

CANAPES

Minimum order 10 pieces







- Canapes with pear in commandaria and parma ham Parma ham, pear marinated in red wine, seasonal berries
- Canapes with prosciutto and sun-dried tomatoes Prosciutto, sun-dried tomatoes, arugula
- Canapes with brie cheese and berries

 Brie cheese, berries (raspberries/strawberries/blueberries)
- Caprese Canapes
 Cherry tomatoes, mini mozzarella, basil, balsamic
- Canapes with sun-dried tomatoes and pine nuts
 Wheat bread canapes, cream cheese, sun-dried tomatoes, pine nuts, basil
- Canapes with avocado cream and shrimp
 Wheat bread canapes, avocado, cream cheese, lime juice, shrimp, teriyaki sauce, spices
- Shrimp with wasabi sauce Shrimp, wasabi, cream cheese
- Marinated pear with dor blue sauce
 Pear, Commandaria, Dor Blue
- Mini pancakes with red caviar Flour, egg, milk, red caviar

COLD APPETIZERS

Minimum order 10 pieces







- Rruschetta with eggplant and truffle oil
 - Bruschetta on wheat bread base, eggplant, cream cheese, walnuts, truffle oil
- Bruschetta with stracciatella and baked tomatoes

 Bruschetta on wheat bread base, stracciatella, cherry tomatoes, pesto, basil
- Bruschetta with Blue Cheese Sauce and Marinated Pear
 Bruschetta on wheat bread base, pear, red wine, cream cheese, gorgonzola, mint, balsamic vinegar, olive oil, spices
- Bruschetta with pate and truffle paste
 Bruschetta on wheat bread base, liver pate, champignons, truffle paste, arugula
- Bruschetta with roast beef, arugula and spicy sauce
 Whole grain bread, roast beef of our own production, arugula, olive oil, truffle oil, onions, spices
- Roast Beef Waffle with Vitello Sauce
 Wheat wafer, beef, spinach, mustard, garlic, tuna, lemon, olive oil, capers, spices
- Spinach waffle with lightly salted salmon
 Wheat waffle with spinach, cream cheese, cream, cucumbers, lightly salted salmon, sesame
- Caprese croissant

 Mini croissant, tomatoes, mozzarella, arugula, fresh pesto, balsamic sauce, olive oil



Croissant Caesar

Mini croissant, baked chicken, romaine lettuce, parmesan, caesar sauce



Croissant with salmon and terivaki sauce

Mini croissant, lightly salted salmon, cream cheese, arugula, teriyaki sauce, sesame



Forshmak on Borodino bread

Herring, egg, butter, apple, Borodinsky bread crouton



Pancakes with lightly salted salmon

Flour, milk, egg, lightly salted salmon, cream cheese



Eggplant rolls with cheese and walnuts Eggplant, feta, walnuts, spices



Salmon tartare on rice chips

Salmon, soy sauce, capers, lemon juice, rice paper



Vegetable sticks with feta cream

Vegetable assortment (carrot, pepper, cucumber) feta cheese cream



Hummus with vegetables

Chickpeas, Tahini paste, lemon, garlic, cucumbers, olives, cherry tomatoes, spinach



SALADS

Served in portions in glasses







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Olivier with chicken and fresh cucumber

Potatoes, carrots, egg, canned peas, chicken, cucumber, mayonnaise

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Roast Beef Salad with Honey Mustard Dressing

Salad mix, roast beef, baked potatoes, lightly salted cucumbers, fried onions, honey-mustard dressing

4

Caesar with chicken

Romaine lettuce, chicken, cherry tomatoes, parmesan, caesar dressing, croutons

MO

Salad with shrimp and avocado

Arugula, shrimp, cherry tomatoes, avocado, parmesan, lemon juice, olive oil, balsamic sauce

B

Tomato mix with pesto

Cherry tomatoes mix, sun-dried tomatoes, capers, feta, homemade pesto, basil

B

Salad with marinated pear and gorgonzola

Salad mix, pear marinated in red wine, gorgonzola cheese, olive oil, balsamic sauce

Ø

Greek salad

Cucumbers, tomatoes, cherry tomatoes, peppers, pickled onions, olives, olive oil, oregano

PLATTERS







Fruit Platter

Assortment of seasonal fruits and berries

Cheese Platter

Graviera, mini mozzarella, cherry tomatoes, blue cheese, brie, goat cheese, grapes, nuts, honey



Meat Platter

Parma ham, salami, chorizo, mortadella, olives, crackers, rosemary

MAIN DISHES

Serving in heated bain-maries



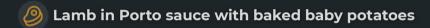


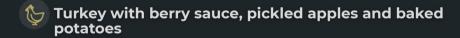


- 救 Glazed Salmon Steak
- 救 Sea bass fillet with Tuscany stayle
- 🏷 💋 Shashlik (chicken, pork, lamb)
- 📦 Shrimp with Chimichurri Sauce
- Lamb steaks
- Ribeye with pepper sauce
- Crispy Chicken Burger
- Taco burger

DISHES FOR THE COMPANY

4-6 people





Glazed Salmon with Grilled Vegetables

SIDE DISHES

Potato wedges
French fries
Grilled vegetables
Grilled Corn
Rice with vegetables
Steamed vegetables



SAUCES

Ketchup
Mustard
Barbecue
Shish kebab
Lemon Mustard
Chimichurri
Sour cream and garlic



PASTA STATION







The chef, in the presence of the guests, prepares and serves pasta CREATED PERSONALLY BY EACH GUEST!

