

***SP HOTEL, Wedding Sit-Down Menus:***

**VEGETARIAN MENU A**

**SALAD MUSHROOMS**

*(Lettuse, Chinese lettuse, roka, red bins, corn, variety of peppers, boiled potato, variety of mushrooms)*

**THE GARDEN OF EDEN**

*(Fresh mushrooms, eggplant, zucchini, variety of peppers, tomato, parmesan, balsamic)*

**RISOTTO WITH VEGETABLES**

*(Tomatini, fresh mushrooms, variety of peppers, Santorinian white eggplant, olives)*

**CREPE CHOCOLATE, BANANA BISCUIT**

**VEGETARIAN MENU B**

**SALAD CYCLADES**

*(Spinach, roka, tomato, radish, manouri cheese, pine cone, sauce al pesto, balsamic)*

**POTATO PAPOUTSAKI**

*(Stuffed baked potato with tomatini, variety of peppers, hard cheese, fresh cream)*

**SANTORINIAN PASTA**

*(Tomatini, roka, Santorinian white eggplant, caper, parsley, Santorinian white wine)*

**PRINCESS CREPE**

*(Fresh fruits, cake, caramel, grand marnier)*

**MEAT MENU A**

**AVOCADO**

*(Avocado, roka, tomatini, parmesan, balsamic)*

**CHEESE FLAMBÉ**

*(With blackberry sauce)*

**MEDITERRANEAN STUFFED BEEFSTEAK**

*(Tomato, green pepper, onion, feta cheese)*

**WHITE CHOCOLATE MOUSSE**

**MEAT MENU B**

**SUMMER SALAD**

*(Chinese lettuce, roka, melon, orange, pear, apple, almond fillet, orange vinaigrette)*

**POTATO SWEET-SAUER**

*(Fresh fried potato with the peel cut in cubes with sauce from orange juice, honey and tomatini)*

**CHICKEN SORBET**

*(Lemon & orange sorbet ice-cream, Grand Marnier, fresh cream)*

**APPLE PIE**

**MEAT MENU C**

**SUMMER SALAD**

*(Chinese lettuce, roka, melon, orange, pear, apple, almond fillet, orange vinaigrette)*

**THE LAVA OF PEPPER**

*(Stuffed baked pepper with feta cheese, gouda, edam, tabasco, fresh basil)*

**BEEFSTEAK VOLCANO**

*(Tomato sauce, bacon, red beans, chili)*

**CHOCOLATE SOUFFLÉ**

**MEAT MENU D**

**CYCLADES**

*(Spinach, roka, tomato, radish, manouri cheese, pine cone, sauce al pesto, balsamic)*

**POTATO PAPOUTSAKI**

*(Stuffed baked potato with tomatini, variety of peppers, hard cheese, fresh cream)*

**PORK FILLET ROCKFORD**

*(fresh cream, cognac)*

**WHITE CHOCOLATE MOUSSE**

**MEAT MENU E**

**CYCLADES**

*(Spinach, roka, tomato, radish, manouri cheese, pine cone, sauce al pesto, balsamic)*

**FRESH STUFFED MUSHROOMS**

*(Ham, bacon, edam cheese, fresh cream)*

**BEEF FILLET LEMON**

*(Lemon scrapings, caper, demi-glas, fresh cream)*

**CHEESE CAKE**

**MEAT MENU F**

**AVOCADO**

*(Avocado, roka, tomatini, parmesan, balsamic)*

**FRESH MUSHROOMS WITH GARLIC & CHAMPAIGN FLAVOR**

**PORK FILLET VINSANTO**

*(Vinsanto wine, sun dried tomato, caper, garlic, fresh onion, fresh basil)*

**FRIED BANANA IN CHOCOLATE PRALINE WITH ICE CREAM**

**MEAT MENU G**

**PRINCESS SALAD**

*(roka, lettuse, Chinese lettuse, tomatini, cabbage red & white, carrot, sun dried tomato, sour-apple, nuts, almonds, parmesan, croutons, yogurt sauce with balsamic)*

