



## SERVED DINNER

At a served meal, guests are seated and served one by one by the wait staff at their table. This style is the most traditional and typically the most formal. Servers often first bring out a plated salad, followed by a full plated meal.

Tip: If you choose to go with a plated meal, pay close attention to the seating arrangements in order to stimulate conversation and keep the event lively and festive.

**Staff gratuity: 10% of the total cost**

**Selection of up to 2 different menus**

**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

*(for events with up to 60 guests)*

### 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

## CLASSIC SERVED DINNER OPTIONS

*(regardless of guests' attendance)*

### 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 red wine sauce

Tiramisu

**Price:** 112 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 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 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 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 7

Tramezzini with mushrooms, mozzarella, prosciutto & basil oil

Green salad with cherry tomatoes and olive oil & lime dressing

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

Chocolate pie with vanilla ice cream

**Price:** 102 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 8

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

Spinach salad with bacon, goat cheese and balsamic dressing

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

Vanilla mousse served with strawberries & mint

**Price:** 105 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



## VEGETARIAN & VEGAN MENU OPTIONS

Everyone that attends your event should receive the same outstanding quality of food.

With this in mind and we have prepared our vegetarian & vegan menus for your guests to enjoy. Yes, even the meat lovers!

Time to dispel the myth that vegetarian and vegan food is boring!

**Staff gratuity: 10% of the total cost**

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

**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

(for events with up to 60 guests)

### MENU 1

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

Refreshing tomato gazpacho with crispy Santorinian capers & sour cream

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 2

Refreshing pumpkin soup scented with anise and finely chopped fennel.

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

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

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

**Price:** 98 euros/person

## CLASSIC SERVED DINNER OPTIONS

(regardless of guests' attendance)

### MENU 1

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 2

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 3

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 5

Avocado tartar with onion & caper

Red lentils soup with garlic & herbs

Vegetable lasagna

Chocolate mousse

**Price:** 90 euros/person

### MENU 4

Spinach pie

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 6

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