



WeddingPartyBachelorPartyHen'sPartyBirthdayPartyChristeningParty
HolidayPartyKidsPartyOfficePartyThemePartyCorporatePartyPartyPlanningParty
InvitationsPartyCateringPartyRentalsPartyEquipmentPartyEntertainmentParty
TransfersPartyDecorationsPartyFlowersPartyAccessoriesPartyGifts

A LA CARD RECEPTION MENUS

HORS D'OEUVRES

Cold

Marinated salmon tartar on mini tartlet
Smoked salmon cornets on whole wheat baguette
Raita spoon with Cajun prawn
Smoked Mackerel on Brown baguette with sour cream
Poached shrimp with cocktail sauce

Prosciutto cornets with melon on white bread
Salami cornets with cocktail onions
Smoked turkey breast with grape
Smoked duck breast wrapped on fresh fig (seasonal)
Pork fillet with commandaria jelly on white bread

Gazpacho soup Shooters
Roast Vegetable with olive oil and herbs in a spoon
Camembert cheese on baguette with walnuts
Mini mozzarella caprese
Mini choux filled with fetta mousse

Hot

Butterfly prawns with sweet chilly sauce
Prawns kebab
Coconut Shrimp with Thai curry

Beef sate
Middle east Koupes with pork
Middle east Koupes with mushroom
Halloumi wrapped with bacon
Chicken drumsticks with BBQ sauce
Cajun chicken
Chicken tandoori kebabs
Pork satay with spicy peanut sauce
Lebanese kofta (chopped meat with spices on a stick)
Pork Meatballs
Sheftalia

Breaded mozzarella sticks
Spring rolls with sweet & sour sauce
Vegetable samosas (triangle phyllo pastry filled with vegetables and spices) served with yogurt dip
Breaded mushrooms with garlic sauce
Vegetable pies
Fetta cheese pies



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Desserts

Mini éclair

Mini coque

Mini fruit tartlets

Mini chocolate tartlets

Mini Brownies

Mini choux

Strawberries covered with dark and white chocolate (seasonal)

1 euro per pc





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RECEPTION FOOD DISPLAYS

Minimum of 50 Persons Required

International Cheese display

Assortment of local and imported cheeses accompanied with crackers, kritsinia, and grapes

4 euro / person

Cruidente display with dips

2 euro / person

Charcuterie Display

Salami, prochiutto, Hiromeri, Turkey breast, Smoked porkloin

Served with pickles, gherkins and onions

3 euro / person

Smoked fish display

Marinated salmon, Smoked salmon and smoked mackerel

Served with capers and sour cream

5 euro / person

Exotic Fruit display

Seasonal fruit displayed in extraordinary presentation

3 euro / person

Seafood on Ice

Oysters, Shrimp, Clams

Served with lemon wedges, cocktail sauce and chilly sauce

10 euro / person



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RECEPTION CHEF'S STATIONS

Minimum of 50 Persons Required

(Chef is required for every 100 guests @ 75 euro each)

Pasta Station #1

Pasta (choice of two)

Penne, Farfale, Tortellini, Rigatoni

Sauce (choice of two)

Napolitane (tomato and basil sauce) OR Carbonara (fresch cream with panceta) OR Pesto (basi, pinenuts, parmesan cheese and olive oil) OR Arabiatta (tomato sauce with peppers and chilli) OR Siciliana (eggplants, green peppers and capers in tomato sauce) OR Alfredo (cream, parsley and parmesan cheese) OR Marinara (seafood and tomato sauce) OR Di Founghi (wild mushroom sauce) OR Bolognaise (beef mince meat with red wine and tomato) OR Smoked salmon cream sauce with chives

Bread Sticks and assortment of grated cheeses

Chopped Red, Green, Chili and Yellow Peppers and Onions, Sliced Sausage and Pepperoni

5 euro / person

Pasta Station #2

Pasta (choice of two)

Penne, Farfale, Rigatoni

Sauce (choice of two)