**MELON WITH PROLOCUTOR**

**CHICKEN FILLET CHAMPAGNE**

*(tomatini, mushrooms, orange juice, demi-glas, champagne, parmesan crust)*

**CHOCOLATE SOUFFLÉ**

**MEAT MENU H**

**PRINCESS SALAD**

*(roka, lettuce, Chinese lettuce, tomatini, cabbage red & white, carrot, sun dried tomato, sour-apple, nuts, almonds, parmesan, croutons, yogurt sauce with balsamic)*

**SENSATION OF SANTORINI**

*(Manouri cheese with honey, chili sauce, garlic, sesame)*

**BEEF FILLET HOT SPRINGS**

*(Tomato sauce, shrimps, fresh mushrooms, tabasco)*

**CHOCOLATE SOUFFLÉ**

**SEAFOOD MENU A**

**SEAFOOD SALAD**

*(Chinese lettuce, roka, carrot, tomatini, salmon, shrimp - prawns, octopus, vinaigrette sauce)*

**OCTOPUS**

*(Vinsanto sauce, garlic, balsamic)*

*Or*

**SALMON BOUREKAKIA WITH SESAME**

*(Smoked salmon, caviar, salmon caviar, cheese cream)*

**GRILLED SHRIMPS**

*Or*

**GRILLED CRAYFISH WITH ORANGE SAUCE**

**TIRAMISU**

**SEAFOOD MENU B**

**SEAFOOD SALAD**

*(Chinese lettuce, roka, carrot, tomatini, salmon, shrimp - prawns, octopus, vinaigrette sauce)*

**MUSSELS SAGANAKI**

*(Tomato sauce, variety of peppers, feta, ouzo)*

*Or*

**SHRIMPS SAGANAKI**

*(Tomato sauce, variety of peppers, feta, ouzo)*

**STUFFED PAGRUS BAKED IN THE OVEN**

**FRIED BANANA IN CHOCOLATE PRALINE WITH ICE CREAM**

**TRADITIONAL MENU A**

**POTATO SALAD**

*(Boiled potato, tomatini, variety of peppers, olives, fresh onion)*

**TZATZIKI**

Or

**SANTORINIAN FAVA**

**SHEPHERD'S PLATE**

*(Grilled lamb chops served with baked potato or boiled vegetables)*

**YOGURT WITH TRADITIONAL JAM**

**TRADITIONAL MENU B**

**GARDENER'S SALAD**

*(Lettuce, tomatini, carrot, cabbage red & white, fresh onion, radish,  
Lemon sauce with garlic)*

**SANTORINIAN NTAKOS**

*(Crispy barley bread, tomatini, feta, variety of peppers, caper, olives, oregano)*

**OLYMPIAN PLATE**

*(Lamb rolled in vine leaves, spinach, tomatini, garlic, hard cheese, sun dried tomato sauce,  
sweet-sauer baby onions, served with baked potato)*

**BAKLAVAS**

**TRADITIONAL MENU C**

**POTATO SALAD**

*(Boiled potato, tomatini, variety of peppers, olives, fresh onion)*

**KEFTEDAKIA DIPPED IN LEMON SAUCE**

*(Meatballs, fresh mushrooms, garlic, fresh basil)*

Or

**SOUTZOUKAKIA WITH FETA**

*(Meatballs dipped in tomato sauce, cumin)*

**ORIENTAL**

*(Meatballs from lamb, beef & pork, yogurt, spicy tomato sauce)*

**FRIED APPLE**

**TRADITIONAL MENU D**

**TRADITIONAL GREEK SALAD**

*(Tomatini, cucumber, variety of peppers, onion, olives, caper, feta cheese, oregano)*

**GRILLED FETA**

*(Your choices: tomatini, variety of peppers, garlic, olives, onion, chili)*

**PORKY IN THE FARM**

*(Fresh pork fillet, celery, fresh onion, finokio, carrot, artichoke, lemon sauce)*

**KATAIFI**

*(Almonds, nuts, honey, lemon juice, cinnamon)*

**TRADITIONAL MENU E**

**TRADITIONAL GREEK SALAD**

*(Tomatini, cucumber, variety of peppers, onion, olives, caper, feta cheese, oregano)*

