

## AIRPORT

Switzerland, Demo Airport

## CONTACT

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## ORDER DETAILS

Delivery Date:

Delivery Time (LT):

A/C Registration:

Handling:

Heating Equipment:

Name:

Phone:

Email:

Bulk or ready to serve?


## BREAKFAST & BAKERY

BREAD	QTY
White bread roll	
Brown bread roll	
White bread roll - gluten free	
Brown Bread roll - gluten free	
Plain Bagel	
Pretzel	
Slices of bread <i>For 1 pax</i>	
Loaf of bread	
Cyprus bread	
Rye Bread	
Cyprus pitta bread, 5 pieces	
Lebanese pitta bread, 5 pieces	
Whole big French baguette -uncut	
Whole big Brown French baguette - uncut	
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 3 pax) <i>Three slices of white bread, three slices of brown bread, three Cyprus pitta bread, three Lebanese pitta, three bagels, three white and three brown bread rolls and 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>	

PASTRIES	QTY
Mini Croissant	
Mini Chocolate Croissant	
Mini Danish pastries	
Mini Éclair	
Mini Pain au chocolat	
Croissant	
Danish pastry	
Chocolate Croissant	
Muffin	
Chocolate Éclair	
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 scone <i>Served with clotted cream and jam</i>	
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	
Mini quiche with Scottish smoked salmon	
Whole round spinach pie <i>6-8 slices - Spinach and feta filling</i>	

CONDIMENTS	QTY
Lurpak Individual Butter, 7gr.	
Individual nutella - 15 gr.	
Butter rose <i>Lurpak</i>	
Butter rosette <i>Lurpak</i>	
Individual honey 28gr <i>Glass bottle</i>	
Individual jam 28gr <i>Glass bottle</i>	
Strawberry jam 300gr. <i>Glass bottle</i>	
Raspberry jam 300gr. <i>Glass bottle</i>	
Apricot jam 300gr. <i>Glass bottle</i>	
Lurpak butter - 200gr.	
Goose liver foie gras <i>on request</i>	
Duck liver foie gras <i>on request</i>	
YOGHURTS	QTY
Individual actimel - 100gr <i>Yoghurt drink</i>	
Individual natural yoghurt	
Fruit yoghurt	
Yoghurt with honey <i>Individual yoghurt, walnuts &amp; mini glass bottle honey</i>	
Yoghurt parfait with berries <i>Layers of berries, fruit granola, yoghurt and honey served in a glass tumbler</i>	

CEREALS	QTY
Assorted crunchy nuts, 300 gr	
Granola with dried fruits and nuts <i>Milk served separately - individual portion</i>	
Kellogg's cornflakes - individual packet <i>Milk served separately</i>	
Kellogg's cocoa flavoured cornflakes - individual packet <i>Milk served separately</i>	
Kellogg's cornflakes sugar - coated - Individual packet <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 Greek yoghurt and fresh berries <i>Individual portion</i>	
BLINIS & PANCAKES	QTY
Syrniki <i>Russian style fried quark pancakes, served with sour cream and fresh strawberries &amp; strawberry sauce - 3 pieces</i>	
Plain Blinis, 3 pieces	
Syrniki <i>Russian style fried quark pancakes, served with sour cream and fresh strawberries &amp; strawberry sauce - 3 pieces</i>	
MUESLI & FRUITS	QTY
Muesli with raisin and nuts <i>per portion - Served separate milk</i>	
Bircher muesli <i>Individual portion - Fruits and muesli</i>	
Bircher muesli with berries <i>Individual portion - Muesli, almonds, walnuts, honey, dry fruits, cinnamon, yoghurt and berries</i>	
HOT BREAKFAST	QTY
Pork or chicken or beef sausage <i>Per piece. Please specify</i>	
Soft or hard-boiled egg with or without shell <i>Please specify</i>	

Free range egg, boiled & whole  
*per piece*

Grilled mushrooms - individual portion

Three slices of grilled pork back bacon

Three slices of grilled Turkey back bacon

Grilled tomatoes - individual portion

Grilled Cyprus cheese halloumi  
*Three slices*

Baked beans  
*Individual portion*

Scrambled eggs - 3 eggs

Breakfast hash browns - Individual Portion  
*Pan fried breakfast potatoes, golden and crisp*

Fried eggs - 3 pcs

Scrambled eggs with green asparagus - 3 eggs

Scrambled eggs with meat or cheese or vegetables - 3 eggs  
*Please specify*

Omelet with herbs - 3 eggs

Cheese omelet - 3 eggs

Ham omelet - 3 eggs

Mushroom omelet - 3 eggs

Omelet with cheese & ham

Omelet with spinach - 3 eggs

Omelet with mushroom and Gruyere cheese - 3 eggs

Poached eggs with herbs- 3 pcs

Scrambled eggs with Scottish smoked salmon - 3 eggs

Egg Florentine - 2 pcs  
*English muffin topped with sauteed baby spinach and poached egg with hollandaise sauce*

Egg white omelette - 3 eggs

Poached eggs with herbs and sauce hollandaise - 3pcs

Egg Benedict - 2 pcs  
*Poached egg with sauce hollandaise, back bacon on English muffin*

Salmon florentine benedict - 2 pcs  
*English muffin topped with Scottish smoked salmon, poached egg and hollandaise sauce*

Omelet with Scottish smoked salmon & dill - 3 eggs

Omelet with Scottish smoked salmon, avocado and cream cheese - 3 eggs

COLD BREAKFAST SETS	QTY
<p><b>Crew Breakfast Package 1</b>  <i>Yoghurt, seasonal sliced fruit platter, sandwich ham &amp; cheese - served on half atlas tray</i></p>	
<p><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></p>	
<p><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></p>	
<p><b>Standard Breakfast C</b>  <i>Seasonal sliced fruits and berries, cold sliced meats &amp; continental cheese platter, fruit yoghurt, bread roll, butter and preserve - served on a half atlas tray</i></p>	
<p><b>Standard Breakfast D</b>  <i>Seasonal sliced fruits and berries, crunchy muesli, fruit yoghurt - served on a half atlas tray</i></p>	
<p><b>Crew Breakfast Package 2</b>  <i>Muesli, milk, fresh seasonal fruits, toast, butter, honey, cheese, salami, ham &amp; vegetables, served on atlas tray.</i></p>	
<p><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></p>	
<p><b>Vegans Breakfast</b>  <i>Fresh orange juice, three mixed bread rolls (white &amp; brown), margarine, marmalade, avocado, tofu and vegan cheese, fresh sliced fruit, crunchy cereal and vegan dessert. Served on atlas tray</i></p>	
<p><b>Healthy breakfast</b>  <i>Bircher muesli with berries, cottage cheese, whole wheat toast with avocado spread, plain yoghurt, fruit salad and freshly squeezed orange juice. Served on atlas tray</i></p>	
<p><b>Full continental breakfast 1</b>  <i>Ham, cheese, boiled chopped eggs, bread, jam, butter, mini croissants, fruit, yoghurt, fresh orange or grapefruit juice, served on atlas tray. Please specify.</i></p>	
<p><b>Full continental breakfast 2</b>  <i>Milk, fresh orange juice, bread roll, mini pain au chocolate, mini croissants, butter, jam, honey, marmalade, fresh fruit salad, ham and cheese, served on atlas tray.</i></p>	
<p><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></p>	
<p><b>Classic Breakfast</b>  <i>Mini Croissants, mini muffins &amp; pancake with maple syrup, cold meat &amp; cheese platter, sliced fruits, butter &amp; jam, fresh orange juice &amp; bread roll, served on atlas tray.</i></p>	
<p><b>Breakfast meat and cheese platter</b>  <i>Breakfast meat &amp; cheese platter, quail eggs, duck liver pate, two bread rolls (white &amp; brown) and fresh vegetables. Served on atlas tray</i></p>	
<p><b>Breakfast Pastries Tray</b>  <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></p>	

HOT BREAKFAST SETS	QTY
<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 &amp; jam, fresh orange juice, served on atlas tray.</i></p>	
<p><b>Crew Hot Breakfast</b>  <i>Omelet or scrambled eggs (with onions, cheese, mushrooms and ham), two bread rolls(white &amp; 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>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>	
<p><b>Hot Breakfast Executive tray</b>  <i>Fresh sliced fruits, cold cuts &amp; 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>Hot Breakfast</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>Vegetarian Breakfast</b>  <i>Egg Benedict , spinach, grilled halloumi , grilled tomato, grilled mushrooms, toast, vegetarian wraps, baked beans and mini pancakes with maple syrup. Served on atlas tray</i></p>	

