



FOUR SEASONS
ASTIR PALACE HOTEL
ATHENS

BANQUETING MENU





- COFFEE BREAKS**
- AFTERNOON TEA**
- BREAKFAST & BRUNCH**
- CANAPE SELECTOR**
- LUNCH**
- DINNER**
- SET MENUS**
- WEDDINGS**
- VEGETARIAN OPTIONS**
- THEMED BUFFET**
- STATIONS & ENHANCEMENTS**
- OUR GREEK FAMILY**
- SHABBAT**
- THANKSGIVING**
- FOR OUR LITTLE GUESTS**
- MEET OUR TEAM**

COFFEE BREAKS

FROM 20 PAX

I
 Freshly Brewed Regular & Decaffeinated Coffee
 Infused Water Station
 Chocolate Chip Cook
 Whole Fruit Bowl
18€

II
 Freshly Brewed Regular & Decaffeinated Coffee
 Assorted Teas and Herbal Infusions
 Infused Water Station
 Selection of Croissants (D)
 Sesame Bagels, Eggless Mayonnaise,
 Radish, Baby Gem, Smoked Salmon (D/N)
 Bresaola Whole Grain Sandwiches, Pickled Onion,
 Rocket Leaves, Dijon Mustard (N)
 Seasonal Fruit Tartlets Selection (D)
 Chocolate Chip Cookies (D)
22€

III
 Freshly Brewed Regular & Decaffeinated Coffee
 Assorted Teas and Herbal Infusions
 Infused Water Station
 Selections of Fresh Juices
 Yogurts (D/N)
 (Served with various toppings such as Pumpkin, Lin and
 Sunflower Seeds, Goji Berries, Black Raisins, etc.)
 Selection of Croissants, Cinnamon Rolls,
 Gluten Free Cake (D)
 Rosemary Focaccia, Honey Ham,
 Rocket Salad and Truffle Mayonnaise (P/D/N)
 Chicken Caesar's Tortillas (D/N/NV)
 Strawberry Tartlets (D)
 Gluten Free Caramel Muffins (D)
 Fruit Salad
25€

- I - II - III
- EARLY HUNTERS BREAK
 - ENERGY BOOSTER BREAK
 - CHOCOHOLIC BREAK
 - PLANT-BASED BREAK





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EARLY HUNTERS BREAK

2 AM – TO 6 AM BOXED

- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Teas and Herbal Infusions
- Infused Water Station
- Selection of Croissants, Cinnamon Rolls, Danish & GF Muffins (D)
- Breadbasket Selection, Butter, Honey & Preserved Jams
- Assortment of Seasonal Whole Fruits
- Selection of Flavored Yogurts (D)

20€





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ENERGY BOOSTER BREAK

Freshly Brewed Regular & Decaffeinated Coffee
 Assorted Teas and Herbal Infusions
 Infused Water Station and Coconut Water
 Smoothie and Fresh Juices(D)
 Greek Flavored Yogurts (D/N)
 Choice of Toppings such as Honey, Walnuts, Pecan, Pumpkin Seeds, Pistachio and Almonds
 Energy Oat & Honey Bars
 White & Black Quinoa Salad, Pomegranate, Spinach Leaves (V)
 Whole Wheat Sesame Bagels, Smoked Salmon, Egg White Scrambled (D/N/NV)
 Fruit Salad

30€

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CHOCOHOLIC BREAK

- Freshly Brewed Regular & Decaffeinated Coffee
- Infused Water Station
- Choco & Banana Smoothies
- Hot Chocolate Shooters
- Iced Chocolate
- Chocolate Energy Bars (N/D)
- Chocolate Brownies (N/D)
- Variety of Chocolate Truffles (D)
- Double Chocolate Chip Cookies (D)
- Strawberries with Chocolate Sauce
- Chocolate Bites with Hazelnuts and Dried Fruits (N/D)
- Triple Chocolate Cake (N/D)
- Seasonal Fruit Skewers with Chocolate

30€

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PLANT-BASED BREAK

Freshly Brewed Regular & Decaffeinated Coffee
 Assorted Teas and Herbal Infusions
 Infused Water Station
 Selections of Fresh Juices
 Vegan Chocolate Cake (N)
 Vegan Brioche
 Vegan, Gluten free Banana Cake (N)
 Mini Spinach & Cheese Pies (D/VG/O)
 Panini, Avocado Mousse, Baby Spinach, Cherry Tomatoes (V)
 Energy Bars (N/D)
 Soy & Almond Yogurt
 Seasonal Fruit Salad
30€

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AFTERNOON TEA

Cucumber Sandwich (D/N) Egg Truffle Sandwich (D/N),
Smoked Salmon Bagel (D/N/NV)

Open Faced Roast Beef Sandwich (D/N/B)

Salmon Quiche, Spinach & Goat Cheese Quiche (D/N/NV)

Éclair (D), Fruit Tart with Crème d'Amande (D/N),
Caramella Tart (D), Raspberry Madeleine (D)

Macarons with Pistachio, Lemon and Chocolate (D/N)

Plain Scones & Raisin Scones, Clotted Cream (D)

Assorted Teas & Herbal Infusions

Iced Tea Blends Peach & Lemon with Mint

35€



AFTERNOON TEA



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- GREEK BREAKFAST
- BREAKFAST BUFFET
- BRUNCH

GREEK BREAKFAST

Freshly Brewed Regular and Decaffeinated Coffee
 Assorted Teas & Herbal Infusions
 Bread Selection (N), Koulouri from Thessaloniki
 Ladenia Kimolou (VG)
 Spinach Pie & cheese Pie (VG/D)
 Kalitsounia Sweet Pastry Pies (D),
 Mountain Thyme Honey
 Tsoureki Brioche (D/N)
 Creamy Bougatsa Pie, Cinnamon & Icing Sugar (D)
 Melekouni Sesame & Honey Energy Bars (N)
 Greek Yogurt, Walnuts & Honeycomb (D)
 Rice Pudding (D), Cinnamon, Orange Zest
 Local Jams Variety
 International & Local Cold Cuts,
 Cheese Assortments (D/P/B/N)
 Scrambled Eggs Kagianas,
 Barley Rusk & Feta Cheese (VG) (D)
 Greek Omelet, Olives, Peppers, Oregano,
 Tomato & Onions (VG)
 Country Sausage,
 Baked Oven Potatoes & Roasted Tomatoes (P)
 Seasonal Fruits

45€





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- GREEK BREAKFAST
- BREAKFAST BUFFET**
- BRUNCH

BREAKFAST

BUFFET

Freshly Brewed Regular & Decaffeinated Coffee
 Assorted Teas & Herbal Infusions
 Bread Selection, Fresh Oregano, Olive Oil
 Olives Marinated with Citrus & Herbs
 ~
 Selection of Croissants, Cinnamon Rolls & Danishes (D)
 Granola Bars (N/D)
 Natural Low & Full Fat Yogurt (D)
 Jams & Honey
 International & Local Cold Cuts, Cheese Assortments
 Baby Potatoes Comfit
 Sautéed Mushrooms
 Pancakes & Waffles Station (D)
 Milk Chocolate, Dark Chocolate, Caramel,
 Hazelnuts, Walnuts, Mini Chocolate Chips
 Maple Syrup, Honey Icing Sugar & Cookies
 Eggs Live Station
 Eggs Benedict, Omelet, Eggs Sunny Side Up,
 Made with Fresh Organic Eggs or Egg Whites
 Fresh Berries, Bananas, Strawberries
 Seasonal Fruits
45€





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AFTERNOON TEA
BREAKFAST & BRUNCH

CANAPE SELECTOR

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GREEK BREAKFAST

BREAKFAST BUFFET

BRUNCH

BRUNCH

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Teas & Herbal Infusions

Bread Selection

Selection of Croissants, Cinnamon Rolls & Danishes (D)

Infused Water Station

House Made Lemonade

Carrot & Ginger Detox Juice

Green Detox with Cucumber, Spinach and Green Apple

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Waffles and Toppings (D/N)

French Toast, Orange Segments,
Orange Sauce, Almonds and Cinnamon

Banana Bircher Muesli

Smoothies Variety (VG)

Blueberry Yogurt Parfait, Chia Seeds (D)

Eggs Benedict, Smoked Salmon, Hollandaise Sauce (D)

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Hummus (V), Smoked Eggplant Cream (V)

Crabmeat Mimosa, Lettuce, Rocket,
Strawberries, Grapefruit, & Pecans

Red Quinoa Salad, Roasted Vegetables,
Dates, Coriander (V)

Chicken Caesars Salad (D)

Colorful Baby Tomatoes, Burrata Cheese, Basil (D/N)

Beef Tartare, Seasonal Truffles & Quail Eggs (D/B)

International & Local Cold Cuts,
Cheese Assortments (D/N/P/B)

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Prime Beef Striploin Carving Station

Béarnaise Sauce, Pepper Sauce (D)

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Wild Mushroom Risotto, Truffles,
Served into Parmesan Wheel (D)

Lamb Chops, Chimichurri Sauce

Lobster & Prawns Pasta, Tomato with Fresh Basil (D)

Grilled Vegetables, Balsamic Dressing & Fresh Herbs (V)

Chorizo Crispy Potatoes, Lime, Spicy Tomato & Aioli (P)

~

Strawberry Fraisier (D/N)

Vanilla Caramel Saint Honoré (D)

Lemon Tart (D)

Gluten Free Chocolate Baked Tart (D/N)

Baba au Rum with Mascarpone Cream (D)

Pistachio Choux (D/N)

Tiramisu Verrine (D)

Vegan Hazelnut Cream with Dark Chocolate (N)

Opera (D/N)

