

SELENE

(Goddess of the moon)

Tomato salad served with fresh mozzarella cheese served grissini dress with virgin olive oil and balsamic glaze

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Cream of vegetable soup flavored with gumming

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Beef medallions served with creamy mustard sauce garnish with duchess potatoes and fresh steam vegetables

Or

Mixed grill with grill beef fillet steak, grill chicken, grill pork fillet, grill lamb chop, grill haloumi, grill sausage, grill tomato, grill mushroom served with fresh fries

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Baked apple in sweet red wine served with vanilla ice cream

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Coffee

Price € 40

MORPHEUS

(God of dreams)

Smoked salmon & mackerel platter served on potato salad dress with rocket pesto sauce garnish with radish and pickled cucumber

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Cream of potato and leek soup served with crispy bacon and herb croutons

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Lemon sorbet

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Stuffed lamb loin with spinach, fetta cheese and sun dry tomatoes served with châteaux potatoes and roast vegetables
Dress with gravy mint sauce

Or

Roast chicken garnish with stuffed artichoke and roast potatoes dress with gravy sauce

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Hot apple pie served with vanilla ice-cream

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Coffee

Price € 45

IRIS
(Goddess of rainbow)

Mediterranean Brochette with marinade olive paste, fresh chopped tomato, 3 cheeses topped with hiomeri flavored, fresh basil, virgin olive oil served on crunchy herb crouton

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Cream of mushroom soup cappuccino

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Seafood harmony with king prawn, scallop and half shell mussels flame with Pernod garnish with asparagus and cherry tomato

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Tomato juice flavored with vodka served on crushed ice garnish with fresh basil

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Beef tender loin roulade with chicken mouse cooked in pistachio crust served with Parisian potatoes, vegetables dress with whole grain mustard sauce

Or

Pork fillets minion served with sauté potatoes, steam butter vegetables dress with coumandaria sauce garnish with caramelized baby apples

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Rainbow parfait

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Coffee

Price €55.00

HARMONIA
(Daughter of Aphrodite goddess of harmony)

Smoked hiomeri roulade with cream cheese and dry figs served on a herb crouton accompanied with honey dressing and caramelized walnuts

Creamy fresh broccoli home made soup served with roasted almond flakes

Vegetable Polynesian won – dongs served with sweet chili and mango sauce

Lemon and peppermint sorbet

Beef tender loin tower marinade with thyme served with sauté potatoes and grill vegetables dress with jus lien

Or

Chicken fillet pane stuffed with Roquefort cheese and bell peppers served with sauté potatoes and butter vegetables accompanied with raspberry sauce

Hot chocolate cake topped with vanilla ice-cream dress with chocolate sauce and hazelnuts

Coffee

Price € 50

LETO

(Mother of Apollo & Artemis)

Marinade with mango, yogurt and ginger chicken fillet rapped in tortilla bread with lettuce, strawberries and pistachios

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Cream of carrot soup served with fresh coriander and herb croutons

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Stuffed mushrooms with hot cheese mouse served with sweet chili and honey sauce

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Lemon sorbet

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Duck fillet served with lioness potatoes steam fresh vegetables Dress with raspberry sauce

Or

Grill salmon fillet served with hollandaise sauce served with boiled potatoes and steam fresh vegetables garnish with asparagus

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Lava cake with reach hot chocolate sauce served with vanilla ice-cream

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Coffee

Price € 46

NEMESIS

(Goddess of revenge)

Prawn and crab cocktail served with rose island sauce

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Cream of asparagus soup

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Roast beef served with roast potatoes, fresh steam vegetables and Yorkshire pudding dress with gravy sauce

Or

Marinade grill chicken breast garnish with crispy bacon, grill tomato, grill mushroom served with french fries

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Fresh fruit salad with ice- cream

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Coffee

Price € 40

VEGETARIAN MENU 1

Avocado and artichoke salad served with balsamic vinaigrette

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Cream of vegetable soup

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Chinese vegetable spring rolls served with sweet and sour sauce

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Vegetarian mousaka served with tomato side salad

Or

**Stuffed vegetables with rice, mushrooms, pine nuts and raisins
Served with yogurt dressing and side salad**

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Baked apple in sweet red wine served with vanilla ice cream

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Coffee

Price € 40.00

BBQ BUFFET
(MINIMUM 30 PERSONS)

Salads & Dips

Cyprus village with fetta cheese
Potato salad with chopped onions and
chopped parsley dress with olive oil
Tomato & onion salad springl with mint
Baby prawn on a bed of green cuts &
peeled avocado dress with rose island
dressing
Coleslaw salad with walnuts
Stuffed peppers with manouri cheese
Rocket salad with shave parmesan cheese
Tzatziki
Tarama
Guacamole
Green & black olives

Main dishes

Marinade with oregano grill chicken
fillet served on a bed of vegetable
ratatouille
Beef entrecote steaks marinade with
thyme served with garlic butter
Home made spare ribs in BBQ sauce
Mini burgers served with fried onions
and mustard
Grill haloumi grill sausages and grill
smoked pork loin
Grill sword fish with chopped onions
and chopped parsley dress with
ladolemono
Jacket potatoes served with sour cream
Spicy wages
Rice oriental
Grill tomatoes grill mushrooms & corn
on the cop

