

# INDEX

## HORS D' OEUVRES

Butler Passed Canapes .....	4
Table Served Assortments .....	4
Butler Passed Finger Food .....	5

## SIT-DOWN MENUS

Meat Menus .....	7, 8, 9
Seafood Menus .....	11, 12
Traditional Menus .....	14, 15
Sorbets .....	16
Gluten Free Menu .....	18
Gluten & Dairy Free Menu .....	19
Vegetarian & Vegan Menus .....	20, 21
Kids' & Vendors' Menus .....	22, 23

## BUFFET MENUS .....

25

Create your own buffet menu .....	28
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## LATE NIGHT SNACKS - BUFFET .....

34

## POLICIES .....

35, 36, 37

## CONTACT .....

38

## HORS D' OEUVRES

### BUTLER PASSED CANAPES

(PRICE PER PIECE)



#### CANAPES

1. Feta cheese mousse, sundried tomato paste, fresh oregano	€4.00
2. Feta cheese, colorful peppers, spring onion, olive, cucumber, tomato	€4.00
3. Greek cream cheese, pine nuts, basil pesto sauce	€4.00
4. Greek white cheese mousse (Manouri, Feta, cottage cheese), Santorinian tomatoes marmalade, cucumber & rocket	€4.00
5. Soft Greek cheese mousse, Santorinian cherry tomatoes, fresh basil	€4.00
6. Tomato, fresh mozzarella, fresh basil, olive oil, hot mustard	€4.00
7. Tortilla rolls with Philadelphia cheese, Stilton cheese, spring onion and dried cranberries	€4.00
8. Shrimps, Chili sauce, mayonnaise, garlic, saffron	€4.50
9. Smoked salmon, variety of caviar, Manouri cheese, dill	€4.50
10. Savory macaron with smoked salmon, goat cheese cream and green apple	€4.50

### TABLE SERVED ASSORTMENTS

(PRICE PER PLATTER)



#### ASSORTED PLATTERS

1. Fruit tray (up to 30 guests)	€152.00
2. Cheese and cold-cuts platter (up to 30 guests)	€197.00
3. Fruit and cheese platter (up to 30 guests)	€230.00
4. Fruit, cheese and cold cuts assortment (up to 30 guests)	€260.00
5. A selection of Baklava and similar taste desserts with phyllo dough, walnuts, almonds, honey, ground cloves and cinnamon (up to 30 guests)	€165.00

## BUTLER PASSED FINGER FOOD

(PRICE PER PIECE)



### GRILLED

- |  |       |
|--|-------|
| 1. Bacon wrapped chicken skewers (50 gr)   | €5.50 |
| 2. Mediterranean chicken skewers (50 gr) with green and red Santorinian grapes and homemade sauce (onion, chili, lime, garlic, oregano, thyme) | €6.00 |
| 3. Seafood skewers with scallops, shrimps, mussels, leek and colorful cherry tomatoes  | €6.00 |

### IN THE OWEN

- |  |       |
|--|-------|
| 4. Fresh Greek Cheese pie / Spinach pie / Meat pie / Vegetable Pie                                   | €5.50 |
| 5. Chicken strips in cereal crust with mustard and ketchup sauce                                     | €5.50 |
| 6. Peeled shrimps in a popcorn and quinoa crust, seasoned with sweet paprika and Mediterranean herbs | €6.00 |
| 7. Shrimps wrapped in Kataifi phyllo with mayonnaise and avocado sauce                               | €6.00 |

### DEEP FRIED

- |   |       |
|---|-------|
| 8. Arancini (rice balls) stuffed with an assortment of cheeses        | €4.50 |
| 9. Handmade beef meatballs filled with Feta cheese                    | €5.00 |
| 10. Tomato keftedes: traditional Santorinian tomato fritter           | €5.00 |
| 11. Shrimps in a sesame and Greek herbs crust                         | €5.00 |
| 12. Chicken meatballs with fresh minced chicken meat and Caesar sauce | €5.00 |
| 13. Tempura mushrooms with fig and plum sauce                         | €5.00 |



## SIT DOWN MENUS

### MEAT MENU OPTIONS

(SEATED MEAL)



### MEAT MENU A

#### PRINCESS SALAD

Chicken Apaki with Prosciutto and rocket, Chinese lettuce, Santorinian cherry tomatoes, chicory, croutons poppy seeds, Mozzarella boulettes and Roquefort cheese sauce