Seasonal Freshly Cut Fruits

75€





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CANAPE SELECTOR

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EACH CANAPÉ 5€

MEAT AND POULTRY

- Bresaola, Smoked Provolone Cheese & Asparagus (D/N/)
- Beef Tartare, Lemon Polenta & Enoki Mushrooms
- Foie Gras, Saffron Gel, Crispy Brioche
- Moussaka Arancini, Parmesan Cream (D/N/)
- Lamb Loin, Caramelized Onion, Jus
- Mini Prime Beef Sliders, Maple Bacon, Pickled Onion (D)
- Chicken Gyoza, Ponzu Sauce
- Smoked Duck Breast Roll, Blackcurrant Chutney
- Pineapple Pork Belly Skewer with BBQ Glaze (P)

SEAFOOD

- King Crab Zucchini Roll, Chili Oil
- Strawberry & Tequilla Infused Tuna Tataki, Lime Gel (N)
- Bloody Mary Soup, Scallops, Smoked Sea Salt
- Champagne Risotto, Sea Urchin & Asparagus (D)
- Marinated Salmon Balic, Lime Mayo & Caviar
- Dorado Tartar on a Prawn Cracker, Wasabi & Lemon Pearls (N)
- Smoky Crystal Bread, Octopus & Masago
- Salmon Brik, Blinis, Finger Lime & Sour Cream (D/N/)
- Lobster Cappuccino Soup (D)
- Marinated Prawns, Chorizo & Lime Emulsion (D)
- Fried Calamari, Saffron Aioli & Macadamia Nut (D/N/)
- Scallops Squid Ink Tempura and Lemongrass Sauce (D/N/)

VEGETARIAN

- Chilled Cucumber Soup, Mint Oil (D)
- Ricotta "Ice Cream", Fig Marmalade, Walnut Crumble (D/N/)
- Beetroot Carpaccio Galotti Goat Cheese, Orange, Truffle Oil (D)
- Infused Watermelon, Manouri Cheese, Pistachio Crumble, Mint Gel
- Caprese Skewer, Aged Balsamic Vinegar Pearls (D/N/)
- Spinach & Rice Croquette on Feta Mouse, Dill oil (D/N/)
- Zucchini Patty, Yoghurt Dill Sauce (D/N/)
- Cheese Croquettes, Thyme Honey, Fresh Fried Basil (D/N/)
- Roquefort Cheese Tartelette, Tomato Marmalade (D/N/)
- Mushroom Cappuccino, Truffle Oil & Parmesan Foam (D/N/)
- Vegetable Gyoza, Ponzu Sauce

SWEET BITES

- Mini Chocolate Tartlet (D)
- Mini Fruit Tartlet (D)
- Metaxa Chocolate Bar (D)
- Vanilla Raspberry Rocher (D/N)
- Coconut and Chocolate (D)
- Mini Choux with Hazelnut (D/N)
- Éclair with Coffee (D)
- Mini Caramel Choux (D)
- Exotic Bar (D)
- Vegan Bite (N)





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STANDING LIGHT LUNCH MENUS

LUNCH BUFFET

STANDING LIGHT LUNCH MENUS

I

Breads & Crissinis Variety Fresh Oregano, Olive Oil

Olives Marinated with Citrus & Herbs

Cucumber & Ras el Hanout Soup (D)

Grilled Chicken Caesar Salad (D)

Fresh Arugula, Oyster Mushrooms, Cherry Tomatoes (V)

Baby Spinach, Green Asparagus Lemon Dressing (N/V)

~

Sandwiches

Smoked Salmon, Cucumber, Cappers,
Philadelphia Cottage Cheese (D)(GF)

Tortilla Wrap, Char Grilled Vegetables - Crumbled
Feta Cheese, Fresh Oregano(D)

Mini Naveté Bread, Roasted Beef Dijon Mustard,
Baby Spinach, Watermelon Radish (D/B)

~

Lemon Tart (D)

Tiramisu Verrine (D)

Vegan Hazelnut cream (N)

Walnut &Chocolate Baklava (D/N)

Fruit tart (D)

Chocolate Choux (D)

Seasonal Cut fruits

~

Selection of Coffee, Tea, Juices & Soft Drinks

50€

II

Breads & Crissinis Variety, Fresh Oregano, Olive Oil

Olives Marinated in Citrus & Herbs

Cretan Dakos, Barley Rusk, Feta Cheese (D/N)

Pasta Salad, Tuna, Fresh Herbs, Boiled Quail Eggs,
Rocket Leafs (D)

Colorful Beetroot Salad, Garlic Comfit,
Citrus Segments, Parsley (V)

~

Octopus Fava Beans Purée, Caramelized Onions

Mini Ciabatta Sandwich, Buffalo Mozzarella - Tomato,
Fresh Basil Pesto(D/N)

Crispy Chicken Wrap, Coleslaw (D)

Beef Pastrami Toast, Dijon, Pickled Onion (D/B)

~

Chocolate Tart (D)

Baba au Rum with Mascarpone Cream (D)

Vegan Exotic Textures (N)

Pistachio Baklava (D/N)

Hazelnut Choux (D/N)

Profiterole Verrine (D)

Cheesecake (D)

Seasonal fruits

~

Selection of Coffee, Tea, Juices, Soft Drinks

50€





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LUNCH *BUFFET*

|

Breads & Crissinis Variety Fresh Oregano, Olive Oil

Olives Marinated with Citrus & Herbs

~

Local & International Cold Cuts,
Cheeses Assortments (D/P/B/N)

Tirokafteri (D), Smoked Eggplant Salad (V) &
Hummus Spreads (V)

~

Wild Mushroom Soup (VG/D)

Baby Spinach Salad, Roasted Chicken,
Orange Segments, Cottage Cheese & Pecans (D/N)

Colorful Cherry Tomatoes, Roasted Manouri,
Oximeli Honey Glaze (D)

Young Potatoes Salad, Smoked Pork Siglino,
Eggless Mayonnaise, Dijon Mustard & Herbs (N)

Baby Ruccola Salad, Feta Cheese, Pine Nuts,
Strawberries & Mint Dressing (D/N)

Seafood Salad, Wild steamed Greens,
Fennel & Fresh Coriander & Citrus Vinaigrette

~

Prime Beef Escallop, Wild Mushroom & Truffle Sauce (D/B)

Grilled Chicken, Sun Dried Tomatoes Crumbled Feta
Cheese, Lemon-Olive oil sauce (D)

Sea Bass, On Spinach Sautee,
Lemon Butter Sauce, Dill Oil (D)

Roasted Potatoes, Oregano, Garlic & EVO (V)

Baked Eggplant, Onions, Tomatoes,
Skotiri Cheese & Herbs (D)

Rice, Almond Crumble, Fennel & Fresh Herbs (V)

~

Lemon Tart (D)

Tiramisu verrine (D)

Vegan Milk Chocolate & Raspberry Cream (N)

Pistachio Baklava (D/N)

Fruit Tart (D)

Almond Baklava (D/N)

Chocolate Choux (D)

Seasonal Fruits

Selection of Coffee, Tea, Juices, Soft Drinks

65€





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LUNCH *BUFFET*

||

Breads & Crissinis Variety Fresh Oregano, Olive Oil

Olives Marinated with Citrus & Herbs

~

Local & International Cold Cuts,

Cheeses Assortments (D/P/B/N)

Cherry Tomato, Red Onion, Feta, Cucumber Mint (V)

Fava Bean Spread (V)

~

Mix Salad Leaves, Baby Corn, Parmesan Flakes,
Balsamic Vinegar (D)

Roasted Pumpkin, Watercress Salad, Mushrooms,
Stilton Cheese (D)

Quinoa Salad, Tuna Tataki, Blackberries, Beetroot Leaves

Broccoli & Cauliflower Salad, Truffle Mayonnaise (V)

Squid Couscous Salad, Cranberries

Shrimps Caesar Salad

~

Carrot & Giger Soup (V)

Beef Meatballs, Fresh Tomato Sauce (B)

Roasted Sea Bass on Sautee Spinach & Artichoke,
Saffron Sauce

Grilled Octopus Tentacles, Olives,
Capers & Cherry Tomatoes

Searred Pork Tenderloin,
Shitake Mushroom & Metsovone Cheese (P)

Caserecci Carbonara,
Nouboulo Cured Pork from Corfu (D/P)

Vegetable Caponata, Raisins, Pine Nuts (N)

Roasted Baby Potatoes, Balsamic Vinegar (V)

~

Chocolate Tart (D)

Baba au Rum with Mascarpone Cream (D)

Vegan Exotic Textures (N)

Pistachio Baklava (D/N)

Hazelnut Choux (D/N)

Profiterole Verrine (D)

Walnut Baklava (D/N)

Cut Seasonal Fruit

Selection of Coffee, Tea, Juices, Soft Drinks

70€





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LUNCH

BUFFET

III

Breads & Crissinis Variety Fresh Oregano, Olive Oil

Olives Marinated with Citrus & Herbs

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Local & International Cold Cuts,
Cheeses Specialties (D/P/B/N)

Grilled Eggplant Salad (V)

Green Gazpacho Soup (V)

Greek Salad (D)

Spinach Salad, Prosciutto, Graviera Cheese,
Pomegranate Dressing (D/P)

Octopus Salad, Baby Potatoes,
Olives Slices & Red Ruccola

Yoghurt Rainbow Beetroot Salad, Garlic, Orange Zest (V)

Grilled Mushroom Salad, Talagani Cheese,
Oximeli Dressing (D)

~

Traditional Cheese Pie (D/N)

Slow Cooked Prime Beef Stifado Caramelized Onions (B)

Lamb Skewers, Rosemary, Cardamom-yoghurt Sauce (D)

Slow Cooked Chicken, Lard & Mushroom (P)

Grilled Seabass, Basil, Parsley, Butter Sauce (D)

Roasted Potatoes, Oregano & Orange Juice (V)

Saffron Rice, Zucchini, Tomato, Almond & Spring Onion (V)

Skioufixta Pasta, Smoked Eggplant, Manoura Cheese (D)