Napolitane (tomato and basil sauce) OR Carbonara (fresch cream with panceta) OR Pesto (basi, pinenuts, parmesan cheese and olive oil) OR Arabiatta (tomato sauce with peppers and chilli) OR Siciliana (eggplants, green peppers and capers in tomato sauce) OR Alfredo (cream, parsley and parmesan cheese)

Bread Sticks and assortment of grated cheeses

3 euro / person

Caramelized Gamon

Served with Dijon Mustard

3 euro / Person

Pork OR Chicken OR Beef Gyro

Served with zanziki sauce, tahini, tzatziki, tirokafteri, onions, tomatoes, parsley, garlic mayonnaise and pita bread

3 euro / Person

Roast beef sirloin

Served with Mustard

4 euro / person

Roast leg of lumb with herbs

Served with mint sauce

4 euro / person

Roast leg of lamb care provencale

5euro / person



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RECEPTION DESSERT DISPLAYS

Minimum of 50 Persons Required

Fondue Station

Dark and White Chocolate Fondue
Pound Cake, Seasonal Fruit, Brownies & Marshmallows
3 euro / person

Greek Dessert Station

Baclava, Kataifi, Galaktopoureko, Gliko koutaliou, Rizogalo, Halouva
3 euro / person

Viennese Pastry Table (Choice of six)

Baclava, Kataifi, Galaktopoureko, Daktila , Pishies
Tiramisou, Chocolate cake, Cheese cake, Black forest, Fruit cake
Apple pie
Gliko koutaliou
Rizogalo
Halouva
Chocolate Eclairs
Cream Puffs
Assorted Mousses
Assorted Petit Fours
Panna cotta with raspberries
White chocolate and passion fruit mousse
Coconut and mango parfait
Fresh fruit salad scented with coconut rum
3 Euro / person

RECEPTION CHEF'S DESSERT STATION

(Chef is required for every 100 guests @ 75 euro each)

Sunday Station

Chocolate, Vanilla and Strawberry Ice Cream
With Chocolate, Caramel and Strawberry sauces
Chocolate flakes, Croquant, M&M's and Whipped Cream
5 euro / Person

Crepe Station

Bananas Foster, Grand Marnier, Chocolate
Ice cream and Whipped Cream
4 euro / person

Locumades Station

5 euro / person



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PRE-SET RECEPTION MENUS

For minimum 50 guests

CASUAL-ELEGANT RECEPTION

FOOD

Butler pass and displayed Hors d'oeuvres (15 pcs per person)

Smoked salmon cornets on whole wheat baguette (c)

Halloumi wrapped with bacon (c)

Mini mozzarella caprese (c)

Prawns kebab (h)

Beef sate (h)

Middle east Koupes with pork (h)

Chicken tandoori kebabs (h)

Prosciutto cornets with melon on white bread (h)

Variety of mini pastries

BAR

Two hours open bar serving house beer, wine and soft drinks

Butler pass house wine

22 euro per person

(3 euro per person for every additional bar hour)

FORMAL RECEPTION

FOOD

Butler pass and displayed Hors d'oeuvres (12 pcs per person)

Smoked salmon cornets on whole wheat baguette (c)

Halloumi wrapped with bacon (c)

Mini mozzarella caprese (c)

Prawns kebab (h)

Beef sate (h)

Middle east Koupes with pork (h)

Chicken tandoori kebabs (h)

Prosciutto cornets with melon on white bread (h)

Variety of mini pastries

Pasta Station #2

Pasta (choice of two)

Penne, Farfale, Rigatoni

Sauce (choice of two)

Napolitane (tomato and basil sauce) OR Carbonara (fresch cream with panceta)

OR Pesto (basi, pinenuts, parmesan cheese and olive oil) OR Arabiatta (tomato sauce with peppers and chilli) OR Siciliana (eggplants, green peppers and capers in tomato sauce) OR Alfredo (cream, parsley and parmesan cheese)

Bread Sticks and assortment of cheeses

Caramelized Gamon

Served with Dijon Mustard

BAR

Two hours open bar serving premium brand liquor

Butler pass pnk champagne house wine

28 euro per person

(5 euro per person for every additional bar hour)