



ATHINAIOS  
CATERING  
Member of STAR HOTELS

**GREEK MENU I**

**FIRST COURSE**

Traditional moussaka

**ON THE TABLE**

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

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

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Assortment of Greek cheese

**MAIN COURSE**

Oven baked lamb shoulder stuffed with cheese, green peppers and spearmint

Potatoes with thyme

**DESSERTS**

Peeled seasonal fruits

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Pecan pie with Ice cream





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**GREEK MENU II**

**FIRST COURSE**

Assortment of appetizers

Vine leaves stuffed with rice

Beef meatball with ouzo

Spinach pie

Eggplant kebab

Cream cheese and spear mint pies

**ON THE TABLE**

“Poliitki” with grated carrot, red & white cabbage, olive oil and vinegar

"Green" with lettuce, spring onion, cucumber, bell peppers and dill

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Assortment of Greek cheese

**MAIN COURSE**

Carré of pork with thyme, green peppers and Gruyere cheese  
served with potatoes Carré

**DESSERTS**

Peeled seasonal fruits

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Mini traditional Greek desserts