## COLD MEALS

CRUDITEES	QTY
<p><b>Crudities with hummus (For 1 pax )</b>  <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></p>	
<p><b>Crudities with hummus (For 2 pax )</b>  <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></p>	



SNACKS	QTY
Protein bar	
Pringles chips <i>per pack</i>	
Assorted crunchy nuts, 300 gr	
Popcorn <i>per pack</i>	
Tortilla chips <i>per pack</i>	
Vegetable chips <i>per pack</i>	
Grissini - bread sticks <i>per pack</i>	
Mixed dried fruits 100gr	
Kettle chips <i>per pack</i>	
Pistachio nuts, 140gr	
Medjoul dates - 8 pcs - 200gr	
Mixed dried fruits 500gr	
CANAPÉS	QTY
Canape with feta cheese, kalamata olive, brie & red grape	
Canape with cauliflower au gratin	
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 & parmesan	
Canape with smoked chicken & Dijon mustard	
Canape with bresaola, rocket salad and parmesan cheese shavings	
Canape with fresh mozzarella, tomatoes, basil pesto and balsamic glaze.	
Canape with duck breast & fig confit	
Canape with roasted beef, Dijon mustard sauce & cornichon	
Canape Roasted beef & bernaïse sauce	
Mini tart canape with goat cheese mousse & red berries	
Canape with Camembert, red grape and walnut	

Canape with melon & prosciutto

Mini tart cocktail canape  
*Egg pasta, Cornichon, dill and Scottish smoked salmon*

Canape with pate  
*Chicken pate, mayonnaise and chives*

Mini tart canape with pate and pickles  
*Chicken pate, cornichon, tomato and chives*

Canape with smoked mackerel  
*Smoked mackerel, cream cheese, Dijon mustard, parsley and lemon juice*

Canape with cheese  
*Matured cheddar cheese with cornichon, pitted olive and parsley*

Canape with Salami  
*Italian salami, tomato, mayonnaise and parsley*

Canape with prosciutto  
*Prosciutto, cream cheese, capers and cherry tomato*

Canape with smoked turkey  
*Smoked turkey breast, tomatoes, cucumbers and mayonnaise*

Mini tart canape with duck liver pate & truffle

Canape with quail egg, salmon caviar and crème fraiche

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 fresh crab meat salad

Canape with scallops au gratin

Canape with Scallops & 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 beef carpaccio, rocket, horseradish and truffle oil

Canape with duck liver pate  
*Duck liver pate, caramelized onion and fig confit*

Canape with seared tuna, capers & chives

Canape with salmon  
*Scottish smoked salmon with zucchini, avocado, cucumber and onions*

Canape with shrimps  
*Cocktail shrimps, green salad and marie rose sauce*

Canape with prawn  
*Prawn, avocado, and cream cheese*

Canape with salmon and caviar  
*Cream Cheese with herbs, Scottish smoked salmon, salmon caviar, egg and mayonnaise*

Canape with tuna and caviar  
*Tuna, egg, salmon caviar, dill and mayonnaise*

Canape with lobster Medallion with crème fraiche

## FINGER FOODS

QTY

Cherry tomatoes & mozzarella cheese balls on mini skewer

Assorted fresh raw vegetables skewer with hummus dip  
*Cucumber, carrot, kohlrabi, red & yellow fresh pepper on mini skewer. Served with hummus dip*

Cheese selection skewer  
*Mozzarella, parmesan, halloumi, brie and cheddar cheese on mini skewer*

Halloumi skewer  
*Grilled Cyprus cheese with sesame seeds coated with natural carob syrup and cherry tomatoes on mini skewer*

Salmon & Avocado skewer  
*Scottish smoked salmon with avocado on mini skewer*

Salmon skewer  
*Scottish smoked salmon on mini skewer with cucumber and black olive. Served with remoulade sauce*

Caprese skewer  
*Mini mozzarella cheese balls skewered with tender basil leaves and cherry tomatoes, drizzled with tangy-sweet balsamic reduction on mini skewer*

Prosciutto Melon skewer  
*Melon wrapped with prosciutto and mint on mini skewer*

Fruit skewer  
*Kiwi, pineapple, melon, orange and grapes on skewer (Medium size skewer)*

Prosciutto and mozzarella skewer  
*Medium size skewer*

Watermelon halloumi skewer  
*Medium size skewer*

Skewer with bresaola, marinated artichoke & red pepper  
*Medium size skewer*

Skewer with gouda & pitted olives  
*Medium size skewer*

Exotic fruit skewer  
*Mango, physalis, berries and pineapple on skewer (Medium size skewer)*

Finger food platter ( for 1 pax)  
*Crepes with smoked salmon, canape with fresh mozzarella, tomatoes, basil pesto and balsamic glaze, canape with roast beef ,BBQ sauce & burbon Dijon mustard sauce, meatballs skewers, mini chicken satay skewers with peanut sauce, antipasti skewers & mini fruit skewers*

Finger food platter ( for 2 pax)  
*Crepes with smoked salmon, canape with fresh mozzarella, tomatoes, basil pesto and balsamic glaze, canape with roast beef , BBQ sauce & burbon Dijon mustard sauce, meatballs skewers, mini chicken satay skewers with peanut sauce, antipasti skewers & mini fruit skewers*

## SANDWICHES

QTY

Fingerstyle cocktail sandwich vegetarian

Fingerstyle cocktail sandwich with turkey, salad and honey Dijon mustard	
Fingerstyle cocktail sandwich with black angus beef fillet & 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 cream cheese and cucumber	
Fingerstyle cocktail sandwich with grilled vegetables	
Fingerstyle cocktail sandwich with egg salad	
Fingerstyle cocktail sandwich with chicken pate and fresh peppers	
Fingerstyle cocktail sandwich with ham, egg and marmalade	
Fingerstyle cocktail sandwich with beef carpaccio, rocket, horseradish and truffle oil	
Fingerstyle cocktail sandwich with cheese, ham, mayonnaise and Dijon mustard	
Fingerstyle Cocktail sandwich with Scottish smoked salmon, avocado & cream cheese	
Fingerstyle cocktail sandwich with yellowfin tuna salad <i>Yellowfin tuna, eggs, mayo, spring onion, cucumber, lettuce, iceberg, lollo rosso</i>	
Fingerstyle cocktail sandwich with Scottish smoked salmon <i>Scottish Scottish smoked salmon, eggs, dill, lettuce, capers and creme fraiche</i>	
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 & cheese	
Fingerstyle Cocktail Sandwich with Avocado shrimp Cocktail	
Fingerstyle cocktail sandwich with pastrami, Swiss cheese and pickles	
Fingerstyle cocktail sandwich with chicken	
Fingerstyle Cocktail Sandwich with Roast beef, blue cheese, red onion, marmalade & rocket	
Open face sandwich with Scottish smoked salmon, cream cheese and cucumber - 12 cm	
Open face sandwich with yellowfin tuna salad - 12 cm <i>Yellowfin tuna, eggs, mayo, spring onion, cucumber, lettuce, iceberg, lollo rosso</i>	
Open face sandwich with turkey, salad and honey Dijon mustard - 12 cm	
Open face sandwich with black Angus beef fillet & 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 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 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 & cream cheese - 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 prosciutto and parmesan - 12cm	
Open face sandwich with caprese salad - 12cm	
Open face sandwich with ham & cheese - 12cm	
Open face sandwich with avocado shrimp cocktail - 12cm	
Open face sandwich with pastrami, Swiss cheese and pickles - 12cm	
Open face sandwich with chicken - 12cm	
Open face sandwich with roast beef, blue cheese, red onion, marmalade & rocket - 12cm	
Triangle chicken pesto panini - 2 pieces <i>Chicken, red peppers, mozzarella cheese, baby spinach, mayonnaise and basil pesto</i>	
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 & cucumber - 2 pieces	
Triangle sandwiches with roasted beef, cornichons and bearnaise sauce - 2 pieces	
Triangle sandwiches with prosciutto, ham, lettuce & tomato- 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 & cheese, lettuce & tomato - 2 pieces	
Triangle sandwiches with black Angus beef fillet, barbeque sauce & Dijon mustard - 2 pieces	
Triangle sandwiches with grilled halloumi cheese lettuce & tomato - 2 pieces	
Triangle sandwiches with king prawns mayonnaise & rocket - 2 pieces	
Triangle sandwiches with grilled chicken & Caesar's sauce - 2 pieces	

