



COCKTAIL CANAPES & FINGER FOOD

They say the best things come in small packages. This is true when it comes to our canapes and finger food.

Delightful and bite size, together with a glass of bubbles will keep your guests' hunger at bay and the spirits up until dinner starts.

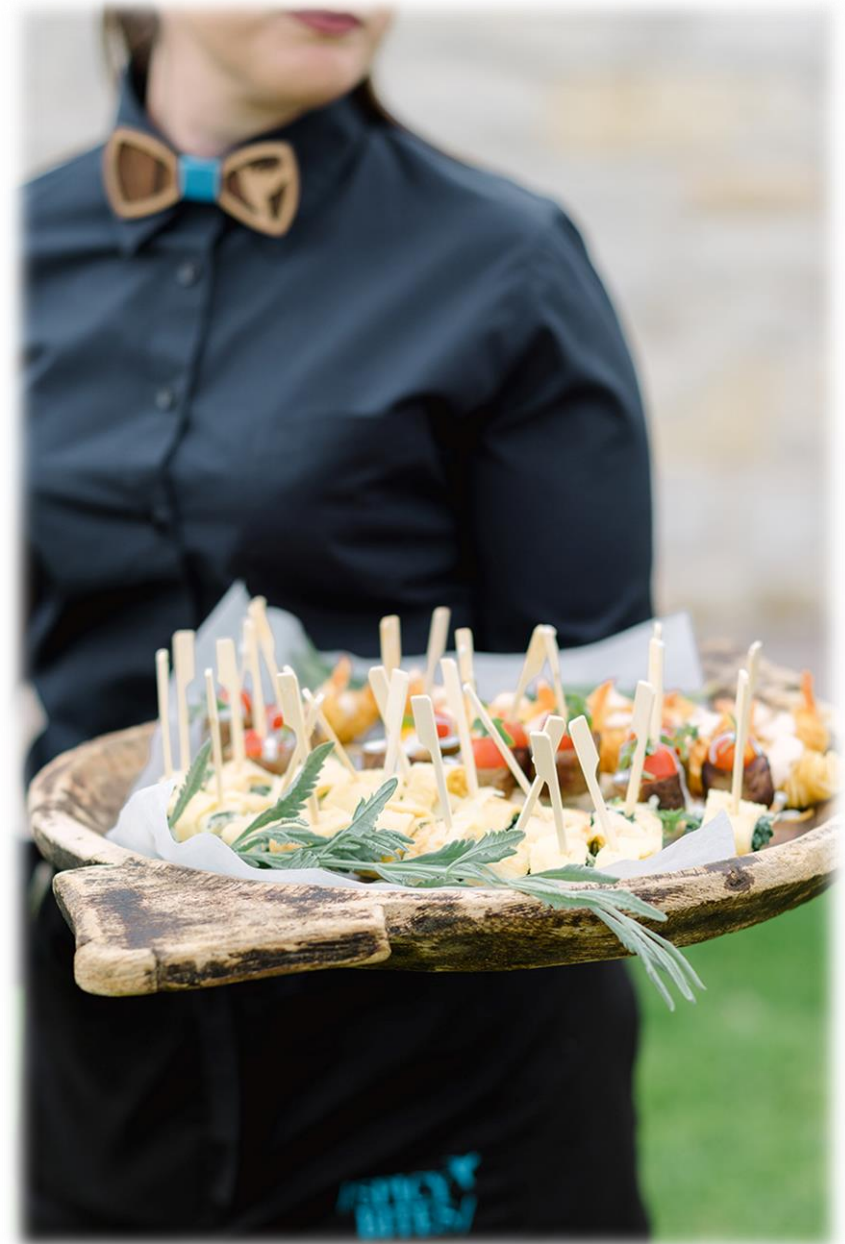
A cocktail party before the wedding day will also encourage mixing and mingling in a natural way. Finger food can be easily eaten on the move and guests can chat in a natural way.

Tip: 4 to 5 canapes per person is a great amount to whet guests' appetite for the meal to follow.

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.

