



ATHINAIOS  
CATERING  
Member of STAR HOTELS

GALA MENU I

Upon arrival of your guests

Champagne with Maraschino cherry

Canapés

Grilled zucchini rolls with pecan and parsley stuffing

Crostini with Chevre cheese & Blueberry sauce

Mini skewer with shrimps & lime marinated in Cognac and coriander

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Sautéed Sea bass with zucchini strings  
vanilla sauce and Saffron

\*\*

"Dominique" salad with rocket, iceberg, colored peppers, papaya,  
mellon, pomegranate, orange and orange vinaigrette

\*\*

Pork fillet with red wine sauce  
Chateau potatoes & caramelized onions

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Crème Brullé

\*\*

Filter coffee

Chocolate truffles  
Glazed Orange





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GALA MENU II

Upon arrival of your guests

Metaxa 5\* with tonic  
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Shrimps with butter and parsley  
in a fried parmesan nest with lime and ginger sauce  
\*\*

Veal scaloppini  
with mushrooms and thyme sauce  
Rissolé potatoes with butter and sesame  
\*\*

Chocolate mousse with Limoncello cream  
\*\*

Filter coffee

Strawberries with white chocolate crust