Triangle sandwiches with Scottish smoked salmon avocado & cream cheese - 2 pieces	
Triangle sandwiches with avocado & king prawns- 2 pieces	
Triangle sandwiches with grilled chicken & mayonnaise- 2 pieces	
Triangle sandwiches vegetarian - 2 pieces <i>marrows, aubergines, zucchini, tomatoes, cucumber-</i>	
Triangle sandwiches with beef pastrami, Dijon mustard and cucumber - 2 pieces	
Triangle sandwiches with with turkey, salad and honey Dijon mustard - 2 pieces	
Selection of fingerstyle sandwiches for 1 pax (4 pcs)	
Bagel Sandwich with ham & 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	
Brioche baguette with turkey, salad and honey Dijon mustard	
Baguette chicken curry - 25cm	
Baguette sandwich with black angus beef fillet, honey Dijon mustard sauce - 25cm <i>with cucumbers, tomatoes and rocket leaves</i>	
Baguette sandwich with Bresaola ,rocket salad and parmesan cheese shavings - 25cm	
Vegetarian baguette sandwich with with tomato, guacamole, fine herbs and spinach- 25cm	
Brioche baguette sandwich with Scottish smoked salmon, horseradish sauce, dill and salad	
Baguette sandwich with ham and cheese, lettuce & tomato - 25cm	
Baguette sandwich with beef pastrami, emmental cheese and roasted vegetables - 25cm	
Baguette sandwich with beef pastrami, Dijon mustard and cucumber - 25cm	
Pretzel sandwiches with roasted beef, cornichons and bearnaise sauce	
Baguette sandwich with grilled lountza (smoked tenderloin of pork), tomato & lettuce - 25cm	
Baguette sandwich with back bacon, lettuce and tomato - 25cm	
Baguette sandwich with grilled halloumi cheese, lettuce & tomato - 25cm	
Brioche baguette with buffalo mozzarella, tomato, fresh basil and pesto	
Baguette sandwich with king prawns mayonnaise & rocket - 25cm	
Brioche baguette chicken, caesar sauce, salad sandwich	
Baguette chicken pesto sandwich - 25cm	
Baguette sandwich with Scottish smoked salmon avocado & cream cheese - 25cm	

Baguette sandwich with avocado & prawn - 25cm

Baguette sandwich with grilled chicken & mayonnaise - 25cm

Pretzel sandwich with prosciutto, philadelphia, parmesan and rocket leaves

Baguette sandwich with prosciutto, ham, lettuce & tomato - 25cm

Baguette sandwich with prosciutto and fresh mozzarella - 25cm

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

Grilled panini

*Mozzarella, bacon, grilled zucchini and tomato*

Triangle sandwiches with lobster salad, beef bacon, avocado- 2 pieces  
*and tomato, arugula & pesto mayonnaise*

Steak sandwich

*Baguette sandwich with grilled black Angus beef steak, lettuce, rocket, fresh bell pepper, tomatoes and Dijon mustard - 25cm*

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

Club sandwich

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

Selection of cocktail sandwiches for 1 pax (6 pcs)

*Mini*

Selection of fingerstyle sandwiches for 2 pax (8 pcs)

Selection of cocktail sandwiches for 2 pax (12 pcs)

*Mini*

Open face sandwich platter, 10 pieces

*Assortment of delicious open face sandwiches with shrimps, smoked trout, Scottish smoked salmon, salami, ham, tuna, pate, eggs.*

Assorted sandwiches platter, 15 pieces

*Assortment of delicious finger sandwiches with chicken, ham, prawn, salami, tuna, Scottish smoked salmon, cheese, lettuce & tomato*

Open face sandwich platter, 25 pieces

*Assortment of delicious open face sandwiches with shrimps, smoked trout, Scottish smoked salmon, salami, ham, tuna, pate, eggs.*

WRAPS	QTY
<p>Chicken Wraps - 5 pieces <i>Mini wraps with grilled chicken, lettuce, pepper, tomato, cheese, mayonnaise and yoghurt rolled in a tortilla.</i></p>	
<p>Turkey wraps - 5 pieces <i>Mini wraps with turkey, tomatoes, cucumbers, romaine lettuce and curry-mayonnaise sauce</i></p>	
<p>Prawn wraps - 5 pieces <i>Mini wraps with prawn mayonnaise, avocado and rocket</i></p>	
<p>Chicken Caesar wraps - 5 pieces <i>Mini wraps with grilled chicken fillet, lettuce, cherry tomatoes, Caesar sauce and parmesan flakes</i></p>	
<p>Black Angus Beef fillet wraps - 5 pieces <i>Mini wraps with shredded black angus beef fillet, cucumber, tomatoes, lettuce and honey Dijon mustard sauce</i></p>	
<p>Chicken satay wraps - 5 pieces <i>Mini wraps with satay chicken strips, salad, avocado and coriander leaves</i></p>	
<p>Vegetarian wraps - 5 pieces <i>Mini wraps with fresh mozzarella, roasted red peppers, lettuce, tomato, balsamic and vinaigrette</i></p>	
ANTIPASTI	QTY
<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 &amp; oregano .</i></p>	
<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 &amp; raisins garnished with iceberg lettuce, cocktail cucumber, cherry tomatoes and parsley. Served with crostini and balsamic reduction glaze.</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 &amp; oregano .</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 &amp; raisins garnished with iceberg lettuce, cocktail cucumber, cherry tomatoes and parsley. Served with crostini and balsamic reduction glaze.</i></p>	
STARTERS	QTY
<p>Avocado vinaigrette <i>Avocado topped with vinaigrette dressing</i></p>	
<p>Fritti zucchini <i>Sliced zucchini coated with batter and deep fried, served with parmesan cheese</i></p>	
<p>Edamame beans <i>Healthy beans, with sea salt flakes</i></p>	
<p>Grilled halloumi <i>Three slices of grilled Cyprus cheese</i></p>	
<p>Fried halloumi <i>Deep fried halloumi on a bed of homemade chef special sauce garnished with sweet peppers and spring onions.</i></p>	



Halloumi in carob syrup <i>Two slices of grilled Cyprus cheese coated with natural carob syrup and topped with sesame seeds served in pita bread</i>	
Spring rolls with sweet and sour sauce <i>Three spring rolls stuffed with vegetables, served separate sweet and sour sauce</i>	
Mushrooms <i>Delicious fresh garlic mushrooms</i>	
Bruschetta with cherry tomatoes, avocado and tiger shrimp - 3 pcs	
Bruschetta with diced tomatoes, basil, garlic, mozzarella, olive oil - 3 pcs	
Dolmades - 5pcs <i>Delicate parcels made from vine leaves stuffed with rice, herbs and minced meat</i>	
Melon prosciutto di parma	
Mussels nicoise <i>Mussels with tomato sauce separate, garnished with lemon slices and capers.</i>	
Fried calamari rings (Starter) <i>Calamari rings tossed in flour and deep fried. Served with marie rose &amp; remoulade sauce</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. Please tell us your choice: Mild, Medium, Hot or Extra Hot</i>	
Bruschetta with lobster medallion, basil-pesto aioli & parmesan - 3pc	
Prosciutto rolls <i>Prosciutto rolls filled with cream cheese, served with rocket leaves, parmesan flakes and balsamic dressing</i>	
Oven baked camembert with fruit sauce	
Scottish smoked salmon with cream cheese <i>Scottish smoked salmon filled with cream cheese, topped with capers and dill</i>	
Asparagus wrapped with prosciutto <i>Served with balsamic reduction</i>	
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>	
Wakame <i>Seaweed salad</i>	
Chicken satay with peanut sauce - 2 large skewers <i>Marinated and grilled chicken skewer served with a peanut sauce</i>	
Avocado cocktail <i>Avocado with prawns on a bed of crispy lettuce, served separate Thousand Island dressing</i>	
Prawn 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>	
Seared teriyaki glazed Yellowfin tuna <i>With sesame crust</i>	
Tuna carpaccio or tuna tataki or tuna tartare or tuna ceviche <i>Please specify</i>	
Salmon carpaccio or salmon tataki or salmon tartare or salmon ceviche <i>Please specify</i>	

Octopus carpaccio  
*Thinly sliced octopus with herbs and spices*

Black Angus Beef carpaccio  
*A flavorful appetizer of thinly sliced black angus 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.*

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

## SUSHI

QTY

Vegetable Maki  
*A seaweed roll filled with rice and vegetable, sliced to bite size (cucumber or avocado) - 6 Pieces. Please specify. Our sushi comes with gel ice packs in thermo bags.*