VAT is included in the mentioned prices



"SANTORINI" COCKTAIL

Mini spinach pies with feta cheese
Baby red peppers stuffed with creamy goat cheese
Dolmades - stuffed vine leaves with rice and herbs
Tomato fritters – traditional Santorinian recipe
Filo pastry "flutes" stuffed with ham & cheese
Cocktail chicken skewers

"AKROTIRI" COCKTAIL

Mini Caprese Skewers
Melon bites with prosciutto slices
Stuffed mushroom cups with blue cheese and bacon chops
Cold cocktail prawns with thousand islands dipping sauce
Canapés with smoked Norwegian salmon and cream cheese
Cocktail desserts served in shot glasses

"OIA" COCKTAIL

Vegetable spring rolls served with sweet chili sauce
Filo pastry nests stuffed with sea food and leeks
Special meat pies
Chicken wings glazed in honey and orange vinaigrette
Variety of Greek cheese with sun dried tomatoes
Sweet Greek bites

"ATLANTIS" COCKTAIL

Vegetable crudités with yogurt dip
Spicy octopus bites in cucumber nest
Zucchini fritters
Scallops wrapped with bacon slices
Shrimps salad on endive
Dolmades (*stuffed vine leaves with rice and herbs*)

****The above are just samples to help you create your own selection****

CREATE YOUR OWN SELECTION!

- "Spicy Bites" octopus bites in cucumber nest
- Filo pastry "flutes" with spinach & feta cheese
- Filo pastry "flutes" with feta cheese
- Filo pastry "flutes" with ham & cheese
- Filo pastry "flutes" with cheese & sun-dried tomato
- Filo pastry nests stuffed with sea food and leeks
- Baby bell peppers filled with creamy goat cheese
- Vegetable crudité's with yogurt dip
- Dolmadakia (*stuffed vine leaves with rice and herbs*)
- Greek salad "sushi" rolls
- Zucchini & crab "sushi" rolls
- Mini Greek salad skewers
- Mini Caprese skewers
- Mini pancake with cheese mousse & prosciutto
- Refreshing gazpacho soup with crispy prosciutto served in shot glasses
- Amuse bouche with shrimp, mango & citrus sauce
- Amuse bouche with beluga lentils, roast red pepper & smoked herring fillet
- Amuse bouche with shrimp, chorizo, avocado, tomato brunoise, orange flesh & cilantro
- Prawns with 1000 islands dipping sauce served in shot glasses
- Vegetable spring rolls served with sweet chili sauce
- Plateau à fromage (cheese variety)
- Charcuterie plateau (variety of cold cuts)
- Sea bass ceviche with lime juice served in shot glasses
- Bruschetta with chorizo, mozzarella, tomato & fresh basil
- Bruschetta with Jamon Serrano & pickled cucumber
- Bruschetta with bresaola and olive paste
- Puffs stuffed with Roquefort cheese and strawberry sauce
- Canapés with smoked Norwegian salmon & cream cheese
- Brown bread canapés with fava puree, caramelized onion & caper
- Devilled eggs with mayo & mustard
- Melon bites with prosciutto slices
- Water melon cups (with feta cheese and mint)
- Tomato fritters (*traditional Santorinian recipe*)
- Zucchini fritters
- Mini chicken skewers
- Mini pork skewers
- Mini kebabs served with pitta bread & yogurt sauce
- Mini meatballs
- Bites of village sausage with fennel
- Shrimps wrapped in potato spaghetti
- Asparagus wrapped with prosciutto
- Grilled haloumi cheese bites with mushroom jam
- Scallops wrapped in bacon
- Mini crepes with spinach & ricotta cheese
- Stuffed mushroom cups with blue cheese & bacon chops
- Eggplant rolls with feta cheese
- Octopus fritters

Sweet Options

- Mini Greek bites (*baklava, kataifi, saragli, ravani etc.*)
- Mini doughnuts variety
- Cheese cake served in shot glasses
- Panna cotta served in shot glasses
- Tiramisu served in shot glasses
- Chocolate mousse served in shot glasses
- Macarons
- Cupcakes
- Assortment of mignardises (*bite size eclairs, choux ala cream, fruit tarts, etc.*)
- Chocolate brownie
- Chocolate stones
- Sweet submarines (vanilla fondant served on a spoon submerged in a glass of cold water)

3 choices: 38 euros/person for 1 hour
48 euros/person for 2 hours

4 choices: 44 euros/person for 1 hour
54 euros/person for 2 hours

5 choices: 50 euros/person for 1 hour
60 euros/person for 2 hours

6 choices: 56 euros/person for 1 hour
66 euros/person for 2 hours

Want to make your event stand out from the rest?
Dare to try something different.

There is nothing more enjoyable at a party or event than a grazing table full of delicious bites. It is the “sharing” effect that becomes part of the fun!

Tip: For best results, tell your guests to wear their stretchy pants...

Staff gratuity: 10% of the total cost

Set-up Fee: 150 euro

Your event should be just how you like it! The Grazing Tables can be tweaked and tailored to meet your needs and preferences.

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

Due to hygienic reason the Grazing Tables are available for 1 hour

VAT is included in the mentioned prices



Say Cheese!

