

g1

Suggestion for dinner (minimum 10 persons)

- Vegetable cream with yogurt and small meatballs
- Selection of mini pies
- Wild greens salad with fresh cheese
- Pork, lamb, and beef mixed (baked) with pita bread, baked tomatoes and "tzatziki"
- Dessert or Wedding cake

g2

Suggestion for cocktail and dinner (minimum 20 persons)

Starters for the cocktail hour:

- Olive bread
- Taramosalata (Carp roe dip)
- Seafood balls
- Fresh vegetables with dip

Dinner:

- White eggplant salad with octopus and tomato
- Pasta with seafood (layered in a mold)
- Fish fillet with pink pepper and "fava" cream
- Dessert or Wedding cake

g3 Suggestion for cocktail and dinner (minimum 20 persons)

Starters for cocktail hour:

- Tomatofritters
- Mini cheese pies
- Grilled skewered vegetables
- Selection of olives
- Fresh vegetables with dip

Dinner:

- Mushrooms with octopus, grilled prawn and fish skewer
- Santorini salad in a glass
- Lamb on white eggplant with eggplant purée.
- Dessert or Wedding cake

g4 Suggestion for cocktail and dinner (minimum 20 persons)

Starters for cocktail hour:

- Mini savory pies:
with tomatoes and cheese
with spinach and pine nuts
- Octopus with fava cream
- Rooster kebabs
- Fresh vegetables with dip
- Selection of olives

Dinner:

- King prawn, stuffed with herbs wrapped in phyllo pastry
- Selection of stuffed vegetables:
- Stuffed pepper with cuttlefish risotto
- Small tomato with fava and local ham
- Mushrooms stuffed with crab
- Beef fillet with green olives
- Cycladic cheese and Fruits
- Dessert or Wedding cake

g5

Suggestion for cocktail and dinner (minimum 20 persons)

Starters for cocktail hour:

- Fresh shellfish (clams, cockles)
- Mussels with saffron sauce
- Brick and salmon with blinis
- Mushrooms stuffed with crab meat
- Lamb kebabs
- Fresh vegetables with dip
- Selection of olives

Dinner:

- Lobster and lobster mousse
- Sea food «Brodeto» in pastry basket
- Zucchini salad with quail and fresh sour cheese
- Medallion of lamb with pure of aromatic herbs
- Cycladic cheese and Fruits
- Dessert or Wedding cake

g6

Suggestion for wedding dinner from 2 to 10 persons

Dinner:

- Starter
- Salad
- Main course
- Dessert or small cake
- Bottled wine of Santorini
- Water, coffee

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Cocktail party with finger food (minimum 30 persons)

- Vegetables with carp roe dip
- Mussels with saffron sauce
- Sea food soup
- Tomato fritters
- Mushrooms stuffed with crabmeat
- Prawns with fava cream
- Bread rolls with tarama salad and smoked fish
- Bread rolls with cheese and smoked meat
- Grilled octopus skewers
- Vinsanto-glazed chicken legs
- Selection of small pies
- "Gyros" with pita bread and tzatziki
- Cheese selection from Cyclades, fruits
- Small sweet pastries or Wedding cake

d1

Suggestion for buffet dinner (minimum 50 people)

Reception:

- Basket with vegetables and dip
- Olives
- Tomatoballs
- Cheese pies

Buffet:

- Santorini salad
- Green salad with bulgur and olive sauce
- Fava with caper tomato sauce
- Grilled fish skewers
- Vegetable moussaka
- Rooster with noodles
- Pork stuffed with spinach and cheese
- Potato puree with herbs
- Grilled meatballs with pita bread and tzatziki
- Cheese, Fruits, Dessert

d2

Suggestion for buffet dinner (minimum 50 people)

Reception:

- Basket with vegetables and dip
- Olives
- Different kinds of small skewers
- “Dolmadakia” (stuffed vine leaves with rice)

Buffet:

- “Sfuggato”
- Mixed vegetable salad
- Greek salad
- Eggplant salad with octopus
- Greens and cheese pie
- Seafood spaghetti
- Salmon with anise and yogurt
- Grilled: Santorini sausages
- Chicken “kontosouvli” (skewered pork kebabs) or “kokoretsi
- Racks of lamb, pita bread and tzatziki
- Grilled vegetables
- Cheese, Fruits, Dessert

d3

Suggestion for buffet dinner (minimum 50 people)

Reception:

- Basket with vegetables and dip
- Olives
- Fresh sea food (clams)
- Selection of small pies

Buffet:

- Selection of different salads
- Selection of stuffed vegetables:
 - Small tomatoes with fava caper
 - Small peppers with cuttlefish and rice
 - Mushrooms with crab meat
 - Small Potatoes with salmon
 - Small Artichokes with fresh sour cheese
 - Small Eggplants with octopus
 - Small Zucchini with 'sfuggato'
- Tagliatelle with langoustines and scallops
- Grilled prawns and langoustines
- Fish fillet with pink pepper
- Vinsanto-glazed chicken legs
- Piglet stuffed with bulgur and fruits
- Lamb with green olives and eggplant puree
- Beef fillet (sliced) with grilled vegetables
- Cheese from Cyclades islands, fruits
- Dessert



DRINK PACKAGES for 2008:

Suggestions for drinks during meals and receptions

b5

Duration of service 2 hours maximum

Soft drinks, aperitifs Santorini white or red wine, beer, bottled water

b6

Duration of service 2 hours maximum

Soft drinks, aperitifs Santorini white or red wine, beer, bottled water and all the spirits except single malt or aged whisky

b7

Duration of service 6 hours maximum

Soft drinks, aperitifs Santorini white or red wine, beer, bottled water

b8

Duration of service 6 hours maximum

Soft drinks, aperitifs Santorini white or red wine, beer, bottled water and all the spirits except single malt or aged whisky



Price per bottle:

- Greek Sparkling wine 37,00 - 50,00 €
- French Champaign - 65,00-80,00 €
- White or red wine - 25,00-50,00 €
- Beer - 4,00-5,00 €
- Soft drinks, bottled water, coffee - 3,00-4,00 €

Other drinks after arrangement