



SELENE

(Goddess of the moon)

Tomato salad served with fresh mozzarella cheese
served grissini dress with virgin olive oil and balsamic
glaze



Cream of vegetable soup



Beef medallions served with creamy mustard sauce
garnished with duchess potatoes and fresh steamed
vegetables

Or

Mixed grill with grilled beef fillet steak, grilled chicken,
grilled pork fillet, grilled lamb chop, grilled haloumi,
grilled sausage, grilled tomato, grilled mushroom
served with french fries



Baked apple in sweet red wine served with vanilla ice
cream



Coffee



Price €40



MORPHEUS
(God of dreams)

Smoked salmon & mackerel platter served on potato salad dressed with rocket pesto sauce garnished with radish and pickled cucumber



Cream of potato and leek soup served with crispy bacon and herb croutons



Lemon sorbet



Stuffed lamb loin with spinach, fetta cheese and sun dried tomatoes served with châteaux potatoes and roast vegetables

Dressed with gravy mint sauce

Or

Roast chicken garnished with stuffed artichoke and roast potatoes with gravy sauce



Hot apple pie served with vanilla ice- cream



Coffee



Price €45



IRIS

(Goddess of rainbow)

Mediterranean Bruchetta with marinated olive paste, fresh chopped tomato, 3 cheeses topped with hiromeri flavor, fresh basil, virgin olive oil, served on crunchy herb crouton



Cream of mushroom soup



Seafood harmony with king prawns, scallops and half shell mussels with Pernod garnish with asparagus and cherry tomato



Tomato juice flavored with vodka served on crushed ice garnish with fresh basil



Beef tender loin roulade with chicken mousse cooked in pistachio crust served with Parisian potatoes, vegetables dressed with wholegrain mustard sauce

Or

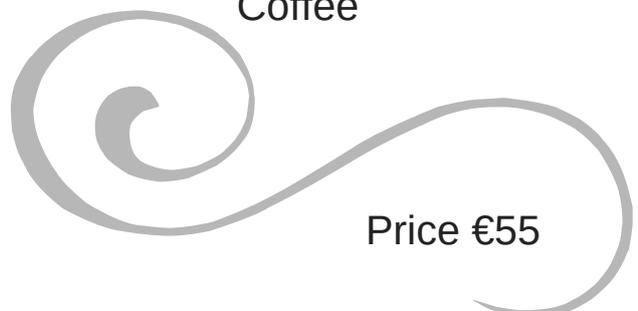
Pork fillets minion served with sauté potatoes, steamed butter vegetables dressed with commandaria sauce garnished with caramelized baby apples



Rainbow parfait



Coffee



Price €55



HARMONIA

(Daughter of Aphrodite goddess of harmony)

Smoked hiromeri roulade with cream cheese and dried figs served on a herb crouton accompanied by a honey dressing and caramelized walnuts



Creamy fresh broccoli homemade soup served with roasted almond flakes



Vegetable Polynesian wontons served with sweet chilli and mango sauce



Lemon and peppermint sorbet



Beef tender loin tower marinated with thyme served with sauté potatoes and grilled vegetables, dressed with jus lien

Or

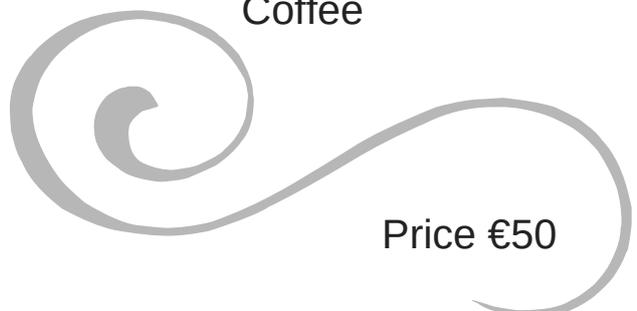
Breaded Chicken fillet stuffed with Roquefort cheese and bell peppers served with sauté potatoes and buttery vegetables, accompanied with raspberry sauce



Hot chocolate cake topped with vanilla ice-cream dressed with chocolate sauce and hazelnuts



Coffee



Price €50



LETO

(Mother of Apollo & Artemis)

