



BUFFET STYLE MENUS

Guests can select their food from either one long counter or stations strategically placed around the venue area (like a pasta or a carving station.) The biggest advance of a buffet menu is the big variety of dishes from which guests can choose what they like most. Having a buffet style meal does not mean that you have to sacrifice sophistication. A buffet can be formal when served by stylish staff or more relaxed with self-service stations.

Tip: Remind your flower designer to place some decoration in the buffet area that match the rest of the venue atmosphere.

Staff gratuity: 10% of the total cost

Let us know if you have any dietary restrictions or special considerations (allergies, intolerances etc.) and we will do our best to accommodate you.

Our Buffet Style Menus are available for events with more than 30 guests. In case of less guests the same menus will be served as Family Style.

Let us know your wishes and we will come back with a revised quote

VAT is included in the mentioned prices



GREEK

Selection of bread & variety of Greek olives

Salads

Greek salad with tomato, cucumber, onion rings & feta cheese
Steamed broccoli, cauliflower, zucchini, carrot with virgin olive oil & lemon juice dressing

Starters

Tzatziki (yoghurt dip with cucumber and olive oil)
Dolmadakia (stuffed vine leaves with rice & herbs)
Homemade cheese pie

Main Dishes

Beef stew in tomato sauce
Greek moussaka
Sautéed chicken fillets with lemon sauce
Lamb chops with oregano

Side Dishes

Buttered baby potatoes with spring onion & parsley
Rice with vegetables

Desserts

Walnut pie
Seasonal fruits

Price: 104 euros/person

BBQ Live Cooking recommended

SANTORINIAN

Selection of bread variety of Greek olives

Salads

Rocket salad with sun dried tomato & balsamic vinaigrette
Santorinian salad with cherry tomatoes, caper, cucumber & soft goat cheese

Starters

Fava (Santorinian yellow peas puree with onion rings)
Tomato fritters (Santorinian recipe)
Eggplants cooked in the oven with feta cheese & oregano

Main Dishes

Meat balls with Ouzo & fennel sauce
Kleftiko (lamb shank cooked in the oven with herbs)
Grilled calamari
Golden beer-battered cod fish with garlicky sauce

Side Dishes

Penne with tomato sauce & garlic (Santorinian recipe)
Potatoes cooked in the oven with rosemary

Desserts

Variety of Greek bites
Seasonal fruits

Price: 109 euros/person

BBQ Live Cooking recommended

CLASSIC

Selection of bread

Salads

Spinach salad with bacon, goat cheese and balsamic vinegar
Caesar's salad with anchovies and croutons

Starters

Platter with cheese & cold cuts
Smoked salmon terrine
Broccoli tart with 4 cheeses

Main Dishes

Salmon fillet with sage sauce
Mediterranean lamb loin chops with herbs
Pork fillets with Dijon mustard sauce
Chicken bites ala crème with mushrooms

Side Dishes

Potatoes dauphinoise
Rice flavored with saffron

Desserts

Profiterole
Seasonal fruits

Price: 108 euros/person

BBQ

Selection of bread & variety of Greek olives

Salads

Greek salad with tomato, cucumber, onion rings & feta cheese
Coleslaw salad

Starters

Tzatziki (yoghurt dip with cucumber and olive oil)
Tirokafteri (*spicy cheese spread*)
Spinach pie with feta cheese

Main Dishes

Beef burgers
Chicken OR Pork skewers
Village sausages with fennel
Lamb kebab

Side Dishes

Roast potato wedges
Grilled vegetables

Desserts

Strawberry cheese cake
Seasonal fruits

Price: 85 euros/person

BBQ Live Cooking recommended!

