

Seaside Lounge by Notos– Wedding Menus

Buffet Menus:

Buffet 1:

Shrimps in curry sauce
Grilled crab with mint
Marinated Dorado royal in lime
Mussels with oregano
Sardines with pepper
Boce with parsley and mature olive
Calamari with mustard crust
Swordfish with chilly and tomatoes jam
Paella
Rocket leaves with salmon and sweet mustard
Green salad with anchovy fillet , garlic and croutons
Small tomatoes with basil and pinecone
Potatoes on ember
Gilled marinated zucchinis

Buffet 2:

Rocket leaves salad with parmesan
"notos" salad with chicken and ananas
Small tomatoes with basil and pinecone
Shrimps in apricot sweet - sour sauce
" pata negra " on tomato brusceta
Tomato fried balls
Rolls of white eggplant
Fava bean with caramelised onions and mint
Mussels
Fried zucchini with sour cream sauce
Small shrimps with honey and sesame
Rib roast with " manouri " cheese , dates and balsamico
Chicken with mango sauce , honey and lime
Swordfish with eggplant puree

Sit-down Menus:

NO1:

for every 6 people:

- Two salads
- Santorini" salad with small tomatoes
- Chicken salad with rocket leaves , "manouri" cheese and fig

Four appetizers:

- Octopus with spinach
- Scrimps with sweat sour sauce
- Eggplant millfei
- Meadow mushrooms

Two plates with the main dish:

- Pork with dates and "anthotiro" cheese and chicken with wild mushrooms
- Swordfish fillet with crust from herbs and Pasta with scrimps , mussels

No 2: seafood menu

Soup with steak from fish and wild greens
Scrimps with vinsanto and roses leaves
Calamari with crust and sour cream sauce
Salad with crab and spinach
Spaghetti with mussels and caramelised onions
Ice cream yogurt - honey and cinnamon
For the ladies vinsanto and coffee
For the gentlemen cognac or whisky and cigar

No 3: seafood menu

Stuffed salmon with " ricotta " cheese
Shrimps with honey , mango , chilly and lime
Risotto with saffron and mint
Salad with baby spinach and meadow mushrooms
Sea bream fillet with eggplant puree
Lichi sorbet (Chinese strawberry) with champagne and quince jelly
For the ladies vinsanto and coffee
For the gentlemen cognac or whisky and cigar

No 4 menu:

Soup from small santorinian tomatoes with basil and pumpkin
Eggplant with sesame crust and yogurt - honey sauce
Cheese pie with tomatoes sauce
Santorini salad with " chloro " cheese and caper
Veal with plum and vinsanto
Quince ice cream
For the ladies vinsanto and coffee
For the gentlemen cognac or whisky and cigar

No 5 menu:

Beef carpaccio with fous-gra and balsamico syrup
Risotto with parmesan and asparagus
Eggplant millefeuille stuffed with vegetables
Wild greens salad
Veal steak with crust from poppy's seed and rose sauce
Ice cream from forest fruits
For the ladies vinsanto and coffee
For the gentlemen cognac or whisky and cigar

No 6 menu:

Salmon Tatar
Stuffed mushrooms
Rocket leaves salad with parmesan
Veal steak with mustard crust
Ice cream