Maki  
*A seaweed roll filled with rice and fresh fish, sliced to bite size (salmon or tuna or prawn) - 6 Pieces. Please specify. Our sushi comes with gel ice packs in thermo bags.*

Sashimi  
*Sliced fresh raw fish (salmon or tuna) - 3 Pieces. Please specify. Our sushi comes with gel ice packs in thermo bags.*

Sushi rolls  
*A rice roll filled with seaweed, avocado, cucumber and fresh fish, sliced to bite size (salmon or tuna or prawn) - 8 Pieces. Please specify. Our sushi comes with gel ice packs in thermo bags.*

Nigiri  
*Fingers of Japanese sushi rice topped with fresh fish (salmon or tuna or prawn) - 3 Pieces. Please specify. Our sushi comes with gel ice packs in thermo bags.*

Rainbow rolls  
*Salmon, tuna, avocado and rice - 8 pieces. Our sushi comes with gel ice packs in thermo bags.*

Rock shrimp tempura roll  
*Prawn and avocado filling, rice on the outside, topped with fried prawn and sweet chili mayonnaise. Our sushi comes with gel ice packs in thermo bags.*

Mix sushi platter  
*3 prawn nigiri, 3 avocado maki, 4 salmon rolls, 4 tuna rolls. Our sushi comes with gel ice packs in thermo bags.*

Salmon platter  
*6 nigiri - 6 sashimi - 4 salmon rolls - 6 maki. Our sushi comes with gel ice packs in thermo bags.*

## CAVIAR

QTY

Caviar garnishment  
*Full accompaniments, blinis, chopped egg white, egg yolk, parsley, chopped chives, capers, red onions, lemon wedges, and creme fraiche.*

Fish caviar black 100gr

Fish caviar red 100gr

Lemberg salmon caviar 140gr

Lemberg salmon caviar 300gr

Lemberg ossetra - sturgeon caviar 50gr

PLATTERS	QTY
<p>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 &amp; olives, garnished with herbs and vegetables, Pickles &amp; Horseradish Sauce.</i></p>	
<p>Meat platter (for 1 pax) - Without pork  <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 &amp; beef sausages &amp; olives, garnished with herbs and vegetables, pickles &amp; horseradish sauce.</i></p>	
<p>Charcuterie platter ( for 1 pax)  <i>Sliced jamon, bresaola, prosciutto, salami, sausages, grilled baby artichokes, rolled grilled courgette, duck liver mousse tomato fondue, burbon Dijon mustard sauce and cornichons, marinated olives, roasted almonds, dried fruit &amp; crackers.</i></p>	
<p>Cold tapas selection ( for 1 pax)  <i>Tortilla, chorizo, marinated olives, prosciutto, ham, jamon mini skewers, onion rings with Paprika, tapenade of tomatoes-olives, bruschetta, assorted cheeses ,cherry tomatoes, cheese croquettes, bread rolls &amp; butter.</i></p>	
<p>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></p>	
<p>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></p>	
<p>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 &amp; olives, garnished with herbs and vegetables, Pickles &amp; Horseradish Sauce</i></p>	
<p>Meat platter (for 2 pax) - Without pork  <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 &amp; beef sausages &amp; olives, garnished with herbs and vegetables, pickles &amp; horseradish Sauce.</i></p>	
<p>Charcuterie platter ( for 2 pax)  <i>Sliced jamon, bresaola, prosciutto, salami, sausages, grilled baby artichokes, rolled grilled courgette, duck liver mousse tomato fondue, burbon Dijon mustard sauce and cornichons, marinated olives, roasted almonds, dried fruit &amp; crackers.</i></p>	
<p>Cold tapas selection ( for 2 pax)  <i>Tortilla, chorizo, marinated olives, prosciutto, ham, jamon mini skewers, onion rings with Paprika, tapenade of tomatoes-olives, bruschetta, assorted cheeses ,cherry tomatoes, cheese croquettes, bread rolls &amp; butter.</i></p>	
<p>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></p>	
<p>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></p>	
<p>Seafood deluxe platter (full atlas tray) (for 1 pax)  <i>Atlas tray with a seafood selection which includes 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></p>	
<p>Seafood deluxe platter (full atlas tray) (for 2 pax)  <i>Atlas tray with a seafood selection which includes 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</i></p>	

availability)	
SALADS	QTY
<b>Burrata salad</b> <i>Burrata with cherry tomatoes, avocado and arugula, balsamic dressing served separately. Avocado is provided whole to be cut on board.</i>	
<b>Pasta salad</b> <i>Fusilli with broccoli, cherry tomato &amp; parsley, pesto dressing separately</i>	
<b>Tabbouleh salad</b> <i>Romaine lettuce, bulgur, parsley, tomato, onion, cucumber, garlic &amp; lemon olive oil dressing separately.</i>	
<b>Olivier Russian salad</b> <i>Pickled cucumbers, potatoes, carrots, eggs, onions, ham, sweet peas and mayonnaise</i>	
<b>Arugula salad</b> <i>Arugula with crispy prosciutto, fresh goat cheese, roasted sunflower seeds, balsamic dressing served separately.</i>	
<b>Fresh vegetable salad</b> <i>Fresh mixed green leaves, sweet corn, cucumbers, cherry tomatoes, cauliflower, fresh bell pepper and carrots, ranch &amp; French dressing served separately</i>	
<b>Halloumi cheese salad</b> <i>Freshly village salad with two slices of grilled halloumi cheese, French dressing served separately</i>	
<b>Panos pomegranate salad</b> <i>Freshly mixed green salad, avocado, topped with pomegranate seeds and croutons, parmesan flakes , balsamic dressing served separately. Avocado is provided whole to be cut on board.</i>	
<b>Mango salad</b> <i>Freshly mixed green salad, avocado, topped with Mango, parmesan flakes and croutons, balsamic dressing served separately. Avocado is provided whole to be cut on board.</i>	
<b>Greek salad</b> <i>Tomatoes, sliced cucumbers, onion, feta cheese, green bell peppers and olives, olive lemon dressing served separately.</i>	
<b>Rocket salad</b> <i>Fresh rocket leaves, , sundried tomatoes and fresh mozzarella. Croutons and balsamic dressing served separately.</i>	
<b>Chicken Caesar salad</b> <i>Crispy lettuce, cherry tomatoes, shredded grilled chicken fillet and parmesan flakes, garlic croutons, Caesar dressing and croutons served separately.</i>	
<b>Caesar salad</b> <i>Crispy lettuce, cherry tomatoes, garlic croutons, parmesan flakes served separate. Caesar dressing and croutons served separately.</i>	
<b>Caprese salad</b> <i>Buffalo mozzarella, tomato and basil drizzled with balsamic dressing separately.</i>	
<b>Quinoa salad</b> <i>Quinoa, red bell pepper, carrot, cucumber, scallions, cilantro, basil and Italian vinaigrette dressing served separately.</i>	
<b>Green salad</b> <i>Lettuce, cherry tomatoes, Lollo rosso, iceberg lettuce, cucumber, onions, fresh peppers, ranch dressing served separately.</i>	
<b>Arugula avocado salad</b> <i>Arugula leaves, avocado, tomatoes, hearts of palm, pine nuts, parmesan cheese and rocket ranch dressing served separately. .Avocado is provided whole to be cut on board.</i>	

#### Nicoise salad

*Tomatoes, cucumbers, onions, green peppers, artichokes, eggs, black olives anchovies and olive oil lemon dressing served separately*

#### Superfood salad

*Baby spinach, kale, baby rocket, micro leaves, edamame beans, red quinoa, avocado, beans sprouts, broccoli and chia seeds. Decorated with carrots and red peppers. French dressing served separately. Avocado is provided whole to be cut on board.*

#### Honey & soya duck salad

*Duck breast, arugula salad, cherry tomato, spring onions served with honey soya dressing separately*

#### Prawn Salad

*Freshly mixed salad of lettuce, cucumber, tomato topped with prawns. Remoulade dressing served separately.*

#### Scottish smoked salmon Caesar salad

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

#### King prawns Caesar salad

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

#### Salad with grilled Scottish salmon

*Scottish salmon, avocado, cherry tomatoes and pine nuts, yoghurt dill dressing served separately. Avocado is provided whole to be cut on board.*

#### Fresh crab salad

*Freshly mixed green salad, topped with fresh crab meat and remoulade dressing separately*