#### VOL-AU-VENT POTATOES

Baked potato in a puff pastry sleeve with hard cheese, bacon, crème fraiche, parsley and a whole sunny side (fried) egg on top

#### CHICKEN IN CHAMPAGNE

Roasted chicken breast stuffed with Santorinian cherry tomatoes, mushrooms and Parmesan cheese in an orange-champagne demi-glace sauce

**SIDE:** Two rice varieties with saffron

#### CHOCO Vs CARAMEL

Sweet tart with 2 types of biscuits, milk chocolate, salty caramel and dragon fruits

**Price per person: €96.00**

## MEAT MENU OPTIONS

(SEATED MEAL)



### MEAT MENU B

#### CHICKEN CITRUS SALAD

Chicken Apaki with Chinese lettuce, rocket, Santorinian cherry tomatoes, shimeji & brown mushrooms, croutons, chicory, peanuts, chestnuts, grilled Haloumi cheese and citrus vinaigrette

#### GAME OF FLAVOR... *sweet and spicy*

Grilled "Manouri" cheese with honey, grilled Portobello and Pleurotus mushrooms, sliced eye of round beef fillet and sauce with Santorinian wine and Chili peppers.

#### SPICY RIB-EYE

Pepper crusted grilled rib-eye with strawberry coulis, lime, spearmint and ginger

**SIDE:** Vegetable couscous with toasted almonds and orange zest

#### TRILOGY AT JUST A TASTE

With chocolate mousse flavored with Bailey's liquor, banana and mint flavored patisserie cream, topped with salty caramel sauce and finger lime fruit

**Price per person: €106.00**

## MEAT MENU OPTIONS

(SEATED MEAL)



### MEAT MENU C

#### EXOTIC SALAD

With watermelon, melon, variety of colorful cherry tomatoes, cherries, strawberries, Callebaut white and milk chocolate, grapes, nuts and mandarin coulis

#### SWEET POTATO PUREE

With fresh mozzarella, chili con carne, bacon and Parmesan flakes

#### FRENCH CUT BEEF STEAK

With Mediterranean Sauce (truffle sauce with truffle flakes, Greek herbs, vegetable pulp, demi-glace, cognac & honey)

**SIDE:** Caramelized onions and grilled asparagus

#### FILLED CHOUX

With Madagascar vanilla ice cream, chocolate sauce, lime zest and freshly grated pink pepper

**Price per person: €112.00**





## SEA FOOD MENU OPTIONS

(SEATED MEAL)



### SEA FOOD MENU A

#### SHRIMP SALAD

Shrimps and scallops with rocket, lola lettuce, fresh spinach, fresh onion, sea fennel, cucumber boulettes, black cherry tomatoes and grapefruit -orange vinegrait

#### CEVICHE TARTARE

Smoked salmon marinated in champagne, red tuna ceviche, crayfish ceviche with avocado, black and red arborio rice and variety of caviar

#### GREEK RED TUNA FILLET

Grilled Greek tuna fillet in an orange sauce with onion, finocchio, pine nuts, parsley, cherry tomatoes

**SIDE DISH:** Grilled asparagus

#### DREAMY CREAMY DELIGHT

With mascarpone and ricotta cheese, fresh strawberries, blueberries, rambutan fruits and biscuits

**Price per person: €105.00**

## SEA FOOD MENU OPTIONS

(SEATED MEAL)



### SEA FOOD MENU B

#### QUINOA SALAD

Peeled shrimps with avocado, Santorinian cherry tomatoes, parsley, green apple and sour cream

#### SANTORINIAN BLOSSOM

Manouri cheese marinated in honey, chili and garlic, in a rice pouch coated with black and white sesame seeds, topped with cherry-tomato marmalade and fresh spearmint

#### STUFFED LOBSTER

Half lobster shell stuffed with its flesh, béchamel cream, Santorinian cherry tomatoes, colorful peppers, garlic and Greek herbs

**SIDE DISH:** Vegetable couscous with a variety of vegetables

#### FILLED CHOUX

With Madagascar vanilla ice cream, chocolate sauce, lime zest and freshly grated pink pepper

**Price per person: €114.00**



## TRADITIONAL MENU OPTIONS

(SEATED MEAL)



### TRADITIONAL MENU A

#### SAVORY CHEESECAKE SALAD

With crushed Cretan barley rusk, mousse cream from a variety of local soft cheese, tomato sorbet and fresh basil leaves

#### CHICKEN AND BEEF MEATBALLS

With lemon sauce, variety of mushrooms, garlic, spring onions and basil

#### SOUVLAKI PLATE

Grilled chicken breast skewers with peppers, onion and tomato.