Dessert

Selection of international & Cyprus
sweets& fresh fruits in season

Price € 50

CYPRUS MEAT MEZE

Cold starters

Cyprus village salad with fetta cheese
Tzatziki
Tarama
Tirokafteri
Tahini
Potato salad
Beetroot salad
White bean salad
Anchovies
Black & green olives

Hot starters

Grill haloumi
Keftedakia
Grill village sausage
Grill pastourma
Ravioli with cheese and mint
Aubergin with tomato and fetta cheese

Main dishes

Marinade pork kebab
Shieftalies
Grill lamb chop
Marinade grill chicken
Pork afelia
Pourgouri
Potatoes with wine and dry coriander
Fresh fries with oregano
Grill vegetables

Gliko karidaki – Pourekia – Fruits

Price: € 35

CYPRUS WEDDING
BUFFET

Salads& dips

Cyprus village salad with green cuts tomato, cucumber, bell peppers, fetta cheese, olives and capers

Fried haloumi with cherry tomatoes and fresh coriander

Sauté lentils with olive oil, garlic, spring onions, carrots, celery flavored with balsamic vinegar

Grill vegetables marinade with virgin olive oil and herbs

Marinade steam artichokes with vinaigrette springl, fresh chopped parsley

Stuffed baby bell peppers with goat cheese

Grill calamari, octopus, mussels and prawns marinade with olive oil served with chopped spring onions and chopped

parsley

Tzatziki

Tahini

Tarama

Tirokafteri

Black & green olives

Hot dishes

Sauté chicken finished with white wine, lemon juice and cinnamon Marinade pork kebab with sumac and oregano

Baby lamb kleftiko

Grill sword fish with ladolemono served with chopped parsley and chopped onion

Home made traditional mousaka

Ravioli served with haloumi

Roast potatoes

Green beans in reach tomato sauce

Dessert

Selection of international & Cyprus sweets& fresh fruits in season

Price € 37

ERATO (BUFFET)

(Muse of erotic poetry)

Salads& dips

Cyprus village salad with green cuts tomato, cucumber, bell peppers, fetta cheese, olives and capers

Tomato mozzarella salad dress with virgin olive oil

Rocket salad with stilton cheese

Avocado salad, baby prawns dress with rose island dressing

Marinade steam artichokes, vinaigrette springle, fresh chopped parsley

Stuffed baby bell peppers, goat cheese

Pasta salad with Italian prosciutto, belle peppers, chopped parsley garnish with cherry tomatoes

Tzatziki

Tahini

Tirokafteri

Black & green olives

Hot dishes

Flame pork fillets served with prune sauce

Chicken fillet served with creamy mushroom sauce

Grill entrecote steaks served with maitre d hotel butter

Boneless lamb loin stuffed with spinach, sundry tomatoes and fetta cheese dress with rosemary sauce

Paupiette de sol served with lobster sauce

Macaroni aux gratin with mushrooms and prosciutto

Croquette potatoes

Rice pilaf with fresh tomatoes, sweet corn

Steam vegetables

Dessert

Selection of international & Cyprus sweets& fresh fruits in season

Price € 42

CLIO (BUFFET)

(Muse of history)

Salads & Dips

Cyprus village salad with green cuts tomato, cucumber, bell peppers, feta cheese, olives and capers

Marinade chicken salad with curry mayonnaise served on green cuts garnish with dry apricots, dry figs and walnuts

Fried haloumi croutons flavored with sweet chili, honey and roasted dry coriander seeds served with fresh

coriander and juicy cherry tomatoes

Marinade grill egg plans topped with fresh chopped tomatoes and feta cheese dress with virgin olive oil flavored with fresh oregano

Boiled new potatoes marinade with virgin olive, fresh lemon juice, chopped garlic and dill served with smoked salmon and mackerel

Tomato mozzarella salad dress with olive oil springl with basil

Yogurt apples salad with smoked turkey garnish with pistachio and strawberries

Guacamole – Black olive Paste with chopped tomato- Tzatziki – Tarama – Red pepper gullies

Platter

Stuffed tartlets with soft cheese mouse dress with raspberry relish

Hot dishes

Marinade grill chicken fillet with yogurt, mango and ginger and served on a bed of saffron vegetable rice

Beef tenderloin medallions served with wild creamy mushroom sauce

Pork fillets roulade stuffed with dry apricots and dry figs dress with whole grain mustard sauce

Poached salmon steaks served with lemon and butter sauce garnish with asparagus.

Pancakes with spinach and cheese covert with tomato béchamel baked in the oven with colour cheddar cheese

Italian strawberry risotto with champagne

Penne pasta with fresh tomato and mozzarella sauce

Potato cake with onions and gravy sauce
Fresh garden steam vegetables flavored with estragon clarified butter

Carving

Roasted boneless lamb loin with herb crust served with mint Sauce

Dessert

Selection of international & Cyprus sweets& fresh fruits in season

Price € 49