#### Seafood salad

*Freshly mixed salad of lettuce, cucumber, tomato topped with squid, mussels, shrimps, octopus, and remoulade dressing served separately.*

#### Fresh Seared yellowfin tuna salad

*Freshly mixed baby greens, carrots, red bell pepper, yellow bell pepper, cucumber, avocado and red cabbage, sesame seeds, topped with fresh seared yellowfin tuna. Served separately sesame ginger dressing. Avocado is provided whole to be cut on board.*

#### Farmer's salad

*Crispy lettuce, rocket, cherry tomatoes, avocado and grated mozzarella cheese topped with shredded black Angus beef fillets, croutons, and balsamic dressing served separately. Avocado is provided whole to be cut on board.*

#### Lobster tail(150gr) Caesar salad

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

CHILDREN MEALS	QTY
Mini pizza. Please specify ingredients <i>per piece</i>	
Junior's salad	
Fresh fruit salad & berry yoghurt parfait <i>Served in glass tumbler</i>	
Berries mousse <i>Berry mousse with fresh berries on top - served in glass tumbler</i>	
Fish fingers <i>Served with tomato or tartar sauce</i>	
Fish goujons <i>Served with tomato or tartar sauce</i>	
Chicken patties <i>3 pieces</i>	
Crepes with nutella and fresh berries <i>3 pieces</i>	
Pizza. Please specify ingredients	
Chicken nuggets served with ketchup separately <i>10 pieces</i>	
Aberdeen black Angus burger, 285gr <i>With lettuce &amp; tomato</i>	
Aberdeen black Angus cheeseburger, 285gr <i>With lettuce &amp; tomato</i>	
Aberdeen black Angus cheesy back bacon burger, 285gr <i>With lettuce &amp; tomato</i>	
Aberdeen black Angus feta cheese burger, 285gr <i>Feta white cheese, rocket leaves, tomato, oregano &amp; tzatziki sauce separately</i>	
EXTRA GARNISH & SAUCES	QTY
Heinz Ketchup individual portion -34ml <i>Glass bottle</i>	
Heinz Mayonnaise individual portion -33ml <i>Glass bottle</i>	
Remoulade sauce - 150ml	
Marie rose sauce -200ml	
Tomato sauce - 200 ml	
Caesar sauce - 150 ml	
Vinaigrette dressing - 100ml	
Thousand Island salad dressing -100ml	
Ranch dressing - 100ml	

Honey Dijon mustard dressing -100ml	
Dijon mustard salad dressing -100ml	
Olive oil & lemon juice salad dressing -100ml	
Dijon mustard individual portion -100ml	
Dill bunch	
Rosemary bunch	
Basil bunch	
Parsley bunch	
Mint bunch	
Bay leaves	
Sour cream - 200 ml	
Tahini dip - 250ml <i>Sesame fresh olive oil and lemon juice</i>	
Tzatziki dip - 250ml <i>Yoghurt, cucumber, mint and flavorings</i>	
Taramas dip - 250ml <i>From fish row</i>	
Hummus dip - 250ml <i>Chick peas olive oil, lemon juice and fresh garlic</i>	
Assorted Bunch of herbs	
Kalamata olives 100gr	
Mixed pickles 100gr	
Baba ghanoush - 250ml <i>Mashed cooked eggplant mixed with tahini (made from sesame seeds), olive oil, lemon juice, and various seasonings.</i>	
Pitted olives 100gr	
Edible flowers, 35g	
Avocado guacamole - 200ml <i>Mashed avocado with lime juice, onions, cilantro and garlic</i>	
Mixed garnish tray with fresh herbs <i>Rosemary, basil Leaves, mint leaves, edible flowers</i>	

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



HOT MEALS

VEGAN	QTY
Veggie burger	
Quinoa salad with grilled and fresh vegetables with aromatic herbs	
Vegan dolmades - 8 pcs <i>Delicate parcels made from vine leaves stuffed with rice and herbs</i>	
Vegan Falafel <i>Served with hummus, pitta bread and salad</i>	
Vegan dish with houmous, avocado, soy, carrot, brown rice and nuts	
Tofu with rosti potato	
Caramelized tofu with sesame and grilled vegetables	
Baked tofu in peanut sauce with chia seeds. Served with rice noodles	
Stuff bell peppers with rice and small vegetables	
Vegan pasta with vegetables	
Vegetable ragout <i>Stew seasoned vegetables</i>	
Vegan curry <i>Assorted vegetables flavored in a curry sauce served with rice.</i>	
Aubergine with tofu cheese and pomodoro sauce	
Vegan biryani <i>Rice with spices &amp; vegetables</i>	

SNACKS & STARTERS	QTY
Batter fried prawns, per piece <i>Served with Marie rose &amp; remoulade sauce</i>	
Homemade garlic bread <i>Four half bread rolls with garlic butter</i>	
Fried spring rolls with sweet & sour sauce, 3 pieces <i>Three spring rolls stuffed with vegetables, served with sweet and sour sauce</i>	
Mozzarella cheese garlic bread <i>Four half homemade garlic bread rolls, with melted buffalo mozzarella cheese</i>	
Breaded mozzarella sticks <i>Fried mozzarella sticks served with marinara sauce - 5 pieces</i>	
Fried fish croquettes <i>3 pieces</i>	
Honey garlic wings <i>8 pieces</i>	
Hot tapas selection ( for 1 pax) <i>Stuffed mini peppers, chilli garlic tiger prawns, honey chicken balls, crispy vegetable balls,, squid in tomato sauce, mussels in a sweet and sour sauce, calamari &amp; coriander salad, mini marinated octopus. Served on atlas tray.</i>	
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 2 pax) <i>Stuffed mini peppers, chilli garlic tiger prawns, honey chicken balls, crispy vegetable balls, squid in tomato sauce, mussels in a sweet and sour sauce, calamari &amp; coriander salad, mini marinated octopus. Served on atlas tray.</i>	
FINGER FOODS	QTY
Assorted grilled vegetables on medium skewer <i>Marrow, fresh red and green peppers, onions, zucchini, tomatoes and mushrooms</i>	
Pork meat balls on medium skewer <i>Three meat balls on skewer made from mince meat, potato, onions, tomatoes, parsley and deep fried.</i>	
Chicken satay on medium skewer <i>with peanut sauce aside</i>	
Three fried crispy prawns on medium skewer with sweet dip (in breadcrumbs)	
Three Poached Shrimps on medium skewer with sweet dip	
Chicken nuggets on two medium skewers <i>with honey Dijon mustard sauce</i>	
Grilled salmon on medium skewer <i>with remoulade sauce on the side</i>	
Angus Beef fillet with green asparangus on medium skewer <i>served with a tomato salsa</i>	
Surf & Turf on medium skewer (Angus beef fillet and shrimps) <i>served with a tomato salsa</i>	

SOUPS	QTY
Tomato cream soup with herbs (330ml)	
Mushroom cream, goat cheese, truffle oil soup (330ml)	
Minestrone soup (330ml) <i>Made from vegetable and pasta</i>	
Sweetcorn soup (330ml) <i>With chicken</i>	
Noodle soup (330ml)	
Tom yam soup (330ml)	
Lentils soup, back bacon crumble, creme fraiche (330ml)	
Chicken or beef or seafood soup - Please specify.(330ml)	
Bouillon or borscht or chowder (330ml) <i>Please specify the soup you desire and state your preference: meat, fish or vegetables</i>	
Goulash or consomme or gazpacho (330ml) <i>Please specify.</i>	
Lobster(150gr) bisque soup (330ml)	
MAIN DISHES - MEAT	QTY
Fillet kebab <i>Two large skewers of grilled pork fillet</i>	
Moussaka <i>Spiced minced meat, alternately layered with aubergines, marrow, potatoes and topped with a milk cheese sauce bechamel</i>	
Dolmades - 8 pcs <i>Vine leaves, stuffed with spiced minced meat, herbs and rice</i>	
Turkey cutlets <i>4 pieces</i>	
Pork fillet Diane <i>Fillet of pork sautéed with onions, mushrooms and wine, flambé with cognac and finished with fresh cream</i>	
Pork mascarpone <i>Pork fillet with our homemade delicious mascarpone cheese sauce</i>	
Kleftiko <i>Extremely tender chunks of lamb baked in the oven. Served with mint sauce</i>	
Lamb chops <i>Five tasty grilled cutlets of lamb served with rosemary wine sauce separate.</i>	
Lamb shank <i>Served with jus sauce separate</i>	
Chilli lamb <i>Delicious tender cubes of lamb sautéed in garlic, ginger and chili, cooked with soya and oyster sauce, spring onions and cashew nuts.</i>	
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.*

Black angus beef Shawarma

Roasted duck

*Served with hoisin sauce separate.*

Black Angus Beef stroganoff

*Pieces of black Angus beef sautéed with onions, mushrooms, fresh tomato and fresh cream*

Prime fillet, 280 gr

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

Beef biryani

*Rice with spices, black Angus beef and eggs*

Rack of lamb

*Served with rosemary wine sauce separate.*

Black Angus Beef ragout

*Stew seasoned black angus beef with vegetables*

Black Angus Beef bourguignon

*Black angus Beef stew braised in red wine, beef stock, flavored with carrots, onions, garlic, and a bouquet garni, and garnished with pearl onions, mushrooms and bacon.*

Spicy black Angus beef

*Shredded black angus beef fillets in a homemade chili sauce with bell peppers & onions. Mild or medium or hot or extra hot. Please specify*

Fillet Béarnaise, 280 gr

*Prime fillet with béarnaise sauce. 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*

Fillet mascarpone, 280 gr

*Prime fillet with our homemade delicious mascarpone cheese sauce. 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*

Steak foie gras , 280gr.