~

Chocolate Tart (D)

Baba au Rum with Mascarpone Cream (D)

Vegan Exotic Textures (N)

Baklava Pistachio (D/N)

Vanilla Caramel Choux (D)

Profiterole Verrine (D)

Almond Baklava (D/N)

Cut Seasonal Fruit

Selection of Coffee, Tea, Juices, Soft Drinks

80€





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DINNER BUFFET

DINNER *BUFFET*

I

Breads & Crissinis Variety Fresh Oregano, Olive Oil

Olives Marinated with Citrus & Herbs

Antipasti Variety

~

Local & International Cold Cuts,

Cheeses Specialties(D/P/B/N)

Gazpacho Tomato Soup (V)

Spinach & Mustard Leaves Salad,
Feta Cheese Crumble, Cashew (D/N)

Smoked Cured Salmon, Marinated Artichokes,
Fresh Coriander & Honey Mustard

Beef Tartare, Truffle, Hazelnut, Pickled Shallot,
Fried Capper(D/N/B)

Marinated Prawns, Orange, Fennel & Zucchini Salad,
Saffron Sauce(D)

Heirloom Tomatoes, Burrata Cheese, Fresh Basil (D/N)

~

Endive Salad, Smoked Duck, Orange segments,
Curcuma Vinaigrette

Watercress& Escarole salad, Seared Tuna,
Lemon – Oil Sauce

Seafood Caesars Salad (D)

~

Carving Station

Slow Cooked Prime Beef Piranha (B)

Béarnaise, Beef (D) Jus, Selection of Mustards (D/N)

~

Mushroom Ravioli, Ricotta Cream & Chives (D)

Beef Stew, Root Vegetables,
Thyme & Red Wine Sauce (B)

Chicken Roulade, Graviera Cheese, Fresh Oregano
& Sundried Tomato (D)

Roasted Sea Bass, Herb Crust,
Basil Oil & Sautee Spinach

Seared Prawns Chorizo Peperonata

Vegetable Ratatouille, Fresh Herbs &Smoked Paprika (V)

Seafood Paella (D)

Steamed Vegetables (V)

Cubed Fried Potatoes, Smoked Paprika
& Tomato Sauce (V)

~

Chocolate Tart (D)

Baba au Rum with Mascarpone Cream (D)

Vegan Exotic Textures (N)

Pistachio Baklava (D/N)

Hazelnut Choux (D/N)

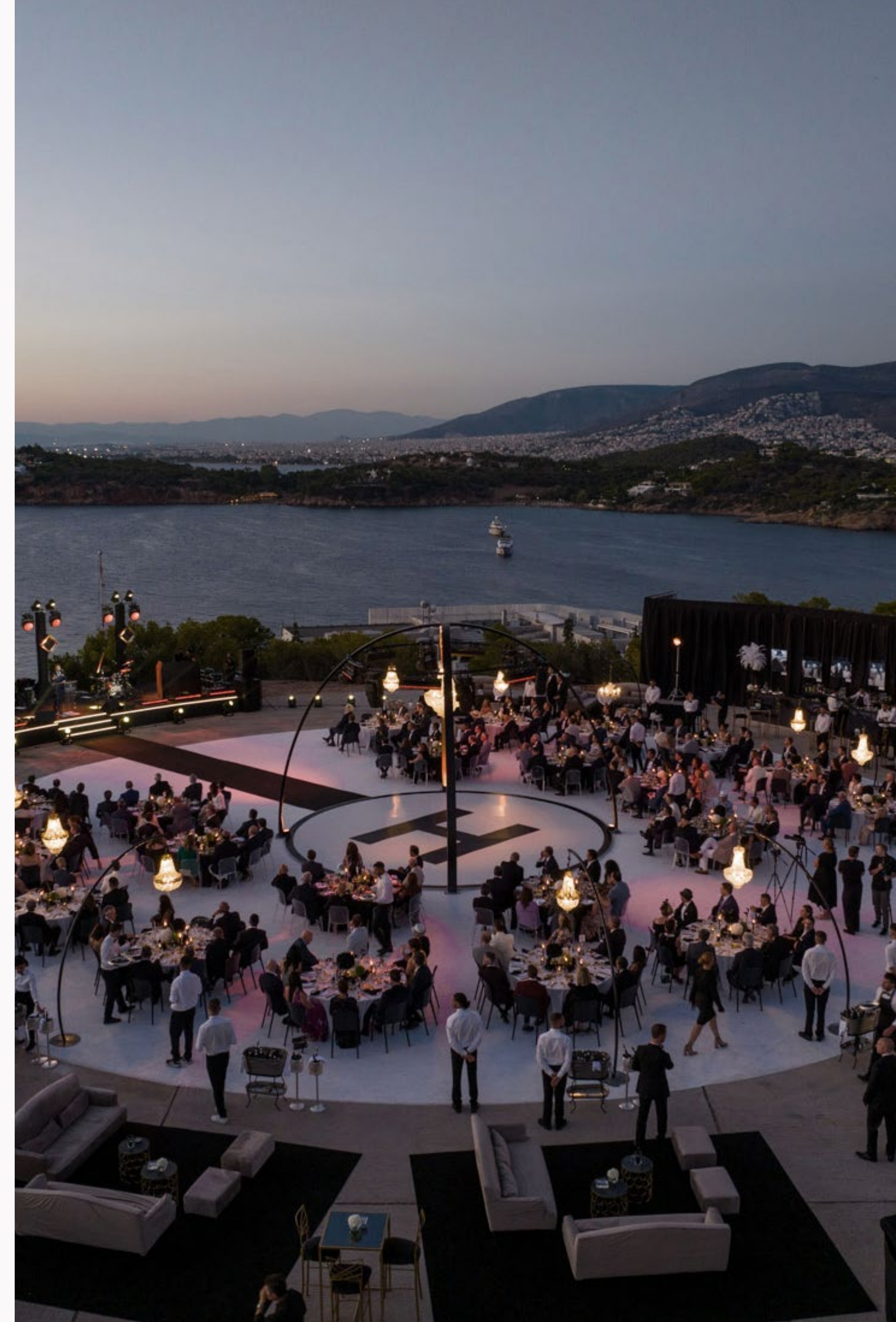
Profiterole Verrine (D)

Cheesecake (D)

Seasonal Freshly Cut Fruits

Selection of Coffee, Tea, Juices, Soft Drinks

125€





- COFFEE BREAKS
- AFTERNOON TEA
- BREAKFAST & BRUNCH
- CANAPE SELECTOR
- LUNCH
- DINNER
- SET MENUS
- WEDDINGS
- VEGETARIAN OPTIONS
- THEMED BUFFET
- STATIONS & ENHANCEMENTS
- OUR GREEK FAMILY
- SHABBAT
- THANKSGIVING
- FOR OUR LITTLE GUESTS
- MEET OUR TEAM

DINNER

BUFFET

DINNER BUFFET

||

Breads & Crissinis Variety Fresh Oregano, Olive Oil

Olives Marinated with Citrus & Herbs

Antipasti Variety

~

Local & International Cold Cuts,
Cheeses Specialties (D/B/P/N)

Foie Gras Terrine, Fig jam And Crackers (D/N)

Smoked Cured Fish Platter (D)
(Salmon, Halibut, Trout, With Assorted Garnishes)

Beef Tartar, Ruccola,
Parmesan & Truffle Mayonnaise (D/B/N)

Tuna Carpaccio, Peas Puree,
Purple Cauliflower & Lemon Mayo (D/N)

~

Cucumber & Chili oil Soup (V)

Ginger Marinated Prawns, Organic Quinoa,
Avocado, Fresh Herbs & Exotic Fruit Dressing

Langoustine & Scallops Pasta Salad, Grapefruit,
Green Asparagus, Parmesan (D)

Fregola Pasta, Dates, Figs & Macadamia Nuts (D/N)

Young Potatoes, Baby Gem, Bean Sprouts,
Peanuts & Coriander

Fattoush Salad

Grilled Eggplant Salad, Tomatoes Greens,
Aged Balsamic, Metsovone, Onions (VG)(GF)

~

Carving Station

Creek Stone Rib Eye Bone in

Selection of Mustards, Sea Salt, Rosemary Beef Jus

~

Mushroom Quiche, Apaki Smoked Pork,
Anevato Cheese (P)

Linguini, King Crab, Prawns, Green Asparagus

Grilled Lamb Chops Marinated with
Ariani & Ras Al Hanout (D)

Roasted Duck Breast, Citrus Segments,
Red Cabbage, Samos Dessert Wine & Chives

Searched Beef Fillet, Wild Mushroom & Foie Gras

Spicy Grilled Pork Skewers (P)

Miso Glazed Cod, Edamame Beans & Wakame Seaweed

Monkfish Fricassee, Dill & Lemon (D)

Oven Roasted Potatoes Variation, Five Spice (V)

Stir Fried Rice, Seasonal Vegetables & Cashews (V/N)

~

Lemon Tart (D)

Tiramisu Verrine (D)

Vegan Hazelnut Cream (N)

Walnut Baklava (D/N)

Fruit Tart (D)

Chocolate Baklava (D)

Chocolate Choux (D)

Seasonal Freshly Cut Fruits

140€



- COFFEE BREAKS
- AFTERNOON TEA
- BREAKFAST & BRUNCH
- CANAPE SELECTOR
- LUNCH
- DINNER
- SET MENUS**
- WEDDINGS
- VEGETARIAN OPTIONS
- THEMED BUFFET
- STATIONS & ENHANCEMENTS
- OUR GREEK FAMILY
- SHABBAT
- THANKSGIVING
- FOR OUR LITTLE GUESTS
- MEET OUR TEAM

