

---

## WEDDING 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

---

## WEDDING 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 Bolognaises**
- 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 fillets with teriyaki sauce
- Pork fillets with wild mushrooms
- Pork fillets with Commandaria sauce
- Pork fillets with wholegrain mustard sauce
- Pork fillets 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 crus**  
(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 small pots
- Raspberry / Mastic Panna cotta served in small pots
- Lemon mousse served in small pots
- 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 - *additional €2.00 per person*
- Ravioli with Lobster and bisque sauce - *additional €2.50 per person*
- Tavvas Lefkaritos (Lamb) - *additional €3.00 per person*
- Smoked Salmon and Shrimps Platter - *additional €3.00 per person*
- Chateaubriand with bearnaise sauce - *additional €3.00 per person*
- Beef Carpaccio - *additional €3.00 per person*
- Tuna Tataki with wagame salad - *additional €3.00 per person*

## **ALL PACKAGES INCLUDE**

---

### Equipment

- Round Tables
- Chairs
- White Table clothes
- White napkins
- Cutlery Sets
- Plates & Glassware

### Hospitality Services

- Waiters
- Bar Staff
- Supervisor
- Cleaner