**EGGPLANT BOUREKAKIA**

*(Variety of cheeses & vegetables)*

**BEEF RAGO**

*(Fresh beef fillet, tomato sauce, zucchini, eggplant, potato)*

**GALAKTOBOUREKO**

**TRADITIONAL MENU F**

**GARDENER'S SALAD**

*(Lettuce, tomatini, carrot, cabbage red & white, fresh onion, radish, Lemon sauce with garlic)*

**IMAM**

*(Stuffed eggplant, tomatini, onion, fresh mushrooms, variety of peppers, garlic, feta)*

**ANCIENT FLAVOURS**

*(Fresh pork fillet, manouri cheese, carameled pears and almonds served with baked potato)*

**BAKLAVAS**

**EXOTIC MEAT MENU A**

**SUMMER SALAD**

*(Chinese lettuce, roka, melon, orange, pear, apple, almond fillet, orange vinaigrette)*

**POTATO SWEET-SAUER**

*(Fresh fried potato with the peel cut in cubes with sauce from orange juice, honey and tomatini)*

**DUCK FILLET**

*(served with sauce from chestnut-pomegranate-prune, orange juice, pine cod)*

**LEMON PIE**

**EXOTIC MEAT MENU B**

**PRINCESS SALAD**

*(roka, lettuce, Chinese lettuce, tomatini, cabbage red & white, carrot, sun dried tomato, sourapple, nuts, almonds, parmesan, croutons, yogurt sauce with balsamic)*

**MELON WITH PROLOCUTOR**

**OSTRICH FILLET**

*(served with white chocolate sauce, Porto wine, demiglas)*

**WHITE CHOCOLATE MOUSSE**

**EXOTIC MEAT MENU C**

**SALAD MUSHROOMS**

*(Lettuce, Chinese lettuce, roka, red bins, corn, variety of peppers, boiled potato, variety of mushrooms)*

**CHEESE FLAMBÉ**

*(With blackberry sauce)*

**DEER FILLET**

*(served with sauce from blackberry-apple-quince and variety of wild mushrooms)*

**CHEESE CAKE**

## *SP HOTEL, Buffet Menus:*

### GREEK BUFFET MENU:

#### SALADS

1. GREEK SALAD
2. BLACK-EYED BEANS WITH VARIETY OF PEPPERS AND VINEGAR
3. RED AND WHITE CABBAGE, CARROT WITH YOGURT SAUCE
4. LETTUCE, FRESH ONION
5. EGGPLANT PURÉE
6. CHEESE PURÉE
7. TZATZIKI
8. POTATO
9. GARDENER'S
10. SEAFOOD

#### APPETIZERS

1. CASSEROLE OF SAUSAGES AND VARIETY OF PEPPERS
2. EGGPLANT WITH ONION, GARLIC, VARIETY OF PEPPERS AND TOMATO SAUCE
3. ARTICHOKE WITH CARROTS AND WHITE LEMON SAUCE
4. SMALL MEATBALLS WITH TOMATO SAUCE AND FETA CHEESE
5. SPINACH AND CHEESE PIES
6. SHRIMPS SAGANAKI
7. RICE MIXED WITH SPINACH
8. FRESH BEANS WITH CARROTS AND POTATOES DIPPED IN TOMATO SAUCE
9. OCTOPUS
10. SANTORINIAN FAVA
11. STUFFED VINE LEAVES WITH RICE & WHITE LEMON JUICE

#### MAIN COURSES

1. LAMB WITH VARIETY OF PEPPERS, ONION, GARLIC, OLIVES, LEEK, FETA CHEESE AND TOMATO SAUCE
2. CHICKEN AND NOODLES DIPPED IN TOMATO SAUCE
3. MOUSAKA
4. BEEF DIPPED IN TOMATO SAUCE WITH ONIONS
5. PASTICCIO
6. PORK WITH LEEK, CELERY AND LEMON SAUCE
7. BEEF WITH ZUCCHINI, EGGPLANT, POTATO DIPPED IN TOMATO SAUCE
8. COD FISH WITH VARIETY VEGETABLES
9. CUTTLEFISH WITH SPINACH
10. GRILLED LAMB CHOPS SERVED WITH BAKED POTATO OR BOILED VEGETABLES
11. LAMB ROLLED IN VINE LEAVES
12. MEATBALLS FROM LAMB, BEEF & PORK, YOGURT, SPICY TOMATO SAUCE