*Prime fillet topped with foie gras, sautéed in a rich wine homemade chef special sauce and garnished with sweet peppers and spring onions. Please specify how you would like your steak cooked*

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.*

Panos steak Diane, 280 gr

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

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 large skewers of grilled black angus beef and batter fried prawns with Marie rose sauce separately*

T-Bone steak, 600 gr

*A full flavored classic cut, tender and juicy. 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 rib eye, 300 gr

*Tender cut of beef juicy and full flavored. 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*

Black Angus veal medallions - 280gr

*Please specify how you would like your veal medallions to be cooked*

Black Angus veal cutlets - 300gr

Black Angus beef fillet medallions 280gr

*Please specify how you would like your fillet to be cooked*

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*

Aberdeen black Angus T-Bone, 600 gr

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

Australian Wagyu striploin steak 300gr

*Selected premium beef. Please specify how you would like your steak to be cooked*

## MAIN DISHES - FISH & SEAFOOD

QTY

Cod

*A tender fish fillet coated in a light batter and deep fried to a golden brown. Served with thousand island sauce*

Fried calamari rings

*Calamari rings tossed in flour, deep fried. Served with Marie rose & remoulade sauce*

Whole small calamari

*Whole small calamari deep fried, tossed in flour. Served with remoulade sauce*

Ink fish in wine sauce

*Tender pieces of ink fish cooked in red wine*

Octopus in wine sauce

*Tender pieces of octopus cooked in red wine*

Grilled sword fish kebab

<i>Two large 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>	
Fresh grilled calamari <i>Served with Marie rose &amp; remoulade sauce</i>	
Fresh fried calamari <i>Served with Marie rose &amp; remoulade sauce</i>	
Salmon fillet <i>Salmon fillet cooked in the oven with Mascarpone cheese sauce.</i>	
Pan seared halibut, with lemon and capers sauce	
Fresh sea bass fillet meunière <i>Fried sea bass fillet with herbs until golden and crisp.</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>	
Fresh sea bream fillet <i>Served with olive oil lemon dressing &amp; anglaise sauce separately</i>	
Fresh sea bass fillet <i>Served with olive oil , lemon dressing &amp; anglaise sauce separately</i>	
Creamy garlic prawns <i>Peeled prawns cooked in a special homemade creamy garlic sauce</i>	
Kung pao prawns <i>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</i>	
Shrimp Kabobs <i>Two large size skewers with marinated shrimps, vegetables, pinapple chunks and grilled to perfection</i>	
Boiled king prawns, 400 gr <i>Served with Marie rose &amp; remoulade sauce</i>	
Grilled king prawns, 400 gr <i>Served with Marie rose &amp; remoulade sauce</i>	
Mixed seafood curry & rice	
Prawn biryani <i>Rice with spices &amp; king prawns</i>	
Seafood ragout <i>Seafood stew with herbs</i>	
Seafood Gumbo <i>Seasoned stew from seafood with gravy sauce</i>	
Fresh red mullet (300 gr.)	
Lobster tail(150gr) curry & rice	
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>	

Black cod with teriyaki sauce Chilean sea bass <i>Served with teriyaki sauce</i>	
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Mixed fish platter <i>A selection of shellfish, seafood and fish. Scallops, mussels, prawns , grilled octopus, grilled calamari, baked salmon &amp; sea bass fillet, served with Marie rose and remoulade sauce.</i>	
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Cold water lobster tail, 300 gr <i>Served with Bernaise sauce</i>	
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Cold water lobster, 650-700 gr <i>Served with Bernaise sauce</i>	
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Alaska King crab legs 400gr <i>Served with homemade special sauce</i>	
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Lobster thermidor, 650-700 gr	
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<b>MAIN DISHES - POULTRY</b>	<b>QTY</b>
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Chicken gyros <i>Served with pitta bread and tzatziki dip</i>	
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Fried chicken fillet	
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Grilled chicken fillet	
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Roasted chicken legs - 2 pieces <i>chicken leg quarters - Served with yogurt sauce</i>	
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Chicken Kebab <i>Two large skewers of grilled chicken, fresh peppers and tomatoes</i>	
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Baby Chicken <i>Served with yogurt sauce</i>	
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Corn fed baby chicken <i>Served with yogurt sauce</i>	
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Chicken cutlets <i>4 pieces</i>	
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Chicken satay <i>Three medium skewers - served with peanut sauce</i>	
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Chicken Shawarma	
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Baby Chicken Tabaka <i>Served with homemade sauce.</i>	
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Chicken with cashew nuts <i>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</i>	
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Chicken ragout <i>Stew seasoned chicken with vegetables</i>	
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Garlic chicken Marsala <i>Chicken flamed with brandy in a delicious garlic wine sauce</i>	
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Chicken mascarpone <i>Tender chicken fillet with our homemade delicious mascarpone cheese sauce</i>	
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<p>Chicken Diane <i>Tender chicken sautéed with onions, mushrooms and wine, flambé with cognac and finished with fresh cream</i></p>	
<p>Spicy chicken <i>Shredded chicken fillet in a special homemade chili sauce with onions and fresh peppers (mild, medium, hot, extra hot). Please specify</i></p>	
<p>Chicken curry and rice <i>Chicken pieces flavored in a curry sauce served with rice. Mild or Medium or Hot or Extra hot. Please specify.</i></p>	
<p>Chicken Cutlets - 4 pieces <i>Served with tomato sauce separately</i></p>	
<p>Chicken biryani <i>Rice with spices, chicken &amp; eggs</i></p>	
<p>Chicken korma <i>Tender cubes of chicken marinated in Indian spices, cooked with onions, tomato, yoghurt and nuts.</i></p>	
<p>Chicken red Thai curry <i>Chicken pieces flavored in a red Thai curry sauce served with rice.</i></p>	
<p>Chicken green Thai curry <i>Chicken pieces flavored in a green Thai curry sauce served with rice.</i></p>	
<b>MAIN DISHES - VEGETARIAN</b>	<b>QTY</b>
<p>Vegetarian moussaka <i>Alternately layered with aubergines, marrow, potatoes and topped with a milk cheese sauce bechamel</i></p>	
<p>Ravioli with Tomato, Eggplant &amp; parmesan / Gorgonzola cheese <i>Parmesan flakes served separately. Please specify.</i></p>	
<p>Vegetarian curry <i>Assorted vegetables flavored in a curry sauce served with rice.</i></p>	
<p>Vegetable biryani <i>Rice with spices, vegetables &amp; eggs</i></p>	
<p>Vegetarian platter <i>Village salad, spring rolls, halloumi cheese, fried onions, selection of grilled vegetables, rice, jacket potato, moussaka and dolmades</i></p>	
<p>Vegetarian lasagne <i>Served with goat cheese and pomodoro sauce</i></p>	
<b>PASTA &amp; RISOTTO</b>	<b>QTY</b>
<p>Mac &amp; cheese <i>Pasta elbows in a creamy cheese sauce served with grated cheese separately.</i></p>	
<p>Pasta Nicoise <i>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</i></p>	
<p>Pasta primavera <i>Pasta with primavera sauce and parmesan on the side. Please choose: penne, tagliatelle, spaghetti, linguine or fusilli</i></p>	
<p>Penne Arabiata <i>Parmesan flakes served separately</i></p>	
<p>Pasta Bolognese</p>	