SET MENUS

THREE COURSES

I

Like A Greek Salad

Heirloom Tomatoes Compressed Cucumber, Olive Tapenade, Feta Cheese Mousse

~

Seared Pork Tenderloin

Baby Vegetables, Potato Puree, Salvia, Smoked Cheese Sauce

~

The Apricot

Caramel -White Chocolate, Apricot Compote & Bitter Caramel Sauce

100€

II

Shrimp Salad

Red Ruccola, Zucchini, Fennel, Spearmint, Coriander

~

Poached Black Cod Ballotine

Celeriac Puree, Artichoke, Lemon Caviar, Bottarga Crumble

~

Baba

Vanilla Cream, Exotic Fruits & Rum (D)

100€

III

Colorful Tomato Salad

Burrata, Ruccola, Herb Pesto, Aged Balsamic Vinegar, And Basil Oil

~

Mushroom Ravioli

Ricotta Cheese, Spinach, Rocket, Pine Nuts & Parmesan

~

Tender Lamb Slowly Cooked with Tomatoes Comfit, Roasted Potatoes, Almonds & Thyme Jus

~

Pistachio & Strawberry

Pistachio Cremeux, Strawberry Compote

100€

[SET MENUS THREE COURSES](#)

[SET MENUS FOUR COURSES](#)

[SET MENUS FIVE COURSES](#)





- COFFEE BREAKS
- AFTERNOON TEA
- BREAKFAST & BRUNCH
- CANAPE SELECTOR
- LUNCH
- DINNER
- SET MENUS**
- WEDDINGS
- VEGETARIAN OPTIONS
- THEMED BUFFET
- STATIONS & ENHANCEMENTS
- OUR GREEK FAMILY
- SHABBAT
- THANKSGIVING
- FOR OUR LITTLE GUESTS
- MEET OUR TEAM

- SET MENUS THREE COURSES
- SET MENUS FOUR COURSES
- SET MENUS FIVE COURSES

SET MENUS

FOUR COURSES

I

Like A Greek Salad
Tomatoes with Compressed Cucumber, Olive Tapenade, with Feta Cheese Mousse

~

Green Olive Soup
Bottarga Mousse with Rye Bread Crouton and Tsalafouti Cheese

~

Lamb Chops with Herb Crust, Root Vegetables, Comfit Pumpkin, Shallots, Juniper Berries-Citrus Sauce

~

The Apricot
Caramel -White Chocolate, Apricot Compote and Bitter Caramel Sauce

110€

II

Lobster Salad, Kale, Rucola, Quinoa, Avocado, Mango Fluid Gel and Spearmint

~

Seared Scallops
Celeriac Root Spaghetti, Guanciale, Green Asparagus, Champagne, Caviar, Truffle Sauce

~

Seared White Grouper
Fennel, Leek, Tomatoes, Romanesco Brocoli, Saffron Kakavia Sauce

~

Baba
Vanilla Cream, Exotic Fruits and Rum

110€

III

Colorful Tomato Salad and Burrata, Rucola, Herb Pesto, Aged Balsamic Vinegar, and Basil Oil

~

Mushroom Ravioli with Ricotta Cheese, Spinach, Rocket, Pine Nuts and Parmesan

~

Tender Lamb Slowly Cooked with Tomatoes Comfit, Roasted Potatoes, Almonds and Thyme Jus

~

Pistachio and Strawberry
Pistachio Crèmeux with Strawberry Compote, Caramelized Pistachios and Fresh Strawberries

110€





- COFFEE BREAKS
- AFTERNOON TEA
- BREAKFAST & BRUNCH
- CANAPE SELECTOR
- LUNCH
- DINNER
- SET MENUS**
- WEDDINGS
- VEGETARIAN OPTIONS
- THEMED BUFFET
- STATIONS & ENHANCEMENTS
- OUR GREEK FAMILY
- SHABBAT
- THANKSGIVING
- FOR OUR LITTLE GUESTS
- MEET OUR TEAM

- SET MENUS THREE COURSES
- SET MENUS FOUR COURSES
- SET MENUS FIVE COURSES

SET MENUS

FIVE COURSES

I

Veal Carpaccio

Gruyere Cream, Tender Salad Leafs, Cappers, Radishes, Figs & Herb Oil

~

Seared Scallops

Celeriac Spaghetti, Cured Pork, Zucchini, Champagne-Caviar Sauce

~

Red Sea Bream Fricassee

Bottarga, Green Asparagus, Savoy Cabbage, Fresh Herbs, Lemon, Chives Sauce (GF)

~

Tenderloin Beef Fillet, Foie Gras, Potato-herbs Galette, Baby Carrots, Asparagus & Truffle Sauce

~

Tropical Fruits Sphere

Caramelized Bananas, Mango & Passion Sauce, Coconut Cream

140€

II

Seared Lobster

Caviar, Glazed Baby Carrots, Green Asparagus, Herbed Oil, Bisque Foam

~

Pan Seared Foie Gras

On Crunchy Crostini, Gingerbread Cream, Pistachio Sponge Cake & Grapes Pudding

~

Roasted White Grouper Fillet

Baby Fennel, Caramelized Leek, Tomatoes, Zucchini, Seafood Kakavia Sauce

~

Roasted Veal Fillet, Seasonal Vegetables, Caramelized Shallots, King Oyster Mushrooms, And Thyme Sauce

~

Baba

Vanilla Cream, Exotic Fruits and Rum

140€





- COFFEE BREAKS
- AFTERNOON TEA
- BREAKFAST & BRUNCH
- CANAPE SELECTOR
- LUNCH
- DINNER
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- VEGETARIAN OPTIONS
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- SHABBAT
- THANKSGIVING
- FOR OUR LITTLE GUESTS
- MEET OUR TEAM

- [WEDDING FOUR-COURSE MENU](#)
- [WEDDING FIVE-COURSE MENU](#)
- [WEDDING BUFFET](#)

WEDDING *FOUR-COURSE* MENU

I

Lobster & Kale Salad

Ruccola, Quinoa, Avocado, Mango Fluid Gel & Spearmint Oil

~

Grilled Octopus

Smoked Fava, Shallots Confit, Tomatoes Comfit, Olives Fillet, Cappers

~

Prime Beef tenderloin

Seasonal Vegetables, Truffle Potatoes Dauphinoise and Mushroom Sauce

~

Wedding Cake

Vanilla red berries compote & white chocolate crumble

~

Coffee and Mignardises

120€

II

Tuna & Fennel Salad

Orange Segments, Capers, Pink Pepper & Orange Pepper

~

Seared White Grouper

Sauté Spinach, Artichoke Hearts, Black Eyed Beans And Greek Salad Sauce

~

Roasted Lamb Chops

Polenta, Green Pea In textures, Rosemary Lamb Jus

~

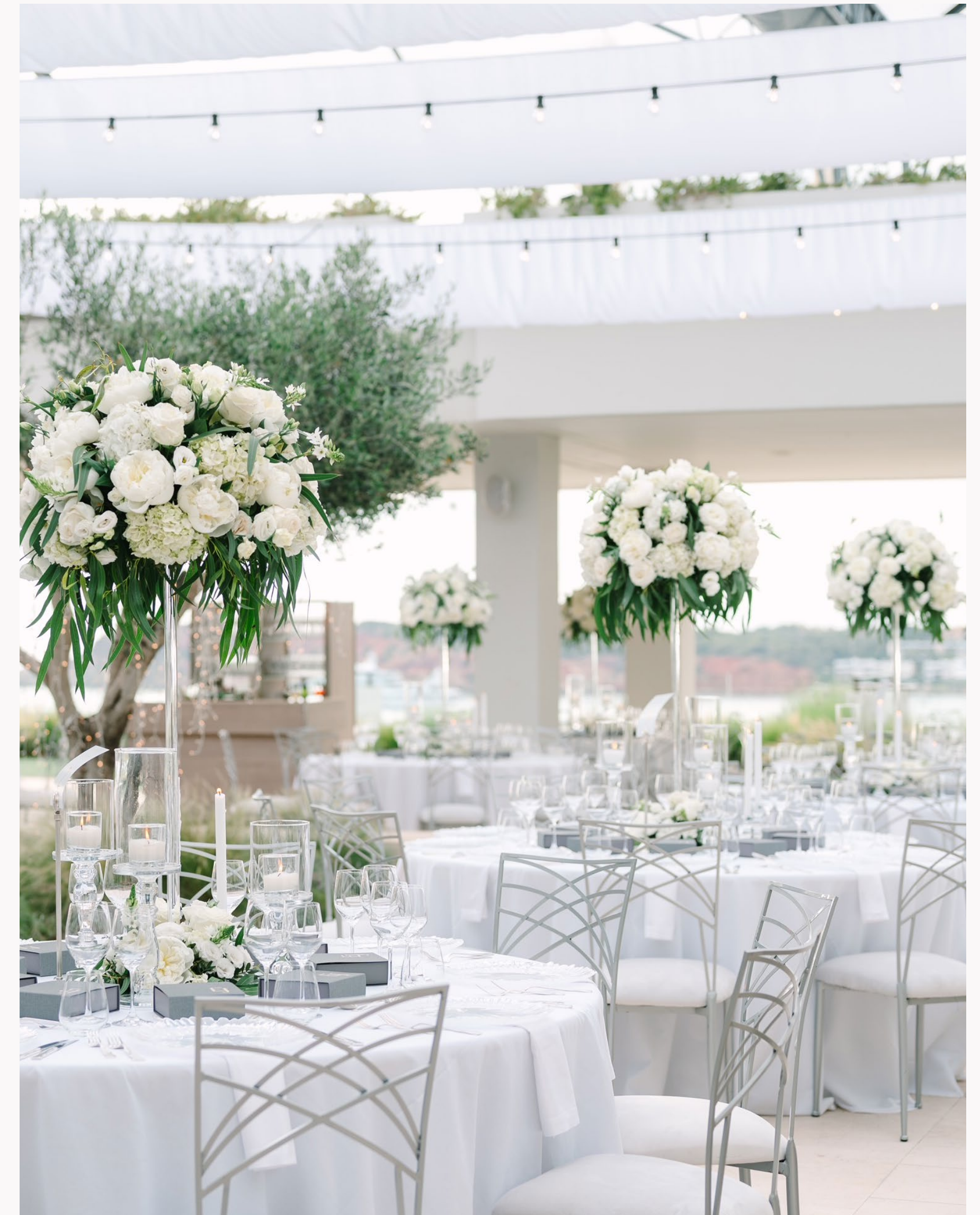
Wedding Cake

Milk Chocolate Mousse , Soft Caramel & Dark chocolate Ice Cream

~

Coffee & Mignardises

130€





- COFFEE BREAKS
- AFTERNOON TEA
- BREAKFAST & BRUNCH
- CANAPE SELECTOR
- LUNCH
- DINNER
- SET MENUS
- WEDDINGS**
- VEGETARIAN OPTIONS
- THEMED BUFFET
- STATIONS & ENHANCEMENTS
- OUR GREEK FAMILY
- SHABBAT
- THANKSGIVING
- FOR OUR LITTLE GUESTS
- MEET OUR TEAM