**SIDE DISH:** Baked jacket potatoes with thyme, rosemary, chives, garlic, smoked paprika and blue Persian salt

#### GREEK PROFITEROLE

Traditional Greek Lukumades (small deep-fried pastry balls with honey), covered in Greek strained yoghurt and chocolate cream, with glazed dry figs and crushed nuts

**Price per person: €95.00**

## TRADITIONAL MENU OPTIONS

(SEATED MEAL)



### TRADITIONAL MENU B

#### POTATO SALAD

Boiled potatoes, Santorinian cherry tomatoes, peppers variety, olives, spring onions, lime, herbs' cream

#### OPEN "FACE" PIE

With traditional phyllo dough, fresh spinach leaves, Greek herbs, "feta" cheese mousse, Greek samphire leaves and fresh olive oil

#### MASTIC LAMB RACK

Grilled lamb rack with mastic sauce (mastic, Mavrodafni wine, brown sugar, vinegar and lemon)

**SIDE DISH:** Potato mash with carrot, ginger, chives and celery

#### HOMEMADE BAKLAVA FLAVOURED ICE CREAM

Served in a basket of baklava pastry soaked in syrup

**Price per person: €99.00**

## INTERMEZZO - SORBETS

(SEATED MEAL)



Champagne Sorbet  
Strawberry and Raspberry Sorbet  
Blood orange and Tangerine Sorbet  
Green Apple Sorbet  
Lemon and Lime Sorbet

**Additional charge per person €5.50**

You may add one sorbet per person right before the main course  
The sorbet has to be the same for all the guests



## GLUTEN FREE MENUS

(SEATED MEAL)



### GLUTEN FREE

#### GLUTEN FREE CHICKEN CITRUS SALAD

Chicken Apaki with Chinese lettuce, rocket, Santorinian cherry tomatoes, shimeji & brown mushrooms, croutons, chicory, peanuts, chestnuts, grilled Haloumi cheese and citrus vinaigrette

#### GAME OF FLAVOR... SWEET AND SPICY

Grilled “Manouri” cheese with honey, grilled Portobello and Pleurotus mushrooms, sliced eye of round beef fillet and sauce with Santorinian wine and Chili peppers

#### HOT SPRINGS RIB-EYE

Grilled Rib-Eye in a shrimps sauce with variety of fresh mushrooms and peppers, tabasco and Santorinian wine marmalade with spicy chilli

**SIDE DISH:** Gluten free vegetable couscous with toasted almonds and orange zest

#### CHILLED STRAWBERRY SOUP

With strawberry liquor, vanilla ice-cream and fresh spearmint.

**Price per person: €105.00**



## GLUTEN FREE MENUS

(SEATED MEAL)



### GLUTEN AND DAIRY FREE

#### GLUTEN AND DAIRY FREE POTATO SALAD

Boiled potato, Santorinian cherry tomatoes, peppers variety, olives, spring onions, lime, herbs' cream

#### GARDEN OF EDEN

Roasted vegetables (Fresh mushrooms, eggplant, zucchini, variety of peppers, tomato) glazed with balsamic vinegar

#### GRILLED RIB EYE

BBQ sauce, citrus sauce, sweet & sour chili and wine marmalade with hot chili

**SIDE DISH:** Grilled asparagus

#### STRAWBERRY JELLY

Strawberry jelly with Vinsanto (local sweet wine) and ground cinnamon

**Price per person: €105.00**

## VEGETARIAN OPTIONS

(SEATED MEAL)



### VEGETARIAN MENU A

#### CYCLADES SALAD

Spinach, rocket, Santorinian cherry tomato, radish, Manouri cheese, pine nuts, basil pesto and balsamic vinegar

#### BEETROOT TARTARE

With green apple, pineapple and strawberry, served with nuts, lime and fresh spearmint

