

## AIRPORT

Cyprus, Larnaca

## CONTACT

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## ORDER DETAILS

Delivery Date:	<input type="text"/>
Delivery Time (LT):	<input type="text"/>
A/C Registration:	<input type="text"/>
Handling:	<input type="text"/>
Heating Equipment:	<input type="text"/>
Name:	<input type="text"/>
Phone:	<input type="text"/>
Email:	<input type="text"/>
Bulk or ready to serve?	<input type="text"/>

## BREAKFAST & BAKERY

BREAD	QTY
White bread roll	
Brown bread roll	
White bread roll - gluten free	
Brown Bread roll - gluten free	
French baguette	
Brown French baguette	
Loaf of bread	
Cyprus bread	
Slices of bread for 1 pax	
Cyprus pitta bread, 5 pieces	
Pumpernickel loaf	
Rye Bread	
Bagel	
Lebanese pitta bread, 5 pieces	
Bread basket (Assorted bread for 1 pax) <i>Two slices of white bread, two slices of brown bread, Cyprus pitta bread, Lebanese pitta, bagel, white and brown bread rolls and small French baguette</i>	
Bread basket (Assorted bread for 2 pax) <i>Two slices of white bread, two slices of brown bread, Cyprus pitta bread, two Lebanese pitta, two bagels, two white and two brown bread rolls and small French baguette</i>	
Bread basket (Assorted bread for 4 pax) <i>Four slices of white and four slices of brown bread, four Cyprus pitta bread, four bagels, four Lebanese pitta, four white and four brown bread rolls and French baguette</i>	
Homemade garlic bread <i>Four half bread rolls with garlic butter</i>	
Mozzarella cheese garlic bread <i>Four half homemade garlic bread rolls, with melted buffalo mozzarella cheese</i>	

PASTRIES	QTY
Muffin	
Croissant	
Danish pastry	
Mini Croissant	
Mini sausage roll	
Mini Chocolate Croissant	
Mini Danish pastries	
Mini Eclair	
Mini Pain au chocolat	
Chocolate Croissant	
Breakfast Pastries Tray <i>2 mini chocolate croissants, 2 mini butter croissants, 2 mini Danish pastries, 2 mini muffins, 2 bagels, 2 mini scones.  Served with 2 butter, cream cheese and 2 fruit jams. Served on atlas tray</i>	
CONDIMENTS	QTY
Individual nutella, 15 gr	
Strawberry jam, 300gr <i>Glass bottle</i>	
Raspberry jam, 300gr <i>Glass bottle</i>	
Apricot jam, 300gr <i>Glass bottle</i>	
Individual honey, 28gr <i>Glass bottle</i>	
Individual jam, 28gr <i>Glass bottle</i>	
Lurpak Individual Butter, 7gr	
Lurpak butter, 200gr	
Butter rose	
Butter rosette	

YOGHURTS	QTY
Individual natural yoghurt	
Yoghurt with honey <i>Individual yoghurt and mini glass bottle honey</i>	
Fruit yoghurt	
Yoghurt parfait with berries <i>Layers of berries, fruit granola, yoghurt and honey served in a glass tumbler</i>	
Individual actimel, 100gr <i>Yoghurt drink</i>	
CEREALS	QTY
Assorted crunchy nuts, 300 gr	
Kellogg's cornflakes - individual portion <i>Milk served separately</i>	
Kellogg's cocoa flavoured cornflakes - individual portion <i>Milk served separately</i>	
Kellogg's cornflakes sugar - coated - Individual portion <i>Milk served separately</i>	
Plain quaker porridge in milk <i>Individual portion</i>	
Quaker porridge with apple, rasins & cinnamon in milk <i>Individual portion</i>	
Quaker porridge with honey & brown sugar in milk <i>Individual portion</i>	
Quaker porridge in milk with fresh berries and chocolate chips on the side <i>Individual portion</i>	
Granola with dried fruits and nuts <i>Milk served separately - individual portion</i>	
Granola with Greek yoghurt and fresh berries <i>Milk served separately - individual portion</i>	
MUESLI & FRUITS	QTY
Muesli with raisin and nuts, per portion <i>Served separate milk</i>	
Bircher muesli, per portion <i>Yoghurt , fruits and muesli</i>	
Bircher muesli with berries, per portion <i>Muesli, almonds, walnuts, honey, dry fruits, cinnamon, yoghurt and berries</i>	

COLD CUTS	QTY
Breakfast meat and cheese platter <i>Breakfast meat and cheese platter, quail eggs, duck liver pate, two bread rolls (white and brown) and fresh vegetables. Served on atlas tray</i>	
BLINIS & PANCAKES	QTY
Blinis, 3 pieces	
Syrniki, 3 pcs <i>Russian style fried quark pancakes, served with sour cream and fresh blubberies and blueberry sauce</i>	
Syrniki <i>Russian style fried quark pancakes, served with sour cream and fresh strawberries &amp; strawberry sauce - 3 pieces</i>	
HOT BREAKFAST	QTY
Quail eggs - boiled and peeled, 8 pcs	
Poached eggs, 3 pcs	
Poached eggs with herbs and sauce hollandaise, 3pcs	
Fried eggs, 3 pcs	
Scrambled eggs, 3 eggs	
Scrambled eggs with Scottish smoked salmon, 3 eggs	
Scrambled eggs with green asparagus, 3 eggs	
Egg Benedict, 2 pcs <i>Poached egg with sauce hollandaise, back bacon on English muffin</i>	
Salmon florentine benedict, 2 pcs <i>English muffin topped with back bacon, Scottish smoked salmon and poached egg with hollandaise sauce</i>	
Egg white omelette, 3 eggs	
Omelette with ham and cheese, 3 eggs	
Omelette with spinach, 3 eggs	
Omelette with Scottish smoked salmon and dill, 3 eggs	
Omelette with mushroom and Gruyere cheese, 3 eggs	
Omelette with Scottish smoked salmon, avocado and cream cheese, 3 eggs	
Cheese omelette, 3 eggs	
Ham omelette, 3 eggs	
Breakfast hash browns <i>Pan fried breakfast potatoes, golden and crisp</i>	
Baked beans <i>Individual portion</i>	
Grilled Cyprus cheese halloumi	

Three slices	
Pork sausage, per piece	
Chicken sausage, per piece	
Turkey sausage, per piece	
Grilled mushrooms, per portion	
Grilled tomatoes, per portion	
Free range egg, boiled & whole	
Soft or hard-boiled egg with or without shell <i>Please specify</i>	
Scrambled eggs with meat or cheese or vegetables - 3 eggs <i>Please specify</i>	
Omelet with herbs - 3 eggs	
Mushroom omelet - 3 eggs	
Three slices of grilled pork back bacon	
Three slices of grilled Turkey back bacon	

COLD BREAKFAST SETS	QTY
<b>Crew Breakfast Package 1</b> <i>Yoghurt, seasonal sliced fruit platter, sandwich ham and cheese - served on half atlas tray</i>	
<b>Crew Breakfast Package 2</b> <i>Muesli, milk, fresh seasonal fruits, toast, butter, honey, cheese, salami, ham and vegetables, served on atlas tray</i>	
<b>Crew Cold Breakfast</b> <i>Cold platter with cold cuts (back bacon, ham, lountza (smoked pork), smoked turkey, smoked sausages and mortadella) cheese and vegetables, two bread rolls, butter, jam, yoghurt and fruit salad, served on atlas tray.</i>	
<b>French Breakfast</b> <i>Fresh grapefruit juice or fresh orange juice or fresh tomato juice, 3 mini pastries, 2 open face sandwiches, butter, jam, honey, marmalade, cottage cheese and berries served on atlas tray. Please specify</i>	
<b>Classic Breakfast</b> <i>Mini Croissant, mini muffin and pancake with maple syrup, cold meat and cheese platter, sliced fruits, butter and jam, fresh orange juice and bread roll, served on atlas tray.</i>	
<b>Standard Breakfast A</b> <i>Croissant and pastry, (or 2 of each if mini size) butter and preserve, seasonal sliced fruits and berries - served on a half atlas tray</i>	
<b>Standard Breakfast B</b> <i>Seasonal sliced fruit and berries, cream cheese bagel with Scottish smoked salmon - served on a half atlas tray</i>	
<b>Standard Breakfast C</b> <i>Seasonal sliced fruits and berries, cold sliced meats and continental cheese platter, fruit yoghurt, bread roll, butter and preserve - served on a half atlas tray</i>	
<b>Standard Breakfast D</b> <i>Seasonal sliced fruits and berries, crunchy muesli, fruit yoghurt - served on a half atlas tray</i>	
<b>Full continental breakfast 1</b> <i>Ham, cheese, boiled eggs, bread, jam, butter, croissant, fruit, yoghurt, fresh orange or grapefruit juice, served on atlas tray. Please specify.</i>	
<b>Full continental breakfast 2</b> <i>Milk, fresh orange juice, bread roll, mini pain au chocolate, mini croissant, butter, jam, honey, marmalade, fresh fruit salad, ham and cheese, served on atlas tray.</i>	
<b>Vegans Breakfast</b> <i>Fresh orange juice, three mixed bread rolls (white and brown), margarine, marmalade, avocado, tofu and vegan cheese, fresh sliced fruit, crunchy cereal and vegan dessert. Served on atlas tray</i>	

HOT BREAKFAST SETS	QTY
<p><b>Crew Hot Breakfast</b>  <i>Omelet or scrambled eggs (with onions, cheese, mushrooms and ham), two bread rolls (white and brown), butter, jam, yoghurt and fruit salad served on atlas tray. Please specify</i></p>	
<p><b>American Breakfast 1</b>  <i>Selection of breads rolls and Danish pastry, butter, jam, honey, yoghurt, nutella, Scottish smoked salmon with horseradish, cheese, back bacon, scrambled eggs, sausages, fresh fruit salad, pancake with maple syrup and Brownie, served on atlas tray.</i></p>	
<p><b>Full English Breakfast</b>  <i>Two fried eggs, sausages, grilled tomato, sauteed potatoes, grilled mushrooms, hash brown, baked beans, back bacon, toasts with butter, honey and jam, fresh orange juice, served on atlas tray.</i></p>	
<p><b>Hot Breakfast Executive tray</b>  <i>Fresh sliced fruits, cold cuts and cheese (assorted slices of cheese, ham, turkey and salami), mini pastries (muffin, croissant, Danish pastry), bread roll, butter, fruit jam, cream cheese, scrambled eggs or omelette (cheese or mushroom or ham), hash brown with back bacon, crepe (chicken or ricotta and spinach), pancake with maple syrup, served on atlas tray. Please Specify</i></p>	
<p><b>Healthy breakfast</b>  <i>Bircher muesli with berries, plain yoghurt, fruit salad and freshly squeezed orange juice. Served on atlas tray</i></p>	
<p><b>Hot Breakfast Executive tray</b>  <i>Hollandaise scrambled eggs with sauteed spinach, grilled tomato, sauteed mushrooms, bread rolls(white &amp; brown) and a selection of cheeses. Served on atlas tray</i></p>	
<p><b>American Breakfast 2</b>  <i>Porridge or muesli and fresh fruit salad, scrambled egg or poached egg and ham omelet, grilled back bacon, grilled sausages, cheese and pancakes. Served on atlas tray. Please specify.</i></p>	