*Pasta with traditional bolognese sauce made with minced pork and parmesan cheese served separately. Please choose: penne, tagliatelle, spaghetti, linguine or fusilli*

Linguini with pesto, olive oil and pecorino cheese  
*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*

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

Pappardelle with salmon and cream sauce  
*Parmesan flakes served separately*

Ravioli stuffed with halloumi Cyprus cheese & mint. Served with tomato sauce and parsley  
*Parmesan flakes served separately*

Ravioli with buffalo mozzarella and basil  
*Parmesan flakes & pomodoro sauce served separately*

Ravioli with gouda cheese and truffle / pumpkin / ricotta & herbs  
*Parmesan flakes served separately. Please specify.*

Ravioli with spinach and cheese  
*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  
*Mussels, squid, scallops, shrimps, octopus. Parmesan flakes served separately*

Pasta with black Angus beef  
*Pasta with shredded beef fillets topped with creamy peppered sauce. Parmesan flakes served separately. Please choose: penne, tagliatelle, spaghetti, linguine or fusilli*

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

Lasagna or cannelloni bolognese

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*

Lobster (150gr) ravioli  
*Parmesan flakes served separately*

Lobster tail (150gr), prawn, langoustine, squid and mussels risotto with spinach  
*Parmesan shavings served separately*

SIDE DISHES	QTY
Sweet potato puree	
Creamy polenta	
Wild rice	
Basmati rice	
Brown rice	
Jasmine rice	
Saffron rice	
Biryani rice	
Egg fried rice	
French fries	
Boiled potatoes	
Jacket potatoes	
Roasted new potato with herbs	
Mashed potato	
Plain pasta <i>Please choose: penne, tagliatelle, or spaghetti</i>	
Rice pilaf with spinach and mushrooms	
Bulgur with vegetables	
Fresh florence peppers (roasted) <i>Served with balsamic dressing</i>	
Fresh Brussels sprouts (steamed) <i>Served with balsamic dressing</i>	
Fresh carrots (steamed) <i>Served with balsamic dressing</i>	
Fresh broccoli (steamed) <i>Served with balsamic dressing</i>	
Fresh green beans (steamed) <i>Served with balsamic dressing</i>	
Fresh cauliflower (steamed) <i>Served with balsamic dressing</i>	
Fresh spinach (steamed)	
Mashed potato with truffle	
Couscous with vegetables	

Quinoa

Rosemary baby baked potatoes

Roasted potatoes

Assorted grilled vegetables  
*Served with balsamic dressing*

Assorted sautéed vegetables

Assorted roasted vegetables  
*Served with balsamic dressing*

Assorted stewed vegetables  
*Served with balsamic dressing*

Assorted Asian style vegetables

Buckwheat

Potato and gruyere au gratin

Plain gnocchi

Asparagus au gratin

Scallops au gratin

Rosti potatoes

Ratatouille

Grilled asparagus

SAUCES & MORE	QTY
Diane sauce	
Black pepper sauce	
Creamy pepper sauce	
Béarnaise sauce	
Garlic sauce	
Mascarpone sauce	
Black & 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>Crew Salad Box  <i>Mushrooms, chicken Caesar salad &amp; lava cake or seasonal fruit platter served on atlas tray - Please specify your dessert</i></p>	
<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 &amp; brown bread rolls with butter and oreo cake or seasonal fruit salad. Served on atlas tray. Please specify</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 &amp; brown bread rolls with butter and tiramisu cake or seasonal fruit salad. Served on atlas tray. Please specify</i></p>	
<p>Hot crew meal tray - Chicken  <i>Chicken Diane or spicy chicken or chicken tortilla, side salad, roasted potatoes, white &amp; brown bread rolls with butter and NY cheesecake or seasonal fruit salad. Served on atlas tray. Please specify</i></p>	
<p>Crew Package 1  <i>Chef's special soup, chicken Diane with rice, vegetables &amp; seasonal fruit platter, served on atlas tray.</i></p>	
<p>Crew Package 2  <i>Couscous with vegetables, lamb chops with side salad, roasted potatoes &amp; seasonal fruit platter, served on atlas tray.</i></p>	
<p>Crew Package 3  <i>Mango salad, penne bolognese &amp; 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 &amp; carrot cake or seasonal fruit platter, served on atlas tray.- Please specify your dessert</i></p>	
<p>Crew Package 5  <i>Halloumi, salmon cooked in the oven with mascarpone sauce, rice, vegetables &amp; snickers cake or seasonal fruit platter, served on atlas tray- Please specify your dessert</i></p>	
<p>Crew Package 6  <i>Seafood soup, fresh grilled calamari with rice, vegetables &amp; oreo cake or seasonal fruit platter, served on atlas tray - Please specify your dessert</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>	
<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 &amp; brown bread rolls with butter and apple pie or cherry pie or seasonal fruit salad, served on atlas tray. Please specify your dessert.</i></p>	
<b>DESSERTS &amp; FRUIT</b>	
DESSERTS	QTY
<p>Strawberries dipped in fine chocolate - 5 pieces  <i>Strawberries dipped in milk or dark or white chocolate. Please specify</i></p>	
<p>Individual fruit tart</p>	
<p>Lava cake  <i>Served with molten chocolate separately</i></p>	
<p>Chocolate Lovin cake</p>	

*Served with molten chocolate separately*

Lemon tart

Oreo cookie cake

*Served with molten chocolate separately*

Medovik

*Served with molten caramel- separately*

Crème Brûlée

*Topped with berries. Served in a glass bowl*

Profiterole

*Served with molten chocolate separately*

Snickers caramel cake

*Served with molten caramel separately*

Luxury strawberry cheesecake

*Served with strawberry coulis - separately*

Cheesecake with mixed berries and berry coulis

Tiramisu

*Served in glass tumbler*

Panna cotta with berries

*Served in glass tumbler*

Carrot cake

*Served with vanilla sauce separately*

Homemade apple pie

*Served with fresh cream separately*

Apple strudel

*served with vanilla sauce and fresh berries*

Homemade cherry pie

*Served with fresh cream separately*

Baklava with syrup

*Baklava phyllo pastry filled with nuts & honey*

Galatoubourekko or kataifi

Chocoholics extreme waffle

*Served with two different melted chocolates & whipped cream-separately*

Butterscotch caramel waffle

*Served with caramel sauce, banana & whipped cream-separately*

Strawberry pleasure waffle

*Served with strawberry sauce, fresh strawberries & whipped cream-separately*

Dessert garnish options

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

FRUIT	QTY
Mango cubes <i>Individual portion</i>	
Pineapple cubes <i>Individual portion</i>	
Kiwi cubes <i>Individual portion</i>	
Watermelon cubes <i>Individual portion</i>	
Melon cubes <i>Individual portion</i>	
Bunch of grapes	
Blackberries 125gr	
Blueberries 125gr	
Raspberries 125gr	
Cranberries 340gr	
Red currant 125gr	
Strawberries 500gr	
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 exotic fruits (for 1 pax)	
Berry salad - 200gr	
Fruit basket from seasonal fruits (for 1 pax)	
Fresh Sliced fruit platter from seasonal fruits (for 2 pax)	
Fresh sliced fruit platter from exotic fruits (for 2 pax)	
Fruit basket from seasonal fruits (for 2 pax)	
Whole exotic fruits <i>Please specify exactly what exotic fruits you need. On request</i>	

CHOCOLATES & SWEETS	QTY
Macaron <i>per piece</i>	
Mini chocolate truffle	
Cup cake	
Chocolate truffle	
Lindt chocolate 100 gr <i>Bar</i>	
Brownie, per piece <i>Served with molten chocolate</i>	
Lindt chocolate box 200gr <i>Small chocolate balls</i>	
Ferrero rocher box 200gr <i>16 pieces</i>	
Selection of small chocolates - 200 gr	
Lebanese sweets - 500 gr.	