- WEDDING FOUR-COURSE MENU
- WEDDING FIVE-COURSE MENU
- WEDDING BUFFET

WEDDING *FIVE-COURSE* MENU

I

Grouper Carpaccio
Sour Cream, Salad Leafs, Capers & Lemon Foam

~

Seared Scallops
Celeriac Spaghetti, Cured Pork, Zucchini & Champagne-Caviar Sauce

~

Red Sea Bream Fricassee
Bottarga, Green Asparagus, Savoy Cabbage, Fresh Herbs
Lemon & Chives Sauce

~

Us Prime Beef Fillet,
Foie Gras, Potato-herbs Galette, Baby Carrots, Asparagus & Truffle Sauce

~

Wedding Cake
Lemon & Berries texture, vanilla sable with citrus cream & berries sorbet

~

Coffee & Mignardises (D/N)

140€

II

Lobster Salad
Red & Green Rucola Leaves , Caviar, Green Asparagus, Herbed Oil, Lemon & Saffron Dressing

~

Pan Seared Foie Gras
on Crunchy Crostini, gingerbread Cream, With Pistachio Sponge Cake & Grapes

~

Roasted White Grouper Fillet
Baby Fennel, Caramelized Leek, Tomatoes, Zucchini & Seafood Kakavia Saffron Sauce

~

Roasted Veal Fillet
Seasonal Vegetables, Caramelized Shallots, King Oyster Mushrooms & Thyme Sauce

~

Wedding Cake
Dark Chocolate mousse, caramelize hazelnut praline, soft caramel & Praline ice cream

~

Coffee & Mignardises

150€





- COFFEE BREAKS
- AFTERNOON TEA
- BREAKFAST & BRUNCH
- CANAPE SELECTOR
- LUNCH
- DINNER
- SET MENUS
- WEDDINGS
- VEGETARIAN OPTIONS
- THEMED BUFFET
- STATIONS & ENHANCEMENTS
- OUR GREEK FAMILY
- SHABBAT
- THANKSGIVING
- FOR OUR LITTLE GUESTS
- MEET OUR TEAM

WEDDING *BUFFET*

- WEDDING FOUR-COURSE MENU
- WEDDING FIVE-COURSE MENU
- WEDDING BUFFET

I
International and Local Cold Cuts,
Cheeses Assortments (D/N/P/B)
(Honey Comb, Dry Fruit & Nuts, Sweet Spoon Desserts
Selection)

Smoked Cured Fish (D)
(Salmon, Halibut, Trout, With Assorted Garnishes)

Squid Salad, Zucchini, Dill, Lime Dressing
Beef Carpaccio, Rucola, Parmesan, Pine Nuts,
Aged Balsamic And Truffle Mayonnaise (B)(N)

~

Green Tomato Gazpacho (V)

Ginger Marinated Prawns, Organic Quinoa, Avocado,
Fresh Herbs & Exotic Fruit Dressing

Langoustine & Scallops Pasta Salad, Grapefruit,
Green Asparagus, Parmesan

Young Potatoes, Baby Gem, Bean Sprouts,
Peanuts & Coriander (N/V)

Grilled Eggplant Salad, Aged Balsamic,
Metsovone Sauce, Onions, Tomatoes ,Wild Greens (D)

Beetroot Salad, Yoghurt, Walnuts, Green,
White Asparagus (N/D)

Dakos Salad barley Rusks, Tomato, Feta Cheese,
Black Olives, capers (D/N)

~

Roasted Suckling Pig (P)
Served With A Variety Of Mustards, Pita Bread
House Made Pickled Vegetables

~

Salt Baked White Grouper

Served Condiments, Greens, Hollandaise,
Lemon-Olive Oil sauce,
Horseradish and Steamed Vegetables

~

Traditional Cheese Pie (D/N)

Beef Medallions, Peppercorn Sauce (D/N/P)

Lamb Shoulder, Lemon Sauce, Green Olives

Grilled Octopus, Sun-dried Tomatoes, Capers,
Lemon-Olive Oil Dressing

Oven-baked Seabass Fillet, Fennel & Tomatoes

Seafood Papoutsakia, Eggplants, Manoura Cheese (D)

VARENIKA Pasta, Yogurt, Caramelized Onion,
Garlic, Chili & Herbs (D/N)

Roasted Young Potatoes
Lemon & Organic Oregano (V)

Rice, Vegetables,
Fresh Herbs & Pine Nuts (V/N)

~

Chocolate Tart (D)

Baba au rum with mascarpone cream (D)

Vegan exotic textures (N)

Pistachio Baklava (D/N)

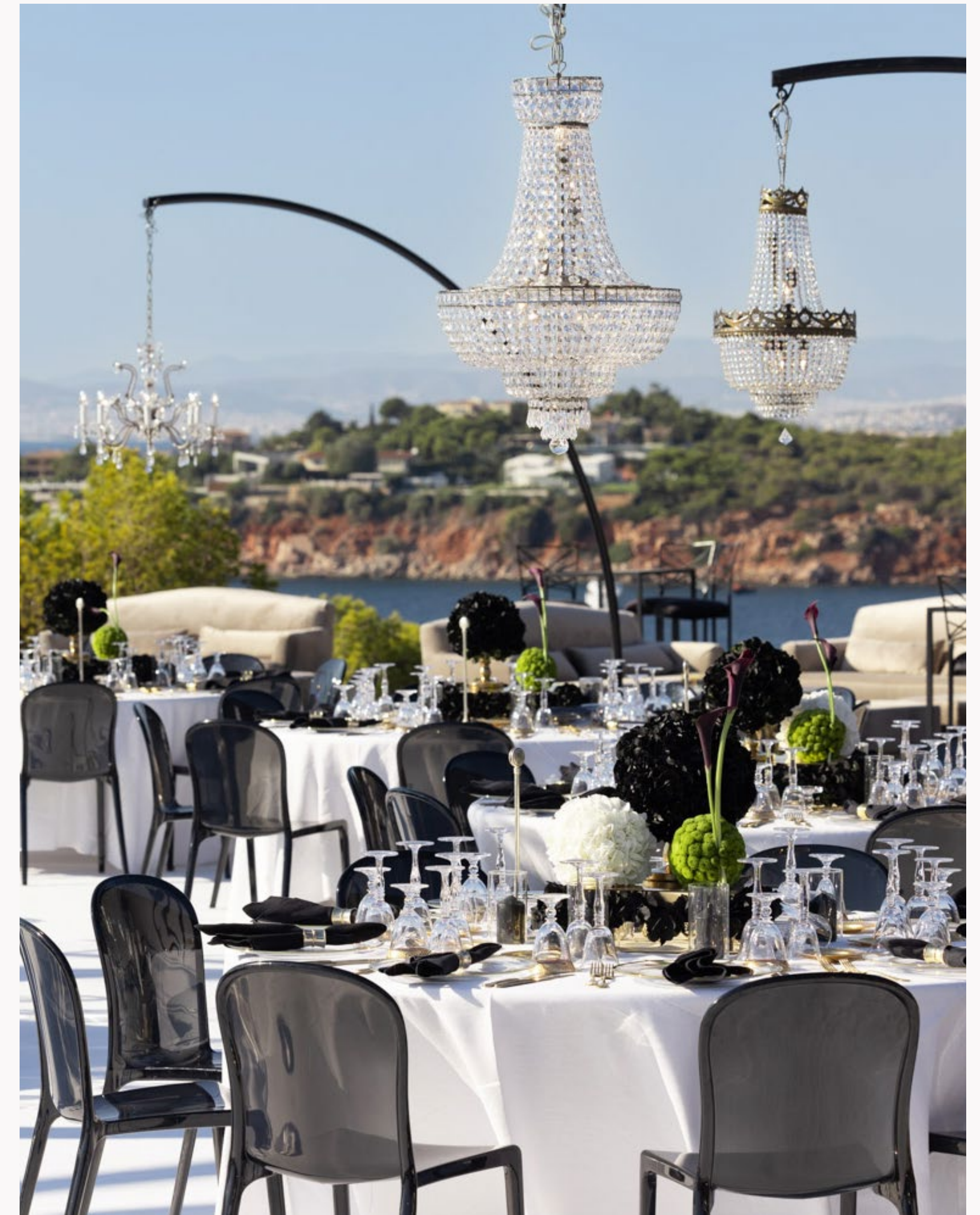
Hazelnut Choux (D/N)

Profiterole Verrine (D)

Cheesecake (D)

Seasonal Freshly Cut Fruits

160€





- COFFEE BREAKS
- AFTERNOON TEA
- BREAKFAST & BRUNCH
- CANAPE SELECTOR
- LUNCH
- DINNER
- SET MENUS
- WEDDINGS
- VEGETARIAN OPTIONS
- THEMED BUFFET
- STATIONS & ENHANCEMENTS
- OUR GREEK FAMILY
- SHABBAT
- THANKSGIVING
- FOR OUR LITTLE GUESTS
- MEET OUR TEAM