## COLD MEALS

SNACKS	QTY
Assorted crunchy nuts, 300 gr	
Pistachio nuts, 140gr	
Mixed dried fruits, 100gr	
Mixed dried fruits, 500gr	
Pringles chips, per pack	
Kettle chips, per pack	
Tortilla chips, per pack	
Grissini - bread sticks, per pack	
Pitted olives, 100gr	
Mixed pickles, 100gr	
Salty crackers per piece	
Muesli bar	
Medjoul dates - 8 pcs - 200gr	
Kalamata olives 100gr	



CRUDITEES	QTY
Crudities with hummus (For 1 pax ) <i>Carrots, cucumbers, red bell peppers, yellow bell peppers, cherry tomatoes, celery sticks, baby corn, radishes, cauliflowers and kohlrabi. Hummus and tzatziki dip served separately.</i>	
Crudities with hummus (For 2 pax ) <i>Carrots, cucumbers, red bell peppers, yellow bell peppers, cherry tomatoes, celery sticks, baby corn, radishes, cauliflowers and kohlrabi. Hummus and tzatziki dip served separately.</i>	
CANAPÉS	QTY
Mini tart canape with duck liver pate and truffle	
Canape with quail egg, salmon caviar and creme fraiche	
Canape with feta cheese, kalamata olive, brie and red grape	
Canape with cauliflower au gratin	
Canape with oven baked asparagus au gratin	
Canape with marinated asparagus and prosciutto	
Canape with green asparagus, roast beef and horseradish	
Mini tart canape with artichokes, fetta mouse and sun-dried tomatoes	
Canape with egg and rocket salad	
Canape with gouda cheese and fig confit	
Canape with roasted mediterranean vegetables and parmesan	
Canape with smoked chicken and Dijon mustard	
Mini tart canape with fresh crab meat salad	
Canape with scallops au gratin	
Canape with Scallops and asparangus	
Mini tart canape with Scottish smoked salmon, creme fraiche and dill	
Canape with filet Mignon, creamy horseradish and chives	
Canape with smoked turkey, marinated asparagus	
Canape with bresaola, rocket salad and parmesan cheese shavings	
Canape with fresh mozzarella, tomatoes, basil pesto and balsamic glaze	
Canape with duck breast and fig confit	
Canape with roasted beef, Dijon mustard sauce and cornichon	
Canape Roasted beef and bernaïse sauce	
Canape with beef carpaccio, rocket, horseradish and truffle oil	
Mini tart canape with goat cheese mousse and red berries	

Canape with Camembert, red grape and walnut	
Canape with lobster Medallion with creme fraiche	
Canape with melon and prosciutto	
Canape with duck liver pate <i>Duck liver pate, caramelized onion and fig confit</i>	
Canape with seared tuna, capers & chives	
Canape with salmon <i>Scottish smoked salmon with zucchini, avocado, cucumber and onions</i>	
Mini tart cocktail canape <i>Egg pasta, Cornichon, dill and Scottish smoked salmon</i>	
Canape with shrimps <i>Cocktail shrimps, green salad and marie rose sauce</i>	
Canape with smoked mackerel <i>Smoked mackerel, cream cheese, Dijon mustard, parsley and lemon juice</i>	
Canape with cheese <i>Matured cheddar cheese with cornichon, pitted olive and parsley</i>	
Canape with Salami <i>Italian salami, tomato, mayonnaise and parsley</i>	
Canape with prosciutto <i>Prosciutto, cream cheese, capers and cherry tomato</i>	
Canape with prawn <i>Prawn, avocado, and cream cheese</i>	
Canape with salmon and caviar <i>Cream Cheese with herbs, Scottish smoked salmon, salmon caviar, egg and mayonnaise</i>	
Canape with tuna and caviar <i>Tuna, egg, salmon caviar, dill and mayonnaise</i>	
Canape with smoked turkey <i>Smoked turkey breast, tomatoes, cucumbers and mayonnaise</i>	

FINGER FOODS	QTY
Cherry tomatoes and mozzarella cheese balls on mini skewer	
Assorted fresh raw vegetables skewer with hummus dip <i>Cucumber, carrot, kohlrabi, red and yellow fresh pepper on mini skewer. Served with hummus dip</i>	
Cheese selection skewer <i>Mozzarella, parmesan, halloumi, brie and cheddar cheese on mini skewer</i>	
Halloumi skewer <i>Grilled Cyprus cheese with sesame seeds coated with natural carob syrup and cherry tomatoes on mini skewer</i>	
Salmon and Avocado skewer <i>Scottish smoked salmon with avocado on mini skewer</i>	
Salmon skewer <i>Scottish smoked salmon on mini skewer with cucumber and black olive. Served with remoulade sauce</i>	
Meat skewer <i>Lountza (smoked pork) on mini skewer with cheese and cherry tomato</i>	
Caprese skewer <i>Mini mozzarella cheese balls skewered with tender basil leaves and cherry tomatoes, drizzled with tangy-sweet balsamic reduction on mini skewer</i>	
Prosciutto Melon skewer <i>Melon wrapped with prosciutto and mint on mini skewer</i>	
Prosciutto and mozzarella skewer <i>Medium size skewer</i>	
Watermelon halloumi skewer <i>Medium size skewer</i>	
Skewer with bresaola, marinated artichoke and red pepper <i>Medium size skewer</i>	
Skewer with gouda and pitted olives <i>Medium size skewer</i>	
SANDWICHES	QTY
Bagel Sandwich with ham and cheese	
Bagel Sandwich with avocado shrimp cocktail	
Bagel Sandwich with Scottish smoked salmon and cream cheese	
Bagel sandwich with pastrami, Swiss cheese and pickles	
Bagel sandwich with chicken	
Bagel Sandwich with goat cheese	
Bagel Sandwich with roast beef, blue cheese, red onion, marmalade and rocket	
Baguette with turkey, salad and honey Dijon mustard, 25cm	
Baguette chicken curry, 25cm	
Baguette sandwich with black angus beef fillet, 25cm <i>with honey Dijon mustard sauce, cucumbers, tomatoes and rocket leaves</i>	

Baguette sandwich with Bresaola, rocket salad and parmesan cheese shavings, 25cm

Baguette lobster salad, beef bacon, avocado, tomato, arugula and pesto mayonnaise, 25cm

Baguette sandwich with Scottish smoked salmon, horseradish sauce, dill and salad, 25cm

Baguette sandwich with ham and cheese, lettuce and tomato, 25cm

Baguette sandwich with beef pastrami, emmental cheese and roasted vegetables, 25cm

Baguette sandwich with grilled halloumi cheese, lettuce and tomato, 25cm

Baguette with buffalo mozzarella, tomato, fresh basil and pesto, 25 cm

Baguette sandwich with king prawns mayonnaise and rocket, 25cm

Baguette chicken caesar sandwich, 25cm

Baguette chicken pesto sandwich, 25cm

Baguette sandwich with prosciutto, ham, lettuce and tomato, 25cm

Baguette sandwich with prosciutto and fresh mozzarella, 25cm

Vegetarian baguette sandwich with tomato, guacamole, fine herbs and spinach, 25cm

Baguette sandwich vegetarian - marrows, aubergines, zucchini, tomatoes, cucumber, 25cm

Grilled panini

*Mozzarella, bacon, grilled zucchini and tomato*

Club sandwich

*Back bacon, chicken, lettuce, mayonnaise, tomatoes and fried eggs*

Triangle chicken pesto panini, 2 pieces

*Chicken, red peppers, mozzarella cheese, baby spinach, mayonnaise and basil pesto*

Triangle sandwiches chicken curry, 2 pieces

Triangle sandwiches with buffalo mozzarella, tomato, fresh basil and pesto, 2 pieces

Triangle sandwich with Camembert cheese, fig confit and cucumber, 2 pieces

Triangle sandwiches with roasted beef, cornichons and bearnaise sauce, 2 pieces

Triangle sandwiches with prosciutto, philadelphia, parmesan and rocket leaves, 2 pieces

Triangle sandwiches with Prosciutto and fresh mozzarella, 2 pieces

Triangle sandwiches with ham and cheese, lettuce and tomato, 2 pieces

Triangle sandwiches with back bacon, lettuce and tomato, 2 pieces

Triangle sandwiches with black Angus beef fillet, barbecue sauce and Dijon mustard, 2 pieces

Triangle sandwiches with grilled halloumi cheese lettuce and tomato, 2 pieces

Triangle sandwiches with lobster salad, 2 pieces

*with beef bacon, avocado, tomato, arugula and pesto mayonnaise*

Triangle sandwiches with king prawns mayonnaise and rocket, 2 pieces

Triangle sandwiches with Scottish smoked salmon avocado and cream cheese, 2 pieces

Triangle sandwiches with grilled chicken and mayonnaise, 2 pieces

Triangle sandwiches vegetarian - marrows, aubergines, zucchini, tomatoes, cucumber, 2 pieces

Open face sandwich with Scottish smoked salmon, cream cheese and cucumber, 12 cm

Open face sandwich with tuna salad, 12 cm

Open face sandwich with turkey, salad and honey Dijon mustard, 12 cm

Open face sandwich with black Angus beef fillet and honey Dijon mustard sauce, 12 cm

Open face sandwich with crab salad, 12 cm

Open face sandwich with smoked trout, cream cheese, tomato and lettuce, 12 cm

Open face sandwich with shrimps, mayonnaise and lettuce, 12 cm

Open face sandwich with cream cheese and cucumber, 12 cm

Open face sandwich with grilled vegetables, 12 cm

Open face sandwich with ham, egg and marmalade, 12 cm

Open face sandwich with salami, avocado and tomato, 12 cm

Open face sandwich with beef carpaccio, rocket, horseradish and truffle oil, 12cm

Open face sandwich with cheese, ham, mayonnaise and Dijon mustard, 12cm

Open face Sandwich with Scottish smoked salmon, avocado and cream cheese, 12cm

Open face sandwich with prosciutto and parmesan, 12cm

Open face sandwich with caprese salad, 12cm

Open face sandwich with ham and cheese, 12cm

Open face sandwich with avocado shrimp cocktail, 12cm

Open face sandwich with roast beef, blue cheese, red onion, marmalade and rocket, 12cm

Fingerstyle cocktail sandwich vegetarian

Fingerstyle cocktail sandwich with turkey, salad and honey Dijon mustard

Fingerstyle cocktail sandwich with black angus beef fillet and honey Dijon mustard sauce

Fingerstyle cocktail sandwich with crab salad

Fingerstyle cocktail sandwich with smoked trout, cream cheese, tomato and lettuce

Fingerstyle cocktail sandwich with shrimps, mayonnaise and lettuce

Fingerstyle cocktail sandwich with grilled vegetables

Fingerstyle cocktail sandwich with chicken pate and fresh peppers

Fingerstyle cocktail sandwich with salami, avocado and tomato

Fingerstyle cocktail sandwich with cheese, ham, mayonnaise and Dijon mustard

Fingerstyle Cocktail sandwich with Scottish smoked salmon, avocado and cream cheese

