

Cocktail Receptions

Open Bar with

	<i>Half Hour</i>	<i>One Hour</i>	<i>Two Hours</i>	<i>Three Hours</i>
<i>Local Drinks</i>	€15.50	€20.50	€28.50	€39.50
<i>International Drinks</i>	€20.00	€23.50	€32.50	€46.00
<i>Fruit Punch & Soft Drinks</i>	€9.00	€13.50		
<i>French Champagne</i>		€47.50		

The above are served with dry nuts & selection of crudities with dips

Open Bars can be supplemented by a Selection of Delicacies from the following:

Cold Canapés

(€ 2.25 each piece)

- Camembert on Rye Bread*
- Smoked Trout with Horseradish*
- Hiomeri with Seasonal Fruit*
- Three Colour Cheese Mousse on Rye Bread*
- Smoked Salmon*
- Roast Beef Curls with Mustard Sauce*
- Smoked Turkey with Asparagus*
- Baby Shrimps marinated with Herbs served in Crispy Tartlettes*
- Swiss Cheese with Grapes (in season)*
- Mini Pancakes with Salmon Tartar*
- Lountza with Pineapple*
- Roquefort Cheese with Strawberry Black or Salmon Caviar*
- Roast Fillet Pork marinated in Honey & Soya Sauce*
- Cucumber Candlesticks filled with Tzatzikior Taramas*
- Mini Eclairs filled with Fine Anchovy Mousse*
- Profiteroles with Liver Mousse*
- Chicken Breast with Chutney*
- Halloumi with Orange Segments*

Hot Finger Specialities

(€ 2.25 each piece)

- Mini Chinese Spring Rolls (meat or vegetarian)*
- Deep-Fried Prawns in Butter with Tartar Sauce*
- Chicken Winglets with Bread Crumbs or in Soya Sauce*
- Seafood Bouchee with Champagne Sauce*
- Fish Croquettes*
- Mini Pizza*
- Koupes*
- Deep-Fried Crab Pies*
- Fish Goujonettes with Tartar Sauce*
- Quiche Lorraine*
- Deep-Fried Breaded Herbed Mushrooms*
- Shitaki Mushrooms in Puff Pastry*
- Sweetcorn Pies*
- Chicken Burgers in Bridge Rolls*
- Chicken Bouchee*
- Vegetable Galettes*

Executive Selection

(€ 2.75 each piece)

- Apricot filled with Foie Gras glazed with Honey*
- Lobster Medallion with Haricot Vert in Balsamic Vinaigrette*
- Lobster Ring with Scallop Mousse*
- Fillet Mignon on Provencal Toast*
- Foie Gras on Toast on Mango Coulis*
- Hungarian Pepper Sausage on Baquette*
- Breast of Duckling in Prune Nest*

From the Carving Station

(€ 2.75 each piece)

Baron of Beef

Doner Kebab

Honey-Baked Gammon

Chateaubriand

Leg of Pork

*All above are served in crispy bridge rolls with the appropriate sauces
Please note that one kilo makes about 30 portions*

From the Charcoal grill

(€ 2.75 each piece)

Beef Souvlaki

Lamb Souvlaki

Chicken Souvlaki

Pork Souvlaki

*Turkey & Ham Souvlaki with Pineapple, Honey & Soya Sauce
Shieftalies*

Petits Fours

(€ 2.75 each piece)

Fruit Mousses in Chocolate Sauce

Selection of French Pastries

Fruit Boat Tartlettes

Strawberries (in season) dipped in Chocolate

Bananas (in season) dipped in Chocolate

Coconut Macaroons

Chocolate Truffles

Bourekia

Daktyla

Loukoumades (a la minute)

Chocolate Cake

Chocolate Brownies

Coffee or Chocolate Eclairs

Black or White Chocolate Cups filled with Strawberry Mousse

Maximum 500 pax