WEDDING *BUFFET*

II
Breads Variety Fresh Oregano, Olive Oil
Olives Marinated With Citrus & Herbs
Fava Bean Spread, And Feta Cheese spread
~
International and Local Cold Cuts,
Cheeses Assortments (D/N/B/P)
(Honey Comb, Dry Fruit & Nuts, Sweet Spoon Desserts
Selection)
Smoked Cured Fish (D/N)
(Salmon, Halibut, Trout, With Assorted Garnishes)
Beef Tartar, Ruccola, Parmesan & Truffle Mayonnaise (D)
Tuna Carpaccio, Peas Puree,
Purple Cauliflower Lemon Mayo (D)
~
Ginger Marinated Prawns, Organic Quinoa, Avocado,
Fresh Herbs & Exotic Fruit Dressing
Langoustine & Scallops Pasta Salad, Grapefruit,
Green Asparagus, Parmesan (D)
Fregola Pasta, Dates, Figs & Macadamia Nuts (N)
Gnocchi, Baby Gem, Bean Sprouts,
Peanuts & Coriander (N)
Fattoush Salad (V)
Grilled Eggplant Salad, Aged Balsamic, Metsovone Sauce,
Onions, With Tomatoes And Greens (VG)
~
Stations
Herbed Salmon Ballotine
Hollandaise, Squid Ink Lime Dressing, Cress, Steamed
Vegetables & Sautee Green Asparagus
~
Seafood Pasta

Choice of Pasta with Seafood, Tomato,
Spring Onion and Bisque
~
Prime Beef Fillet Chateaubriand Station (B)
Roasted Potatoes, Grilled Asparagus,
Béarnaise & Peppercorn Sauce
~
Salmon & Spinach Quiche (D)
Sea Food Lasagna (D)
Grilled Lamb Chops Marinated & Ariani & Ras Al Hanout
Seared Beef Fillet Medallions,
Wild Mushroom & Seared Foie Gras (D/B)
Grilled Pork Skewers, Spicy Marination (P)
Miso Glazed Cod, Edamame Beans & Wakame Seaweed
Monkfish Fricassee, Dill Oil
Oven Roasted Potatoes Variation,
Five Spices Marinating (V)
Stir Fried Rice, Seasonal Vegetables & Cashews (V/N)
~
Wedding Cake
Lemon & Berries Texture,
Vanilla Sablé with Citrus Cream & Berry Sorbet (D/N)
Chocolate Tart (D)
Baba au Rum with Mascarpone Cream (D)
Vegan Exotic Textures (N)
Pistachio Baklava (D/N)
Hazelnut Choux (D/N)
Profiterole Verrine (D)
Cheesecake (D)
Seasonal Freshly Cut Fruits
190€

- WEDDING FOUR-COURSE MENU
- WEDDING FIVE-COURSE MENU
- WEDDING BUFFET





- COFFEE BREAKS
- AFTERNOON TEA
- BREAKFAST & BRUNCH
- CANAPE SELECTOR
- LUNCH
- DINNER
- SET MENUS
- WEDDINGS
- VEGETARIAN OPTIONS
- THEMED BUFFET
- STATIONS & ENHANCEMENTS
- OUR GREEK FAMILY
- SHABBAT
- THANKSGIVING
- FOR OUR LITTLE GUESTS
- MEET OUR TEAM

- VEGETARIAN ITEMS
- & STRICTLY VEGAN OPTIONS
- PLATED MENU SELECTOR

VEGETARIAN ITEMS & STRICTLY VEGAN OPTIONS

King Oyster Mushrooms, Chinese Cabbage,
Green Asparagus, Red Quinoa Roasted Plum Tomato,
Lemon, Dill Sauce

Cauliflower Steak Parsley Root Purée, Baby Carrots

Caponata Eggplant, Zucchini, Peppers, Tomatoes,
Baked Potato Purée, Roasted Manouri Cheese,
Pine Nuts Honey Glazed Shallots

Vegan Cheese Burger Bun, Soy Burger, Vegan Mayo,
Cheese Baby Gem, Sweet Fried Potatoes

~

Sorbet 3x Items

Lemon Sorbet

Passion Sorbet

Raspberry Sorbet

~

Pre Dessert 3x Items

Citrus Flavor

Red Berries Texture

Coconut Exotic

~

Wedding Cake Flavors

Gluten Free Vanilla Mousse with Passion Fruit (D)

Gluten Free Bitter Chocolate Mousse with Hazelnuts (D/N)

Gluten Free Milk Chocolate with Raspberry Compote (D)





- COFFEE BREAKS
- AFTERNOON TEA
- BREAKFAST & BRUNCH
- CANAPE SELECTOR
- LUNCH
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- OUR GREEK FAMILY
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- THANKSGIVING
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- MEET OUR TEAM

VEGETARIAN ITEMS
& STRICTLY VEGAN OPTIONS
[PLATED MENU SELECTOR](#)

PLATED MENU SELECTOR

SALADS & APPETIZERS

Like A Greek Salad

Heirloom Tomatoes Compressed Cucumber,
Olive Tapenade, Feta Cheese Mousse

Colorful Tomato Salad with Burrata, Ruccola, Herb Pesto,
Aged Balsamic Vinegar, Basil Oil

Spinach Prosciutto Salad

“Graviera” Cheese, Pecans, Marinated Shimeji Mushroom,
Pomegranate Dressing

Veal Carpaccio

Gruyere Cream, tender Salad Leafs, Cappers, Radishes,
Figs, Herb Oil

US Prime Beef Tartar

Fig compote, Arugula, Pine Nuts, Parmesan Foam

Green Olive Soup

Bottarga Mousse, Rye Bread Crouton, Tsalafouti Cheese

Mushroom Ravioli

Ricotta Cheese, Spinach, Rocket, Pine Nuts & Parmesan

Smoked Eggplant Risotto

Carolina Rice, Smoked eggplant, Xygalo, Walnuts

Pan Seared Foie Gras on a Crunchy Crostini, Gingerbread
Cream, Pistachio Sponge Cake

Grouper Carpaccio

Sour Cream, Salad Leafs, Capers & Lemon Foam

Lobster Salad with Kale, Rucola, Quinoa, Avocado,
Mango Fluid Gel & Spearmint

Shrimp Tartar

Green Gazpacho Green Cherry Tomato, Avocado, Basil Oil

Marinated Langoustine Salad

Red Ruccola, Zucchini, Fennel, Spearmint, Coriander

Seared Lobster

Lemon Caviar Honey Glazed Baby Carrots,
Green Asparagus, Coral Sauce and Bisque Foam

Seared Tuna Fillet

Fennel Salad, Orange Segments, Capers,
Pink Pepper And Orange Pepper (GF)

MAIN COURSES

Poached Black Cod Ballotine

Celeriac Puree, Artichoke,
Lemon Caviar, Bottarga Crumble

Seared Wild Sea Bass

Fennel, Leek, Tomatoes, Romanesco,
Broccoli Saffron, Kakavia Sauce

White Grouper

Sautee Spinach, Artichoke Hearts,
Black Eyed Beans, Greek Salad Sauce

Red Sea Bream Fricassee

Bottarga, Green Asparagus, Savoy Cabbage,
Fresh Herbs, Lemon With Chives Sauce

Seared Pork Tenderloin

Baby Vegetables, Potato Puree, Salvia,
Smoked Cheese Sauce

Roasted Veal Fillet

Seasonal Vegetables, Caramelized Shallots,
King Oyster Mushrooms, And Thyme Sauce

Herb crust Lamb Chops

Root Vegetables, Comfit Pumpkin, Shallots,
Juniper Berries-Citrus Sauce

Roasted Lamb Chops

Lemon Polenta, Green Pea In textures, Rosemary Lamb Jus

Prime Beef tenderloin

Seasonal Vegetables, Truffle Potatoes Dauphinoise
And Mushroom Sauce

Tournedos Rossini

Pan Seared Foie Gras, Potato cake, Baby Carrots,
Asparagus, Truffle Jus

Vegan Cheese Burger

Vegan Bun, Soy Burger, Vegan Mayo,
Cheese Baby Gem, Sweet Fried Potatoes

DESSERTS

The Apricot

Caramel-White Chocolate, Apricot Compote,
Bitter Caramel Sauce

Pistachio & Strawberry

Pistachio Cremeux, Strawberry Compote

Baba with Vanilla Cream, Exotic Fruits and Rum

Tropical Fruits Sphere

Caramelized Bananas with Mango and Passion Fruit Sauce,
Coconut Cream

Chocolate

Milk Chocolate Mousse with Soft Caramel
& Dark Chocolate Ice Cream



- COFFEE BREAKS
- AFTERNOON TEA
- BREAKFAST & BRUNCH
- CANAPE SELECTOR
- LUNCH
- DINNER
- SET MENUS
- WEDDINGS
- VEGETARIAN OPTIONS
- THEMED BUFFET**
- STATIONS & ENHANCEMENTS
- OUR GREEK FAMILY
- SHABBAT
- THANKSGIVING
- FOR OUR LITTLE GUESTS
- MEET OUR TEAM

- GREEK BUFFET
- BBQ BUFFET
- ITALIAN BUFFET
- INDIAN BUFFET
- ASIAN BUFFET

GREEK *BUFFET*

Breads Variety Fresh Oregano, Olive Oil
 Olives Marinated With Citrus & Herbs
 Fava Bean Spread, And Feta Cheese spread
 Taramosalata Traditional Fish Roe
 ~
 Local Cold Cuts & Cheeses Assortments (D/N/B/P)
 (Honey Comb, Dry Fruit & Nuts,
 Sweet Spoon Desserts Selection)
 Smoked Seafood Selection Served with Condiments
 Black Eyed Beans, Marinated Squid, Baby Spinach,
 Fresh Herbs
 Potato Salad, Siglino Pork, Orange, Oregano & Onions (P)
 Broccoli & Cauliflower Salad, Garlic Mayonnaise (V)
 Asparagus Salad, Sun Dried Tomatoes, Graviera,
 Hazelnuts, Thyme Vinaigrette (D/N)
 Lentils Salad, Smoked Trout,
 Green Apple & Pomegranate
 Beetroot Salad, Citrus Segments,
 Olive Oil & Aged Vinegar (V)