Fingerstyle cocktail sandwich with tuna salad	
Fingerstyle cocktail sandwich with egg and mayonaise, roasted beef and Dijon mustard	
Fingerstyle cocktail sandwich with cheddar, chicken and back bacon	
Fingerstyle cocktail sandwich with prosciutto and parmesan	
Fingerstyle cocktail sandwich with caprese salad	
Fingerstyle cocktail sandwich with ham and cheese	
Fingerstyle Cocktail Sandwich with Avocado shrimp Cocktail	
Fingerstyle Cocktail Sandwich with Roast beef, blue cheese, red onion, marmalade and rocket	
Selection of cocktail sandwiches for 1 pax, 6 pcs <i>Mini</i>	
Selection of cocktail sandwiches for 2 pax, 12 pcs <i>Mini</i>	
Baguette with Camembert cheese, fig confit & cucumber - 25cm	
Baguette sandwich with beef pastrami, Dijon mustard and cucumber - 25cm	
Baguette sandwich with grilled lountza (smoked tenderloin of pork), tomato & lettuce - 25cm	
Baguette sandwich with back bacon, lettuce and tomato - 25cm	
Steak sandwich <i>Baguette sandwich with grilled black Angus beef steak, lettuce, rocket, fresh bell pepper, tomatoes and Dijon mustard - 25cm</i>	
Triangle sandwiches with prosciutto, ham, lettuce & tomato- 2 pieces	
Triangle sandwiches with Prosciutto and fresh mozzarella - 2 pieces	
Triangle sandwiches with grilled Lountza (smoked tenderloin of pork), tomato & lettuce - 2 pieces	
Triangle sandwiches with grilled chicken & Caesar's sauce - 2 pieces	
Triangle sandwiches with avocado & king prawns- 2 pieces	
Triangle sandwiches with beef pastrami, Dijon mustard and cucumber - 2 pieces	
Triangle sandwiches with turkey, salad and honey Dijon mustard - 2 pieces	
Open face sandwich with Scottish smoked salmon, cream cheese and cucumber - 12 cm	
Open face sandwich with egg salad - 12 cm	
Open face sandwich with chicken pate and fresh peppers - 12 cm	
Open face sandwich with ham, egg and marmalade - 12 cm	
Open face sandwich with cheese, back bacon, mayonnaise and Dijon mustard - 12cm	
Open face Sandwich vegetarian - 12cm	
Open face sandwich with Scottish smoked salmon - 12cm <i>Scottish Scottish smoked salmon, eggs, dill, lettuce and capers and creme fraiche</i>	
Open face Sandwich with Egg and mayonaise, roasted beef and Dijon mustard - 12cm	
Open face sandwich with cheddar, chicken and back bacon - 12cm	

Open face sandwich with pastrami, Swiss cheese and pickles - 12cm	
Open face sandwich with chicken - 12cm	
Open face sandwich with goat cheese - 12cm	
Fingerstyle cocktail sandwich with cream cheese and cucumber	
Fingerstyle cocktail sandwich with egg salad	
Fingerstyle cocktail sandwich with beef carpaccio, rocket, horseradish and truffle oil	
Fingerstyle cocktail sandwich with cheese, back bacon, mayonnaise and Dijon mustard	
Fingerstyle cocktail sandwich with Scottish smoked salmon <i>Scottish Scottish smoked salmon, eggs, dill, lettuce, capers and creme fraiche</i>	
Fingerstyle cocktail sandwich with pastrami, Swiss cheese and pickles	
Fingerstyle cocktail sandwich with chicken	
Fingerstyle Cocktail Sandwich with Goat Cheese	
Selection of fingerstyle sandwiches for 1 pax (4 pcs)	
Selection of fingerstyle sandwiches for 2 pax (8 pcs)	
Baguette sandwich with roasted beef, cornichons and bearnaise sauce, 25cm	

WRAPS	QTY
Turkey wraps, 5 pieces <i>Mini wraps with turkey, tomatoes, cucumbers, romaine lettuce and curry-mayonnaise sauce</i>	
Chicken Wraps, 5 pieces <i>Mini wraps with grilled chicken, lettuce, pepper, tomato, cheese, mayonnaise and yoghurt rolled in a tortilla.</i>	
Chicken Caesar wraps, 5 pieces <i>Mini wraps with grilled chicken fillet, lettuce, cherry tomatoes, Caesar sauce and parmesan flakes</i>	
Chicken satay wraps, 5 pieces <i>Mini wraps with satay chicken strips, salad, avocado and coriander leaves</i>	
Prawn wraps, 5 pieces <i>Mini wraps with prawn mayonnaise, avocado and rocket</i>	
Black Angus Beef fillet wraps, 5 pieces <i>Mini wraps with shredded black angus beef fillet, cucumber, tomatoes, lettuce and honey mustard sauce</i>	
Vegetarian wraps, 5 pieces <i>Mini wraps with fresh mozzarella, roasted red peppers, lettuce, tomato, balsamic and vinaigrette</i>	

ANTIPASTI	QTY
<p>Antipasti platter, for 1 pax  <i>Bresaola, salami, prosciutto, lountza, turkey, back bacon, pitted olives, sun-dried tomatoes, marinated artichokes hearts, parmesan, mozzarella, matured cheddar, halloumi, grilled vegetables, crackers, grapes and raisins garnished with iceberg lettuce, cocktail cucumber, cherry tomatoes and parsley. Served with crostini and balsamic reduction glaze.</i></p>	
<p>Antipasti platter, for 2 pax  <i>Bresaola, salami, prosciutto, lountza, turkey, back bacon, pitted olives, sun-dried tomatoes, marinated artichokes hearts, parmesan, mozzarella, matured cheddar, halloumi, grilled vegetables, crackers, grapes and raisins garnished with iceberg lettuce, cocktail cucumber, cherry tomatoes and parsley. Served with crostini and balsamic reduction glaze.</i></p>	
<p>Vegetable Antipasti, for 1 pax  <i>Grilled aubergine, courgette, fresh peppers, garlic mushrooms, artichokes hearts, pitted olives, mozzarella garlic breads with tomato olive oil, salt, ground pepper and oregano</i></p>	
<p>Vegetable Antipasti, for 2 pax  <i>Grilled aubergine, courgette, fresh peppers, garlic mushrooms, artichokes hearts, pitted olives, mozzarella garlic breads with tomato olive oil, salt, ground pepper and oregano</i></p>	
STARTERS	QTY
<p>Prawns cocktail  <i>Delicious peeled prawns on a bed of of crisp lettuce topped with a wedged of lemon, served separate with marie rose sauce</i></p>	
<p>Goose liver foie gras  <i>on request</i></p>	
<p>Duck liver foie gras  <i>on request</i></p>	
<p>Edamame beans  <i>Healthy beans, with rock salt</i></p>	
<p>Wakame  <i>Seaweed salad</i></p>	
<p>Asparagus wrapped with prosciutto  <i>Served with balsamic reduction</i></p>	
<p>Avocado cocktail  <i>Avocado with shrimps on a bed of crispy lettuce, served separate Thousand Island dressing</i></p>	
<p>Tuna carpaccio or tuna tataki or tuna tartare or tuna ceviche  <i>Please specify</i></p>	
<p>Salmon carpaccio or salmon tataki or salmon tartare or salmon ceviche  <i>Please specify</i></p>	
<p>Octopus carpaccio  <i>Thinly sliced octopus with herbs and spices</i></p>	
<p>Beef carpaccio  <i>A flavorful appetizer of thinly sliced raw beef with herbs and spices, dressed with olive oil and lemon, sprinkled with Himalayan salt and garnished with baby greens, artichokes and spring onions.</i></p>	
<p>Foie gras paradise, 2 pcs  <i>Duck liver on a toast bread topped with our homemade chef special sauce, garnished with sweet peppers and spring onions.</i></p>	
<p>Melon prosciutto di parma</p>	



Mussels nicoise

*Mussels with tomato sauce separate, garnished with lemon slices and capers.*

Scottish smoked salmon

*Scottish smoked salmon filled with cream cheese, topped with capers and dill*

Gazpacho, 300ml

Avocado vinaigrette

*Avocado topped with vinaigrette dressing*

Lountza

*Three slices of grilled smoked tenderloin of pork*

Fried halloumi

*Deep fried halloumi on a bed of homemade chef special sauce garnished with sweet peppers and spring onions.*

Fried calamari rings

*Calamari rings tossed in flour and deep fried. Served with marie rose & remoulade sauce*

Mushrooms

*Delicious fresh garlic mushrooms*

Prosciutto rolls

*Prosciutto rolls filled with cream cheese, served with rocket leaves, parmesan flakes and balsamic dressing*

Shell fish fantastic

*Mussels, prawns, prawn balls, scallops and octopus carpaccio, served with mascarpone cheese sauce separate.*

Fritti zucchini

*Sliced zucchini coated with batter and deep fried, served with parmesan cheese*

Halloumi in carob syrup

*Two slices of grilled Cyprus cheese coated with natural carob syrup and topped with sesame seeds served in pita bread*

Seared teriyaki glazed tuna

*With sesame crust*

Dolmades, 5 pcs

*Vine leaves, stuffed with spiced minced meat, herbs and rice*

SUSHI	QTY
California rolls, 8 pcs <i>A rice roll filled with seaweed, avocado, cucumber and fresh fish, sliced to bite size (salmon or tuna or prawn)</i>	
Rainbow rolls, 8 pcs <i>Salmon, tuna, avocado and rice</i>	
Maki, 6 pcs <i>A seaweed roll filled with rice and fresh fish, sliced to bite size (salmon or tuna or prawn)</i>	
Nigiri, 3 pcs <i>Fingers of Japanese sushi rice topped with fresh fish (salmon or tuna or prawn)</i>	
Sashimi, 3 pcs <i>Sliced fresh raw fish (salmon or tuna )</i>	
Mix sushi platter <i>3 prawn nigiri, 3 avocado maki, 4 salmon rolls, 4 tuna rolls</i>	
Salmon platter <i>6 nigiri - 6 sashimi - 4 salmon rolls - 6 maki</i>	
Salmon and tuna platter <i>3 salmon and 3 tuna sashimi, 2 salmon and 2 tuna nigiri and 3 salmon maki</i>	
SALADS	QTY
Greek salad <i>Tomatoes, sliced cucumbers, onion, feta cheese, green bell peppers and olives, olive lemon dressing served separately</i>	
Chicken Caesar salad <i>Crispy lettuce, cherry tomatoes, garlic croutons, shredded grilled chicken fillet and parmesan flakes. Caesar dressing served separately</i>	
Caesar salad <i>Crispy lettuce, cherry tomatoes, garlic croutons, topped with parmesan flakes. Caesar dressing served separately</i>	
Nicoise salad <i>Tomatoes, cucumbers, onions, green peppers, artichokes, eggs, black olives anchovies and olive oil lemon dressing served separately</i>	
Salad with grilled Scottish salmon <i>Scottish salmon, avocado, cherry tomatoes and pine nuts, yoghurt dill dressing served separately</i>	
Deluxe fresh tuna fish salad <i>Fresh tuna fish on a bed of lettuce, tomato, fresh onion rings, olives and cucumber. Remoulade dressing served separately.</i>	
Salt lake salad <i>Freshly mixed salad of lettuce, cucumber, tomato topped with shrimps. Remoulade dressing served separately</i>	
Honey and soya duck salad <i>Duck breast , arugula salad, cherry tomato , spring onions served with honey soya dressing separately</i>	
Fresh crab salad <i>Freshly mixed green salad, topped with fresh crab meat and remoulade dressing separately</i>	
Alaska salad <i>Freshly mixed salad of lettuce, cucumber, tomato topped with squid, mussels, shrimps, octopus, and Thousand Island dressing served separately</i>	
Fresh Seared tuna salad	

*Freshly mixed baby greens, carrots , red bell pepper, yellow bell pepper, cucumber, avocado and red cabbage,sesame seeds, topped with fresh seared tuna Served separately sesame ginger dressing.*

