



## PRIVATE CATERING SERVICES

Whether an elopement, a micro-wedding, a special occasion for your family and friends, a romantic dinner for two or a private dinner on board let us set up a meal not to be forgotten.

**Staff gratuity: 10% of the menu & drinks cost**

**Service Fee for easy access locations: 150 euros for up to 4 persons  
300 euros for 5 to 10 persons**

**Service Fee for inaccessible locations: 200 euros for up to 4 persons  
400 euros for 5 to 10 persons**

**Selection of up to 2 different menus**

**For events with up to 10 person drinks should be ordered by the bottle**

**Tables & chairs are of extra charge, unless provided by the accommodations' vendor**

**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**



## FINE DINNING SERVED MENU OPTIONS

### MENU 1

Sword fish carpaccio with flesh of orange & grapefruit, fennel slices dressed with citrus oil

Delicate salad with valerian leaves, baby rocket, escarole, cherry tomatoes & Greek blue crab meat dressed with pomegranate vinaigrette

Sea bass fillets on buckwheat couscous, seasoned with Greek herbs & bouillabaisse sauce

Apple pie with crisp crust, vanilla ice cream & butterscotch

**Price:** 126 euros/person

### MENU 3

Portobello & porcini soup with truffle oil & garlic sprouts

Green & red lollo, Romain lettuce, sun-dried tomato, crispy prosciutto, melon and dressing with honey and balsamic vinegar

Lamp rack with sweet potato puree and smoked gravy with thyme

Chocolate brownie, ice cream with Madagascar vanilla bean and caramelized nuts

**Price:** 140 euros/person

### MENU 2

Beetroot gazpacho with Greek yogurt, garlic confit & horseradish sprouts

“Reconstructed” Greek salad  
(peeled tomato slices, cucumber tagliatelle, grilled green pepper, onion, Cretan soft goat cheese & sundried tomato dressing)

Ribeye tagliata served with Hasselback potatoes & chimichurri sauce

Chocolate tart with fresh strawberries & almond croquants

**Price:** 142 euros/person

### MENU 4

Fresh tuna tartar with baby rocket leaves, truffle butter & freshly ground black pepper

“Beluga” lentils salad with smoked salmon, roast red pepper, fresh coriander, mustard seeds and white balsamic glaze

“Surf and turf”

Fillet mignon & lobster tail with a side of grilled asparagus

Mascarpone cheese & almond panna cotta with strawberry coulis

**Price:** 160 euros/person

**MENU 5 (vegetarian)**

Refreshing tomato gazpacho with crispy Santorinian capers & sour cream

Black & white quinoa salad with sun dried tomato, Greek herbs & basil oil

Roast eggplant with sweet peppers, garlic confit & Greek yogurt cream

Coconut milk panna cotta with Matcha green tea & mango fruit topping

**Price:** 98 euros/person

**MENU 6 (vegetarian)**

Wild mushrooms and barley salad with herby spinach cream & black garlic espuma

Refreshing pumpkin soup scented with anise and finely chopped fennel.

Beetroot & Chèvre cheese terrine served with steamed purple amaranth leaves & smooth Kefir cream

Traditional Greek Halva (*semolina pouting*) with caramelized pistachio & dark chocolate sauce

**Price:** 98 euros/person

**CLASSIC SERVED DINNER OPTIONS****MENU 1**

Prawns in sesame, served with spinach & balsamic vinaigrette with honey

Pumpkin soup with coriander

Veal fillet with Fleur de Sel & black pepper accompanied by eggplant mousse and thyme sauce

Tiramisu

**Price:** 112 euros/person

**MENU 2**

Carpaccio fish fillets with arugula and caper sauce  
(*fish of the day*)

Abundance of salads  
(*avocado, shrimps, smoked salmon with olive oil & passion fruit dressing*)

Sea bass fillet with celery puree & thyme sauce

Lemon pie with caramelized strawberries

**Price:** 102 euros/person

### MENU 3

Dolmadakia with lemon sauce  
(stuffed vine leaves with rice & Greek herbs)

Greek salad with tomatoes, cucumber, olives & feta cheese

Lamb chops (3 pieces) with baby potatoes cooked in the oven  
with garlic & rosemary

Walnut pie with vanilla ice cream

**Price:** 88 euros/person

### MENU 5

Tomato fritters with Santorinian fava puree & village sausages

Traditional Santorinian salad with capers & cherry tomatoes

Chicken fillet cooked with baby potatoes flavored with smoked  
paprika

Variety of Greek sweet bites

**Price:** 85 euros/person

### MENU 4

Salmon tartare in wild chicory base and lemon drops

Carrot salad with julienne Chinese cabbage, crab meat & crayfish

Monkfish medallion in Assyrtiko wine and fresh lemon served  
with green pea's puree

Fruit tart

**Price:** 112 euros/person

### MENU 6

Greek style variety with a shot of Ouzo!  
(fava, tzatziki, taramosalata, grilled octopus etc.)