STATIONS

Greek Salad (D)

Selection of Tomatoes, Purslane, Onion,
Caper Leaves & Feta Cheese

~

Traditional Chicken Gyros

Tomatoes, Onions, Tzatziki & Pita Bread

~

Traditional Spinach Pie with Feta (D/N)
 Grilled Lamb Chops, Herbs Onions & Parsley
 Slow Cooked Meat Balls Keftedakia, Tomato Sauce (B)
 Chicken Skewers, Tzatziki Sauce, Lemon Wedges (D)
 Prawns Orzo Pasta, Chili, Herbs
 Roasted Sea Bass Fillet,
 Wild Greens & Lemon Olive Oil Sauce
 Artichoke Fricassee, Spring Onions (D)
 Crushed Roasted Potatoes, Sun-dried Tomatoes,
 Capers, And Fresh Oregano (V)

~

Pistachio Baklava (D/N)
 Orange Pie with Cream (D)
 Ravani with Citrus Cream (D)
 Walnut Pie with Chocolate (D/N)
 Almond Baklava (D/N)
 Pistachio Saragli (D/N)
 Seasonal Freshly Cut Fruits

~

Ice Cream Station with Local Flavors

~

Yogurt Ice Cream (D)
 Cinnamon Ice Cream (D)
 Kaimaki Ice Cream (D)
 Cherry Sorbet

155€





- COFFEE BREAKS
- AFTERNOON TEA
- BREAKFAST & BRUNCH
- CANAPE SELECTOR
- LUNCH
- DINNER
- SET MENUS
- WEDDINGS
- VEGETARIAN OPTIONS
- THEMED BUFFET
- STATIONS & ENHANCEMENTS
- OUR GREEK FAMILY
- SHABBAT
- THANKSGIVING
- FOR OUR LITTLE GUESTS
- MEET OUR TEAM

- GREEK BUFFET
- BBQ BUFFET
- ITALIAN BUFFET
- INDIAN BUFFET
- ASIAN BUFFET

BBQ *BUFFET*

Breads Variety Fresh Oregano, Olive Oil

Garlic Bread

Nachos Guacamole

Olives Marinated

~

Individual salads

Caesar's Salad, Crispy Maple Bacon (D/P)

Coleslaw salad (D)

Green Salad Leaves, Baby Corn, Cherry Tomatoes (V)

Pasta salad, Parmesan Flakes, Basil Pesto, Trout (D)

Greek salad (D)

~

From the BBQ pits

Grilled vegetables (V)

Prime Beefsteaks (B)

Beef ribs with BBQ sauce (B)

Corn on The Cob (V)

Mini Beef burgers (N/B/D)

Herbed Jacket Potatoes, Yogurt Cream (D)

Pork & Chicken skewers (P)

Grilled Prawns

~

Toppings

Chimichurri, Guacamole, Cheddar,
BBQ Sauce, Mustards Variety, Garlic Mayonnaise

STATIONS

Sandwich station

Flat Iron Steak, caramelized onions,
Dijon Mustard, Red Rucola salad

Roasted Prime Beef, Horseradish,
Yuzu Mayo, Baby Gem lettuce

~

Carving station

Smoked Brisket, BBQ Sauce

Chicken Gyros

Pita Bread, Pickled Cucumber,
Garlic Cream and Finely Chopped Lettuce

~

Ice Cream Station

Grilled Pineapple Marinated with Malibu

Cheesecake with Red Berries (D)

Chocolate Tart with Sea Salt (D)

Lemon Tartlet (D)

Apple Pie (D/N)

Exotic Charlotte (D/N)

Seasonal Freshly Cut Fruits

Ice Cream Station with Local Flavors

120€





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ITALIAN *BUFFET*

Bread & Grissini's

Selection of Olives & Antipasti

Focaccia Barese, Tomato & Oregano

~

Cold Cuts

Prosciutto Di Norcia I.G.P 24 Months,
Capocollo 12 Months, Salame Finnecciona,
Pancetta Di Parma
(/N/P/B)

~

Cheeses

Pecorino Cheese Fiore Sardo D.O.P, pecorino Al Tartufo
D.O.P, Caciocavallo Di Grotta From Puglia Aged 3 Months
In Natural Stone Caves, Gorgonzola, Bocconcini, Buffalo
Mozzarella Campania (D/N)

~

Seafood

Poached Prawns, Tuna Tartar, Spicy Seabass Ceviche

Condiments Such As, Horseradish Cocktail Sauce,
Marie Rose Sauce

~

Caesar Salad

Baby Gem Lettuce, Parmesan Cheese, Crouton,
Crispy Pancetta (D/P)

Octopus Salad

Cherry Tomatoes, Potatoes,
Parsley, Sweet Mustard Sauce

Panzanella Salad

Carpaccio

From Prime Beef Tenderloin Rocket Leaves,
Shaved Parmesan, Truffle Mayo

~

Condiments

Green & Black Olives, Sun Dried Tomato, Garlic Crouton

Pesto Sauce, Olive Oil & Lemon, Oregano, Balsamic,
Vinaigrette, Assorted Virgin Olive Oil & Vinegars

~

Beef Lasagna (B/D)

Sicilian Grilled Chicken

US Prime Beef Brisket A LA Diabola (B)

Roasted Rosemary Baby Potatoes (VG)

Grilled Mushrooms & Asparagus Garlic,
Parsley & Balsamic (V)

Seared Sea Bass, Artichokes, Lemon, Olive oil

~

Carving Station

Whole Roasted Salmon

Sauces Variety, Green Beans,
Saffron Potatoes, Sautéed Spinach

~

Busiate Alla Norma (D)

Prawns Linguine, Chili, Bisque

Vegatable Caponata (V)

~

Pannacotta gold (D),
Classic Tiramisu (D) , Strawberry vanilla Verinne (D)

Panetonne Rocks , Pistachio, and Praline (D/N)

Fruit Tart (D), Chocolate Tart (D), Lemon Tart (D)

Cannolo with Candied Orange & Lemon (D)

Stracciatella Tiramisu (D)

Citrus Vanilla Meringue Triple Cake (D)

135€





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INDIAN

BUFFET

Naan, Paratha & Roti
 Pickles, Poppadum's & Chutney
 ~
 Beetroot & Kachumber Salad - Dices Of Cucumber, Tomato, Onion, Lettuce, Lemon (V)
 Cabbage Channa Chundel - Tempered, Chickpeas Onion & Chill
 Chicken Murgh Chat Pasanda
 Chat Pate Paneer, Cheese, Tomato, Onion & Cucumber (D)
 Chat Masala Salad Spinach & Arugula (V)
 Chicken Tikka, Coriander Chutney
 Masala Fried Shrimps, Green Chili Mint Chutney
 Vegetable Samosa, Tamarind Chutney
 ~
Tandoori
 Chicken Tandoori & Prawns
 ~
 Lamb Korma - Lamb, Cashew Nut Gravy (N/D)
 Butter Chicken (N)
 Rich Masala Fried Sea Bass
 Paneer Masala - Cottage Cheese, Tomato Butter Gravy (D)
 Aloo Jeera - Potato & Crushed Cumin Seed
 Dal Bukhara - Black Lentil , Butter & Cream (D)
 Vegetable Biryani (V/N)
 ~
 Selection Of Burfi
 Mango Mousse (N)
 Moong Halwa (N)
 Kheer (D)
 Gulab Jamun
 Seasonal Slice Fruit
120€





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ASIAN *BUFFET*

Do Rukha Bandgobhi Cauliflower, Broccoli Salad,
Black Pepper (V)
Tofu, Edamame & Sesame Chile Dressing (V)
Tuna Salad With Beans & Sesame Seeds
Thai Glass Noodle Salad , Spicy Lime Dressing (V/N)
Shrimp & Pomelo Salad, Crispy Shallots, Prawn Crackers

~

Soup

Thai Coconut Chicken Soup

~

Selection Of Sushi

Pickled Ginger, Soy Sauce, Wasabi, Green Wakame

~

Main Course

Vegetable Spring Roll, Sweet Chili Sauce (V)

Dim Sum & Vegetable Gyoza (V)

Stir-fried Udon Noodles , Duck,
Bok Choy Cabbage, BabyCorn (N)

Beef, Black Fungus Mushrooms, Broccoli (B)

Sweet & Sour Stir Fry Chicken

Stir Fried Rice, Baby Vegetables, Soy Sauce (V)

~

Mango Textures Verrine (D)

Coconut (D/N)

Exotic Bar (D)

Matcha Yuzu Tart (D)

Coconut malibu Cheesecake (D/N)

Passion banana Coconut Mini Bite (D)

Litchi Raspberry Verrine (D)

115€





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STATIONS & *ENHANCEMENTS*

STATIONS & ENHANCEMENTS

BBQ

Prime Beef Burger & Hot Dog

Mini Brioche Burgers, House Made Ketchup

Mini Hot Dogs, Mustard And Pickles

Maple Bacon Crumble

Caramelized Onions And Cheddar Cheese

30€

Pizza Or Peinirli

Mozzarella, Tomato Basil Sauce, Prosciutto, Rucola,
Mushroom Selection, Graviera Cheese Soutzouki, Egg