Portable gas powered pasta station, elegantly decorated for your event

We offer 3 types of pasta and 3 types of sauce for your choice, so that each guest can choose their ideal combination:

- Bolognese
- Pesto with shrimp
- Creamy Zucchini and Chicken Sauce
- Sauce with porcini mushrooms
- Creamy Salmon and Spinach Sauce
- STATION WORKING TIME 3 HOURS
 ANY 40 PASTES TO CHOOSE FROM

PLOV STATION







The chef prepares aromatic pilaf from lamb or beef of your choice in the presence of the quests.

The pilaf is served with achichuk salad (tomatoes, pickled onions, greens)

10 kg

3 WORKING HOURS

price € 500

UDON STATION







The chef prepares udon with toppings of the guests' choice in the presence of the guests.

We offer two types of noodles and a wide selection of toppings and sauces so that each guest can create a dish according to their own preferences.

 STATION WORKING HOURS 3 HOURS

price **€ 600**

CHEF's GRILL











BBQ (chicken, pork, lamb)



Grilled Octopus and Shrimp with Chimichurri Sauce



Ribeye Steaks with Pepper Sauce

DESSERTS







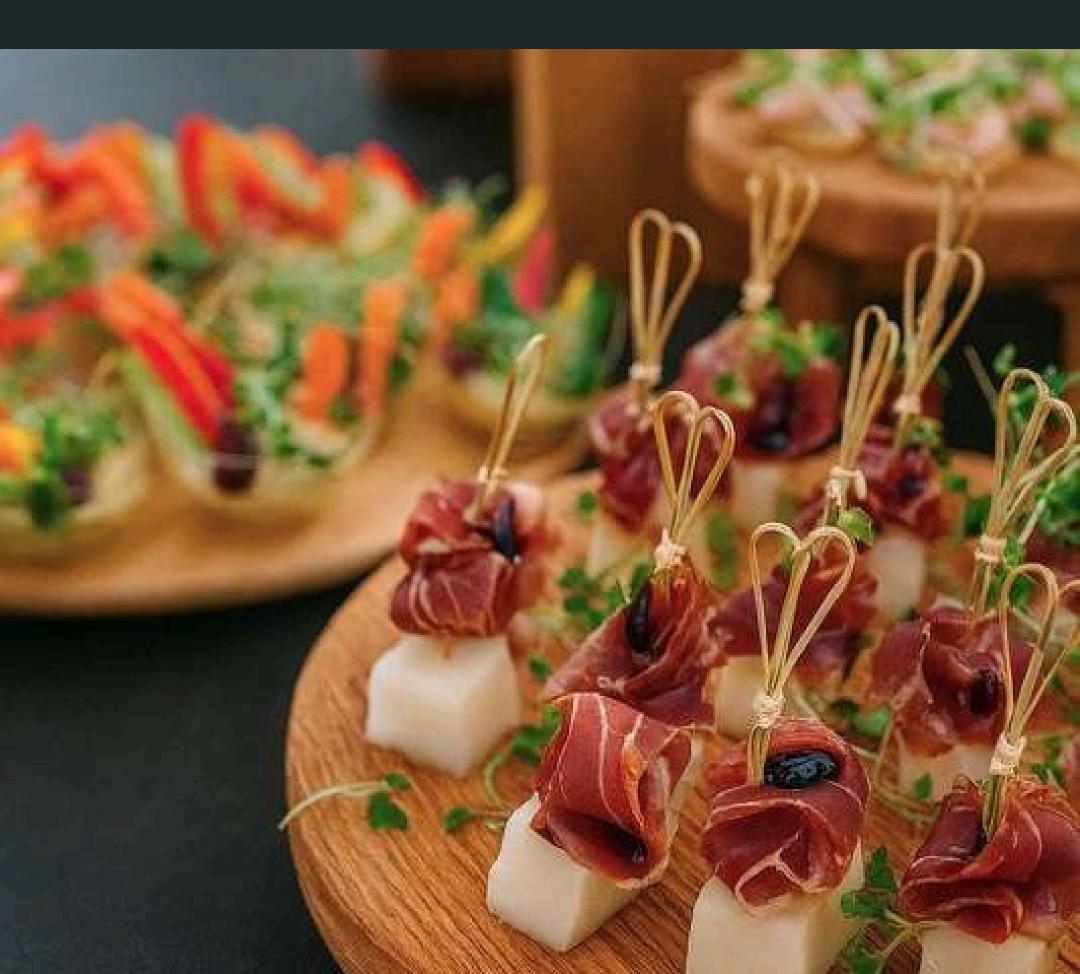
- Homemade mead
- Panacotta with strawberry mousse
- Chocolate Brownie with Dried Cranberries
- Meringue roll
- Lemon Posset