#### DESSERTS

1. BAKLAVA
2. KATAIFI
3. GALAKTOBOUREKO
4. YOGURT WITH TRADITIONAL JAM

## MEDITERRANEAN BUFFET MENU:

### SALADS

#### 1. SUMMER

(Chinese lettuce, roka, melon, orange, pear, apple, almond fillet, orange vinaigrette)

#### 2. AVOCADO

(Avocado, roka, tomatini, parmesan, balsamic)

#### 3. MUSHROOMS

(Lettuse, Chinese lettuce, roka, red bins, corn, variety of peppers, boiled potato, variety of mushrooms)

#### 4. PRINCESS

(Roka, lettuce, Chinese lettuce, tomatini, cabbage red & white, carrot, sun dried tomato, sour-apple, nuts, almonds, parmesan, croutons, yogurt sauce with balsamic)

#### 5. SPINACH

(Variety of pasta, spinach, Rockford cheese, variety of fresh mushrooms)

#### 6. SPICY

(Variety of pasta, ham, bacon, sausage, variety of peppers, mustard, tabasco)

#### 7. CAECILIAN

(Tomatini, fresh basil, parmesan cheese, olive oil)

### APPETIZERS

#### 1. FRESH MUSHROOMS WITH GARLIC & CHAMPAIGN FLAVOR

#### 2. FRESH STUFFED MUSHROOMS

(Ham, bacon, Edam cheese, fresh cream)

#### 3. MELON WITH PROLOCUTOR

#### 4. SHRIMPS AVOCADO

(Avocado, whipped cream, dill, saffron, lemon juice, fresh cream)

#### 5. ASPARAGUS ROLLED WITH HAM, BACON & FRESH CREAM & SWEET-SAUER MUSTARD

#### 6. CHICKEN WINGS PANE' WITH CHILI SAUCE

#### 7. BAKED POTATO STUFFED WITH HAM, BACON, MUSHROOMS, EDAM CHEESE & FRESH CREAM

#### 8. VEGETABLES BAKED WITH FRESH CREAM, PARMESAN & MOZZARELLA CHEESE

#### 9. FILLET OF TROUT OR BASS FISH OR SOLE ROLLED WITH BABY CARROT, BABY CORN, BROCCOLI WITH SAFFRON SAUCE, LIME AND ORANGE

#### 10. BEET ROOT FILLED WITH SALMON, CAVIAR, RED & WHITE CABBAGE, CARROT AND FRESH CREAM

### MAIN COURSES

#### 1. SWEET-SAUER CHICKEN FILLET

(Honey, mustard, balsamic, soja sauce, biscuit)

#### 2. BEEF FILLET HOT SPRINGS

(Tomato sauce, shrimps, fresh mushrooms, tabasco)

#### 3. DEER FILLET

(Served with sauce from blackberry-apple-quince and variety of wild mushrooms)

#### 4. PERCH IN THE OVEN WITH ORANGE SAUCE

#### 5. BEEF NOYA WITH RAISINS, PINE CONE, SESAME & BRANDY

#### 6. BEEFSTEAK STUFFED WITH HAM, BACON & EDAM CHEESE

#### 7. MEDITERRANEAN MOUSAKA

(Chicken, spinach, potatoes, fresh tomato, Edam cheese & béchamel)

#### 8. DUCK FILLET

(Served with sauce from chestnut-pomegranate-prune, orange juice, pine cod)

#### 9. TURKEY WITH SAUCE VELOUTE' FROM MILLED VEGETABLES

10. GRILLED SHRIMPS

11. PORK WITH VARIETY OF PEPPER, SUN DRIED TOMATO, SPINACH, BABY CORN,  
RED BEANS AND TOMATO SAUCE

12. GRILLED CRAYFISH WITH HERBALS, GARLIC & LEMON

13. OSTRICH FILLET

(Served with white chocolate sauce, Porto wine, demiglas)

#### DESSERTS

5. TIRAMISU

6. LEMON PIE

7. WHITE CHOCOLATE MOUSSE

8. APPLE TART

9. FRUITS SOUVLAKI WITH CHOCOLATE