

BAPTISM PROPOSAL

- Welcome Drink

Salads

- Tomato salad with colorful cherry tomatoes, xinomyzithra, locust nut and valerian.
- Fresh salad leaves with marinated zucchini, mizithra and dill sauce
- Rocket, lettuce, cherry tomatoes, parmesan leaves and balsamic

Hot & Cold Appetizers

- Chicken rolls with orange, lime and brown sugar
- Roast pork with thyme and lemon
- Greek burgers with mustard sauce
- Beef with brandy and roasted carrots
- Lemon baby potatoes with rosemary
- Grilled vegetables marinated with honey and balsamic
- Penne with tomatoes, olives and basil
- Steamed basmati rice with turmeric

From our Oven

- Variety of freshly baked breads (carob, corn, tomato, olive)

Desserts

- Lemon pie, cheese cake, profiterole

Wedding Menu

Welcome Drink

- Pink Welcome Drink (sparkling rosé wine)

Salads

- Tender tops of the garden with tricolor, quinoa, xinomyzithra, pistachio powder from Aegina, dressing from wild strawberries and hazelnut oil (vegan)
- Traditional Greek salad with Halkidiki feta, caper olive soil, Sardinian wafer with virgin olive oil and oregano (vegetarian)
- Caesars with chicken apaki, handmade smoked paprika croutons, parmesan, crumble Caesars and parmesan flakes.
- Rocket salad with figs, prosciutto, walnuts, pine nuts and passion fruit dressing

Cold Appetizers

- Panko shrimp
- Vegetable spring rolls (vegan)
- Shell with prosciutto and grilled vegetables
- Money Bag Wontons

Hot Appetizers

- Baked baby potato with lemon thyme and rosemary (vegan)
- American wild rice (vegan)
- Ravioli with spinach and cheese, saffron, spring onion (vegetarian)
- Grilled mushrooms, stuffed with cream cheese, truffle oil and fresh thyme (vegetarian)

Main dishes

- Caramelized pancetta with sage
- Chicken leg fillets with tarragon oil-lemon dressing and lime sauce
- Stuffed meatloaf with smoked cheese, feta cheese, cherry tomatoes and black garlic
- Ragout beef cheeks marinated with Agiorgitiko wine
- Mushroom moussaka with almond milk and vegetable butter (vegan)

Chutney & Dip (side dishes for meats and appetizers)

- Barbeque
- Yogurt sauce
- Tartar sauce
- Chutney chili

MENU

WEDDING BUFFET II

Welcome Drink

- Pink Welcome Drink (sparkling rosé wine)

Salads

- Maniatis salad with baby spinach, congealed, citrus dressing, pistachio powder (vegan)
- Traditional Greek salad with Halkidiki feta, caper olive soil, Sardinian wafer with virgin olive oil, oregano and aged balsamico (vegetarian)
- Mesclun salad, Halkidiki sikomaida, cool dressing with roquefort and walnuts (vegetarian)
- Potato salad, chives, fresh herbs, radish pickle and lime dressing with roasted almond fillet (vegan)

Cold Appetizers

- Gazpacho (vegan)
- Salmon carpaccio with coriander, black sesame and lime
- Panko shrimp
- Shells with roasted smoked peppers, prosciutto and gremolata

Hot appetizers

- Spring vegetable roll with soy sauce and sweet chilli mayonnaise (vegetarian)
- Quiche lorraine with spinach & cheese (vegetarian)
- Seafood paella, saffron aromas, and trout eggs
- Traditional baked potatoes with thyme and lemonade aromas of louiza (vegan)
- Mashed potatoes and carrots with fresh butter
- American wild rice (vegan)

Main dishes

- Carving (tagliatelle) with thyme butter sauce and Messolonghi salt flower
- Sea bass with fennel sauce, lime and turmeric
- Baked lamb with harissa
- Chicken fillet with mushroom ragout and San Michali cheese sauce
- Pork with honey and dried fruits

From our Oven

- Variety of freshly baked breads (carob, corn, tomato, olive)

Desserts

- Individual piece of cake
- Trilogy of shots (lemon pie, cheese cake, profiterole)