#### SANTORINIAN PASTA

With white Santorinian eggplant, zucchini, Santorinian cherry tomatoes, rocket, capers, parsley and Vinsanto (local sweet wine) in a Parmesan nest

#### POACHED PEAR

With Vinsanto wine and dark chocolate sauce

**Price per person: €84.00**

### VEGETARIAN MENU B

#### VEGETARIAN FEAST SALAD

Delicious mix of broccoli, beetroot, corn, cherry tomatoes & parsley topped with balsamic vinegar cream sauce

#### TRADITIONAL SANTORINIAN TOMATO FRITTES

With Greek yoghurt cream and local herbs

#### WHITE MUSHROOM RISOTTO

With white martini marinated mushrooms, paste of black truffle and topped with parmesan flakes

#### DOUBLE PASSION LEMON CREAM

Lemon cream cheese and lemon custard cream with a biscuit crumble crunchy merengue and passion fruit sauce

**Price per person: €85.00**

## VEGAN OPTIONS

(SEATED MEAL)



### VEGAN MENU A

#### BEETROOT & FRESH APPLE SALAD

With fresh onion and walnuts with balsamic cream

#### GUACAMOLE with NATSOS

#### VEGETABLE KRITHAROTTO

Orzo cooked with pumpkin, eggplant, peppers & soya

#### BLOOD ORANGE & TANGERINE SORBET

**Price per person: €85.00**

### VEGAN MENU B

#### VEGAN EXOTIC SALAD

With watermelon, melon, variety of colorful cherry tomatoes, cherries, strawberries, grapes, nuts and mandarin coulis

#### FLOGERES WITH RATATOUILLE VEGETABLES

Crispy rice rolls with sliced vegetables, sesame seeds and white beer syrup

#### VEGAN RISOTTO

Arborio rice with asparagus, broccoli, baby spinach, carrot, leek, spearmint, dill and lemon juice

#### STRAWBERRY JELLY

Strawberry jelly with Vinsanto (local sweet wine) and ground cinnamon

**Price per person: €86.00**

## KIDS' MENUS OPTIONS

(SEATED MEAL)



### KIDS' MENU A (2-10 Y.O.)

- Chicken Schnitzel and French fries
- Chocolate & vanilla ice cream served in a crunchy crepe basket and sprinkled with waffle feuilletine

**Price per child: €39.00**

### KIDS' MENU B (2-10 Y.O.)

- Pasta with tomato sauce and grated cheese in a parmesan nest
- Chocolate & vanilla ice cream served in a crunchy crepe basket and sprinkled with waffle feuilletine

**Price per child: €35.00**

#### KIDS' MENUS POLICY:

Please keep in mind that there is no menu option for kids aged 0-2 years old. Kids aged 2-10 years old can choose among the kids' menus. On buffet menus, kids are served from the buffet with 50% discount on the price. All kids aged over 10 years old are obliged to have a regular adults' menu. Kids' menus are served at the beginning of the adults' dinner unless agreed otherwise.



# BUFFET MENUS

## BUFFET MENU OPTIONS



### GREEK BUFFET

#### GREEK SALAD

Santorinian cherry tomatoes, cucumber, peppers variety, onions, olives, capers, Greek Feta cheese, oregano, extra virgin olive oil

#### CYCLADES SALAD

Spinach, rocket, Santorinian cherry tomato, radish, Manouri cheese, pine nuts, basil pesto and balsamic vinegar

#### TZATZIKI SAUCE WITH PITA BREAD

The traditional tzatziki recipe with strained Greek yoghurt, cucumber, garlic, herbs and pita bread

#### DEEP-FRIED FETA CHEESE WITH HONEY & NUTS

In a bread crumbs sleeve, glazed with honey and sprinkled with peanuts

#### OPEN “FACE” PIE

With traditional phyllo dough, fresh spinach leaves, Greek herbs, “feta” cheese mousse, Greek samphire leaves and fresh olive oil

#### HANDMADE KEBAB BBQ

Minced beef and minced chicken seasoned with paprika and herbs

#### LAMB CHOPS BBQ

Marinated in beer & Greek herbs

#### CHICKEN SKEWERS BBQ

Marinated in homemade sauce (onion, chili, lime, garlic, oregano, thyme).

