

Welcome drinks

Fruity Sangria with ice & cinnamon

Vegetables with Arabian Pita Bites & olive dip

Champagne with peach juice (Bellini cocktail)

Roast Vegetable tartlets with balsamic & Parmesan Flakes

Kir Royal with Champagne or Fragolino

Cherry Tomatoes & Mozzarella Rolls or baton sale

Asti Martini with fragolino

Sangria & fruit pants

Spring Rolls & Samosas with Sweet & Sour Sauce

Tasters

Shrimp Shot

Brouschetta with Prosciutto & melon

Brown Baguette with Smoked Salmon

Baker's basket

Bread

Selection of White, Brown & Granary Breads

Salads

Greek salad

Traditional Greek Salad

tomato, cucumber, onion, olives, pepper, capers, feta

Salads

Roca Parmesan

*roca, lettuce, radicchio, sun dried tomato, parmesan flakes with honey
& balsamic dressing*

Chef's salad

cucumber, tomato, ham, cheese, egg & chef dressing

Imperial

tomato, onion, cucumber, sliced olives, feta, capers

Served in a baked bread basket drizzled with olive oil, on a 30cm plate

Pandesia

*colourful vegetables with cherry tomatoes, carrot garnish
& balsamic vinaigrette*

Ceasar's salad

*iceburg lettuce, chicken fillet, croutons, ceasar dressing
& grated parmesan*

Cretan salad

*Cretan rusks, feta, tomato, olives, capers
& extra virgin olive oil*

Lettuce and onion

mixed lettuce with spring onion

Gardener's salad

*fresh vegetables, cherry tomatoes & sweetcorn
with an extra virgin olive oil dressing with sweet
& sour apple & lemon*

Corfiot salad

*penne pasta, feta, capers, sliced olives & colourful peppers
dressed with extra virgin olive oil*

Salads

Green Salad

*white cabbage, red cabbage, parsley & celery
dressed with extra virgin olive oil & apple cider vinegar*

New York

*cabbage, apple, mayonnaise, coconut
& caramelised bacon with cinnamon*

Pasta salad

mixed pasta, pesto sauce, sundried tomato & crispy bacon

Prasini

*mixed vegetables, cherry tomatoes, toasted pine nuts, dried fig sticks
graviera cheese flakes with balsamic & honey dressing*

Steamed vegetables

with broccoli, cauliflower, carrot & Brussels sprouts

Apricot & figs

*iceburg lettuce, lollo rosso, pinola, apricot
fig & apricot dressing*

Italian pandesia

*colourful vegetables, Italian prosciutto, crispy croutons
& citrus dressing*

Domarella

tomato, mozzarella, bokotsini & pesto sauce

Avo

*mixed spinach & roka leaves, avocado
cherry tomatoes & honey-mustard dressing*

Fraouletta

*lettuce hearts, spring onion, chopped dill, strawberries
& pomegranate dressing*

Cyprian

*mixed roka & spinach leaves, grilled haloumi cheese
cherry tomatoes, toasted sesame & balsamic vinaigrette*

Iceburg

*Iceburg lettuce, melon, prosciutto, parmesan flakes, froutons
& balsamic vinaigrette*

Salads

Tomato

tomatoes, anthotyro cheese & roka leaves

Cheese selections

Traditional Greek Feta Cheese

Olive Oil & Oregano

served for 2 or 4 people

Platter of Feta Cheese & Graviera

triangular, served for 2 or 4 people

Platters of Cheeses of your choice

served for 4 or 8 people

Kefalotiri, Graviera, Feta

Selection of cheeses

3 or 4 cheeses Served on a mirrored plate

with bread sticks

(buffet)