MIX & MATCH

Selection of bread

Salads

Quinoa, beetroot and arugula salad
Abundance of salads with avocado, crab meat, shrimps, smoked salmon and virgin olive oil & lemon dressing

Starters

Variety of smoked fish fillets (*like salmon, trout, mackerel etc.*)
Taramosalata (*creamy Greek dip made from olive oil, fish roe, breadcrumbs & lemon*)
Beetroot spread with yogurt & walnuts

Main Dishes

Sea bass fillets with lemon sauce
Chicken bites with sweet and sour sauce
Pork belly marinated in paprika and honey
Meat loaf stuffed with gruyere cheese

Side Dishes

Sweet potato mash
Steamed basmati rice

Desserts

Lemon pie
Freshly cut seasonal fruits

Price: 120 euros/person

AEGEAN

Selection of bread & variety of Greek olives

Salads

Watermelon salad with cherry tomatoes, feta cheese, mint leaves & white balsamic dressing
Potato salad with octopus, caper, cornichon & lemon dressing

Starters

Eggplant salad (*smoked eggplant, onion garlic & olive oil*)
Tuna salad with light mayo
Onion pie with "anthotyro" (*Greek type of ricotta cheese*)

Main Dishes

Squid braised in olive oil and white wine with spinach
"Octopus Stifado" (*stew with pearl onions & tomato sauce*)
"Shrimps Saganaki" with ouzo, fennel & feta cheese
Perch fillets cooked in the oven with tomato, capers, herbs & olive oil

Side Dishes

Yellow rice with vegetables
Potatoes cooked in the oven with Greek oregano

Desserts

Orange pie with filo, custard & syrup
Freshly cut seasonal fruits

Price: 105 euros/person

VEGETARIAN

Selection of bread & variety of Greek olives

Salads

Waldorf salad

Tabbouleh (*parsley salad with bulgur wheat, tomato, cucumber, tomatoes, mint leaves, olive oil & lemon dressing*)

Starters

Eggplant salad (*smoked eggplant flesh with onion, garlic & olive oil*)

Spinach pie with feta cheese and Greek herbs

Humous with sesame tahini

Main Dishes

Stuffed peppers with rice and Greek herbs

Vegetarian moussaka

Greek pasta with tomatoes, spinach and feta cheese

Vegetarian burgers

Side Dishes

Greek style peas in tomato sauce

Potatoes cooked in the oven with Greek oregano

Desserts

Bite size baklava in various flavors

Freshly cut seasonal fruits

Price: 94 euros/person

Most of the above dishes can be customized, if necessary, for vegan guests by removing or substituting animal-based ingredients such as eggs, dairy products etc.

Family style simply means that servers bring out large bowls and platters of food, which are placed on the table along with utensils for each dish. It basically replicates a family dinner at home, but on a much larger scale. Guests will pass around the platters of food between each other and help themselves to whatever they fancy most.

Tip: This menu style naturally encourages conversation between guests and it can be a great way to get people mingle throughout dinner and breaking the ice!

Staff gratuity: 10% of the total cost

Let us know if you have any dietary restrictions or special considerations (allergies, intolerances etc.) and we will do our best to accommodate you.

Most of our Buffet Style Menus can be served as Family Style. Let us know your wishes and we will come back with a revised quote

VAT is included in the mentioned prices



MENU 1*(for every 4 persons)*

Selection of bread & Greek olives

Salads

Greek salad with feta cheese, capers and virgin olive oil
 Fresh potato salad with chopped onions and caper

Starters

Dolmades (*vine leaves stuffed with rice & herbs*)
 Tzatziki (*yoghurt dip with cucumber and olive oil*)
 Fava (*Santorinian yellow split peas with onion rings*)

Main Dishes

Pork belly with honey & paprika (one piece/person)
 Spicy baby burgers (one piece/person)
 Chicken skewers (one piece/person)
 Pork skewers (one piece/person)

Side Dishes

Grilled vegetables with balsamic glaze
 Potatoes cooked in the oven with oregano

Desserts

Greek baklava & Vanilla ice cream
 Seasonal fruits

Price: 92 euros/person**MENU 2***(for every 4 persons)*

Selection of bread & Greek olives

Salads

Cretan Dakos (*burley rusks with tomato, feta cheese & olive oil*)
 Green seasonal salad with nuts, dry fig & pomegranate dressing

Starters

Green & red horn peppers stuffed with cheese
 Grilled oyster mushrooms with thyme, garlic & balsamic glaze
 Chicken pie