SIDES: Baked potatoes Seasoned with onion, thyme, oregano, rosemary and smoked paprika,  
Two rice varieties with saffron

#### DREAMY CREAMY DELIGHT

With mascarpone and ricotta cheese, fresh strawberries, blueberries, rambutan fruits and biscuits

#### MINI GREEK DESSERTS

A selection of Baklava and similar taste desserts with phyllo dough, walnuts, almonds, honey, ground cloves and cinnamon

**Price per person: €104.00**

## BUFFET MENU OPTIONS



### MEAT BUFFET

#### **GARDENER'S SALAD**

Rocket, lettuce, Chinese lettuce, red and white cabbage, Santorinian cherry tomatoes, carrot, sundried tomatoes, chicory, sour apple, nuts, almonds, Parmesan flakes, croutons, honey - balsamic vinegar yoghurt sauce.

#### **PRINCESS SALAD**

Chicken Apaki with Prosciutto and rocket, Chinese lettuce, Santorinian cherry tomatoes, chicory, croutons, poppy seeds, Mozzarella boulettes and Roquefort cheese sauce

#### **PASTA SALAD**

Santorinian cherry tomatoes, Parmesan oil, Pecorino, pine nuts, fresh basil and oregano.

#### **SWEET POTATO PUREE**

With fresh mozzarella, chili con carne, bacon and Parmesan flakes

#### **VOL-AU-VENT POTATOES**

Baked potato in a puff pastry sleeve with hard cheese, bacon, crème fraiche, parsley and a whole sunny side (fried) egg on top

#### **SANTORINIAN BLOSSOM**

Manouri cheese marinated in honey, chili and garlic, in a rice pouch coated with black and white sesame seeds, topped with cherry-tomato marmalade and fresh spearmint.

#### **CHICKEN IN CHAMPAGNE**

Roasted chicken breast stuffed with Santorinian cherry tomatoes, mushrooms, Parmesan cheese in an orange - champagne demi glace sauce.

#### **MASTIC LAMB RACK**

Grilled lamb rack with mastic sauce (mastic, Mavrodafni wine, brown sugar, vinegar and lemon)

#### **BLACK ANGUS RIB-EYE with BBQ sauce**

SIDES: Potatoes in the oven with lemon and Greek herbs, Two rice varieties with saffron

#### **CHOCOLATE SOUFFLÉ**

With raspberry sauce and fresh raspberries, white chocolate and caramel chips

#### **CHOCO Vs CARAMEL**

Sweet tart with 2 types of biscuits, milk chocolate, salty caramel and dragon fruits.

#### **TRILOGY AT JUST A TASTE**

With chocolate mousse flavored with Bailey's liquor, banana and mint flavored patisserie cream, topped with salty caramel sauce and finger lime fruit

**Price per person: €135.00**

## BUFFET MENU OPTIONS



### SEAFOOD BUFFET

#### EXOTIC SALAD

With watermelon, melon, variety of colorful cherry tomatoes, cherries, strawberries, Callebaut white and milk chocolate, grapes, nuts and mandarine coulis

#### POTATO SALAD

Boiled potato, Santorinian cherry tomatoes, peppers variety, olives, spring onions, lime, herbs' cream

#### QUINOA SALAD

Peeled shrimps with chopped vegetables, green apple and sour cream

#### FLOGERES WITH RATATOUILLE VEGETABLES

Crispy rice rolls with sliced vegetables, sesame seeds and white beer syrup

#### CEVICHE TARTARE

Smoked salmon marinated in champagne, red tuna ceviche, crayfish ceviche with avocado, black and red arborio rice and variety of caviar

#### FAVA OCTOPUS

Octopus cooked in *Vinsanto* (local sweet wine) tomato sauce with sundried tomatoes, sweet & sour onion, garlic, honey, balsamic vinegar and oregano, served with Santorinian fava beans and fresh rocket

#### LOBSTER (200-250gr)

Half lobster shell stuffed with its flesh, béchamel cream, Santorinian cherry tomatoes, colourful peppers, garlic and Greek herbs

#### GREEK RED TUNA FILLET

Grilled red Greek tuna fillet in an orange sauce with onion, finocchio, pine nuts, parsley, cherry tomatoes

#### HOT SPRINGS RIB-EYE

Grilled Rib-Eye in a shrimps sauce with fresh mushrooms and peppers variety, tabasco and Santorinian wine marmalade with spicy chilli

