



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.3 HOME MADE

Home made bread
Variety of Crackers and rusks

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“MEZEDES” TRADITIONAL STARTERS

Grilled Peppers
(Grilled peppers prepared in garlic savoury with balsamic vinegar)

Mushrooms
(Fresh mushrooms stuffed with Roquefort cheese)

Savoury smoked suckling pig

Arabian Pita Bread stuffed with minced meat.

“Saganaki”
(Garviera cheese fried.)

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

“Dakos”
(Barley rusks dipped in fresh tomatoes, topped with a soft cheese and seasoned with local herbs and spices.)

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MAIN COURSE

Variety of grilled meat
(Chicken fillet, pork kebab, pork belly.)

Burgers
(Fresh burgers served with a vegetable mix.)

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SALADS

Feast of fresh vegetables

(Variety of greens, pickled cucumbers, lettuce, sun dried tomatoes, olives, slices of fresh Parmesan cheese, croutons and honey sauce with vinegar.)

Greek Salad

(Variety of greens, tomatoes, onions, cucumbers, olives, slices of fresh Feta cheese, croutons and oil with vinegar)

Chicory spinach Salad

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

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MAIN COURSE SECOND MEAL

Suckling Pig with oven baked potatoes

(Chicken fillet, burgers, lamb chops and smoked suckling pork)

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GARNISH

Fried potatoes

Grilled Vegetables

(Eggplant, zucchini and carrots)

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DESSERTS

Freshly cut seasonal fruits

Vanilla Ice Cream topped with chocolate and nuts

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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 40,00 € 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.