**Scottish smoked salmon Caesar salad**

*Crispy lettuce, cherry tomatoes, garlic croutons, topped with Scottish smoked salmon and parmesan flakes. Caesar dressing served separately*

**King prawns Caesar salad**

*Crispy lettuce, cherry tomatoes, garlic croutons, topped with king prawns and parmesan flakes. Caesar dressing served separately*

**Lobster tail Caesar salad, 300 gr**

*Crispy lettuce, cherry tomatoes, garlic croutons, and topped with lobster tail and parmesan flakes. Caesar dressing served separately*

**Dried figs and blue cheese salad**

*Romaine lettuce, kale, purple cabbage, blue cheese and candied walnuts, served with honey balsamic vinaigrette. Choice of: beef or shrimps*

**Burrata salad**

*Burrata with cherry tomatoes, avocado and arugula, balsamic dressing served separately*

**Caprese salad**

*Buffalo mozzarella, tomato and basil drizzled with balsamic dressing separately*

**Cobb salad**

*Grilled chicken breast, hard boiled egg, Roquefort cheese, arugula, quail eggs, pan roasted turkey, cherry tomatoes, chives , avocado, Romaine hearts, crispy back bacon and croutons with blue cheese dressing separately*

**Quinoa salad**

*Quinoa, red bell pepper, carrot, cucumber, scallions, cilantro, basil and lemon olive oil dressing served separately*

**Green salad**

*Lettuce, cherry tomatoes, Lollo rosso, iceberg lettuce, cucumber, onions, fresh peppers, ranch dressing served separately*

**Panos pomegranate salad**

*Freshly mixed green salad, croutons, avocado, topped with pomegranate seeds, parmesan flakes served balsamic dressing served separately*

**Waldorf salad**

*Yogurt, mayonaise, honey, walnuts, grapes, green apples and raisins*

**Mango salad**

*Freshly mixed green salad, croutons, avocado, topped with Mango, parmesan flakes and balsamic dressing served separately*

**Pasta salad**

*Fusilli with broccoli, cherry tomato and parsley, olive oil oregano dressing separately*

**Spinach salad**

*Fresh spinach, mushrooms, chopped eggs, tomato, bacon, pickled onions, sweet corn, olive oil lemon mustard dressing separately*

**Tabbouleh salad**

*Romaine lettuce, bulgur, parsley, tomato, onion, cucumber, garlic and lemon olive oil dressing separately*

**Superfood salad**

*Baby spinach, kale, baby rocket, micro leaves, edamame beans, red quinoa, avocado, beans sprouts, broccolli and chia seeds. Decorated with carrots and red peppers. French dressing served separately*

**Arugula salad**

*Arugula with crispy prosciutto, fresh goat cheese, roasted sunflower seeds, balsamic dressing served separately*

**Fresh vegetable salad**

*Fresh mixed green leaves, sweet corn, cucumbers, cherry tomatoes, cauliflower, fresh bell pepper and carrots, French dressing served separately*

Lentil salad <i>Green lentils, cucumbers, cherry tomatoes, red onion, parsley, kalamata olives, feta cheese &amp; lemon herb dressing separately</i>	
Halloumi cheese salad <i>Freshly village salad with two slices of grilled halloumi cheese, French dressing served separately</i>	
Goat cheese and baby rocket <i>Goat cheese with walnuts, lettuce, dried fruits and sweet dressing separately</i>	
Rocket salad <i>Fresh rocket leaves, croutons, sundried tomatoes and fresh mozzarella, balsamic dressing served separately.</i>	
Farmer's salad <i>Crispy lettuce, rocket, croutons, cherry tomatoes, avocado and grated mozzarella cheese topped with shredded black Angus beef fillets and balsamic dressing served separately.</i>	
Arugula avocado salad <i>Arugula leaves, avocado, tomatoes, hearts of palm, pine nuts, parmesan cheese and rocket pesto dressing served separately</i>	
<b>PLATTERS</b>	<b>QTY</b>
Finger food platter, for 1 pax <i>Crepes with smoked salmon, canape with fresh mozzarella, tomatoes, basil pesto and balsamic glaze, canape with roast beef, BBQ sauce and mustard, meatballs skewers, chicken satay skewers with peanut sauce, antipasti skewers and fresh fruit salad</i>	
Finger food platter, for 2 pax <i>Crepes with smoked salmon, canape with fresh mozzarella, tomatoes, basil pesto and balsamic glaze, canape with roast beef, BBQ sauce and mustard, meatballs skewers, chicken satay skewers with peanut sauce, antipasti skewers and fresh fruit salad</i>	
Open face sandwich platter, 10 pieces <i>Assortment of delicious open face sandwiches with shrimps, smoked trout, Scottish smoked salmon, salami, ham, tuna, pate, eggs.</i>	
Open face sandwich platter, 25 pieces <i>Assortment of delicious open face sandwiches with shrimps, smoked trout, Scottish smoked salmon, salami, ham, tuna, pate, eggs.</i>	
Assorted sandwiches platter, 15 pieces <i>Assortment of delicious finger sandwiches with chicken, ham, prawn, salami, tuna, Scottish smoked salmon, cheese, lettuce and tomato</i>	
Meat platter, for 1 pax <i>Selection of the finest meats! Elegant platter which includes nicely sliced bresaola, pastrami, roast beef, salami, prosciutto, smoked turkey, smoked chicken, lountza, back bacon, ham, sausages and olives, garnished with herbs and vegetables, Pickles and Horseradish Sauce</i>	
Meat platter, for 2 pax <i>Selection of the finest meats! Elegant platter which includes nicely sliced bresaola, pastrami, roast beef, salami, prosciutto, smoked turkey, smoked chicken, lountza, back bacon, ham, sausages and olives, garnished with herbs and vegetables, Pickles and Horseradish Sauce</i>	
Meat platter without pork, for 1 pax <i>Selection of the finest meats! Elegant platter which includes nicely sliced beef carpaccio, smoked turkey, beef bresaola, smoked chicken, roast beef, beef salami, turkey bacon, beef pastrami, chicken and turkey sausages and olives, garnished with herbs and vegetables, pickles and horseradish sauce</i>	
Meat platter without pork, for 2 pax <i>Selection of the finest meats! Elegant platter which includes nicely sliced beef carpaccio, smoked turkey, beef bresaola, smoked chicken, roast beef, beef salami, turkey bacon, beef pastrami, chicken and turkey sausages and olives, garnished with herbs and vegetables, pickles and horseradish sauce</i>	

Charcuterie platter, for 1 pax <i>Sliced jamon, bresaola, prosciutto, salami, sausages, grilled baby artichokes, rolled grilled courgette, duck liver mousse tomato fondue, Dijon mustard and cornichons, marinated olives, roasted almonds, dried fruit and crackers</i>	
Charcuterie platter, for 2 pax <i>Sliced jamon, bresaola, prosciutto, salami, sausages, grilled baby artichokes, rolled grilled courgette, duck liver mousse tomato fondue, Dijon mustard and cornichons, marinated olives, roasted almonds, dried fruit and crackers</i>	
Cold tapas selection, for 1 pax <i>Tortilla, chorizo, marinated olives, prosciutto, ham, jamon skewers, onion rings with Paprika, tapenade of tomatoes-olives, bruschetta, assorted cheeses ,cherry tomatoes, cheese croquettes, bread rolls and butter</i>	
Cold tapas selection, for 2 pax <i>Tortilla, chorizo, marinated olives, prosciutto, ham, jamon skewers, onion rings with Paprika, tapenade of tomatoes-olives, bruschetta, assorted cheeses ,cherry tomatoes, cheese croquettes, bread rolls and butter</i>	
Smoked fish platter, for 1 pax <i>Selection of the finest quality smoked fish! Elegant platter which includes smoked trout, assorted smoked mackerel and assorted Scottish smoked salmon, garnished with lemons and herbs. Served with philadelphia cream cheese, marie rose sauce, creme fraiche and blinis</i>	
Smoked fish platter, for 2 pax <i>Selection of the finest quality smoked fish! Elegant platter which includes smoked trout, assorted smoked mackerel and assorted Scottish smoked salmon, garnished with lemons and herbs. Served with philadelphia cream cheese, marie rose sauce, creme fraiche and blinis</i>	
Smoked Scottish salmon, for 1 pax <i>Assorted Scottish smoked salmon, red onions, capers, tomato, lemon wedge, cream cheese, marie rose sauce, creme fraiche and bagels</i>	
Smoked Scottish salmon, for 2 pax <i>Assorted Scottish smoked salmon, red onions, capers, tomato, lemon wedge, cream cheese, marie rose sauce, creme fraiche and bagels</i>	
Seafood deluxe platter- full atlas tray, for 1 pax <i>Atlas tray with a seafood selection which includes oysters, shrimp cocktail, crab meat, calamari, scallops, langoustines, green shell mussels, Scottish smoked salmon, smoked trout, smoked mackerel and prawns, served with marie rose sauce, creme fraiche, garnished with Iceberg lettuce, limes, cherry tomato and dill. (may vary according to market availability)</i>	
Seafood deluxe platter- full atlas tray, for 2 pax <i>Atlas tray with a seafood selection which includes oysters, shrimp cocktail, crab meat, calamari, scallops, langoustines, green shell mussels, Scottish smoked salmon, smoked trout, smoked mackerel and prawns, served with marie rose sauce, creme fraiche, garnished with iceberg lettuce, limes, cherry tomato and dill. (may vary according to market availability)</i>	
<b>CAVIAR</b>	<b>QTY</b>
Fish caviar black, 100gr	
Fish caviar red, 100gr	
Lemberg salmon caviar, 140gr	
Lemberg salmon caviar, 300gr	
Polanco sturgeon caviar, 50gr	
Polanco sturgeon caviar, 100gr <i>on request</i>	
Caviar garnish <i>Full accompaniments, blinis, chopped egg white, egg yolk, parsley, chopped chives, capers, red onions, lemon wedges, and creme fraiche</i>	

CHILDREN MEALS	QTY
Junior's salad	
EXTRA GARNISH & SAUCES	QTY
Mixed garnish tray with fresh herbs <i>Rosemary, basil Leaves, mint leaves, edible flowers</i>	
French salad dressing, 100ml	
Vinaigrette dressing, 100ml	
Thousand Island salad dressing, 100ml	
Ranch dressing, 100ml	
Dijon mustard salad dressing, 100ml	
Balsamic vinegar and olive oil salad dressing, 100ml	
Olive oil and lemon juice salad dressing, 100ml	
Mint sauce, 150ml	
Tartar sauce, 150ml	
Remoulade sauce, 150ml	
Marie rose sauce, 200ml	
Sour cream, 200 ml	
Tomato sauce, 200 ml	
Caesar sauce, 150 ml	
Tahini dip, 250ml <i>Sesame fresh olive oil and lemon juice</i>	
Tzatziki dip, 250ml <i>Yoghurt, cucumber, mint and flavorings</i>	
Hummus dip, 250ml <i>Chick peas olive oil, lemon juice and fresh garlic</i>	
Baba ghanoush, 250ml <i>Mashed cooked eggplant mixed with tahini (made from sesame seeds), olive oil, lemon juice, and various seasonings.</i>	
Salsa dip, 250ml	
Yoghurt dip with herbs, 250ml	
Avocado guacamole, 200ml <i>Mashed avocado with lime juice, onions, cilantro and garlic</i>	
Bunch of herbs	
Dill bunch	
Rosemary bunch	