SIDES: Vegetables mille feuille, Two rice varieties with saffron

#### FILLED CHOUX

With Madagascar vanilla ice cream, chocolate sauce, lime zest and freshly grated pink pepper

#### GALAKTOBOUREKO

Napoleon phyllo pastry with cream served with cumquat marmalade

**Price per person: €158.00**



## MAKE YOUR OWN BUFFET



### SALADS

#### 1. EXOTIC SALAD

With watermelon, melon, variety of colorful cherry tomatoes, cherries, strawberries, Callebaut white and milk chocolate, grapes, nuts and mandarine coulis

#### 2. POTATO SALAD

Boiled potato, Santorinian cherry tomatoes, peppers variety, olives, spring onions, lime, herbs' cream

#### 3. CYCLADES SALAD

Spinach, rocket, Santorinian cherry tomato, radish, *Manouri* cheese, pine nuts, basil pesto and balsamic vinegar

#### 4. CHICKEN CITRUS SALAD

Chicken Apaki with Chinese lettuce, rocket, Santorinian cherry tomatoes, shimeji & brown mushrooms, croutons, chicory, peanuts, chestnuts, grilled Haloumi cheese and citrus vinaigrette

#### 5. PRINCESS SALAD

Chicken Apaki with Prosciutto and rocket, Chinese lettuce, Santorinian cherry tomatoes, chicory, croutons, poppy seeds, Mozzarella boulettes and Roquefort cheese sauce

#### 6. QUINOA SALAD

Peeled shrimps with chopped vegetables, green apple and sour cream

#### 7. SAVORY CHEESECAKE SALAD

With crushed Cretan barley rusk, mousse cream from a variety of local soft cheese, tomato sorbet and fresh basil leaves

#### 8. GARDENER'S SALAD

Rocket, lettuce, Chinese lettuce, red and white cabbage, Santorinian cherry tomatoes, carrot, sundried tomatoes, chicory, sour apple, nuts, almonds, Parmesan flakes, croutons, honey - balsamic vinegar yoghurt sauce.

#### 9. GREEK SALAD

Santorinian cherry tomatoes, cucumber, peppers variety, onions, olives, capers, Greek *Feta* cheese, oregano, extra virgin olive oil.

#### 10. PASTA SALAD

Santorinian cherry tomatoes, oil with Parmesan flavour, Pecorino, pine nuts, fresh basil & fresh oregano.

#### 11. BEETROOT & FRESH APPLE SALAD

With fresh onion and walnuts with balsamic cream

## MAKE YOUR OWN BUFFET



### STARTERS

#### 1. OPEN “FACE” PIE

With traditional phyllo dough, fresh spinach leaves, Greek herbs, “feta” cheese mousse, Greek samphire leaves and fresh olive oil

#### 2. SWEET POTATO PUREE

With fresh mozzarella, chili con carne, bacon and Parmesan flakes

#### 3. VOL-AU-VENT POTATOES

Baked potato in a puff pastry sleeve with hard cheese, bacon, crème fraiche, parsley and a whole sunny side (fried) egg on top

#### 4. SANTORINIAN BLOSSOM

Manouri cheese marinated in honey, chili and garlic, in a rice pouch coated with black and white sesame seeds, topped with cherry-tomato marmalade and fresh spearmint

#### 5. CEVICHE TARTARE

Smoked salmon marinated in champagne, red tuna ceviche, crayfish ceviche with avocado, black and red arborio rice and variety of caviar

#### 6. FAVA OCTOPUS

Octopus cooked in Vinsanto (local sweet wine) tomato sauce with sundried tomatoes, sweet & sour onion, garlic, honey, balsamic vinegar and oregano, with Santorinian fava beans and rocket

#### 7. GAME OF FLAVOR... SWEET AND SPICY

Grilled “Manouri” cheese with honey, grilled Portobello and Pleurotus mushrooms, sliced eye of round beef fillet and sauce with Santorinian wine and Chili peppers

#### 8. DEEP-FRIED FETA CHEESE WITH HONEY & NUTS

In a bread crumbs sleeve, glazed with honey and sprinkled with peanuts

#### 9. FLOGERES WITH RATATOUILLE VEGETABLES

Crispy rice rolls with sliced vegetables, sesame seeds and white beer syrup

#### 10. TZATZIKI SAUCE WITH PITA BREAD

The traditional tzatziki with strained Greek yoghurt, cucumber, garlic, herbs and pita bread

#### 11. SANTORINIAN SOUTZOUKAKIA

Eggplant-wrapped beef meatballs, stuffed with Feta cheese in a tomato and basil sauce

#### 12. SHRIMPS SAGANAKI

Shrimps cooked in a fresh tomato sauce with Santorinian cherry tomatoes, peppers, melted Feta cheese and Greek Ouzo flavour.

