

Wedding Dinner Menu

SALADS (CHOICE OF 7)

- Greek village salad
- Iceberg salad with avocado & marinated shrimps
- Baby rocket salad with pomegranate sauce, sun dried tomatoes & parmesana
- Tabbouleh salad
- Caesar salad with grilled chicken or smoked pancetta
- Baby spinach with marinated mushrooms & cherry tomatoes
- Green garden salad with cottage cheese & croutons
- Eggplant with yoghurt sauce
- Fatoush salad with crispy pitta chips
- Tomatoes, feta cheese, onions & vinaigrette
- Waldorf salad with chicken, apple, walnuts & celery
- Tomato & fresh mozzarella salad
- Coleslaw
- Shrimp & avocado symphony
- Potato salad with herbs & olive oil
- Pasta with vegetables
- Summer special salad with watermelon, tacos, feta cheese, tomato, onion, capers & caper sauce
- Oriental salad with noodles & vegetables

MAIN HOT DISHES

VEGETABLES (CHOICE OF 1)

- Mixed grilled vegetables
- Roasted aubergines
- Grilled vegetables with parmesan cheese & balsamic vinegar
- Steamed vegetables
- Baby vegetables glazed with fresh butter
- Fried vegetables with tomato sauce & basil
- Marinated grilled vegetables with wine

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PASTA (CHOICE OF 2)

- Creamy wild mushroom sauce
- Carbonara
- Quattro fromaggio pasta with four cheeses
- Pasta napolitana with homemade tomato & basil sauce
- Ravioli stuffed with spinach, feta cheese & rose wine in a cream white sauce
- Meaty feast lasagna & parmesan
- Pasta with pesto sauce, grilled pine nuts & parmesan flakes
- Pasta with salmon & white cream
- Cannelloni with mince meat in a rich tomato sauce
- Cannelloni with a rich spinach & feta filling
- Pasta with freshly made tomato sauce & basil

Pasta options: penne, rigatoni, farfalle, tortellini

PORK (CHOICE OF 1)

- Pork fillet with a creamy mushroom sauce
- Pork a la drunk mushrooms with a red wine demi-glace
- Mustard pork cooked with whole grain mustard
- Pork fillet with rosemary sauce
- Oriental tender loin pork strips cooked in teriyaki sauce
- Oriental pork strips with green peppers & black bean sauce
- Sweet & sour pork loin with crunchy vegetables, finished with fresh commandaria
- Pork fillet in white wine sauce finished with prosciutto & fresh thyme

CHICKEN (CHOICE OF 1)

- Chicken on the grill
- Tandoori chicken
- Grilled chicken marinated with lemon & oregano
- Grilled chicken marinated with herbs & yoghurt
- Chicken fillet stuffed with asparagus & sundried tomatoes
- Chicken stuffed with mozzarella cheese & bacon
- Chicken with mushroom sauce
- Chasseur chicken with vegetables in tomato bases sauce
- Thai green chicken curry cooked in onions & spices finished with coconut milk
- Oriental chicken strips cooked in a teriyaki sauce
- Sweet & sour chicken with crunchy vegetables

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BEFF (CHOICE OF 1)

- Slow cooked beef served with an Italian herb sauce
- Sweet & sour beef with crunchy vegetables
- Stroganoff, a traditional Russian dish of beef strips, mushrooms & brandy
- Beef & mushrooms cooked with mustard & fresh cream
- British beef cooked in a delicious gravy
- Beef strips cooked with a white wine sauce & wild mushrooms

FISH (CHOICE OF 1)

- Grilled perch fillet
- Whole salmon fillet in a white wine sauce
- Steamed salmon fillet in a light olive oil lemon dressing
- Grilled salmon with spinach, green olives & tomato
- Seabass
- Seabream

RICE (CHOICE OF 1)

- Mixed vegetable rice
- Wine mushroom rice
- Basmati & wild rice finished with herbs & butter
- Plain steamed rice

POTATOES(CHOICE OF 1)

- Baked potatoes
- Roasted potatoes
- Baby potatoes with skin & aromatic herbs
- Pommes Dauphinoise (Potatoes au Gratin)
- Oven potatoes half sliced (served whole) with olive oil & herbs

CARVING STATION (CHOICE OF 1)

- Gammon
- Bbq spare ribs
- Pork belly

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FRUIT & DESSERTS (CHOICE OF 5)

- Anari cream
- Cheesecake
- Panacotta
- Profiterole
- Tiramisu
- Chocolate mousse
- Lebanese mahalepi
- Patisserie cream with strawberries
- Milfei
- Oreo
- Maltesers
- Baklavadakia
- Galatoboureko
- Fruit tarts
- Banoffee pie

FRESH SEASONAL FRUITS

EXTRAS

- 1) Meat carvery station
 - Leg of lamb - extra €2.50 per person + VAT
 - Chateaubriand - extra €6.00 per person + VAT
 - Lamb stuffed with Hhalloumi - extra €2.50 per person + VAT
- 2) Cold prawn tower - extra €2.50 per person + VAT
- 3) Smoked salmo display - extra €2.50 per person + VAT
- 4) Combination of smoke slamon & cold prawns display - extra €3.50 per person + VAT
- 5) Sushi display - extra €2.50 per person + VAT

EXTRA SWEETS

- 1) Loukoumades live - extra €1.50 per person + VAT
- 2) Ice cream station - extra €2.50 per person + VAT