Selection of delicious cheese (Emmental, aged Cheddar, Roquefort, Mozzarella, Parmesan, Chèvre & Greek gruyere from Crete), olive tapenade, relish & chutneys, seasonal fruits, vegetable crudité, variety of nuts, fresh artisan bread, assortment of crackers & bread sticks

Price: 42 euros/person

Greek Graze

Local cheese (Feta, Gruyere from Naxos, smoked semi-hard Metsovone, soft Manouri) & fine local cured meat (Apaki, Greek Prosciutto, Salami from Lefkas, Bastourma), cherry tomatoes & cucumber sticks, stuffed vine leaves, variety of Greek olives, fresh artisan bread & assortment of rusks

Price: 52 euros/person

Meat Lovers

Selection of cold cuts and cured meat (Ham, smoked Turkey, Mortadella, salami Milano, Peperone, Bresaola), baby peppers stuffed with goat cheese, cornichons & olives, dry fruits, honey mustard, red pepper tapenade & Horseradish cream fresh artisan bread, assortment of crackers & bread sticks

Price: 54 euros/person

Luscious Delights

Norwegian smoked Salmon & cream cheese, smoked Mackerel, Shrimps with cocktail sauce, Bottarga, Salmon roe Brik, Italian Prosciutto, Hamon Serrano, Pastrami, Gruyere with truffle, Gorgonzola, Camembert, seasonal fruits, vegetable crudité & roast asparagus, wholegrain Dijon mustard & fig jam, fresh artisan bread, assortment of crackers & bread sticks

Price: 78 euros/person

- **Lemonade Refreshing Bar**

There is nothing more refreshing than a glass of zesty lemonade!

- **Ice Cream Wagon**

The best time for ice cream is ALWAYS!

- **Donut Wall**

Hang them up and we promise you will win over your guests' hearts! Or shall we say tummies?

- **Chocolate Fountain**

Nine out of ten people like chocolate. The tenth person just lies!

- **Popcorn**

Add a little pop to your event with a popcorn machine!

- **Cotton Candy**

If you think cotton candy is for kids only, it's time to refresh your thoughts!

- **Dessert Table**

Aside from the open bar, the dessert table will most likely end up being the most frequented spot of the venue!

Extra Treats are subject to availability

VAT is included in the mentioned prices



Lemonade Refreshing Bar

Option A

Lemon & Sour cherry juice, water infused with cucumber

Price for 1 hour: 22 euros/person

Transportation fee: 250 euros

Option B

Lemon & Sour cherry juice, water infused with cucumber & sparkling wine

Price for 1 hour: 32 euros/person

Transportation fee: 250 euros

Ice Cream Wagon

3 choices of ice cream flavors (vanilla, chocolate, banana, pistachio, strawberry, mango, yogurt, lemon, caramel, coconut etc.) in crunchy cones or cups, with flavored syrups (caramel, chocolate or cherry) served by experienced personnel.

Price for 2 hours: 500 euros for an event with up to 35 guests
10 euros/person for every additional guest

Extra hour cost: 180 euros

Transportation fee: 150 euros

Chocolate Fountain

- Milk, Dark or White Chocolate (choose 1)
- Strawberries, Cherries, Raspberries, Bananas, Pineapple, Melon, Grapes, Tangerine, Kiwi (choose 3 – fruits are subject to availability in the local market)
- Cakes, Biscuits, Profiteroles, Tarts, Fudges, Pastries, Marshmallows, mini doughnuts (choose 3)

Price for 2 hours: 480 euros for an event with up to 35 guests
680 euros for an event with up to 35 guests
10 euro/person for every additional guest

Extra hour cost: 180 euros

Transportation fee: 150 euros

**The Choc Fountain is proposed for areas protected from the wind*

Donut Wall

Chocolate, Vanilla and many more flavors of donuts beautiful displayed.

Price for 1 hour: 450 euros for an event with up to 35 guests
8 euros/person for every additional guest

Extra hour cost: 160 euros

Transportation fee: 150 euros

Cotton Candy Machine

Strawberry, Banana, Green Apple flavored candy floss (opt for one choice)

Price for 1 hour: 400 euros for an event with up to 35 guests
5 euros/person for every additional guest

Extra hour cost: 120 euros

Transportation fee: 150 euros

Popcorn Machine

Butter, Caramel, Strawberry, Chocolate flavored popcorn (opt for one choice)

Price for 1 hour: 450 euros for an event with up to 35 guests
6 euros/person for every additional guest

Extra hour cost: 150 euros

Transportation fee: 150 euros

Dessert Table

Cupcakes, cookies, candies, marshmallows, macarons, baklava bites and mignardises are only a few of the options.

Cost: upon request