

## PREMIUM MENU

### WELCOME DRINKS

"Moscato d'asti" wine

Pink Passion Lemonade

### WELCOME CANAPES

Mini Riganada, wholemeal bruschette with fresh tomato, feta cheese, oregano and olive oil

Cherry Tomato with mozzarella and pesto sauce in a shot

Shrimps Wrapped in rice leaf with sweet plum sauce

Mascarpone Cheese, prosciutto chips and rocket pesto served in a tea spoon

### APPETIZERS

Traditional Meat Pie

Aubergine Rolls filled with ricotta cheese and tomato chutney

Crepes with spinach, Roquefort cheese and chicken

Mushrooms filled with bacon, leek and gruyere cheese

## SALADS

Rocket, spinach, variety of lettuce, smoked salmon,  
Philadelphia cream cheese, olive oil and fresh lemon juice sauce

Greek Salad tomato, cucumber, feta cheese, olives, olive oil, oregano and  
croutons from wholemeal flour

Pasta Salad Casarecce with variety of yellow cheeses,  
ham and fresh herbs

Chickpea Salad with chopped tomato, «pretza cheese»  
and parsley with olive oil-lemon sauce



Cheese Platter with parmesan, zakynthian spicy gruyere, feta cheese,  
gouda, edam, grapes, breadsticks, crackers and marmelade dips

## LIVE COOKING

Linguini with mini beef fillets, fresh vegetables (julienne) and soy sauce

Farfalle with smoked salmon, spring onion, vodka and cream

## MAIN COURSE

Ribeye with porcini mushrooms and red wine (Augoustiatis) sauce

Roasted Lamb with rosemary sauce

Chicken Fillet with colored peppers and orange sauce

## SIDE ORDERS

Oven Baked Wedges Potatoes with olive oil, garlic and rosemary

Rice flavored with saffron

Basket with variety of bread and breadsticks

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CATERING & SERVICES

EST. 1991

## DESSERTS

Fresh Fruits

"Frygania", Zakynthian dessert with sour sweet cherry sauce