25€

Pasta Station

Garganelli, Orecchiette & Caserecci

Napolitana, Carbonara

Smoked Bacon, Salami, Shrimps, Mussels

Fresh Onion, Garlic, Mushrooms, Spinach Leaves

Green, Red & Yellow Peppers, Bell Peppers

20€

Traditional Greek Gyros

Please Select One: Chicken, Pork Or Lamb

Served With Tzatziki, Tomatoes, Onions, Pita Bread

20€

Roasted Porchetta

Served With A Selection Of Mustards

Homemade Pickled Vegetables, Sea Salt, Oregano

20€

Cast Iron Casserole Roasted Lamb Leg

Wrapped In Vine Leaves,

Yogurt, Rosemary, Baby Potatoes

25€

Traditional Spit-roasted Lamb

Homemade Mustards, Sea Salt, Thyme

25€

Greek Mix-grill

Beef, Chicken & Pork Skewers, Country Sausages,
Seftalies Cyprus Traditional Meatballs

Oregano, Lemon-olive Oil Dressing

30€

Jamon Ibérico

Served With An Assortment Of:

Mustards, Flavored Oils, Olives, Mixed Pickles,
Crostoni, Grissini

30€

Torched Ribeye Wagyu

Cabernet Infused Sea Salt, Chimichurri Sauce

30€

Black Angus Rib Eye Bone-in

Chimichurri Sauce, Smoked BBQ Sauce,
Whole Grain Mustard

30€

Prime Beef Fillet Chateaubriand

Béarnaise Sauce, Green Peppercorn Sauce

30€

Fish Stations

Seared Cod Ballotine Or Salmon

Mirin, Edamame Beans, Wakame Seaweed

25€

Cured Salmon Selection

Smoked, Gravlox And Beetroot cured Salmon

Served With Fried Capers, Cucumber,
Mustard, Horseradish

Blinis, Dark Rye Bread, Carob Bread

20€

Seafood Mix-grill

Tiger Prawns With Lemon, Sun-dried Grilled Octopus,
Grilled Stuffed Squid, White Grouper Skewers

Lemon-olive Oil Dressing

30€

Raw Bar

Chilled Oysters, Clams, Cockles,
Sea Urchins, Steamed Jumbo Prawns

Mignonette Sauce, Horseradish Sauce, Tabasco

25€

Caviar

Beluga Or Osietra caviar With Condiments

Market Price



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STATIONS & *ENHANCEMENTS*

DESSERT STATIONS

Chocolate Fountain

Strawberries, Bananas, Pineapples,
Meringues, Marshmallows

15€

Waffles

Chocolate Praline, Maple Syrup, Chocolate Pearls,
Strawberries, Bananas, Pineapples

Meringues, Marshmallows

Ice creams And Sorbets

Flavor Variety Selection of Toppings

15€

Loukoumades

Mountain Honey, Cinnamon, Walnuts,
Dark Chocolate Sauce, Raspberry Sauce,
Hazelnut Praline, Icing Sugar

15€

Sweet Pizza

Vanilla Cream, Chocolate & Lemon, Fresh Strawberries,
Red Fruits, Almonds, Hazelnuts & crispy pearls

20€

Profiterole

Vanilla Cream, Dark Chocolate & Milk Chocolate Sauce

Caramelized Almonds, Hazelnuts And Pistachio,
Crispy Chocolate Pearls

20€

STATIONS & ENHANCEMENTS





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[GREEK FAMILY STYLE MENU](#)

GREEK *FAMILY* *STYLE* MENU

COLD APPETIZERS

- Greek Salad, Purslane & Sfela Cheese (D)
- Grilled Eggplant Salad (V)
- Fava Bean Spread GF / "Tzatziki" Yoghurt, Garlic Spread (GF /NF)
- Stuffed Vine Leaves, Mint (V)
- Potato Salad "Siglino" Cured Pork, Olives, Oregano (P)

HOT APPETIZERS

- Prawn "Saganaki", Ouzo & Feta Cheese (D)
- Giant Beans, Spinach Leaves, Olives, Tomatoes (V)
- Grilled "Haloumi" Cheese with Pita Bread & Fig Marmalade (D/N)

PLATTER TO SHARE

- Greek Mix Grill
- ~
- Meat**
- Pork, Chicken "Souvlaki", Lamb Chops, Sausage
- Fish**
- Grilled Prawn, Sun-Dried Grilled Octopus
- ~
- Grouper Souvlaki, Lemon-Olive Oil Dressing
- Grilled Vegetables & Fried Potatoes, Rosemary salt (V)

GREEK DESSERTS

- "Family-Style"**
- Orange Pie with vanilla cream (D),
- Galaktompourekko (D),
- Ravani with mastic & lemon cream (D),
- Walnut pie with chocolate & cinnamon (D/N)
- 135€**





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SHABBAT MENUS

SHABBAT MENUS

DINNER CHARCOAL BBQ

Challah Bread

Vegetable Soup (V)

~

Eggplant Salad (V), Potato Salad (V), Beetroot Salad (V),
Coleslaw (D), Caesars (D), Mushroom & Quinoa Salad (V)

Roast Beef, Porto Bello Mushroom Sauce (B/D)

Lamb Chops

Chicken Plumb Sauce & Almonds (N)

Baby Vegetables, Sautéed Potatoes, White Rice (V)

Fruit Salad and Chocolate Mousse

KOSHER FAMILY STYLE

Challah Bread

Chicken Soup with Matzo Balls

Beetroot Salad with Lettuces Hearts
and Roasted Eggplant Cream (VG)

Hoisin Orange Roast Chicken with Potato Kugel

Braised Brisket with Green Bean and Three Onion Sauté

Apple & cinnamon Challah Dough

80€ EACH MENU





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[THANKSGIVING FAMILY
STYLE MENU](#)

THANKSGIVING FAMILY STYLE MENU

Pumpkin Velouté, White Truffle Oil, Chives and Cream
~
Spinach Salad, Goat Cheese, Oranges Fillet, Walnuts (N)
Endive Salad, Pomegranate, Caramelized Pecans,
Herbed Croutons, Blue Cheese Dressing (N)
~
Traditional Roast Turkey Stuffed with Rice, Chestnuts,
Fresh Herbs, Pine Nuts (N)
Rolled Turkey Breast, Spinach, Pistachios,
Feta Cheese Stuffing
Cranberry, Orange Compote
Mashed Sweet & Roasted Baby Potatoes (V)
Green Asparagus, Whole Corn, Carrots (V)
Brussels Sprouts, Caramelized Apples (V)
Glazed Leek
Turkey Stuffing (B/D/N)
Gravy, Cranberry Sauce
~
Chocolate Tart (D)
Red Berries Tart (D/N)
Pecan Tart (D/N)
155€





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KIDS *BUFFET**

- Breads Rolls Variety
- ~
- Colorful Cherry tomato & Cucumber Salad (V)
- Vegetable Crudites (D)
- Cucumber Sandwiches Cream Cheese (D)
- Tuna Pasta Salad
- ~
- Mini Burgers With Carrot Ketchup
- Mini Pizza Margarhita
- Beef Meat Balls With Tomato Sauce
- Fresh Fish Sticks Breaded With Cereals
- Penne- Tomato Sauce (V)
- Oven Baked Baby Potatoes (V)
- Grilled Vegetables Skewers (V)
- ~
- Chocolate Yogurt Smoothie (D)
- Banana Yogurt Smoothie (D)
- ~
- Ice Cream Cones With Crumble Biscuit And Sauces (D)
- Chocolate Mini Brownies (D)
- Cake pops (D)
- Fruit Skewers With Chocolate Sauce
- 65€**

*All Items Excluded Additional Salt and Preservatives





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MEET OUR CATERING TEAM

MEET OUR CATERING TEAM

MEET OUR KITCHEN & BANQUET TEAM



FRANCK DEROCHE
DIRECTOR OF CATERING

Franck, our Director of Catering, brings a wealth of experience in orchestrating seamless and memorable occasions. His strong leadership and attention to detail guarantee that every event exceeds expectations.



ELINA KATSAVRIA
ASSISTANT DIRECTOR OF EVENTS

Visionary virtuoso, sculpting atmospheres that ignite imagination and provoke awe, ensuring each event is a masterpiece of innovation.



ELENI GOULIAMOU
CONFERENCE SERVICES MANAGER

Passionate event planning expert, highly skilled and results driven, always aiming to create unique experiences for our guests.



ANASTASIA BANILLA
CATERING SALES MANAGER

Enthusiastic and driven to create one of a kind events, from ballrooms to Helipad transformation.



EVA SOTIRAKOPOULOU
CATERING MANAGER

Passionate, versatile, client-focused. With a passion for creating unforgettable moments and crafting events that exceed expectations.



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MEET OUR KITCHEN & BANQUET TEAM



MEET OUR CATERING TEAM

MEET OUR KITCHEN & BANQUET TEAM

APOSTOLOS DIMOU EXECUTIVE CHEF

Chef's stellar career has seen him head the kitchens of venerable five-star resorts and restaurants around the globe. Inspired by a passion for the simple beauty of his family's home-cooked food, his artfully rustic creations are renowned for their refinement of flavour and diverse techniques.

MICHALIS CHATZIKALIMERIS PASTRY CHEF

Creating the unexpected is what Michalis does best. Combining classic Greek and global flavours with inventive aesthetics, his patisserie has won him acclaim as one of the industry's most vibrant and exciting talents.

PANAGIOTIS ANTONOPOULOS BANQUET CHEF

Spanning over 25 illustrious years of experience, Chef Panagiotis is a visionary Banquet Chef renowned for his culinary brilliance and unwavering commitment to bringing people together and crafting remarkable dining affairs.

AKIS KOUVAROGLOU DIRECTOR OF BANQUET

Overseeing the Banquet team since 2018, Akis leads and motivates Banquet team by creating a positive and collaborative work environment. With attention to detail and a high degree of skill, Akis and his team make the impossible, possible!



FOUR SEASONS
ASTIR PALACE HOTEL
ATHENS

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