

THE LUXURY COLLECTION™

Hotels & Resorts

BANQUET MENU

COCKTAILS AND RECEPTIONS

COCKTAIL I

Canapé selection

Manouri cheese with honey and walnuts

Parma ham with fruit (on spoon)

Roll with smoked salmon, tortilla with Philadelphia cheese

Smoked eggplant purée tart

Chicken salad in mini tartlety

Hot selection

Spring rolls with vegetable

Chicken nuggets with ginger and lime

Mini beef patty with herbs and 'graviera' cheese

Cheese pies with sesame

Mini tartlet with leak and salmon

Dessert selection

Chocolate brownies with pecan nuts
Mini baba with chantilly and strawberries
Yoghurt mousse with berries compote
Seasonal fruit salad in Martini glass

COCKTAIL II

Canapé selection

Canapé with Roquefort mousse and walnuts
Tartlet with chicken salad and paprika
Marinated salmon with dill and mustard (on spoon)
Napolitan salami with spicy cheese dip on crackers

Hot selection

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Mini pork skewer with oregano and lemon

Samosas with raita dip

Chicken in parmesan crust

Fish croquettes with aioli

Dessert selection

Miniature citrus baked cheese cake

Chocolate éclair

Vanilla crème brûlée

Seasonal fruit salad in Martini glass

COCKTAIL III

Canapé selection

Shrimp with cocktail sauce

Roast octopus with mustard dressing

Mozzarella bocconcini with mini tomatoes and basil

Fish roe dip with salmon roe on brown bread roll

Hot selection

Fried mushrooms tartar

Lamb kebab with pine nut and yoghurt

Breaded salmon with wasabi and lime

Risotto with shrimp and Kozani saffron`

Dessert selection

Trio of French pastries

Dark and white chocolate truffles

Mascarpone and espresso tiramisu in glass

Miniature walnut pie and ravani

COCKTAIL IV

Canapé selection

Goat's cheese with herbs, black sesame and pink pepper

Roast beef with pickles and tartar sauce

Smoked salmon with horseradish

Tartlet with chicken salad and cashews

Eggplant purée with feta cheese and tomato

Hot selection

Tender fillet of pork skewer with olive oil and oregano

Roast shrimp with bacon

Mini lamb cutlet with mustard sauce

Cheese pies, spinach pies

Barbeque chicken wings

Dessert selection

Variety of Greek delights

Fruit skewers

Chocolate and coffee 'Opera'

Selection of tartlets

Exotic fruit mousse in shot glass

COCKTAIL V

Canapé selection

Salmon tartar with capers (on spoon)

Tartlet with tuna salad and colorful peppers

Bresaola with 'manouri' cheese and sesame

Roquefort mousse with figs and balsamic vinegar

Hot selection

Shrimp 'saganaki' with feta cheese and ouzo

Beef patties filled with smoked Metsovo cheese

Roast white grouper with tomatoes and onion

Sausages with beans purée

Carving Station

Veal loin with mushroom sauce

Dessert selection

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Variety of Greek delights

Berries' fruit skewers

Duo chocolate mousse

Mini citrus cheese cake

Tahitian vanilla pannacotta with fruit coulis

Assorted macaron

CHEESE AND WINE RECEPTION

Minimum number of people: 50

Extensive assortment of Greek and Continental cheese

Manouri

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Gruyere

'Ladoturi' cheese from Lesbos island

Metsovone

Goat cheese

Creamy goat cheese

Brie de Meaux

Selection of rolls, bread, crackers and grissini

Arrays of French pastries and Greek sweets

Freshly cut fruit

Wine

House wine white and red

COCKTAIL AT THE BAR

Non Alcoholic Bar

An extra charge applies to every extra hour

Soft Drinks

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Fruit juices

Non-alcoholic beer

Mineral water

Greek Bar I

An extra charge applies to every extra hour

Soft Drinks

Fruit juices

Mineral water

Local beers

Ouzo

House wine white and red