



RECEPTION STANDARD SET UP EQUIPMENT

Tablecloths that cover the served areas that can either be with round or oblong tables. Water and wine glasses, plates, cutlery, buffet equipment, luxury napkins and ice are included.

BEVERAGE PACKAGE INCLUDED IN THE PRICE:

Open Bar : All the diners are served an unlimited consumption of soft drinks, local sourced organic wine (red and white), raki and bottled water.



MENU CHOICE No.4 A GREEK FEAST

“INTRODUCTION”

Raki

Sweet white wine

Fruit Pans

Assorted Nuts

“Diples”

(Pastry dressed and dipped with honey and syrup)

Variety of Appetizers

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Home made bread

Variety of Crackers and rusks

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VARIETY OF LOCAL CHEESES

Graviera Cheese, made in Rethymnon

Sour Cream Cheese

Smoked Cheese

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“MEZEDES” TRADITIONAL STARTERS

“Dolmades”

(Stuffed vine leaves with rice, goat’s cheese and minced meat)

Mushrooms

(Fresh mushrooms stuffed with mousse cheese)

Organic Traditional Sausages



Crepes
(Filled with chicken slices and leek)

Cutlets of Organic Suckling Pig
(Suckling pig prepared with orange juice sauce)

Chicken
(Chicken with colourful peppers and mustard sauce.)

Pasta
(A variety of pasta, prepared in ham, fresh cream and cheese.)

“Kapriko”
(Pork loin oven-baked with lemon leaves.)

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MAIN COURSE

Variety of Grilled Meat
(Chicken fillet, lamb cutlets, pork kebab with tomatoes and onions and pork belly cutlets.)

Burgers
(Fresh beef with pork burgers served with a vegetable mix.)

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SALADS

Feast of Fresh Vegetables
(Lettuce, cucumber, grated carrot, cherry tomatoes, grated Parmesan cheese, pomegranate sauce and croutons with honey sauce and vinegar.)

Pasta Salad

Chicory Spinach Salad
(Chicory spinach, lettuce, sundried tomatoes, olives with oil with vinegar)

Ceaser Salad

Boiled Seasonal Vegetables

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GARNISH



Fried potatoes
(Fried in extra virgin olive oil)

Pita Bread

Grilled Vegetables
(Mushrooms, eggplant, zucchini and carrots)

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DESSERTS

Freshly cut seasonal fruits

Vanilla Ice Cream topped with chocolate and biscuit flakes

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COSTING

In the following menu the prices include:

- ◆ **The seating arrangements, the service equipment, cutlery and crockery, alcohol and refreshments :**

Final Price 45,00 € per person

SERVICE AND EXTRA EMPLOYEES FOR ALL THE FUNCTIONS



All the services of the personal are charged extra to each function. (The personal are determined according to the amount of persons that will follow the function.)

*	0	Maître	85,00 €
*	0	Waiters / Staff	70,00 €
*	0	Chef	85,00 €
*	0	Cooks	70,00 €

EXTRA MEAL PREPERATION

We have the pleasure of offering our clients to participate in one of the above items in the menu to be produced on the premises free of charge.

Prices are excluding all local taxes.