Main Dishes

Soutzoukakia (*meat balls infused with cumin in tomato sauce*)
 Grilled chicken fillets with tarragon & lemon sauce
 Sword fish & salmon grilled skewers
 Butterflied sardines cooked in the oven with parsley & garlic

Side Dishes

Steamed rice with vegetables
 Roast potato wedges

Desserts

Chocolate pie & Vanilla ice cream
 Seasonal fruits

Price: 98 euros/person

MENU 3 (vegetarian)

(for every 4 persons)

Selection of bread & variety of Greek olives

Salads

Greek salad with tomatoes, cucumber, olives & feta cheese
Steamed vegetables with olive oil & lemon dressing (*carrots, broccoli, cauliflower, zucchinis*)

Starters

Fava puree with caramelized onions & caper
Beetroot spread with yogurt & walnuts
Tomato & zucchini fritters

Main Dishes

“Briam” (the Greek style ratatouille)
Spinach cannelloni with ricotta cheese
Mushroom ragout
Grilled vegetable & haloumi skewers

Side Dishes

Medley of grilled vegetables drizzled with balsamic glaze
Roast potatoes wedges

Desserts

Orange pie with filo, custard & syrup
Freshly cut seasonal fruits

Price: 98 euros/person

Most of the above dishes can be customized, if necessary, for vegan guests by removing or substituting animal-based ingredients such as eggs, dairy products etc.

Food stations bring creativity and culinary flare to any event so if you are planning your menu, be inventive! Choose one, two or maybe more of the new trends and you will never think of the word "Buffet" in the same way again.

Food Stations are supplements to the buffet & family style menus.

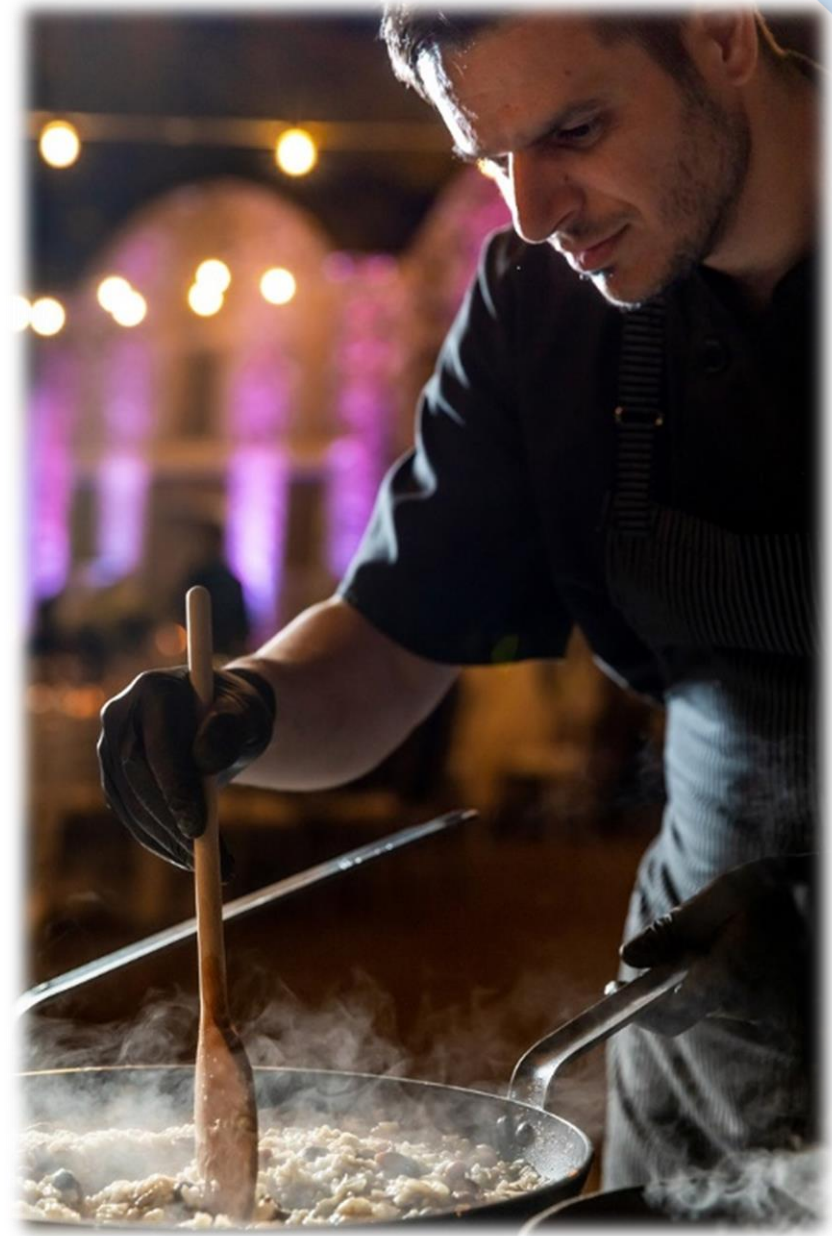
Food Stations are available for events with minimum 35 guests