## MAKE YOUR OWN BUFFET



### MAIN COURSES

#### 1. SANTORINIAN PASTA

With white Santorinian eggplant and zucchini crunchy sticks, Santorinian cherry tomatoes, rocket, capers, parsley and Vinsanto (local sweet wine) in a Parmesan nest

#### 2. CHICKEN FLORENTIN

Roasted chicken breast stuffed with ricotta and mascarpone cheese, spinach leaves, dill, fresh onion and crispy Prosciutto

#### 3. CHICKEN IN CHAMPAGNE

Roasted chicken breast stuffed with Santorinian cherry tomatoes, mushrooms, Parmesan cheese in an orange –champagne demi glace sauce.

#### 4. HOT SPRINGS RIB-EYE

Grilled Rib-Eye in a shrimps sauce with fresh mushrooms and peppers variety, tabasco and Santorinian wine marmalade with spicy chilli.

#### 5. SOUVLAKI PLATE

Grilled chicken breast skewers with peppers, onion and tomato.

#### 6. MASTIC LAMB RACK

Grilled lamb rack with mastic sauce (mastic, Mavrodafni wine, brown sugar, vinegar and lemon)

#### 7. SALMON FILLET

Grilled salmon fillet in a Whiskey yoghurt sauce with colourful peppercorns, garlic, orange – lime zest, honey and saffron.

#### 8. GREEK RED TUNA FILLET

Grilled Greek tuna fillet in an orange sauce with onion, finocchio, pine nuts, parsley, cherry tomatoes

#### 9. STRAWBERRY SPICY RIB-EYE

Pepper crusted grilled rib-eye with strawberry coulis, lime, spearmint and ginger

#### 10. FRENCH CUT BEEF STEAK

Marinated in Greek herbs, smoked paprika and black smoked salt, comes with black soya bread and a black truffle cream.

## MAKE YOUR OWN BUFFET )



### BBQ OPTIONS

#### MEAT:

CHICKEN SKEWERS Marinated in homemade sauce (onion, chili, lime, garlic, oregano, thyme)

HANDMADE KEBAB minced beef & minced chicken

LAMB CHOPS marinated in beer & Greek herbs

LAMB STEAK

CHICKEN BREAST with lemon and Greek herbs

BLACK ANGUS RIB-EYE

#### SEAFOOD

HALF LOBSTER SHELL stuffed with its flesh, béchamel cream, Santorinian cherry tomatoes, colorful peppers, garlic and herbs

SHRIMPS - King size without shell, head or tail (200 – 250 gr)

GREEK RED TUNA FILLET

#### SIDE DISHES

VEGETABLES MILLE FEUILLE With eggplant, zucchini, mushroom, pepper and puff pastry

POTATOES IN THE OVEN With lemon and Greek herbs

BAKED JACKET POTATOES with thyme, rosemary, chives, smoked paprika and blue Persian salt

TWO RICE VARIETIES WITH SAFFRON

POTATO MASH with carrot, ginger, chives and celery

#### SIDE DIPS (you may choose up to 2 dips):

BBQ sauce

Roquefort sauce

Citrus sauce

Sweet & sour chili

Basil pesto

Wine marmalade with hot chili

## MAKE YOUR OWN BUFFET



### DESSERTS

#### **GREEK PROFITEROLE**

Traditional Greek Lukumades (small deep-fried pastry balls with honey), covered in Greek strained yoghurt and chocolate cream, with glazed dry figs and crushed nuts

#### **GALAKTOBOUREKO**

Napoleon phyllo pastry with cream served with cumquat marmalade

#### **MINI GREEK DESSERTS**

A selection of Baklava and similar taste desserts with phyllo dough, walnuts, almonds, honey, ground cloves and cinnamon.