Marinated with mango, yogurt and ginger chicken fillet wrapped in tortilla bread with lettuce, strawberries and pistachios



Cream of carrot soup served with fresh coriander and herb croutons



Stuffed mushrooms with hot cheese mousse served with sweet chilli and honey sauce



Lemon sorbet



Duck fillet served with lyonnaise potatoes steamed fresh vegetables
Dressed with raspberry sauce

Or

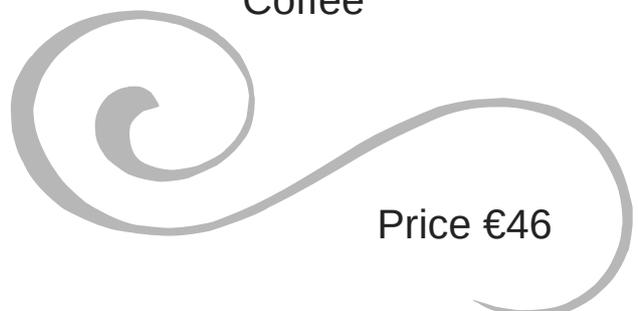
Grilled salmon fillet served with hollandaise sauce served with boiled potatoes and steamed fresh vegetables garnished with asparagus



Lava cake with rich hot chocolate sauce served with vanilla ice-cream



Coffee



Price €46



NEMESIS
(Goddess of revenge)

Prawn and crab cocktail served with rose island sauce



Cream of asparagus soup



Roast beef served with roast potatoes, fresh steamed vegetables and Yorkshire pudding dressed with gravy sauce

Or

Marinated grilled chicken breast garnished with crispy bacon, grilled tomato, grilled mushroom, served with french fries



Fresh fruit salad with ice-cream



Coffee



Price €40

VEGETARIAN MENU

Avocado and artichoke salad served with balsamic vinaigrette



Cream of vegetable soup



Chinese vegetable spring rolls served with sweet and sour sauce



Vegetarian mousaka served with tomato side salad

Or

Stuffed vegetables with rice, mushrooms, pine nuts and raisins

Served with yogurt dressing and side salad



Baked apple in sweet red wine served with vanilla ice cream



Coffee

A large, decorative flourish consisting of a spiral that extends into a long, sweeping tail.

Price €40



BBQ BUFFET
(MINIMUM 30 PERSONS)

Salads & Dips

Cyprus village salad with fetta cheese
Potato salad with chopped onions and chopped parsley
dressed with olive oil
Tomato & onion salad sprinkled with mint
Baby prawn on a bed of green leaves & peeled avocado
dressed with rose island dressing
Coleslaw salad with walnuts
Stuffed peppers with manouri cheese
Rocket salad with shave parmesan cheese
Tzatziki
Tarama
Guacamole
Green & black olives



Main dishes

Grilled chicken fillet marinated with oregano, served on a
bed of vegetable ratatouille
Beef entrecote steaks marinated with thyme served with
garlic butter
Home-made spare ribs in BBQ sauce
Mini burgers served with fried onions and mustard
Grilled haloumi, grilled sausages and grill smoked pork loin
Grilled sword fish with chopped onions and chopped
parsley dressed with ladolemono
Jacket potatoes served with sour cream
Spicy wedges
Rice oriental
Grilled tomatoes grilled mushrooms & corn on the cob



Dessert

Selection of international & Cypriot sweets & fresh
seasonal fruits



Price €50

CYPRUS WEDDING BUFFET

(MINIMUM 30 PERSONS)

Salads & dips

Cyprus village salad with green leaves, tomato, cucumber, bell peppers, fetta cheese, olives and capers

Fried haloumi with cherry tomatoes and fresh coriander

Sauté lentils with olive oil, garlic, spring onions, carrots, celery flavored with balsamic vinegar

Grilled vegetables marinated with virgin olive oil and herbs

Marinated steamed artichokes with vinaigrette, freshly chopped parsley

Stuffed baby bell peppers with goat's cheese

Grilled calamari, octopus, mussels and prawns marinated with olive oil served with chopped spring onions and chopped parsley