Some Food Stations may need extra equipment as well as chef/s to man the station.

Each Station can efficiently serve 50 guests without excessive queuing. For events with more than 50 guests an equivalent number of Stations is required.

For meals based on Food Stations only, please get in touch!

VAT is included in the mentioned prices



BBQ Station

Do you like the BBQ smoked flavor in every bite? Want to really fire up your event? This is the station for you!

Additional cost: 250 euros for the extra equipment & chef

Gyros Station

Freshly cut Pork or Chicken Gyros or Lamb doner (opt for 1 choice). If you're looking for an authentic Greek idea, think about it. Your guests will go absolutely crazy for!

Price: 20 euros/person

Additional cost: 250 euros for the extra equipment & chef

Loukoumades

Bite size golden puffs, also known as the Greek donuts, served with honey, walnut crumbs & cinnamon or Nutella

Price: 15 euros/person

Additional cost: 250 euros for the extra equipment & chef

Carving Station

Elevate your event menu and give your guests a mouth-watering option for their main course.

- Juicy Roast Beef with luscious gravy sauce
Price: 26 euros/person
- Boneless whole Piglet **OR** Crispy pork leg with honey mustard
Price: 22 euros/person
- Grilled whole Salmon side with horseradish cream sauce
Price: 26 euros/person
- Whole milk-fed lamb with rosemary yogurt sauce
Price: 26 euros/person

Frying station

"You are the fish to my chips"

- English style battered cod & chips with tartar sauce
Price: 15 euros/person
- Fried calamari rings & chips with lemon mayo
Price: 20 euros/person

Additional cost: 250 euros for the extra equipment & chef

Pasta Live Cooking

Freshly made pasta prepared by our chef before your eyes with your choice of sauce and toppings:

- Bolognese (minced meat & tomato sauce)
Price: 15 euros/person
- Carbonara (pancetta, eggs & heavy cream)
Price: 17 euros/person
- Puttanesca (tomato sauce with caper and olives)
Price: 13 euros/person
- Al pesto Genovese (parmesan cheese, garlic, basil, pine nuts & olive oil)
Price: 16 euros/person
- Frutti di mare (tomato sauce & sea food)
Price: 22 euros/person
- Salmon (smoked salmon & heavy cream)
Price: 17 euros/person
- Lobster spaghetti
Price: 30 euros/person

Additional cost: 250 euros for the extra equipment & chef

Prawns Fountain

Can't get enough of prawns? We have a solution!

Price: 18 euros/person

Seafood Paella Live Cooking

Delicious paella cooked a la minute! Saffron infused rice with chicken, chorizo sausage, seafood (shrimps, muscles, calamari) & vegetables

Price: 26 euros/person

Additional cost: 250 euros for the extra equipment & chef

Risotto Live Cooking

Creamy and perfectly cooked risotto... may be the star of the show we call "dinner".

- Mushroom risotto with truffle oil
Price: 19 euros/person
- Pumpkin risotto with gorgonzola cheese
Price: 15 euros/person
- Parmesan cheese & lime
Price: 16 euros/person
- Risotto "cacio & peppe"
Price: 13 euros/person

Additional cost: 250 euro for the extra equipment & chef