Basil bunch	
Parsley bunch	
Mint bunch	
Bay leaves	
Coriander bunch	
Chives bunch	
Oregano bunch	
Thyme bunch	
Edible flowers, 35g	
Honey Dijon mustard dressing -100ml	
Dijon mustard individual portion -100ml	
Ketchup individual portion -34ml <i>Glass bottle</i>	
Mayonnaise individual portion -33ml <i>Glass bottle</i>	
Horseradish dip - 150ml	
Curry sauce - 200 ml <i>Mild or medium or hot or extra hot. Please specify.</i>	

COLD MEAL SETS	QTY
<p>Standard Lunch/Dinner A  <i>Seasonal sliced fruit and berries, assorted finger sandwiches, selection of petit fours - served on a half atlas tray</i></p>	
<p>Standard Lunch/Dinner B  <i>Seasonal sliced fruit and berries, chicken Caesar salad, chef's choice of dessert, bread roll and butter - served on a half atlas tray</i></p>	
<p>Standard Lunch/Dinner C  <i>Seasonal sliced fruit and berries, seafood salad, green salad, chef's choice of dessert, bread roll and butter - served on a half atlas tray</i></p>	
<p>Standard afternoon tea  <i>Assorted finger sandwiches, assorted mini sweet pastries - served on a half atlas tray</i></p>	
<p>Afternoon tea on half atlas tray  <i>Assorted scones with clotted cream and jam , six triangle sandwiches, three petits fours and berries decoration, served on atlas tray.</i></p>	
<p>Cold meal set A  <i>Mini quiches, green salad, sliced fruits and petits fours, served on half atlas tray</i></p>	
<p>Cold meal set B  <i>Selection of italian antipasti, mixed green salad with grilled king prawns, fruit tart, bread rolls(white and brown), cream cheese and butter, served on atlas tray.</i></p>	
<p>Cold meal set C  <i>Avocado shrimp cocktail, tomato salad with basil, pine nuts and red onions, roasted salmon, sliced exotic and seasonal fruits, bread rolls(white and brown), butter, served on atlas tray.</i></p>	
<p>Short flight tray on atlas tray A  <i>5 assorted canapes, 4 petit fours and 3 fruit skewers, 2 mini Danish pastries served on atlas tray.</i></p>	
<p>Short flight tray on atlas tray B  <i>Three finger sandwiches with cream cheese, rocket salad and smoked salmon, two tomato and mozzarella skewers, two chicken satay skewers with peanut butter sauce and panna cotta with berries. Served on atlas tray</i></p>	
CREW MEALS	QTY
<p>Cold crew meal box (Crudites)  <i>Hummus, carrots, cucumber and cherry tomatoes, pita bread, sliced fruits, yoghurt, juice, granola bar, bread and butter. Served on atlas tray</i></p>	
<p>Crew sandwich box  <i>Triangle sandwiches with Scottish smoked salmon, avocado and cream cheese. Green salad and carrot cake or sliced fruit platter from seasonal fruits served on atlas tray. Please specify</i></p>	
<p>Cold crew meal A  <i>Assorted bruschetta, mini wraps with grilled chicken fillet, lettuce, cherry tomatoes, Caesar sauce and parmesan flakes, 5 pieces, caprese salad, and carrot cake. Served on atlas tray.</i></p>	
<p>Cold crew meal B  <i>Halloumi in carob syrup, mini wraps with prawn mayonnaise, avocado and rocket, 5 pieces, Side salad and chocolate noir cake. Served on atlas tray</i></p>	
<p>Cold crew meal C  <i>Prosciutto rolls, mini wraps with beef and honey mustard sauce, 5 pieces, Greek salad and snickers cake. Served on atlas tray.</i></p>	

## HOT MEALS



SNACKS & STARTERS	QTY
Whole round spinach pie <i>6-8 slices - Spinach and feta filling</i>	
Mini cheese pie <i>Served with tomato sauce</i>	
Mini meat pie <i>Served with tomato sauce</i>	
Mini spinach pie <i>Served with tomato sauce</i>	
Mini vegetables pie <i>Served with tomato sauce</i>	
Mini seafood pie <i>Served with tomato sauce</i>	
Mini quiche with Scottish smoked salmon	
Mini quiche with spinach and cheese filling	
Mini quiche with spinach	
Mini quiche with spinach and ricotta	
Mini quiche with tomato, basil and mozzarella	
Mini quiche with mushroom, scallion and gruyere	
Mini quiche with ham, sausage, bell pepper and cheddar	
Mini quiche with spinach, pine nuts and feta	
Mini quiche with zucchini and back bacon	
Bruschetta with lobster medallion, basil-pesto aioli and parmesan, 3 pcs	
Bruschetta with cherry tomatoes, avocado and tiger shrimp, 3 pcs	
Bruschetta with diced tomatoes, basil, garlic, mozzarella, olive oil, 3 pcs	
Oven baked camembert with fruit sauce	
Chicken satay with peanut sauce, 2 skewers <i>Marinated and grilled chicken skewer served with a peanut sauce</i>	
Grilled halloumi <i>Three slices of grilled Cyprus cheese</i>	
Fried calamari rings <i>Calamari rings tossed in flour and deep fried</i>	
Spicy batter calamari <i>Shredded fresh calamari deep fried in corn flour batter and a flavorful mixture with garlic butter, chili pieces, spring onions and condensed milk</i>	
Spring rolls with sweet and sour sauce <i>Three spring rolls stuffed with vegetables, served separate sweet and sour sauce</i>	
Batter fried prawns, per piece <i>Served with Marie rose &amp; remoulade sauce</i>	

Honey garlic wings, 8 pcs	
Breaded mozzarella sticks, 5 pcs <i>Fried mozzarella sticks served with marinara sauce</i>	
Fried fish croquettes, 3 pcs	
Snack platter <i>Assorted snack platter which includes chicken fingers, chicken drumsticks, beef or shrimp kabobs, mini quiches, buffalo wings and canapes</i>	
Hot tapas selection, for 1 pax <i>Stuffed mini peppers, chilli garlic tiger prawns, spicy meat balls, squid In tomato sauce, mussels in a sweet and sour sauce, calamari and coriander salad, fish in breadcrumb, mini marinated octopus.</i>	
Hot tapas selection, for 2 pax <i>Stuffed mini peppers, chilli garlic tiger prawns, spicy meat balls, squid In tomato sauce, mussels in a sweet and sour sauce, calamari and coriander salad, fish in breadcrumb, mini marinated octopus.</i>	
<b>FINGER FOODS</b>	<b>QTY</b>
Chicken nuggets on two skewers with sweet or spicy dip	
Three fried crispy prawns on skewer with sweet dip	
Assorted grilled vegetables on skewer <i>Marrow, fresh red and green peppers, onions, zucchini, tomatoes and mushrooms</i>	
Pork meat balls on skewer <i>Three meat balls on skewer made from mince meat, potato, onions, tomatoes, parsley and deep fried</i>	
Poached Shrimps on skewer with sweet dip	
Chicken satay on skewer <i>with peanut sauce aside</i>	
Surf and Turf skewer- Angus beef fillet and shrimps served with a tomato salsa <i>served with bernaise sauce aside</i>	
Angus Beef fillet with green asparangus skewer served with a tomato salsa	
Grilled salmon skewer <i>with remoulade sauce on the side</i>	

SOUPS	QTY
Tomato cream soup with herbs, 300ml	
Mushroom cream, goat cheese, truffle oil soup, 300ml	
Minestrone soup, 300ml <i>Made from vegetable and pasta</i>	
Sweetcorn soup, 300ml <i>With chicken</i>	
Carrot ginger veloute soup, 300ml	
Broccoli veloute soup, 300ml	
Pumpkin soup, 300ml	
Sweet potato soup, 300ml	
Lentils soup, back bacon crumble, creme fraiche, 300ml	
Cream asparagus soup, 300ml	
Greek avgolemono soup, 300ml <i>Chicken, eggs, fresh lemon juice, chicken broth and rice</i>	
Lobster bisque soup, 300ml	
Pesto Soup (300ml)	
Bouillon or borscht or chowder (300ml) <i>Please specify the soup you desire and state your preference: meat, fish or vegetables</i>	
Goulash or consomme or gazpacho (300ml) <i>Please specify.</i>	
MAIN DISHES - MEAT	QTY
Beef biryani <i>Rice with spices, black Angus beef and eggs</i>	
Beef ragout <i>Stew seasoned black Angus beef with vegetables</i>	
Beef stroganoff <i>Pieces of black Angus beef sauteed with onions, mushrooms, fresh tomato and fresh cream</i>	
Spicy black Angus beef <i>Shredded black angus beef fillets in a homemade chili sauce with bell peppers and onions</i>	
Pork chop <i>Pork chop cooked in the oven with wine and spices</i>	
Pork fillet Diane <i>Fillet of pork sauteed with onions, mushrooms and wine, flambv© with cognac and finished with fresh cream</i>	
Pork mascarpone <i>Pork fillet with our homemade delicious mascarpone cheese sauce</i>	
Lamb chops <i>Five tasty grilled cutlets of lamb served with rosemary wine sauce separate.</i>	

## Rack of lamb

*Served with rosemary wine sauce separate.*

## Lamb shank

*Served with jus sauce separate*

## Chilli lamb

*Delicious tender cubes of lamb sauteed in garlic, ginger and chili, cooked with soya and oyster sauce, spring onions and cashew nuts*

## T-Bone steak, 600 gr

*A full flavored classic cut, tender and juicy. Please specify how you would like your steak cooked*

## Prime fillet, 280 gr

*The supreme and most tender cut of the beef. Please specify how you would like your steak cooked*

## Fillet Bearnaise, 280 gr

*Prime fillet with bearnaise sauce. Please specify how you would like your steak cooked*

## Fillet a Cheval, 280 gr

*Fillet with fried egg. Please specify how you would like your steak cooked*

## Black and white fillet, 280 gr

*Two half steak fillets with two special homemade sauces. Please specify how you would like your steak cooked*

## Spicy fillet, 280 gr

*Fillet steak in a homemade chili sauce (mild, medium, hot or extra hot). Please specify how you would like your steak cooked*

## Steak foie gras , 280gr

*Prime fillet topped with foie gras, sauteed in a rich wine homemade chef special sauce and garnished with sweet peppers and spring onions*

## Fillet mascarpone, 280 gr

*Prime fillet with our homemade delicious mascarpone cheese sauce. Please specify how you would like your steak cooked*

## Panos steak Diane, 280 gr

*Prime fillet sauteed masterfully with onions, mushrooms and wine, flambe with cognac and finished with fresh cream. Please specify how you would like your steak cooked*

## Pepper fillet, 280 gr

*Fillet cooked in wine and flamed with brandy, flavored with freshly ground peppers. Please specify how you would like your steak cooked*

## Creamy pepper fillet, 280 gr

*Fillet cooked in wine and flamed with brandy, flavored with freshly ground peppers and fresh cream. Please specify how you would like your steak cooked*

## Garlic Fillet, 280 gr

*Fillet cooked in wine and flamed with brandy and garlic sauce. Please specify how you would like your steak cooked*

## Tournedo du Chef, 280 gr

*Fillet flavored with wine and flambé with brandy and topped with grilled mushroom. Please specify how you would like your steak cooked*

## Tournedo Lyonnaise, 280 gr

*Fillet cooked in wine and flamed with brandy, topped with fried onions. Please specify how you would like your steak cooked*

## Stifado

*Cubes of black Angus beef cooked in red wine with onions, herbs and spices*

## Afelia

*Cubes of pork fillet cooked in red wine with crushed coriander seeds*

## Moussaka

Spiced minced meat, alternately layered with aubergines, marrow, potatoes and topped with a milk cheese sauce bechamel

Kleftiko  
Extremely tender chunks of lamb baked in the oven served with roasted potatoes

Grilled sheftalia  
Pork minced meat with herbs, spices and parsley rolled in caul fat in a Cypriot style

Kebab and sheftalies, mixed  
Skewer of pork fillet and sheftalia

Fillet kebab  
Two skewers of grilled pork fillet

Pork a l'orange  
Pan roasted tenderloin pork with orange sauce and grand marnier glaze.

