
PRIVATE PARTY COCKTAIL MENU

COLD CANAPES - *Selection of 6*

- Crostini with prosciutto, dry fig and grape
- Canape with Camembert cheese and walnut
- Vol-au-vent with creamy mushrooms
- Vegetable tart
- Feta mousse tart
- Mini Mozzarella cheese with cherry tomato in a shot glass
- Tuna Wrap with sweet corn and bell pepper
- Chicken Caesar wrap
- Hiromeri and cream cheese wrap
- Smoked salmon, cream cheese and gherkins wrap
- Brown bread canape with smoked salmon and dill
- Mini tart with avocado mousse, baby shrimp and sweet chilly sauce

HOT CANAPES - *Selection of 7*

- Mini vegetable spring rolls
- Mini samosas with vegetables or chicken
- Marinated chicken kebab
- Pork gyros in mini pitta
- Pork kebab marinated in beer on skewers
- Meatballs
- Zucchini balls with tahini dip on the side
- Chicken satay
- Mini coupes with mushroom
- Mini coupes with meat
- Breaded shrimps with sweet and sour sauce
- Halloumi in mini pitta
- Smoked gammon on bun
- Roast beef with caramelized onion on bun
- Chicken fingers
- Falafel with tahini dip on the side
- Mozzarella sticks
- Mexican chicken fajitas (**with extra charge*)

SWEETS - Selection of 5

- Mini Kok
- Mini Fruit Tarts
- Pana cotta with strawberries
- Chocolate mousse served in small pots
- Mini walnut brownies
- Lebanese mahalepi served in small pots
- Anari, phylo, served in small pots
- Profiteroles with cream & chocolate
- Lemon mousse served in small pots
- Daktyla
- Mini Lemon tart meringue

DRINKS - All included

- Fruit Punch
- Juices
- Soft Drinks
- Still Water
- Cypriot alcoholic drinks & beers
- Red Wine
- White Wine
- Sparkling Wine
- Brandy
- Zivania

PRIVATE PARTY BUFFET MENU

PACKAGES



DIPS

selection of

2

2

3

- Tirokafteri
- Houmous
- Tahini
- Yoghurt with fresh mint
- Green & black olives
- Eggplant

SALADS

selection of

3

4

5

- Rucola**
(sun dried tomatoes, pine nuts, parmesan cheese, balsamic vinegar)
- Garden**
(iceberg, green pepper, cucumber, yoghurt dressing)
- Santorini**
(tomato, onion, white cheese, oregano)
- Noodle**
(sweet chili sauce, vegetables, sesame and fresh coriander)
- Cyprus'**
(haloumi, rucola, cucumber, coriander, lettuce, green grapes, cherry tomatoes, fresh mint)
- Chicken Caesar**
(crispy bacon bits, croutons, parmesan cheese, artichokes)
- Caprese**
(tomato, mozzarella, pesto dressing, fresh basil)
- Greek**
(feta, green pepper, cucumber, black olives, onion, tomato, oregano)

Available for Gold and Royal menu only

- Quinoa**
(cucumber, tomato, spring onion, mint, parsley, carrot, lemon dressing)
- Spinach**
(pomegranate, goat cheese and fresh fig)
- Baby Rucola**
(pears, walnuts, honey, forest fruits)
- Avocado and Shrimps**

PASTA

Selection of

2

2

2

- Lasagna Bolognaise**
- Lasagna Vegetarian**
(spinach and mushroom ragu)
- Penne with mushrooms and cream sauce**
- Pasta Amatriciana**
(olive, tomatoes, bell peppers, copers)
- Penne Pomodoro**
(tomato sauce, basil sauce)
- Penne Carbonara**
- Tortellini with four cheeses**

Available for Gold and Royal menu only

- Ravioli**
(Stuffed with spinach and ricotta cheese)

CHICKEN DISHES

selection of

1

1

2

- Chicken fillet with pesto sauce
- Chicken fillet with mushrooms and cream sauce
- Chicken grilled boneless with lemon and oregano
- Chicken with wholegrain mustard sauce
- Sweet & Sour Chicken

PORK DISHES

selection of

1

1

1

- Pork fillet with teriyaki sauce
- Pork fillet with wild mushrooms
- Pork fillet with Commandaria sauce
- Pork fillet with wholegrain mustard sauce
- Pork fillet with sweet & sour

BEEF DISHES

selection of

0

1

1

- Beef fillet with demi-glace sauce
- Beef fillet with Madeira sauce
- Beef fillet with red wine sauce
- Beef fillet with teriyaki sauce
- Beef fillet with mushroom sauce

FISH DISHES

selection of

1

2

2

- Hoki fish in dill Sauce
- Hoki fish with mustard sauce
- Baby Calamari with cherry tomatoes ragu
- Salmon with mediterranean sauce
- Salmon fillet with dill and fennel ragu

Available for Gold and Royal menu only

- Salmon fillet with lobster sauce
- Octopus cooked in red wine sauce

CARVING STATION

selection of

0

1

1

- Roast leg of pork**
(wholegrain, yellow and French mustard)
- Pork loin with herb crust**
(wholegrain, yellow and French mustard)
- Gammon**
(mustard and apple sauce)
- Roast leg of lamb**
(mint sauce, apple sauce, mustard sauce)

SIDES

selection of

3

3

3

- Steamed vegetables
- Stir fried vegetables with chinese sauce
- Grilled vegetables
- Rice with fresh herbs
- Rice with mixed vegetables
- Rice with saffron and cardamom
- Wild rice with herbs and butter
- Anna potatoes
- Lyonnaise potatoes with onions
- Roasted potatoes
- Baby potatoes with rosemary
- Potato puree with fresh herbs

DESSERTS

selection of

3

4

4

- Tiramisu
- Cheesecake (Strawberry or Oreo or Raspberry)
- Lemon meringue tart
- Chocolate mousse in shots
- Strawberry / Vanilla Panna cotta served in shots
- Raspberry / Mastic Panna cotta served in shots
- Lemon mousse served in shots
- Mini cheese brownies
- Vanilla / White chocolate mousse

Available for Gold and Royal menu only

- Mascarpone mousse with green apple
- Lemongrass mousse with gianduja chocolate & chocolate crumble
- Mascarpone mousse with pistachio & Raspberry jam

All packages include Seasonal & Tropical fruits

BEVERAGES – Unlimited local drinks for all packages

- Juices
- Soft drinks
- Mineral Water
- Red, White & Rose wine
- Local beers
- Zivania & Ouzo
- Coffee & Tea

ADDITIONAL DISHES

- Cheese and charcuterie salad
- Ravioli with Lobster and bisque sauce
- Tavvas Lefkaritos (Lamb)
- Smoked Salmon and Shrimps Platter
- Chateaubriand with bearnaise sauce
- Beef Carpaccio
- Tuna tataki with wagame salad

ALL PACKAGES INCLUDE

Equipment

- Round tables
- Chairs
- White table clothes
- White napkins
- Cutlery sets
- Plates & Glassware

Hospitality Services

- Waiters
- Bar Staff
- Supervisor
- Cleaner