



Royal Blue
LUXURY EVENTS

PICK AND CHOOSE MENU

TYPE OF SERVICE REQUIRED

WELCOME

- Buffet
- Served

DINNER

- Buffet
- Served

TRADITIONAL STARTERS

- Buffet
- Served

DESSERT

- Buffet
- Served

WELCOME

- Prosecco
- Champagne
- Non-alcoholic Cocktail
- Assortment of three (3) Canapés
- Assortment of six (6) Canapés
- Greek salad skewers: Cucumber, olives, feta cheese & tomato
- "Skordilakous": Garlic Bulbs
- Organic Olives
- Deviled eggs
- Traditional Cold Cut Platter
- Sushi: Assortment of Four (4)
- Sushi: Assortment of Six (6)
- Traditional local cheese platter
- Fresh Seasonal Fruit

ANTIPASTI



ΦΡΟΝΤΙΔΑ
ΑΞΙΟΠΡΕΠΕΙΑ
ΙΣΟΤΗΤΑ



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- Cretan Breads, rusks and crackers
- Olives, olive oil and grated fresh tomato
- Two dips of the day: Please choose two from the below list
 - Spinach Artichoke Dip
 - Beetroot mousse
 - Spicy cheese
 - Eggplant
 - Tarama
 - Tzatziki

TRADITIONAL STARTERS

VEGETABLE & CHEESE MEZE

CHOOSE UP TO TWO (2)

- Bourekakia: Eggplants rolls stuffed with local cheeses
- Cretan Breads, rusks and crackers served with olives, olive oil and two dips of the day
- Dolmades: Vine leaves stuffed with rice, goat's cheese & fresh herbs
- Fried potatoes
- Fried Zucchini and eggplant
- Grilled Peppers prepared in garlic savory with balsamic vinegar
- Melitzanosalata: Smoked eggplant salad
- Mushrooms: Fresh mushrooms stuffed with cheese
- Saganaki: "Graviera" cheese fried.
- Spanakopita: Homemade spinach pies
- Tyropita: Homemade Pies filled with organic greens or sour cream cheese
- Tzatziki: Fresh yoghurt dip, garlic, cucumbers with olive oil with vinegar

MEAT MEZE



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MEAT OR FISH - CHOOSE UP TO TWO (2) FROM BOTH LISTS

- Apakia: Savory Smoked Pork cutlets
- Bekris Meze: Organic Pork cutlets with peppers sautéed in orange juice sauce & wine
- Chicken strips with colorful peppers and mustard sauce.
- Crepes: Filled with chicken and leek
- Crepes: Filled with ham & cheese
- Dolmades: Vine leaves stuffed with rice, goat's cheese and minced meat
- Keftedakia: Bite size pork mince meat balls
- Organic Traditional Sausages
- Tsigariasto: Sautéed Lamb in wine with fried potatoes

FISH MEZE

- Grilled fresh Sardines with garlic and olive oil
- Marinated Octopus in oil and vinegar
- Grilled Squid
- Kalamarackia: Fried Squid
- Prawns Boiled
- Prawns Grilled
- Fried Smelt
- Anchovies marinated

SALADS

CHOOSE UP TO THREE (3)

- Caesar Salad - Mixed lettuces, crisp bacon, croutons, chicken topped with parmesan and dressing
- Cretan Salad: Variety of greens, tomatoes, onions, cucumbers, boiled potato boiled egg, olives, slices of fresh Feta cheese, baby rusks and oil with vinegar
- Greek Salad: Tomatoes, onions, cucumbers, olives, slices of fresh Feta cheese, and oil with vinegar



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Powered by LOGGIA TRAVEL • 1, Georgiou Chortatzi Avenue, 74100 Rethymno - Crete - Greece

Tel.: +30 28310 21042 • Fax: +30 28310 21043 • Mob.: +30 6951830829 • royallbluecrete@gmail.com • www.royalblueevents.gr • Fb: Royal Blue Luxury Events



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- Green Leafy Salad with tomato extra virgin olive oil and balsamic vinegar
- “Koukouvagia”: Barley rusks dipped in fresh tomatoes, topped with a soft cheese and seasoned with local herbs and spices
- Pasta Salad with sundried tomatoes
- Potato Salad

MAIN DISHES

PLEASE CHOOSE UP TO TWO (2) FROM THE MAIN DISHES

VARIETY OF LOCAL MEAT

- Braised Pork Loin marinated with honey and coriander
- Kleftiko: Lamb roasted with tomato, feta cheese and garlic
- Lamb chops with aromatic herbs and Gravy sauce
- Mousaka: A Greek lasagna type meal that includes eggplant, sliced potatoes, and minced meat in a sauce topped with a béchamel sauce
- On the grill: Chicken Fillet, Burgers, Lamb Chops and Pork Belly Chops
- Pork and Chicken Souvlaki served with grilled pita bread
- Roasted / Oven-baked lamb with roast potatoes
- Roasted / Oven-baked suckling pig with roast potatoes
- Stifado: Veal cooked in tomato sauce with onions and local spices

VARIETY OF POULTRY

- Roasted/ Oven baked Chicken in lemon sauce
- Chicken Stew in a red sauce
- On the grill: Chicken fillet with mushroom sauce
- Chicken Souvlaki served with grilled pita bread

VEGETABLE AND PASTA

- Crepes Suzette filled with traditional cheeses
- Gemista: Stuffed tomatoes, Green Peppers stuffed with rice & fresh herbs
- Mediterranean Risotto with vegetables
- Mushroom Risotto
- Pumpkin Risotto
- Penne with smoked ham and cheese



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- Traditional Pilaf: Cretan wedding rice served with Boiled Lamb and Free Range Chicken

FISH

- Salmon
- Catch of the day
- Sea Bass
- Sea Bream

GARNISHES

PLEASE CHOOSE TWO (2)

- Baked baby Potatoes with olive oil and oregano
- Fried Baby Potatoes
- French fries
- Stuffed Potatoes
- Seasonal Grilled Vegetables

LATE NIGHT SNACKS

- Mini Hamburgers
- Mini Hot Dogs
- Sausage Rolls
- Gyros Wraps
- Fried Potatoes
- Traditional Spaghetti boiled in broth topped with “Anthotyro” cheese served in individual cups
- Spaghetti with tomato sauce served in individual cups

DESSERT

PLEASE CHOOSE TWO (2)

- Wedding Cake (extra charge)



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- Cretan yoghurt from goat's cheese with Thyme Honey
- Fresh seasonal fruit platter
- "Sfakianopites": Cheese pies with honey
- Sweet pastry
- Vanilla Ice Cream topped with chocolate and nuts
- Variety of fresh baked Pastries
- Traditional Greek Dessert
- Filter Coffee
- Tea



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