DRINKS

- Prosecco Extra DRY
- ORIGINAL SPRITZ (orange, blueberries, rose, peach)
- TALIAN COCTAIL ALCOHOL FREE (Hugo, Bellini, Spritz)
- Strawberry compote
- H Iced tea
- H Lemonade with lime and mint
- **M** Berry juice
- Strawberry Basil Lemonade

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Catering concepts from brand chef



ITALIAN MENU

WELCOME ZONE

Canapes with prosciutto and sun-dried tomatoes

Canapes with avocado cream and shrimps

- **©** Caprese canapes
 - **W** Fruit Platter

COLD APPETIZERS

Bruschetta with stracciatella and baked tomatoes
Bruschetta with roast beef, arugula and spicy sauce

SALADS

Shrimp Salad with Lemon Dressing Tomato mix with pesto

LIVE COOKING

PASTA STATION

Working time 3 hours
Max 40 servings

3 types of pasta to choose from 3 sauces to choose from *bolognese *pesto with chicken *creamy mushroom

CHEF's GRILL

Grilled Octopus Tentacles and Shrimp with Chimichurri Sauce

DESSERTS

Panacotta with strawberry mousse

DRINKS

Prosecco Extra DRY

ORIGINAL SPRITZ (orange, blueberries, rose, peach)
ITALIAN COCTAIL ALCOHOL FREE (Hugo, Bellini, Spritz)

Lemonade with lime and mint Strawberry Basil Lemonade

from €80 per person Min - 15 persons

RUSSIAN MENU

WELCOME ZONE

Pancakes with lightly salted salmon Forshmak with Borodinsky bread

Eggplant rolls with cheese and walnutsFruit Platter

COLD APPETIZERS

Bruschetta with roast beef, arugula and spicy sauce

Markov Assorted pickles

SALADS

Olivier with chicken and fresh cucumber

Tountry salad

LIVE COOKING

PLOV station

Working time 3 hours
Max 30 servings

lamb, pork, beef

CHEF's GRILL

Shashlik (chicken, pork, beef, lamb) Served with sauces: shashlik, tkemali

Baby Potatoes with Rosemary

DESSERTS

Honey cake with sour cream and fresh berries

DRINKS

Prosecco Extra DRY

ORIGINAL SPRITZ (orange, blueberries, rose, peach)
ITALIAN COCTAIL ALCOHOL FREE (Hugo, Bellini, Spritz)

Berry juice

Dried fruit compote

from €80 per person Min - 15 persons

BBQ MIX

WELCOME ZONE

Canapes with ham and sun-dried tomatoes

Canapes with brie and berries

Bruschetta with pate and truffle paste

Fruit Platter

COLD APPETIZERS

Croissant with cream cheese and lightly salted salmon
Bruschetta with roast beef

SALADS

Caesar with chicken

Greek salad

CHEF's GRILL

Grilled Octopus and Shrimp with Chimichurri Sauce
Ribeye Steaks with Pepper Sauce
Baby Potatoes with Rosemary
Grilled vegetables (zucchini, peppers, mushrooms)

DESSERTS

Chocolate Brownie with Dried Cranberries

DRINKS

Prosecco Extra DRY
ORIGINAL SPRITZ (orange, blueberries, rose, peach)
ITALIAN COCTAIL ALCOHOL FREE (Hugo, Bellini, Spritz)
Lemonade with lime and mint
Strawberry Basil Lemonade

from €90 per person Min - 15 persons

ASIAN MENU

WELCOME ZONE

Canapes with shrimp and wasabi sauce
Hand rolls mix
Poke with tuna / salmon
Fruit Platter

COLD APPETIZERS

Spring rolls with shrimps
Salmon tartare on rice chips

Smashed cucumbers

SALADS

Salad with chicken and teriyaki sauce Salmon Salad with Sesame Sauce

LIVE COOKING

UDON STATION

Working time 3 hours
Max 40 servings

Udon / Soba Shrimp/Chicken/Vegan

ГОРЯЧЕЕ

Shrimp in sweet chilli sauce
Salmon in teriyaki sauce
Glazed Chicken

Grilled vegetables (zucchini, peppers, mushrooms)

DESSERTS

Lemon Posset

DRINKS

Prosecco Extra DRY

ORIGINAL SPRITZ (orange, blueberries, rose, peach) ITALIAN COCTAIL ALCOHOL FREE (Hugo, Bellini, Spritz)

Iced green tea

Strawberry and Mint Lemonade

from €90 per person Min - 15 persons

CONTACT INFORMATION

Address

29 Kolonakiou street, 4103, Agios Athanasios, Limassol

Telephone

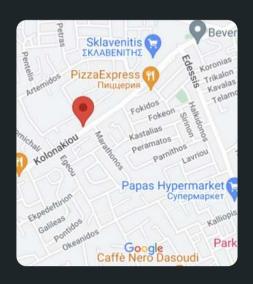
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INSTAGRAM

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Minimum order

€ 1500