Aberdeen black Angus chateaubriand, 280 gr  
The best cut of fillet grilled to perfection. Served with grilled mushrooms, grilled tomatoes, bearnaise sauce and sauce "du Chef". Please specify how you would like your steak cooked

Black Angus veal fillet - 280gr  
Please specify how you would like your veal steak to be cooked

Curry beef and rice  
Succulent black Angus beef and fresh vegetables flavored in a curry sauce , served with steamed white rice. Mild or medium or hot or extra hot. Please specify.

Steak and golden shrimps  
Black Angus beef fillet steak medallions and breaded shrimps with Marie rose separately. Please specify how you would like your steak cooked

Panos steak sticks and prawns  
Two skewers of grilled black angus beef and batter fried prawns with Marie rose sauce separately

Chateaubriand, 280 gr  
The best cut of fillet grilled to perfection. Served with grilled mushrooms, grilled tomatoes, bearnaise sauce and sauce "du Chef". Please specify how you would like your steak cooked.

Aberdeen black Angus fillet steak, 280 gr  
High quality beef, renowned for flavor, tenderness and succulence. Please specify how you would like your steak cooked

Aberdeen black Angus T-Bone, 600 gr  
A full-flavoured classic cut, tender and juicy. Please specify how you would like your steak cooked

Aberdeen black Angus rib eye, 300 gr  
Tender cut of beef juicy and full flavored. Please specify how you would like your steak cooked

Black Angus veal medallions - 280gr  
Please specify how you would like your veal medallions to be cooked

Black Angus veal cutlets - 300gr

Dolmades  
Vine leaves, stuffed with spiced minced meat, herbs and rice

Turkey cutlets, 4 pcs

## MAIN DISHES - FISH & SEAFOOD

QTY

Fresh sea bream fillet  
Served with olive oil lemon dressing and anglaise sauce

Grilled sword fish kebab <i>Two skewers of fresh sword fish and grilled tomato. Served with tartar &amp; vierge sauce separately</i>	
Grilled sword fish <i>Served with tartar &amp; vierge sauce separately</i>	
Pan seared halibut, with lemon and capers sauce	
Black cod with teriyaki sauce	
Fresh sea bass fillet <i>Served with olive oil , lemon dressing and anglaise sauce</i>	
Fresh trout fillet <i>Served with anglaise sauce separate</i>	
Fresh Snapper fillet with mascarpone <i>A tender fresh snapper fillet with our homemade delicious mascarpone sauce separate</i>	
Salmon fillet <i>Salmon fillet cooked in the oven with Mascarpone cheese sauce.</i>	
Fresh red mullet, 300 gr	
Fish and seafood kebabs <i>2 mini skewers of grilled prawns, 2 mini skewers of scallops, 2 mini skewers of baked salmon and 2 mini skewers of grilled vegetables. Served with marie rose &amp; remoulade sauce</i>	
Mixed fish platter <i>A selection of shellfish, seafood and fish. Oysters, scallops, mussels, prawns , grilled octopus, grilled calamari, baked salmon and sea bass fillet. Served with Marie rose and remoulade sauce.</i>	
Prawn biryani <i>Rice with spices and king prawns</i>	
Boiled prawns, 400 gr <i>Served with Marie rose &amp; remoulade sauce</i>	
Grilled prawns, 400 gr <i>Served with Marie rose &amp; remoulade sauce</i>	
Creamy garlic prawns <i>Peeled prawns cooked in a special homemade creamy garlic sauce</i>	
Fresh grilled calamari <i>Served with Marie rose &amp; remoulade sauce</i>	
Fresh fried calamari <i>Served with Marie rose &amp; remoulade sauce</i>	
Whole small calamari <i>Whole small calamari deep fried, tossed in flour.Served with remoulade sauce</i>	
Fried calamari rings <i>Calamari rings tossed in flour, deep fried</i>	
Cold water lobster, 500 gr <i>Served with Bernaise sauce</i>	
Cold water lobster tail, 300 gr <i>Served with Bernaise sauce</i>	
Octopus in wine sauce <i>Tender pieces of octopus cooked in red wine</i>	
Fresh sea bass fillet meunière <i>Fried sea bass fillet with herbs until golden and crisp.</i>	

Fried calamari rings (Starter)  
*Calamari rings tossed in flour, deep fried. Served with Marie rose & remoulade sauce*

Kung pao prawns  
*King prawns cooked in chili sauce, garlic and ginger with a subtle flavor of sweetness. Please tell us your choice: mild, medium, hot or extra hot*

Lobster tail(300gr) curry & rice

Seafood ragout  
*Seafood stew with herbs*

Ink fish in wine sauce  
*Tender pieces of ink fish cooked in red wine*

Mixed seafood curry & rice

## MAIN DISHES - POULTRY

QTY

Roasted duck  
*Served with hoisin sauce separate.*

Turkey cutlets, 4 pcs

Chateaubriand, 280 gr  
*The best cut of fillet grilled to perfection. Served with grilled mushrooms, grilled tomatoes, bearnaise sauce and sauce "du Chef". Please specify how you would like your steak cooked.*

Fried chicken fillet

Grilled chicken fillet

Chicken cutlets, 4 pcs

Roasted chicken legs, 2 pcs  
*chicken leg quarters - Served with yogurt sauce*

Roasted corn fed chicken legs, 2 pcs  
*chicken leg quarters - Served with yogurt sauce*

Baby Chicken  
*Served with yogurt sauce*

Corn fed baby chicken  
*Served with yogurt sauce*

Chicken satay  
*Three skewers - served with peanut sauce*

Chicken Diane  
*Tender chicken sauteed with onions, mushrooms and wine, flambv© with cognac and finished with fresh cream*

Spicy chicken  
*Shredded chicken fillet in a special homemade chili sauce with onions and fresh peppers (mild, medium, hot, extra hot). Please specify*

Chicken biryani  
*Rice with spices, chicken and eggs*

Chicken korma  
*Tender cubes of chicken marinated in Indian spices, cooked with onions, tomato, yoghurt and nuts*

Garlic chicken Marsala

*Chicken flamed with brandy in a delicious garlic wine sauce*

**Chicken curry and rice**

*Chicken pieces flavored in a curry sauce served with rice. Mild or Medium or Hot or Extra hot. Please specify*

**Chicken red Thai curry**

*Chicken pieces flavored in a red Thai curry sauce served with rice*

**Chicken green Thai curry**

*Chicken pieces flavored in a green Thai curry sauce served with rice*

**Chicken with cashew nuts**

*Tender chicken pieces cooked in soy basil sauce, spiced with dry chilies and garnished with cashew nuts. Please tell us your choice: mild, medium, hot or extra hot*

**Chicken ragout**

*Stew seasoned chicken with vegetables*

**Chicken mascarpone**

*Tender chicken fillet with our homemade delicious mascarpone cheese sauce*

**Bow and arrow chicken**

*Two skewers of grilled chicken, fresh peppers and tomatoes*



MAIN DISHES - VEGETARIAN	QTY
Vegetarian platter <i>Village salad, spring rolls, halloumi cheese, fried onions, selection of grilled vegetables, rice, jacket potato, moussaka and dolmades</i>	
Vegetarian moussaka <i>Alternately layered with aubergines, marrow, potatoes and topped with a milk cheese sauce bechamel</i>	
Vegetarian curry <i>Assorted vegetables flavored in a curry sauce served with rice</i>	
Vegetable biryani <i>Rice with spices, vegetables and eggs</i>	
Veggie burger	
Caramelized tofu with sesame and grilled vegetables	
Baked tofu in peanut sauce with chia seeds. Served with rice noodles	
Vegan pasta with vegetables	
Vegan biryani <i>Rice with spices and vegetables</i>	
Vegan curry <i>Assorted vegetables flavored in a curry sauce served with rice.</i>	
Vegan dolmades <i>Delicate parcels made from vine leaves stuffed with rice and herbs</i>	
Vegetarian lasagne <i>Served with goat cheese and pomodoro sauce</i>	
Quinoa salad with grilled and fresh vegetables with aromatic herbs	
Vegan dish with houmous, avocado, soy, carrot, brown rice and nuts	
Tofu with rosti potato	
Aubergine with tofu cheese and pomodoro sauce	
Stuff bell peppers with rice and small vegetables	
Vegetable ragout <i>Stew seasoned vegetables</i>	
PASTA & RISOTTO	QTY
Pasta Bolognese <i>Pasta with traditional bolognese sauce made with minced pork and parmesan cheese served separately. Please choose: penne, tagliatelle, spaghetti, linguine or fusilli</i>	
Pasta with black Angus beef <i>Pasta with shredded beef fillets topped with creamy peppered sauce. Parmesan flakes served separately. Please choose: penne, tagliatelle, spaghetti, linguine or fusilli</i>	
Pasta Carbonara <i>Pasta topped with fresh cream, mushrooms and back bacon. Parmesan flakes served separately. Please choose: penne, tagliatelle, spaghetti, linguine or fusilli</i>	
Pasta with seafood	

*Pasta topped with mussels, octopus, scallops, calamari, prawns and tomato sauce. Parmesan flakes served separately. Please choose: Penne, Tagliatelle, Spaghetti, linguine or fusilli*

#### Pasta Napolitana

*Pasta with fresh tomato sauce and mushrooms. Parmesan flakes served separately. Please choose: penne, tagliatelle, spaghetti, linguine or fusilli*

#### Pasta with truffle

*Parmesan flakes served separately. Please choose: Penne, Tagliatelle, Spaghetti, linguine or fusilli*

#### Pasta primavera

*Pasta with primavera sauce and parmesan on the side. Please choose: penne, tagliatelle, spaghetti, linguine or fusilli*

#### Pasta with spinach and creamy blue cheese sauce

*Parmesan flakes served separate. Please choose: penne, tagliatelle, spaghetti, linguine or fusilli*

#### Tagliatelle with Scallops

*Tagliatelle with scallops and tomato sauce. Parmesan flakes served separately*

#### Pappardelle with salmon and cream sauce

*Parmesan flakes served separately*

#### Linguini with pesto, olive oil and pecorino cheese

*Parmesan flakes served separately*

#### Penne Arabiata

*Parmesan flakes served separately*

#### Pasta al Pesto

*Pasta with sauce from basil, pine nuts and garlic. Parmesan flakes served separately. Please choose: penne, tagliatelle, spaghetti, linguine or fusilli*

