

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

Price per person: 42.50 €

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)

Price per person: 44.50 €

MEAT MENU A

AVOCADO

(Avocado, roka, tomatini, parmesan, balsamic)

TRADITIONAL FLOGERES

(Ham, Edam cheese, mustard)

MEDITERRANEAN STUFFED BEEFSTEAK

(Tomato, green pepper, onion, feta cheese)

WHITE CHOCOLATE MOUSSE

Price per person: 46.50 €

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

Price per person: 47 €

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

Price per person: 47 €

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

Price per person: 50 €

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)

APPLE PIE

Price per person: 51,5 €

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 CREAM & BITTER ICE-CREAM PANE' WITH BISCUIT IN PASTRY

Price per person: 52 €

MEAT MENU G

PRINCESS SALAD

(roka, lettuce, Chinese lettuce, 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

Price per person: 56 €

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)

THE LAVA OF PEPPER

(Stuffed baked pepper with feta cheese, Gouda, Edam, tabasco, fresh basil)

BEEF FILLET HOT SPRINGS

(Tomato sauce, shrimps, fresh mushrooms, tabasco)

CHOCOLATE SOUFFLÉ

Price per person: 58.50 €

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

CHOCOLATE SOUFFLÉ

Price per person: 58 €

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 CREAM & BITTER ICE-CREAM PANE' WITH BISCUIT IN PASTRY

Price per person: 61.50 €

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)

BAKLAVAS

Price per person: 41.50 €

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)

LAMB ROLLED IN VINE LEAVES

(Spinach, tomatini, garlic, hard cheese served with baked potato)

YOGURT WITH TRADITIONAL JAM

Price per person: 46.50 €

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

Price per person: 46.50 €

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)

PORK WITH CELERY

(Fresh pork fillet, celery, fresh onion, lemon sauce)

FRIED APPLE

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

Price per person: 47 €

TRADITIONAL MENU E

TRADITIONAL GREEK SALAD

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

EGGPLANT BOUREKAKIA

(Variety of cheeses & vegetables)

BEEF RAGOU

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

YOGURT WITH TRADITIONAL JAM

(Grapes or quince)

Price per person: 48 €

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)

Or

CASSEROLE

(Greek sausage stuffed with leek, tomatini, variety of peppers, garlic, white wine)

DIPPED ROOSTER

(Boiled in fresh tomato & vinsanto sauce, fresh basil, noodles)

BAKLAVAS

Price per person: 48.50 €

All prices above include fees and charges for extra waiters – service needed.

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. FILLED TOMATOES WITH TUNA FISH
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. MEATBALLS DIPPED IN TOMATO SAUCE
5. CASSEROLE OF SAUSAGES AND VARIETY OF PEPPERS
6. CASSEROLE OF BEEF AND ONIONS
7. PASTICCIO
8. PORK WITH LEEK, CELERY AND LEMON SAUCE
9. BEEF WITH ZUCCHINI, EGGPLANT, POTATO DIPPED IN TOMATO SAUCE
10. COD FISH WITH VARIETY VEGETABLES
11. CUTTLEFISH WITH SPINACH
12. GRILLED LAMB CHOPS SERVED WITH BAKED POTATO OR BOILED VEGETABLES
13. LAMB ROLLED IN VINE LEAVES
14. MEATBALLS FROM LAMB, BEEF & PORK, YOGURT, SPICY TOMATO SAUCE

THE GARNITURE FOR THE ABOVE CAN BE POTATOES BAKED IN THE OVEN OR BASMATI & ARBORIO RICE

DESSERTS

1. **BAKLAVA**
2. **KATAIFI**
3. **GALAKTOBOUREKO**
4. **APPLE PIE**
5. **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. STUFFED ARTICHOKE WITH TUNA FISH

6. ASPARAGUS ROLLED WITH HAM, BACON & FRESH CREAM

7. CHICKEN WINGS PANE' WITH CHILI SAUCE

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

9. VEGETABLES BAKED WITH FRESH CREAM, PARMESAN & MOZZARELLA CHEESE

10. SMOKED SALMON WITH CAVIAR, SALMON'S CAVIAR, CAPER, LEMON, CHEESE 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. SMOKED PORK STEAK WITH PINEAPPLE SAUCE

4. PERCH IN THE OVEN WITH ORANGE SAUCE

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

6. CHICKEN SCHNITZEL GORDON BLUE

7. BEEFSTEAK STUFFED WITH HAM, BACON & EDAM CHEESE

8. MEDITERRANEAN MOUSAKA

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

9. PORK SCHNITZEL NUTS PANE' WITH 4 CHEESES SAUCE

10. TURKEY WITH SAUCE VELOUTE' FROM MILLED VEGETABLES

11. GRILLED SHRIMPS

12. PORK WITH PRUNES, ALMONDS, NUTS, BRANDY & FRESH CREAM

13. GRILLED CRAYFISH WITH HERBALS, GARLIC & LEMON

**THE GARNITURE FOR THE ABOVE CAN BE POTATOES BAKED IN THE OVEN OR
BASMATI & ARBORIO RICE**

DESSERTS

6. TIRAMISU

7. LEMON PIE

8. WHITE CHOCOLATE MOUSSE

9. APPLE TART

10. FRUITS SOUVLAKI WITH CHOCOLATE