Selection of Greek Cheeses

traditional Greek Cheeses

served with Nuts & Dry Fruits

Italian Cheese Station

Parmesan Cheese, Pecorino Pepper

Cut & served to guests with grapes & dry fruits

Greek Cheese station

Melba toast, bread sticks, rusks & dry fruit

Dips

Tzatziki

Beetroot dip

Russian salad

Cheese salad

Cream Cheese

Aubergine Dip

Dips

Potato salad

Appetizers

Courgette Pie

with feta & dill

Village Leek Pie

Homemade Traditional pie with feta cheese

Chicken tart

*filled with pieces of boiled chicken
green pepper & puree potato*

Tarts

*with a filling of your choice
(to be discussed with the chef)*

Ratatouille Tart

*crispy nest filled with a variety of vegetables
cream & soft cheese*

Quiche Lorraine

with feta, tomato & basil

Stuffed mushrooms

with a variety of cheeses

Mushroom nest

stuffed with tomato, pepper & graviera cheese

Crepe

with chicken or mushroom with cheese & cream filling

Crepe with spinach

Crepe parcel

*with a variety of cheeses, chopped peppers
sweetcorn & chicken*

Handmade crepe

in homemade pastry with graviera cheese, ham & mushrooms

Appetizers

Arabian Pita

with cream cheese, lettuce & smoked salmon

or

with cream cheese, lettuce & chicken

Cannelloni

stuffed with beef mince, roka & feta cheese

with a melted gouda cheese crust

Penne ala crem

fresh penne, with cheese & cream

Moussaka

with beef mince served with a garnish of your choice

Mini moussaka

with bechamel & parmesan

Pasticcio

with fresh beef mince served with a garnish of your choice

Cheese Croquets

Cured Meat Croquets

Potato Croquets

Aubergine Croquets

Ham & Cheese Flutes

Vegetable Spring Rolls

Gigantes

Giant Baked Beans

Sweet Peppers

Stuffed Sweet Peppers

with soft cheese, spring onion, parsley

cubed tomato & gouda cheese

Dolmadakia

Stuffed vine leaves with butter & yoghurt sauce

Appetizers

Fried Courgettes

Stuffed peppers

in the oven with cheese & herb mousse

Fried Onion Rings

Mini cheese pies

Mini sausage pies

Mini sausage rolls

Mini ham & cheese croissant

Meatballs

Chicken meatballs

Courgette fritters

Tomato fritters

Potato fritters

Fried Chicken

Sausage & bacon

Fresh Portobello mushrooms

stuffed with Roquefort & soft cheese

Mushroom nest

round, Flat Mushroom with soft cheese

... Select one large portion or three small portions of the following:

Cheese pie

Vegetable pie

Chicken pie

Ioanninon

handmade village pie with fresh filo Pastry

Pasta

Tortellini

with a variety of fillings

Penne

with a variety of sauces

Penne with pesto

Tagliatelle

Spaghetti

with a variety of sauces

Aromatic penne

*in a fresh tomato sauce with onion
olives & herbs*

Farfalle (bow tie)

with salmon & brik

Fussilli (twists)

with fresh tomato & pesto sauce

Accompanying - Garnishes

Roast Potatoes

*with fresh oregano, extra virgin olive oil
& light mustard sauce*

Roast Potatoes Au Gratin

Jacket potatoes

Oven Roast Baby Potatoes

fresh with butter & black sesame

Risotto with vegetables

with sweetcorn and bacon

Aromatic risotto

with Greek Red Saffron & mixed vegetables

Risotto with mushrooms

Accompanying - Garnishes

Basmati rice

*with parmesan sauce &
freshly ground Madagascan pepper*

Risotto with parmesan and truffle oil

Steam mixed

with broccoli, carrot, Brussels sprouts

Cooked dishes

Cockerel Pastitsada

traditional corfiot dish

Sofrito

traditional corfiot dish

Grilled beef

*with a velvet moschofilero or mavrodafni wine
& mushroom sauce*

Braised Beef

with either tomato or white sauce

Beef Lemonato

chef's speciality

Beef in tomato sauce

with potato, corgette & carrot

Beef Bites

*in wine sauce
(buffet)*

Corfiot pastitsado

*Beef in tomato and onion sauce
(Traditional Corfiot Dish)*

Whole leg of roast Pork

*in the oven glazed with honey sauce
(Buffet)*

Chicken bites

*with forest mushrooms in creme
(Buffet)*

Cooked dishes

Pork Lemonato

chef's speciality

Roast Pork

Rolled Roast Pork

with peppers and Graviera Cheese with a Thyme Sauce

Rolled Roast Chicken

with peppers and Graviera Cheese with a Thyme Sauce

Kleftiko

*A parcel of pork pieces roasted
together with potato, feta cheese, garlic and spices*