#### Three cheese gnocchi

*Served separate parmesan flakes*

#### Ravioli stuffed with halloumi Cyprus cheese and mint. Served with tomato sauce and parsley

*Parmesan flakes served separately*

#### Ravioli with buffalo mozzarella and basil

*Parmesan flakes and pomodoro sauce served separately*

#### Ravioli with gouda cheese and truffle / asparagus / ricotta and herbs

*Parmesan flakes served separately. Please specify.*

#### Ravioli with spinach and cheese

*Parmesan flakes served separately*

#### Lobster ravioli

*Parmesan flakes served separately*

#### Risotto with mushrooms

*Mushrooms risotto with onions and olive oil. Parmesan flakes served separately*

#### Risotto with spinach

*Parmesan flakes served separately*

#### Risotto with asparagus

*Parmesan flakes served separately*

#### Risotto with vegetables

*Risotto with fresh vegetables, onions and olive oil. Parmesan flakes served separately*

#### Risotto with chicken

*Parmesan flakes served separately*

#### Primavera risotto

*Parmesan flakes served separately*

Risotto with seafood

*Lobster tail, prawn, langoustine, squid and mussels risotto with spinach and shavings of parmesan. Parmesan shavings served separately*

Risotto with seafood

*Lobster tail, prawn, langoustine, squid and mussels risotto with spinach and shavings of parmesan. Parmesan shavings served separately*

Lasagna bolognaise

Pasta Nicoise

*Pasta with red peppers and parsley sautéed in garlic and olive oil sauce. Parmesan flakes served separately. Please choose: penne, tagliatelle, spaghetti, linguine or fusilli*

SIDE DISHES

QTY

Grilled asparagus

Asparangus au gratin

Scallops au gratin

Wild rice

Basmati rice

Brown rice

Egg fried rice

Rice pilaf with spinach and mushrooms

Bulgur with vegetables

Jasmine rice

Saffron rice

Biryani rice

Couscous with vegetables

Buckwheat

Quinoa

French fries

Boiled potatoes

Jacket potatoes

Potato and gruyere au gratin

Roasted new potato with herbs

Rosemary baby baked potatoes

Mashed potato

Mashed potato with truffle

Roasted potatoes	
Rosti potatoes	
Ratatouille	
Assorted grilled vegetables	
Assorted sauteed vegetables	
Assorted roast vegetables	
Assorted stewed vegetables	
Assorted Asian style vegetables	
Fresh florence peppers (roasted) <i>Served with balsamic vinegar</i>	
Fresh Brussels sprouts (steamed)	
Fresh carrots (steamed)	
Fresh broccoli (steamed)	
Fresh green beans (steamed)	
Fresh cauliflower (steamed)	
Fresh spinach (steamed)	
Sweet corns on the cob	
Plain pasta <i>Please choose: penne, tagliatelle, or spaghetti</i>	
Plain gnocchi	
Sweet potato puree	
Creamy polenta	

CHILDREN MEALS	QTY
Fish fingers <i>Served with tomato or tartar sauce</i>	
Fish goujons <i>Served with tomato or tartar sauce</i>	
Chicken nuggets served separate tomato sauce	
Chicken patties, 3 pcs	
Aberdeen black Angus burger, 285gr <i>With lettuce and tomato</i>	
Aberdeen black Angus cheeseburger, 285gr <i>With lettuce and tomato</i>	
Aberdeen black Angus cheesy back bacon burger, 285gr <i>With lettuce and tomato</i>	
Aberdeen black Angus feta cheese burger, 285gr <i>Feta white cheese, rocket leaves, tomato, oregano and tzatziki sauce separately</i>	
Pizza. Please specify ingredients	
Mini pizza. Please specify ingredients <i>per piece</i>	

SAUCES & MORE	QTY
Curry sauce, 200 ml <i>Mild or medium or hot or extra hot. Please specify.</i>	
Diane sauce	
Black pepper sauce	
Creamy pepper sauce	
Bearnaise sauce	
Garlic sauce	
Mascarpone sauce	
Black and white sauces	
Chausser sauce	
Lemon caper sauce	
Saffron sauce	
Garlic buttter sauce	
Basil pesto sauce	
Jus sauce	
Anglaise sauce	
Vierge sauce	

CREW MEALS	QTY
<p>Hot crew meal tray - Fish  <i>Grilled sea bream fillet or grilled sea bass fillet or baked salmon with mascarpone sauce, Side salad, roasted potatoes, white and brown bread rolls with butter and oreo cake or seasonal fruit salad. Served on atlas tray</i></p>	
<p>Hot crew meal tray - Meat  <i>Beef stroganoff or lamb chops or spicy beef or creamy pepper shredded fillet, side salad, roasted potatoes, white and brown bread rolls with butter and tiramisu cake or seasonal fruit salad. Served on atlas tray</i></p>	
<p>Hot crew meal tray - Chicken  <i>Chicken Diane or spicy chicken or chicken tortilla, side salad, roasted potatoes, white and brown bread rolls with butter and lava cake or seasonal fruit salad. Served on atlas tray</i></p>	
<p>Crew Package 1  <i>Chef's special soup, chicken Diane with rice, vegetables and seasonal fruit platter, served on atlas tray</i></p>	
<p>Crew Package 2  <i>Couscous with vegetables, lamb chops with side salad, roasted potatoes and seasonal fruit platter, served on atlas tray</i></p>	
<p>Crew Package 3  <i>Mango salad, penne bolognese and cheesecake or seasonal fruit platter - Please specify your dessert, served on atlas tray</i></p>	
<p>Crew Package 4  <i>Avocado prawn cocktail, spicy chicken with rice and carrot cake or seasonal fruit platter, served on atlas tray</i></p>	
<p>Crew Package 5  <i>Halloumi, salmon cooked in the oven with mascarpone sauce, rice, vegetables and snickers cake or seasonal fruit platter, served on atlas tray</i></p>	
<p>Crew Package 6  <i>Seafood soup, fresh grilled calamari with rice, vegetables and oreo cake or seasonal fruit platter, served on atlas tray</i></p>	
<p>Crew Salad Box  <i>Mushrooms, chicken Caesar salad and lava cake or seasonal fruit platter served on atlas tray</i></p>	
<p>Hot crew meal tray - Vegetarian platter  <i>Spring rolls, halloumi, fried onion rings, selection of grilled vegetables, dolmades, moussaka, rice, jacket potato, side salad, white and brown bread rolls with butter and apple pie or cherry pie or seasonal fruit salad, served on atlas tray</i></p>	
<p>Hot crew meal tray - Garden potato  <i>Baked potato with sour cream, avocado vinaigrette, fresh steamed vegetables, fried zucchini, garlic mushrooms and hummus dip, side salad, white and brown bread rolls, butter and apple pie or cherry pie or seasonal fruit salad, served on atlas tray. Please specify your dessert</i></p>	

DESSERTS & FRUIT

DESSERTS	QTY
Chocolate Eclair	
Mini scone <i>Served with clotted cream and jam</i>	
Chocoholics extreme waffle <i>Served with two different melted chocolates and whipped cream-separately</i>	
Butterscotch caramel waffle <i>Served with caramel sauce, banana and whipped cream-separately</i>	
Strawberry pleasure waffle <i>Served with strawberry sauce, fresh strawberries and whipped cream-separately</i>	
Creme Brulee <i>Topped with berries.Served in a glass bowl</i>	
Profiterole <i>Served with molten chocolate separately</i>	
Tiramisu <i>Served in glass tumbler - Served with molten chocolate separately</i>	
Panna cotta with berries <i>Served in glass tumbler</i>	
Homemade apple pie <i>Served with fresh cream separately</i>	
Apple strudel <i>served with vanilla sauce and fresh berries</i>	
Homemade cherry pie <i>Served with fresh cream separately</i>	
Baklava with syrup <i>Baklava phyllo pastry filled with nuts and honey</i>	
Galatoubourekko or kataifi <i>Please Specify</i>	



FRUIT	QTY
Fruit skewer <i>Kiwi, pineapple, melon, orange and grapes on skewer (Medium size skewer)</i>	
Exotic fruit skewer <i>Mango, physalis, berries and pineapple on skewer (Medium size skewer)</i>	
Fresh fruit salad from seasonal fruits, per pax	
Fresh fruit salad from exotic fruits, per pax	
Fresh sliced fruit platter from seasonal fruits, for 1 pax	
Fresh Sliced fruit platter from seasonal fruits, for 2 pax	
Fresh sliced fruit platter from exotic fruits, for 1 pax	
Fresh sliced fruit platter from exotic fruits, for 2 pax	
Fruit basket from seasonal fruits, for 1 pax	
Fruit basket from seasonal fruits, for 2 pax	

BERRIES	QTY
Blackberries, 125gr	
Blueberries, 125gr	
Raspberries, 125gr	
Cranberries, 340gr	
Red currant, 125gr	
Strawberries, 500gr	
Berry salad, 200gr	

CAKES & TARTS	QTY
Lava cake <i>Served with molten chocolate separately</i>	
Chocolate Lovin cake <i>Served with molten chocolate separately</i>	
Lemon tart	
Individual fruit tart	
Oreo cookie cake <i>Served with molten chocolate separately</i>	
Medovik <i>Served with molten caramel- separately</i>	
Luxury strawberry cheesecake <i>Served with strawberry coulis - separately</i>	
Cheesecake with mixed berries and berry coulis	
Carrot cake <i>Served with vanilla sauce separately</i>	
Snickers caramel cake <i>Served with molten caramel separately</i>	
CHOCOLATES & SWEETS	QTY
Selection of small chocolates, 200 gr	
Lindt chocolate box, 200gr <i>Small chocolate balls</i>	
Lindt chocolate, 100 gr <i>Bar</i>	
Ferrero rocher box, 200gr <i>16 pieces</i>	
Lebanese sweets - 500 gr.	
PETIT FOURS	QTY
Strawberries dipped in fine chocolate, 3 pcs	
Brownie, per piece <i>Served with molten chocolate</i>	
Chocolate truffle	
Mini chocolate truffle	
Assorted petit fours, per piece	
Assorted petit choux, per piece	

COOKIES	QTY
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Chocolate chip cookie, 2 pcs

PANCAKES	QTY
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Cottage cheese pancakes with sour cream, 3 pcs

Banana pancakes with fresh berries and maple syrup, 3 pcs

Homemade pancakes or crepes with maple syrup and banana, 3 pcs

Banana nutella crepe, 3 pcs

*Fresh banana with nutella and granola*

Homemade pancakes or crepes with chocolate sauce and fresh strawberries, 3 pcs

Homemade pancakes or crepes with honey and cinnamon, 3 pcs

ICE CREAM	QTY
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Haagen Dazz, 100ml

Haagen Dazz, 500ml

*(Chocolate, vanilla, caramel, praline, cookies, peanut butter, strawberry or mango raspberry). Please specify. Our ice creams come with gel ice packs in thermo bags.*

DESSERT SAUCES & GARNISHES	QTY
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Dessert garnish options

*Mint leaf, orange and lemon zest, mixed berries, chocolate garnish, caramelised nuts*

CHILDRENS DESSERTS	QTY
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Crepes with nutella and fresh berries, 3 pcs

