
Siamali, semolina cake
Sliced fresh fruits

FISH MEZE

Cold dishes

Tahini, sesame paste dip with fresh lemon juice
Tzatziki, yoghurt dip with cucumber and garlic
Hummus, chickpeas with tahini dip
Roasted eggplant dip with onions and tomatoes
(Dips are served with pitta bread)
Black and green marinated olives
Traditional village salad with capers and spring onions
Seafood (oysters, shrimps, crabsticks)
served in shot glass with shredded lettuce
Marinated octopus with potatoes, celery and olive oil
Tuna salad with fried cauliflower and coriander

Hot dishes

Pan-fried fillet of salmon with dill
Penne pasta with leeks and fresh cream
Fried baby calamari
Deep-fried small fish catch of the day
Hand cut chips
Grilled sea bream with parsley olive oil
Grilled Mediterranean vegetables
Baked swordfish with tomato sauce and celery
Aromatic yellow rice

Desserts

Daktyla and pisies, fritters with honey and nuts
Assorted candied fruit in syrup
Loukoumi Geroskipou, soft cubical sweet covered with sugar
Galaktopourekou, fillo pastry with cream
Siamali, semolina cake
Sliced fresh fruits

BARBEQUE BUFFET

Cold Dishes / Salads

Grilled pineapple with nutmeg honey
Avocado and prawns with cocktail sauce
Smoked salmon rolls fillet with cream cheese and basil
New potatoes with light mayonnaise and lime juice
Beetroot with spring onions and yogurt dressing
Sweet corn with bell peppers and fresh asparagus
Rocket salad with tropical fruits and fume duck
Village salad with feta cheese and cherry tomatoes

Live Grill

Beef tender loin steak with béarnaise sauce
Tiger prawns with piri-piri sauce
Haloumi cheese with pita bread

From the Grill

Lamb kebabs with onion and sweet peppers
Boneless chicken thigh with plum and hoi-sin sauce
Pork belly chops with bbq sauce
Corn on the cob brushed with melted butter
Tomatoes sprinkled with rock salt

Hot Dishes

Baked salmon with capers and citrus sauce
Jacket potatoes with sour cream
Sauté mushrooms garnished with chopped parsley
Rigatoni pasta with grilled vegetables
Traditional rich gravy

Desserts

Strawberry tart with patisserie cream
Charlotte biscuit with nutty cookies
Green tea panna-cotta with forest fruits coulis
Vanilla and passion fruit cake
Chocolate éclairs with custard filling
Sliced seasonal fruits
Cheese board with crackers

CARVERY BUFFET

Cold Dishes / Salads

Potato with Italian salami and haricot beans
Chicken fillet, artichokes with rice and raisins
Eggs with paprika red onion marmalade and baby spinach
Avocado with Atlantic prawns cocktail in shot glass
Seafood with julienne carrots and celeriac
Toasted brown bread with smoked mackerel
Sauté mushrooms with kefalotyri cheese on a bed of rocket leaves
Village salad with feta cheese and cherry tomatoes

Carving Station

Slow-roasted leg of pork with apple sauce
Roast Riverland leg of lamb with mint Sauce
Charolais beef sirloin with béarnaise sauce
Roast breast of turkey with cranberry confit
Honey glazed gammon with mustard sauce

Hot Dishes

Fish fillet stuffed with smoked salmon Paupiettes
Chateau potatoes country style
Yorkshire puddings
Minted garden peas
Fusilli pasta with wild mushroom sauce
Steamed seasonal vegetables
Traditional rich gravy

Desserts

Apple crumble pie with honey glaze
Strawberry tart with patisserie cream
Baked cheese cake with citrus
Orange Crème Brûlée
Sacher sponge cake
Sliced seasonal fruits
Cheese board with crackers

MENU CREATIONS

Please find below a selection of dishes from which you can create your own menu.

Kindly note that a minimum of three courses must be selected and that a maximum of two options for each course can be offered.

All requirements, including quantities need to be ordered 72 hours in advance.

Appetisers

Buffalo Mozzarella, semi dry tomatoes with avocado and basil crostini

Cyprus smoked ham and melon with pomegranate drizzled with extra virgin olive oil

Selection of Cyprus dips, village salad and pitta bread

Pork terrine with fennel and pistachio nuts served with orange and grapefruit sauce

Caesar chicken salad, crispy bacon and croutons topped with parmesan shavings

Smoked salmon canapé with toasted multigrain bread and green herbs salad

Pan seared red tuna loin on shredded carrots and celeriac dressed with soy and sesame sauce

Soups

Chilled gazpacho with yoghurt and fried tortilla sticks

Classic French onion with baked cheese croutons

Seafood bouillabaisse with herbed French bruschetta

Wild mushroom cream soup with mountain thyme

Beef consommé with julienne vegetables and toasted Cyprus bread

Chicken broth with caroline rice and lemon juice

Starters

Quiche Lorraine with sauté onions, zucchini and fresh mint

Mushrooms caps stuffed with mature cheddar cheese and cream

Spinach crepes topped with cinnamon flavour béchamel sauce

Seafood Tortilla rollups served with red kidney beans and sour cream

Golden fried tiger prawns, calamari and breaded mussels
served with sauce tartare

Julienne of chicken breast, Satay style with rice-noodles
and spring onions

Main Courses

Breast of chicken stuffed with halloumi cheese & lountza
served on porcini mushroom and root vegetable risotto

Pork fillet wrapped in streaky bacon, baked with tomato and mozzarella
cheese, served with baby potatoes and steamed vegetables

Roasted rack of lamb, brandy-rosemary sauce
with hand cut potatoes, fresh asparagus and glazed vegetables

Grilled fillet of beef, paillassons potatoes with cherry vine tomato,
mushroom and Commandaria wine sauce

King prawns flamed with ouzo, Napoleon of aubergine, marrow and feta
cheese on concaseé tomato sauce

Poached fillet of salmon with xynisteri white wine jus on brunoise cut
vegetables and boiled new potatoes

Penne pasta with grilled Mediterranean vegetables
and aged Parmesan cheese

Desserts

Double chocolate Crème Brûlée with lemon sorbet

Strawberry tart Eton Mess with crushed meringue and crème pâtissière

Profiteroles filled with Chantilly and berries, dressed with sultana and
nutmeg sauce

Apple strudel with vanilla ice cream and caramel sauce

Tiramisù with savoiard biscuits edizione Cucina

Lava molten chocolate cake with vanilla ice cream

A variety of traditional Cyprus sweets and organic honey

Fruit salad with demi-sec champagne and orange juice

Seasonal fruit plate

A selection of ice cream

Cheese plate with dried fruits, roasted nuts and crackers

The buffets are prepared for a minimum of 25 persons

CYPRUS MEZE

FISH MEZE

CARVERY BUFFET

BBQ BUFFET

Price €65,00 per person

MENU CREATIONS

Price for a three-course menu: €58,00 per person

Price for a four-course menu: €64,00 per person

Price for a five-course menu: €70,00 per person

Above prices are inclusive of all taxes

12/5/2014