Grilled - BBQ dishes

Chicken fillet

*leg or breast marinated in olive oil & mustard
or with a variety of sauces*

Mini pork fillets

with a creamy mushroom sauce

Beefteki

Home made beef burgers stuffed with feta or other cheeses

Greek Village Sausages

stuffed with leek

Souvlakia

pork & chicken

Pork Tenderloin

Kontosouvli

Exohiko

Kokoretsi

Mini chicken fillets

marinated with mustard

Crispy Belly Pork with pepper crust

Grilled - BBQ dishes

Grilled kebabs

Pita Breads seasoned with oregano & salt

Grilled vegetables with caramelized balsamic

Mini Kebabs served with mini pita breads

Mini Chicken Souvlaki
in a stick with multicolor peppers

Mini Pork Souvlaki
in baboo stick

Carving station

Smoked leg of Pork
with BBQ & Mustard Sauce
(Whole Joints carved & served)

Roast Suckling Pig
with apple, mustard & lemon sauces
(Whole Joints carved & served)

Lamb on the Spit
(Whole Joints carved & served)

Suckling Pig on the Spit
(Whole Joints carved & served)

Sea food - fishes

Poached salmon with lobster sauce

Grilled sword fish
with balsamic & olive oil sauce

Salmon
in a creamy coriander & anise sauce

Salmon with penne
in a creamy vodka & anise sauce

Sea food - fishes

Seafood Platter

smoked salmon and black tiger prawns

Fish fillet in the oven

with tomato & origano

or

anise sauce

Prawn Saganaki with tomato & feta cheese

Prawn Cocktail

with lettuce, prawns, cocktail sauce

Boiled Octopus

Salmon Souvlaki with vegetables

Salmon Gravlax

with lemon (canape)

Prawn Mousse (canape)

Prawn with a lemon grass crust

(lollipop)

Prawn souvlaki

with sundried tomoatoes

(2 per stick)

Prawns in a ginger and coriander sauce

with basmati & wild rice mix

Salmon fillet

with burnoise potatoes & corgette spaghetti

Fruits

Fruit Variety Selection

on display

(buffet)

Fruit Souvlakis

served on a mirrored plate

(buffet)

Fruits

Platter of fruits

for 4 persons

(served)

Desserts

... Sweet buffets that contain all of the following:

Dessert Pots

*in flavors: cookies, cheesecake, millefeuille, lemon, tiramisu
chocolate mousse, ekmek, chestnut, profiteroles*

Fresh fruit tartlets & fererro tartlets

French dessert sweets

of caramel, black forest & chocolate

Syrup pastries

Loukoumades

with honey & cinnamon

Chocolate fountain

Ice cream

*in many flavors, served by a traditional stroller
in a cone or cup*

Cocktail

Brioche

with smoked pork, feta cheese salad & cucumber

Cretan cheese pie with manouri cheese

Crepes

filled with ham & cheese

Mini pork Souvlaki

with vegetables

Chicken legs

sprinkled with oregano

Mini kebabs & pitta bread wrapped in bacon

Cocktail

Vegetable bites

in a pastry parcel with sweet & sour sauce

Cherry Tomatoes stuffed with cream cheese

Platter of mixed cheese & bread sticks

Selection of mixed taster shots

Mpompa

glazed with mayonnaise with slices of ham & cheese

Savoury Choux pastries

filled with a variety of cheeses

Brioche

with cream cheese & turkey fillet

Cheese pie nests

sprinkled with sesame seeds

Piroshki

filled with cocktail sausages

Cretan triangle

with spinach & cheese

Mashed potatoes

breaded and fried in olive oil

Pizza

with fresh tomatoe, cured meat & gouda cheese

Fried Wraps

with fresh aubergine & feta cheese

Homemade grilled beef burgers

handmade with herbs

Mini Chicken souvlaki

with colorful peppers

Platter of breadsticks

wrapped in prosciutto

Cocktail

Parmesan cheese plate

with parmesan balls & various breadsticks

Spring rolls

with various vegetables & sweet and sour sauce

Cheese parcels with sweet & sour sauce

Cakes

Chocolate pie

Chocolate Mousse

Lemon pie

Galaktoboureko

Greek custard pastry served on it's own or with ice cream

Baclava & ice cream

... We also serve the dessert that you can bring

Drinks - Soft drinks - Water

Water

Natural mineral water 1 Lt

Soft drinks

variation 250 ml

Beer

Alfa 500 ml

Wine

White or red 750 ml

Zitsa

served in a jug

Zitsa domaine white

Ambelomithos domaine

white or red