Tzatziki, Tahini, Tarama, Tirokafteri

Black & green olives



Hot dishes

Sauté chicken finished with white wine, lemon juice and cinnamon

Marinated pork kebab with sumac and oregano

Baby lamb kleftiko

Grilled swordfish with ladolemono served with chopped parsley and chopped onion

Homemade traditional mousaka

Ravioli served with haloumi

Roast potatoes

Green beans in rich tomato sauce



Dessert

Selection of international & Cypriot sweets & fresh seasonal fruits



Price €37





ERATO (BUFFET)

(Muse of erotic poetry)

(MINIMUM 30 PERSONS)

Salads & dips

Cyprus village salad with green cuts tomato, cucumber, bell peppers, fetta cheese, olives and capers

Tomato mozzarella salad dress with virgin olive oil

Rocket salad with stilton cheese

Avocado salad, baby prawns dress with rose island dressing

Marinade steam artichokes, vinaigrette springle, fresh chopped parsley

Stuffed baby bell peppers, goat cheese

Pasta salad with Italian prosciutto, belle peppers, chopped parsley garnish with cherry tomatoes

Tzatziki

Tahini

Tirokafteri

Black & green olives



Hot dishes

Flamed pork fillets served with prune sauce

Chicken fillet served with creamy mushroom sauce

Grilled entrecote steaks served with maitre d hotel butter

Boneless lamb loin stuffed with spinach, sundried tomatoes and fetta cheese dressed with rosemary sauce

Paupiette de sol served with lobster sauce

Macaroni aux gratin with mushrooms and prosciutto

Croquette potatoes

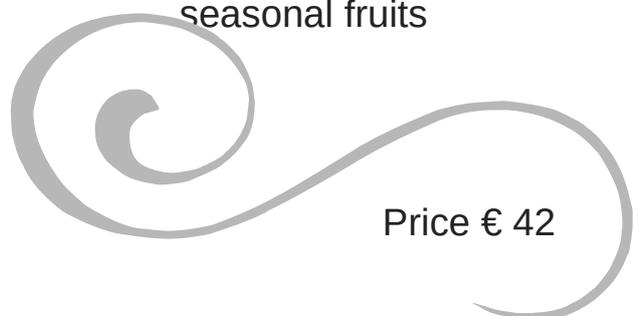
Rice pilaf with fresh tomatoes, sweet corn

Steamed vegetables



Dessert

Selection of international & Cypriot sweets & fresh seasonal fruits



Price € 42



CLIO (BUFFET)
(Muse of history)
(MINIMUM 30 PERSONS)

Salads & Dips

Cyprus village salad with green leaves tomato, cucumber, bell peppers, fetta cheese, olives and capers

Marinated chicken salad with curried mayonnaise served on green leaves, garnished with dried apricots, dried figs and walnuts

Fried haloumi croutons flavored with sweet chili, honey and roasted dry coriander seeds served with fresh coriander and juicy cherry tomatoes

Marinated grilled aubergine topped with fresh chopped tomatoes and fetta cheese, dressed with virgin olive oil and flavored with fresh oregano

Boiled new potatoes marinated with virgin olive, fresh lemon juice, chopped garlic and dill, served with smoked salmon and mackerel

Tomato and mozzarella salad dressed with olive oil sprinkled with basil

Yogurt and apples salad with smoked turkey garnish, with pistachio and strawberries

Guacamole – Black olive paste with chopped tomato -
Tzatziki – Tarama – Red pepper gullies

Platters

Stuffed tartlets with soft cheese mouse dressed with raspberry relish



Hot dishes

Marinated grilled chicken fillet with yogurt, mango and ginger, served on a bed of saffron vegetable rice

Beef tenderloin medallions served with wild creamy mushroom sauce

Pork fillet roulade stuffed with dried apricots and dried figs dressed with wholegrain mustard sauce

Poached salmon steaks served with lemon and butter garnished with asparagus.

Pancakes with spinach and cheese covered with tomato béchamel, baked in the oven with cheddar cheese

Italian strawberry risotto with champagne, Penne pasta with fresh tomato and mozzarella sauce

Potato cake with onions and gravy sauce, Freshly steamed garden vegetables flavored with estragon clarified butter



Carvery

Roasted boneless lamb loin with a herb crust served with mint sauce



Dessert

Selection of international & Cypriot sweets & fresh seasonal fruits



Price € 49