

**WEDDING DINNER 1**

- Assorted appetiser with fresh asparagus, mozzarella and smoked salmon
- Homemade spinach ravioli with cheeses, dill and cream sauce
- Summer salad with green apple, grapes and raspberry vinegrette (for two persons)
- Fresh sea bream with leeks in egg lemon sauce  
**or**
- Pork filet stuffed with Cretan goudi and prosciutto in rosemary sauce
- Coffee and glass of local dessert wine Vinsanto

**WEDDING DINNER 2**

- Saute filetini with feta cheese and oregano
- Risotto with shrimps, asparagus and Martini
- Mixed salad with crispy prosciutto and parmesan flakes (for two persons)
- Veal filet with pleurotus mushrooms and Merlot wine  
**or**
- Fresh Swordfish steak in lemon cream sauce
- Coffee and glass of local dessert wine Vinsanto

**WEDDING DINNER 3**

- Seafood appetiser with shrimp wrapped in prosciutto, smoked Salmon and octopus
- Wedding risotto with strawberries and mascarpone cheese
- Rocket salad with Asparagus, Parmesan flakes and sun dried tomatoes (for two persons)
- Veal filet with foie gras, wild mushrooms and Vinsanto wine  
**or**
- Fresh grouper filet with seashells and white wine sauce
- Coffee and glass of local dessert wine Vinsanto

#### ***WEDDING DINNER 4***

- Shrimps with whisky and red peppercorns
- Smoked Salmon ravioli, with Sambuca and pink sauce
- Lemon Sorbet
- Green salad with avocado, walnuts and gorgonzola sauce (for two persons)
- Fresh Lobster  
**or**
- Veal torredo with prosciutto and bearnaise sauce
- Coffee and glass of local dessert wine Vinsanto

#### ***WEDDING DINNER 5***

- Artichokes with feta cheese in creamy lemon sauce
- Stuffed cabbage leaves with minced meat and rice in egg-lemon sauce
- Traditional Greek salad with Santorinian cherry tomatoes (for two)
- Leg of lamb in the oven with garlic, rosemary and vegetable sauce  
**or**
- Shrimp with ouzo, feta cheese and tomato sauce
- Coffee and glass of local dessert wine Vinsanto

**All wedding menus include champagne toast and wedding cake.**