



Indicative Menu buffet II for up to 150 persons

Upon arrival of your guests will be served:

*Champagne cocktail with Mastic of Chios or Kir Royal
Soft drinks, Bottled water
Variety of fruit juices*

At the bar fresh vegetables and dips will be placed

White wine suggestions

Asyrtiko - Ktima Tselepos



Red wine suggestions

Dryopi - Ktima Tselepos

Welcome

*Baked beetroots with Greek goat cheese and balsamic vinegar
Santorini's tomato balls with herbs
Small shrimps from Symi with tarama and squid ink bread*



Appetizers

*Beef carpaccio with mushrooms, asparagus, avocado herbs and Greek truffle oil
Eggplant "caviar" yogurt, tomato and pinenuts
Marinated anchovies
Traditional ntolmadakia and marmalade tomato with extra virgin olive oil
Fried crayfish and squid with tarama sauce
Baked figs with fresh cheese and "nouboulo" pork from Corfu*



Salads

*Mixed salad with shrimps, crab, Green apple avocado and parsley
Rocket with tomato from Santorini, caper, xynomytzuthra cheese, olives and extra
virgin olive oil
Green leaves salad with marinated zucchini, carrots, sundry tomatoes, graviera cheese from
Naxos, and bread crouton*

Pasta station

*Kritharoto with shrimps, lobster, squid and sea urchin
Greek pasta skioufixta with beef brased kefalograviera and fried bread*



Main course

Fresh Fish

*Sea bass baked in salt with caper and sun dried tomato
Shrimps with rocket and saganaki sauce*

Grill

*Leg of lamb from Serifos stuffed with pepper and "Ladotyri" cheese
Beef Steak tagliata from Tinos with Greek (horta) bolied greens and Rosemary oil*



*Traditional potatoes from Naxos island, apaki Pork from Crete, and Greek see salt
Ratatouille with Santorinian Tomatoes*



Desserts

*Meringue with lemon cream, strawberries and tomato cherries
Vanilla cream with Semolina and Red wine Port
Semifreddo with honey, cinnamon and orange biscuits
Fresh fruits
Mousse chocolate bitter with caramelized pistachios*

Price per person at €320.00 plus VAT at 24%

Included in the above mentioned price:

All the staff needed in order to have a successful event .

Simple Bar: *During the reception we will serve your guests unlimited consumption of juices, soft drinks (normal and light), bottled water, beers and the reception wine.*

Equipment: *The reception area will be formed with round tables or squared of 8-10-12 persons, white long linen tablecloths, luxury cutlery, chairs and anything else that is obligatory for the reception.*

Not included:

Full Open Bar: *Including labels in unlimited consumption Dewar's 12 years old, Johnnie Walker black Label, Dalwhinie 12 years old , Belvedere Wodka, Hendricks Gin , Ursus Rotter, Bacardi Superior, Martini Bianco, Campari, Cazadores Tequila, Baileys, Ouzo and 3 cocktails:*

Mojito: *Rum, fresh lime, brown sugar, fresh mint and soda water- served in long drink glass and decorated with fresh lime.*

Daiquiri: *Rum, strawberry or mango, fresh lime juice and sugar syrup - served in cocktail glass and decorated with fresh strawberry or mango fruit.*

Passion Martini: *Vodka, fresh lime juice, Elder Flower, passion fruit puree- served in cocktail glass and decorated with fresh strawberry or mango fruit.*

Price per person at € 55.00 plus VAT 24%