

# CATERING SERVICE

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## SALAD (CHOICE OF 1-2)

Rustic greek salad sunkissed greek tomatoes fresh onions and cucumber topped with fresh greek feta and evoo

Mixed Greens Salad

Potato Salad with fine fresh herbs

Steamed Zucchini drizzled with golden greek dressing

Freshly picked string beans served with warm garlic potato puree

Mixed green salad topped with all natural steamed buckwheat

Meditarenean Chickpea salad

Greek style Lentil salad

Healthy Steamed Blackeyed pea salad

Fresh green salad topped with our honey lemon vinigarette

## CHEESE

Greek fresh feta

Hard Yellow Pleasant tasting graviera cheese

## MAIN COURSE (CHOICE OF 1)

Stuffed baked tomatoes with a rice and herb filling

Fresh greek vegetables slowly cooked in the oven with a tomato sauce (briam)

Eggplants stuffed with tomato and creamy feta

Pork braised with leeks and celery

Greek Lamb Fikasee with lemon and dill

Rosted pork shanks served with potatoes

Tender Grain fed lamb cooked in parchment paper infused with garlic sweet onions and roasted peppers and juicy tomatoes

White fish filet marinated in tomatoes basil and onion

Oven baked vegetables and Giant beans

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## DESSERTS (CHOICE OF 1)

Layers of filo dough filled with honey walnuts and pistachios  
Galaktobouriko traditional greek sweet milk custard pie in sugary syrup  
Delicious moist semolina sponge cake in syrup served with vanilla ice cream  
A Nugget of Mastic flavored sugar paste dipped in a glass of cold water  
Crunchy buttery filo pastry roll drizzled with honey syrup  
Golden Crispy angel hair pastry with moist walnut filling  
Semolina pudding with almonds and cinnamon

## The above menu includes:

Transportation and decoration of the villa's dining area,  
the delivery of the menu in the villa with a set-up table and carved art de la table