#### **CHOCOLATE SOUFFLÉ**

With raspberry sauce, fresh blueberries, white chocolate and caramel chips

#### **DREAMY CREAMY DELIGHT**

With mascarpone and ricotta cheese, fresh strawberries, blueberries, rambutan fruits and biscuits

#### **CHILLED STRAWBERRY SOUP**

With spearmint and vanilla ice cream

#### **STRAWBERRY JELLY**

Strawberry jelly with Vinsanto (local sweet wine) and white chocolate flakes.

#### **CHOCO Vs CARAMEL**

Sweet tart with 2 types of biscuits, milk chocolate, salty caramel and dragon fruits.

#### **TRILOGY AT JUST A TASTE**

With chocolate mousse flavored with Bailey's liquor, banana and mint flavored patisserie cream, topped with salty caramel sauce and finger lime fruit

#### **FILLED CHOUX**

With Madagascar vanilla ice cream, chocolate sauce, lime zest and freshly grated pink pepper

You can now create a custom Dessert Bar at least 30' after Dinner is due, with up to four (4) different sweet choices from the list above

**Additional charge per person €25.00**



## LATE NIGHT SNACKS

### BUFFET MENU OPTIONS

(UNLIMITED BUFFET STYLE)



#### CHEF'S TORTILLA

Turkey bacon, Gouda cheese, lettuce, tomato, chef's secret sauce.

**Price per person: €21.00**

#### PIZZA SELECTION (You can choose either one of the following or a mix)

MARGARITA - Cheese and homemade tomato sauce

HAM & BACON - Cheese mix, homemade tomato sauce, ham, bacon, peppers

PEPERONI - Peperoni, cheese mix, homemade tomato sauce

**Price per person: €28.00**

#### MINI BURGERS

Minced beef mini burgers with cheddar cheese, lettuce, sweet onion, pickles sauce and BBQ sauce, cherry tomatoes.

**Price per person: €30.00**

PLEASE CHOOSE ONE OF THE FOLLOWING:

#### HANDMADE KEBAB

(Minced beef and minced chicken)

**or**

#### SOUVLAKI

(chicken skewers)

Wrapped in pita bread with Tzatziki sauce, sliced onion, sliced tomatoes, paprika and homemade potato chips.

**Price per person: €33.00**

## SIT DOWN MENU POLICY



1. Sit-down served menus are available on any guestlist, regardless of the number of guests. Couples may choose up to 2 different seated menu options + one vegetarian/vegan/gluten free menu + one kids' menu + one vendors' menu, no more than 5 different menus. For wedding parties of more than 70 guests, we can provide only one choice of seated served menu for all the guests, plus menus for guests with special dietary needs. Dinner is served from 18:00 onwards.
2. Any seated served meal is required to include all of the following courses, which need to be exactly the same in order for one menu to be considered the same: salad, starter, main course with a side dish and dessert.
3. For your better service we cannot provide for more than 5 seated served menu choices in total.
4. Guests cannot decide their order at the venue on the day of the event. Sit-down served menus' courses have to be the same for all guests with the same menu choice.
5. You may modify the side dish for all main courses but it has to be the same for all the same menus. Only one side is allowed per menu.
6. Guests are seated in 8 persons' maximum capacity round tables; please do not exceed this number when designing your seating plan for your guest better service and comfort.
7. Our professional & exceptional team works hard to provide for an exquisite culinary experience; don't rush them! The usual duration of a 4-course seated served meal is 2-2,5 hours, while each course is served approximately every 30'.
8. Don't hesitate to contact our reservations department should you need any help to customize a menu to meet your personal needs.



## BUFFET MENU POLICY



1. Buffet menus are available to any guestlist regardless the number of guests.
2. All buffet menus' prices on this brochure are indicative. The final price for a buffet menu varies, depending on the number of guests and the menu choices. If you wish to create your own buffet, please send us your menu choices and our Executive Chef will gladly provide a price.
3. A buffet meal can include no more than 3 courses per category; that means up to 3 salads, 3 starters, 3 main courses or BBQ main options with their sides and 3 desserts.
4. The maximum duration of a buffet meal cannot exceed one and a half hour (90'), desserts' buffet is not included in the above time.
5. Our Food Service Manager and members from the Chef's team will attend the buffet, assisting guests to be served. Guests are welcome to consult our team on the spot should they have any questions regarding the ingredients of our recipes.