



...συνοδεύει τις καλύτερες στιγμές σας

BARBEQUE

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Upon arrival of your guests

Red & White wine

Ouzo – Tsipouro

Canapés

Milles feuilles with “Katiki Domokos” cheese, rocket and sun dried tomato

Smoked eggplant mousse with “Florina” pepper

Spicy village sausage with mustard and olive

Tomato, spicy feta cheese spread and olive oil

AT THE BUFFET

BAKERS' BASKET

Assortment of mini breads

SALADS

“Mediterranean” with French lettuce, rocket, mozzarella, green apple, pecans, pine seeds, raisins and balsamic vinegraitte

Cretan salad with rye rusks, tomato, feta cheese, oregano and olive oil

“Greek” salad with tomato, cucumber, green pepper, onion, olives and feta cheese

Grilled vegetables marinated with balsamic vinegar

CHEESE PLATTER

Emmental, smoked German cheese, Provolone and Blue cheese served with red & white grapes



BARBEQUE

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HOT DISHES

Rigattoni «Ammatriciana» with fresh tomato, caper and basil
Zucchini fritters
Eggplant rolls with feta cheese stuffing
Traditional pie with greens, “Anthotiro” cheese and dill
Oven baked country potatoes with olive oil and lemon

GRILL

Lamb spare ribs with BBQ sauce
Oriental kebab with parsley
Pork scallopini marinated with rosemary
Chicken kebab with aromatic herbs
Bacon
Spicy Village sausages
Served with mustard and Ketchup

STAND DONER

Traditional doner kebab with pita bread, onion, parsley, tomato and yogurt sauce

FRUITS

Display with whole and peeled fruits

DESSERTS

Fritters with honey and pecans
Yogurt mousse with sour cherry
Yogurt mousse with traditional Greek sweets

Wedding cake of your choice

Champagne