Fresh fruit salad and berry yoghurt parfait

*Served in glass tumbler*

Berries mousse

*Berry mousse with fresh berries on top - served in glass tumbler*

Homemade pancakes with chocolate sauce, walnuts and banana, 3 pieces

Cup cake

CHEESE	QTY
Cheese platter, for 1 pax <i>Parmesan, mozzarella, Greek feta, brie, emmental, matured cheddar, Cyprus halloumi, gouda, gruyere, gorgonzola, crackers, dried fruits, grapes, raisins and garnished with iceberg lettuce and walnuts. Served with fig confit dip.</i>	
Cheese platter, for 2 pax <i>Parmesan, mozzarella, Greek feta, brie, emmental, matured cheddar, Cyprus Halloumi, Gouda, Gruyere, gorgonzola, crackers, dried fruits, grapes, raisins and garnished with Iceberg lettuce and walnuts. Served with fig confit dip.</i>	
Breakfast Cheese platter, for 1 pax <i>Gouda, cottage cheese, goat cheese, gruyere, camembert, edam, matured cheddar, fresh mozzarella, parmesan, ricotta, crackers, dried fruits, grapes, raisins and garnished with iceberg lettuce and walnuts. Served with fig confit dip.</i>	
Breakfast Cheese platter, for 2 pax <i>Gouda, cottage cheese, goat cheese, gruyere, camembert, edam, matured cheddar, fresh mozzarella, parmesan, ricotta, crackers, dried fruits, grapes, raisins and garnished with iceberg lettuce and walnuts. Served with fig confit dip.</i>	
Mozzarella sliced cheese, 200gr	
Parmesan sliced cheese, 200gr	
Halloumi Cyprus sliced cheese, 200gr	
<b>BEVERAGES</b>	
MINERAL WATER	QTY
Pellegrino sparkling water, 750 ml	
Perrier sparkling water, 330 ml	
Mineral water, 1 L	
Volvic, 1.5 L	
Evian water (plastic bottle), 500 ml	
Evian water (glass bottle), 330 ml	

SOFT DRINKS	QTY
Coca Cola (glass bottle), 250 ml	
Coca Cola Light (glass bottle, 250 ml	
Coke Zero (glass bottle), 250 ml	
Sprite, 250 ml	
Diet Sprite, tin 330 ml	
Fanta (glass bottle), 250 ml	
Tonic water (glass bottle), 250 ml	
Soda water (glass bottle), 250 ml	
Ice Tea peach, tin 330 ml	
Ice Tea lemon, tin 330 ml	
Shark energy drink, tin 250 ml	
Ginger Ale, tin 200 ml	

JUICES	QTY
Pineapple juice, 250 ml	
Grapefruit juice, 250 ml	
Apple juice, 250 ml	
Orange juice, 250 ml	
Tomato juice, 250 ml	
House made lemonade, 1 L	
House made lemonade, 500 ml	
Freshly squeezed mixed vegetable juice, 1 L	
Freshly squeezed mixed vegetable juice, 500 ml	
Freshly squeezed orange juice, 1 L	
Freshly squeezed orange juice, 500 ml	
Freshly squeezed red grapefruit juice, 1 L	
Freshly squeezed red grapefruit juice, 500 ml	
Freshly squeezed tomato juice, 1 L	
Freshly squeezed tomato juice, 500 ml	
Freshly squeezed pineapple juice, 1 L	
Freshly squeezed Pineapple juice, 500 ml	

Freshly squeezed pineapple, raspberry, banana juice, 1 L	
Freshly squeezed pineapple, raspberry, banana juice, 500 ml	
Freshly squeezed apple juice, 1 L	
Freshly squeezed apple juice, 500 ml	
Freshly squeezed kiwi juice, 1 L	
Freshly squeezed kiwi juice, 500 ml	
Freshly squeezed mandarin juice, 1 L	
Freshly squeezed mandarin juice, 500 ml	
Freshly squeezed apple and raspberry juice, 1 L	
Freshly squeezed apple and raspberry juice, 500 ml	
Freshly squeezed pineapple, melon and watermelon juice, 1 L	
Freshly squeezed pineapple, melon and watermelon juice, 500 ml	
Freshly squeezed apple, banana, strawberries juice, 1 L	
Freshly squeezed apple, banana, strawberries juice, 500 ml	
Freshly squeezed carrot, apple and ginger juice, 1 L	
Freshly squeezed kiwi and melon juice, 1 L	
Freshly squeezed kiwi and melon juice, 500 ml	
Freshly squeezed mango and melon Juice, 1 L	
Freshly squeezed mango and melon Juice, 500 ml	
Freshly squeezed carrot juice, 1 L	
Freshly squeezed carrot juice, 500 ml	
Freshly squeezed carrot, cucumber, celery juice, 1 L	
Freshly squeezed carrot, cucumber, celery juice, 500 ml	
Freshly squeezed grape juice, 1 L	
Freshly squeezed grape juice, 500 ml	
Freshly squeezed melon juice, 1 L	
Freshly squeezed melon juice, 500 ml	
Freshly squeezed watermelon juice, 1 L	
Freshly squeezed watermelon juice, 500 ml	
Freshly squeezed carrot, orange, ginger juice, 1 L	
Freshly squeezed carrot, orange, ginger juice, 500 ml	
Freshly squeezed pomegranate juice, 1 L	

Freshly squeezed pomegranate juice, 500 ml	
Freshly squeezed strawberry juice, 1 L	
Freshly squeezed strawberry juice, 500 ml	
Freshly squeezed mango juice, 1 L	
Freshly squeezed mango juice, 500 ml	
Freshly squeezed exotic fruits juice, 1 L	
Freshly squeezed exotic fruits juice, 500 ml	
Freshly squeezed pear juice, 1 L	
Freshly squeezed pear juice, 500 ml	
Freshly squeezed carrot, apple and ginger juice, 500 ml	
Freshly squeezed peach, pear, lemon, strawberries juice, 1 L	
Freshly squeezed peach, pear, lemon, strawberries juice, 500 ml	

MILK & CREAM	QTY
Semi skimmed milk, 1 L	
Semi Skimmed milk, 500 ml	
Skimmed milk, 1 L	
Skimmed milk, 500 ml	
Milk lactose free, 1 L	
Milk lactose free, 500 ml	
Almond milk, 1 L	
Soy milk, 1 L	
Oat milk, 1 L	
Rice milk, 1 L	
Coconut milk, 1 L	
Fresh cream, 1 L	
Milk, 1 L <i>Full Fat</i>	
Milk, 500 ml <i>Full Fat</i>	

SMOOTHIES	QTY
Mango smoothie, 1 L	
Mango smoothie, 500 ml	
Apple smoothie, 1 L	
Apple smoothie, 500 ml	
Passion fruit smoothie, 1 L	
Passion fruit smoothie, 500 ml	
Pineapple smoothie, 1 L	
Pineapple smoothie, 500 ml	
Strawberry smoothie, 1 L	
Strawberry smoothie, 500 ml	
Green smoothie, 1 L	
Green smoothie, 500 ml	
Red smoothie, 1 L	
Red smoothie, 500 ml	
Banana and strawberry smoothie, 1 L	
Banana and strawberry smoothie, 500 ml	
Mango and passion fruit smoothie, 1 L	
Mango and passion fruit smoothie, 500 ml	
Kiwi, apple and pineapple smoothie, 1 L	
Kiwi, apple and pineapple smoothie, 500 ml	
<b>BEER</b>	<b>QTY</b>
Small Bottle Keo, 330 ml	
Small Bottle Carlsberg, 330 ml	
Heineken Bottle, 330 ml	
Corona Bottle, 330 ml	
Stella Artois Bottle, 330 ml	
Guinness Tin, 440 ml	



CHAMPAGNE	QTY
G.H Mumm Brut (France) <i>Bottle 750 ml</i>	
Moet and Chandon Brut Imperial (France) <i>Bottle 750 ml</i>	
Veuve Cliquot Champagne Brut (France) <i>Bottle 750 ml</i>	
Veuve Cliquot Champagne Rose (France) <i>Bottle 750 ml</i>	
Laurent Perrier Champagne Brut (France) <i>Bottle 750 ml</i>	
Laurent Perrier Champagne Rose (France) <i>Bottle 750 ml</i>	
Ruinart Champagne Brut (France) <i>Bottle 750 ml</i>	
Ruinart Champagne Rose (France) <i>Bottle 750 ml</i>	
Ruinart Champagne Blanc de blanc (France) <i>Bottle 750 ml</i>	
Dom Perignon Champagne Brut (France) <i>Bottle 750 ml</i>	
LEMON	QTY
Lemon	
Lime	
Orange	
WHITE WINE	QTY
Magic Mountain- Dry (Nico Lazaridi) Greece <i>Bottle 750 ml</i>	
The Black Sheep- Dry (Nico Lazaridi) Greece <i>Bottle 750 ml</i>	
Chateau - Dry (Nico Lazaridi) Greece <i>Bottle 750 ml</i>	
Sancerre - Sauvignon Blanc (France) <i>Bottle 750 ml</i>	

HOT BEVERAGES	QTY
Espresso, 1 L	
Hot French filter coffee, 1 L	
Hot Americano coffee, 1 L	
Fresh brewed hot tea, 1 L	
Hot water, 1 ltr <i>free of charge</i>	
Hot milk 1ltr	
Espresso, 0.5L	
RED WINE	QTY
Tsiakkas - Dry - ( Tsiakkas Winery) Cyprus <i>Bottle 750 ml</i>	
Cabernet Sauvignon - Dry - (Vlassides Winery) Cyprus <i>Bottle 750 ml</i>	
Shiraz - Dry- (Vlassides Winery) Cyprus <i>Bottle 750 ml</i>	
Merlot- Dry- (Nico Lazaridi) Greece <i>Bottle 750 ml</i>	
St. John Commandaria - Dessert wine (Keo) Cyprus <i>Bottle 750 ml</i>	
Tsiakkas - Dry - ( Tsiakkas Winery ) Cyprus	
Rose (Medium-dry) (Nico Lazaridi) Greece	
Mateus - Sparkling Wine - (Vinho De Mesa) Portugal	
Lambrusco -Sparkling Wine- (D'Angelo) Italy	
Chateau- Dry - (Nico Lazaridi) Greece <i>Bottle 750 ml</i>	

SPIRITS	QTY
Balvenie, 70cl bottle <i>12 years double cask</i>	
Balvenie, 70cl bottle <i>14 years caribbean cask</i>	
Macallan Single Malt, 70cl bottle	
Johnnie Walker Black, 70cl bottle	
Jack Daniel's, 70cl bottle	
Chivas, 70cl bottle	
Gordon Gin, 70cl bottle	
Glenfiddich, 70cl bottle	
Courvoisier VSOP, 70cl bottle	
Napoleon, 70cl bottle	
Martell VS, 70cl bottle	
Remy Martin VSOP, 70cl bottle	
Baileys, 70cl bottle	
Zivania (Loel) 50cl bottle	
Calvados Brandy 70cl - France	
NON-FOOD	
ICE	QTY
Ice cubes, 1 kg	
Crushed ice, 1 kg	
Ice packs (snowgams)- 5 x 200gr	
NEWSPAPERS & MAGAZINES	QTY
International magazines	
Local newspaper (in Greek)	
Menu printing service to present to passengers <i>Menu card printing on heavy-weight card stock. Please state your requirements (price per menu)</i>	
Local newspaper (in English)	
British newspaper	
Russian newspaper	
Deutsch newspaper	

FLOWERS	QTY
Small flower arrangement for table	
Large flower arrangement for table	
Small flower bouquet	
Large flower bouquet	
Rose bouquet with greenery, 6 roses	
Rose bouquet with greenery, 12 roses	
Single rose	
Orchid plant, 2 stems	
DISPOSABLES	QTY
Kitchen roll	
Aluminum foil	
Kleenex tissues	
Paper napkins <i>per pack</i>	
Microfiber cloth	
Plastic gloves box	
Straws 25 pieces	
Toothpicks box	
Paper cups, for hot beverages, 20 pieces	
Plastic glasses, 20 pieces	
Plastic plates, 10 pairs	
Medium ziploc bags, 10 pieces	