Greek salad with tomatoes, cucumber, olives & feta cheese

Lobster with grilled veggies

Greek Baklava with vanilla ice cream

**Price:** 152 euros/person

### MENU 7

Green salad with cherry tomatoes and olive oil & lime dressing

Tramezzini with mushrooms, mozzarella, prosciutto & basil oil

Pork tenderloin stuffed with pine seeds & gruyere cheese,  
grilled vegetables & grape sauce

Chocolate pie with vanilla ice cream

**Price:** 102 euros/person

### MENU 9 (vegetarian)

Falafel served with sesame tahini sauce & pitta bread

Green salad with dry figs, raisins, roast almonds & pomegranate  
dressing

Eggplant with parmesan cheese

Poached pear with dark chocolate syrup

**Price:** 80 euros/person

### MENU 8

Spinach salad with bacon, goat cheese and balsamic dressing

Savory cheesecake  
*(crumbles of carob rusk, creamy Greek cheese & tomato coulis)*

White grouper fillet served with buttered zucchinis & baby  
carrots and sea urchin eggs vinaigrette

Vanilla mousse served with strawberries & mint

**Price:** 105 euros/person

### MENU 10 (vegetarian)

Portobello mushrooms stuffed with gorgonzola cheese

Spinach salad with pear, blue cheese & pecan nuts

Vegetable patties with roast potatoes & grilled peppers

Cheesecake with strawberry topping

**Price:** 90 euros/person

**MENU 11 (vegetarian)**

Greek variety  
*(fava puree, tomato fritters, dolmadakia, tzatziki)*

Greek salad with tomatoes, cucumber, olives & feta cheese

Vegetarian moussaka

Baklava with vanilla ice cream

**Price:** 90 euros/person

**MENU 13 (vegetarian)**

Avocado tartar with onion & caper

Red lentils soup with garlic & herbs

Vegetable lasagna

Chocolate mousse

**Price:** 90 euros/person

**MENU 12 (vegetarian)**

Spinach pie with feta cheese

Carrot, cabbage, celery and sweet red pepper salad  
with olive oil & lemon dressing

Stuffed peppers & tomatoes with rice and herbs

Apple pie with caramel sauce

**Price:** 80 euros/person

**MENU 14 (vegetarian)**

Mini pizza margarita with mozzarella & basil leaves

Baby rocket salad with sun-dried tomato, parmesan flakes &  
honey-balsamic vinaigrette

Penne ala vodka

Tiramisu

**Price:** 80 euros/person

## KIDS MENU OPTIONS

### Salad

- Cherry tomato & cucumber salad with virgin olive oil
- Coleslaw salad
- Green seasonal salad with lemon vinaigrette

### Main Dish

- Pasta with fresh tomato sauce & basil
- Chicken nuggets with potato puree
- Mini meatballs with rice
- Fish nuggets with potato wedges
- Cheese & ham pizza
- Cheese burger with potato wedges

### Dessert

- Chocolate & vanilla ice cream
- Strawberry & vanilla ice cream
- Chocolate brownie

**Price:** 48 euros/kid from 5 to 12 y/o  
Kids from 2 to 5 y/o are free of charge

## GREEK FAMILY STYLE MENU (4 to 8 people)

Selection of Breads & Olives

### Salads

Greek salad with tomato, cucumber, onion rings & feta cheese  
Green seasonal salad with tomatoes, rocket & caper

### Starters

Tzatziki (*yoghurt dip with cucumber & olive oil*)  
Fava (*Santorinian yellow peas puree with onion rings*)  
Leek pie with feta cheese & Greek herbs  
Tomato fritters (*Santorinian recipe*)  
Eggplant slices cooked in the oven with tomato & feta cheese

### Main Dishes

"Spicy Bites" burgers  
Village sausages with fennel  
Pork skewers with pita bread  
Chicken skewers with colored peppers  
Pork belly marinated in paprika & honey  
Grilled lamb chops

### Side dish

Potatoes Noisette cooked in the oven with Rosemary

### Dessert

Variety of Greek desserts  
Seasonal fruits

**Price:** 114 euros/person

**Would you like to have fish or sea food? Ask for a quote!**

## DRINKS PRICE LIST

- Still Water (1 liter)  
**Price:** 5 euros/bottle
- Sparkling Water (1 liter)  
**Price:** 7,50 euros/bottle
- Refreshments & Soft drinks (500 ml)  
**Price:** 5 euros/bottle
- Greek Beer (330 ml)  
**Price:** 6 euros/bottle
- Greek White wine (750 ml)  
**Price:** 38 euros/bottle starting price
- Greek Red wine (750 ml)  
**Price:** 45 euros/bottle starting price
- Greek Rosé wine (750 ml)  
**Price:** 40 euros/bottle starting price
- Sparkling wine (750 ml)  
**Price:** 52 euros/bottle
- Prosecco wine (750 ml)  
**Price:** 58 euros/bottle
- Simple Spirits Brands (750 ml)  
**Price:** 130 euro/bottle
- Special Spirits Brands (750 ml)  
**Price:** 190 euro/bottle
- Premium Spirits Brands (750 ml)  
**Price:** 220 euro/bottle
- Moet & Chandon (750 ml)  
**Price:** 185 euro/bottle starting price
- Dom Perignon (750 ml)  
**Price:** 480 euro/bottle starting price