PETIT FOURS	QTY
Assorted petit fours, per piece	
Assorted petit choux, per piece	

COOKIES	QTY
Freshly luxury Baked Cookie ( 1 mega American style or 2 small)	

SWEET PASTRY	QTY
Chocolate muffin	



PANCAKES	QTY
Cottage cheese pancakes with sour cream <i>3 pieces</i>	
Banana pancakes with fresh berries & maple syrup <i>3 pieces</i>	
Homemade pancakes or crepes with maple syrup and banana- 3 pieces	
Banana nutella crepe <i>Fresh banana with nutella and granola - 3 pieces</i>	
Homemade pancakes or crepes with chocolate sauce and fresh strawberries- 3 pieces	
Homemade pancakes or crepes - 3 pieces <i>With cinnamon apple and walnuts, served with sour cream and brown sugar</i>	
ICE CREAM	QTY
Haagen Dazz 100ml <i>Our ice creams come with gel ice packs in thermo bags</i>	
Haagen Dazz 500ml <i>(Chocolate, vanilla, caramel, praline, cookies, peanut butter, strawberry or mango raspberry). Please specify. Our ice creams come with gel ice packs in thermo bags.</i>	
CHEESE	QTY
Mozzarella sliced cheese, 200gr	
Parmesan sliced cheese, 200gr	
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>	
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>	
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 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>	

## BEVERAGES

MINERAL WATER	QTY
Evian water (plastic bottle), 50cl	
Evian water (glass bottle), 33cl	
Mineral water, 1lt <i>Plastic bottle</i>	
Volvic, 1.5l <i>Plastic bottle</i>	
Perrier sparkling water, 33cl	
Pellegrino sparkling water, 75cl	
SOFT DRINKS	QTY
Coca Cola, glass bottle 25cl	
Coca Cola Light, glass bottle 25cl	
Coke Zero, glass bottle 25cl	
Sprite, 25cl	
Diet Sprite, tin 33cl	
Fanta, glass bottle 25cl	
Tonic water, glass bottle 25cl	
Soda water, glass bottle 25cl	
Ice Tea peach, tin 33cl	
Ice Tea lemon, tin 33cl	
Ginger Ale, tin 20cl	
JUICES	QTY
Pineapple juice, 25cl	
Grapefruit juice, 25cl	
Apple juice, 25cl	
Orange juice, 25cl	
Tomato juice, 25cl	
House made lemonade, 0.5 ltr	
Freshly squeezed orange juice, 0.5ltr	
Freshly squeezed red grapefruit juice, 0.5ltr	
Freshly squeezed tomato juice, 0.5ltr	

Freshly squeezed apple juice, 0.5ltr	
Freshly squeezed pear juice 0.5ltr	
Freshly squeezed kiwi juice 0.5ltr	
Freshly squeezed mandarin juice 0.5ltr	
Freshly squeezed carrot juice, 0.5ltr	
Freshly squeezed grape juice, 0.5ltr	
Freshly squeezed melon juice, 0.5ltr	
Freshly squeezed watermelon juice, 0.5ltr	
Freshly squeezed Pineapple juice, 0.5ltr	
Freshly squeezed pomegranate juice, 0.5ltr	
Freshly squeezed strawberry juice, 0.5ltr	
Freshly squeezed mango juice, 0.5ltr	
Freshly squeezed exotic fruits juice 0.5ltr	
House made lemonade, 1 ltr	
Freshly squeezed orange juice, 1ltr	
Freshly squeezed red grapefruit juice, 1ltr	
Freshly squeezed tomato juice, 1ltr	
Freshly squeezed apple juice, 1ltr	
Freshly squeezed pear juice 1ltr	
Freshly squeezed kiwi juice 1ltr	
Freshly squeezed mandarin juice 1ltr	
Freshly squeezed carrot juice, 1ltr	
Freshly squeezed grape juice, 1ltr	
Freshly squeezed melon juice, 1ltr	
Freshly squeezed watermelon juice, 1ltr	
Freshly squeezed pineapple juice, 1ltr	
Freshly squeezed pomegranate juice, 1ltr	
Freshly squeezed strawberry juice, 1ltr	
Freshly squeezed mango juice, 1ltr	
Freshly squeezed exotic fruits juice 1ltr	

MILK & CREAM	QTY
Milk, 0.5lt <i>Full fat</i>	
Semi Skimmed milk, 0.5lt	
Skimmed milk, 0.5lt	
Milk lactose free, 0.5ltr	
Milk, 1lt <i>Full fat</i>	
Semi skimmed milk, 1lt	
Skimmed milk, 1lt	
Milk lactose free, 1ltr	
Almond milk , 1ltr	
Soy milk, 1ltr	
Oat milk, 1ltr	
Rice milk, 1ltr	
Coconut milk, 1ltr	
Fresh cream, 250ml	

SMOOTHIES	QTY
Apple smoothie, 0.5ltr	
Green smoothie, 0.5ltr	
Red smoothie, 0.5ltr	
Mango smoothie, 0.5ltr	
Passion fruit smoothie, 0.5ltr	
Pineapple smoothie, 0.5ltr	
Strawberry smoothie, 0.5ltr	
Banana and strawberry smoothie, 0.5ltr	
Mango and passion fruit smoothie, 0.5ltr	
Kiwi, apple and pineapple smoothie, 0.5ltr	
Apple smoothie, 1ltr	
Green smoothie, 1ltr	
Red smoothie, 1ltr	
Mango smoothie, 1ltr	
Passion fruit smoothie, 1ltr	
Pineapple smoothie, 1ltr	
Strawberry smoothie, 1ltr	
Banana and strawberry smoothie, 1ltr	
Mango and passion fruit smoothie, 1ltr	
Kiwi, apple and pineapple smoothie, 1ltr	
BEER	QTY
Small Bottle Keo (33cl)	
Small Bottle Carlsberg (33cl)	
Heineken Bottle (33cl)	
Corona Bottle (33cl)	
Stella Artois Bottle (33cl)	
Guinness Tin (44cl)	

CHAMPAGNE	QTY
Veuve Cliquot Champagne Brut (France) <i>Bottle 75cl</i>	
Laurent Perrier Champagne Brut (France) <i>Bottle 75cl</i>	
Ruinart Champagne Brut (France) <i>Bottle 75cl</i>	
G.H Mumm Brut (France) <i>Bottle 75cl</i>	
Moet & Chandon Brut Imperial (France) <i>Bottle 75cl</i>	
Veuve Cliquot Champagne Rose (France) <i>Bottle 75cl</i>	
Laurent Perrier Champagne Rose (France) <i>Bottle 75cl</i>	
Ruinart Champagne Blanc de blanc (France) <i>Bottle 75cl</i>	
Billecart Salmon Brut Rose (France) <i>Sparkling Champagne - Bottle 75cl</i>	
Ruinart Champagne Rose (France) <i>Bottle 75cl</i>	
Dom Perignon Champagne Brut (France) <i>Bottle 75cl</i>	
Cristal Champagne - Louis Roederer - Brut (France) <i>Bottle 75cl</i>	

LEMON	QTY
Lemon <i>Whole, sliced or wedged. Please specify.</i>	
Lime <i>Whole, sliced or wedged. Please specify.</i>	
Orange <i>Whole, sliced or wedged. Please specify.</i>	
Bar garnishes (sliced orange & lemon & lime)	

HOT BEVERAGES	QTY
Hot water, 1 ltr	
Hot milk 1ltr	
Tea box	
Fresh brewed hot tea, 1 litre	
Espresso, 0.5L	
Hot French filter coffee, 1 Litre	
Hot Americano coffee, 1 Litre	
Espresso, 1ltr	
WHITE WINE	QTY
Magic Mountain- Dry (Nico Lazaridi) Greece	
The Black Sheep- Dry (Nico Lazaridi) Greece	
Château - Dry (Nico Lazaridi) Greece	
Sancerre - Sauvignon Blanc (France)	
Chablis La Chanfleure (France) <i>Louis Latour</i>	
Meursault - Louis Jadot (France)	
Rossj-Bass - Gaja (Italy)	
Puligny Montrachet - Louis jadot (France) <i>Les Folatiers</i>	
ROSÉ WINE	QTY
Lambrusco -Sparkling Wine- (D'Angelo) Italy	
Tsiakkas - Dry - ( Tsiakkas Winery ) Cyprus	
Mateus - Sparkling Wine - (Vinho De Mesa) Portugal	
Casal Bordino (Cerasuolo D'Abruzzo) Italy	
San Maurizio - Italy <i>Sprarkling extra dry</i>	
Tussock Jumper (Grenache) France	
Rose (Medium-dry) (Nico Lazaridi) Greece	

RED WINE	QTY
Agiorgitiko Cabernet- Dry- (Papagiannakos Winery) Greece, 18.7 cl	
Tsiakkas - Dry - ( Tsiakkas Winery) Cyprus	
Cabernet Sauvignon - Dry - (Vlassides Winery) Cyprus	
Shiraz - Dry- (Vlassides Winery) Cyprus	
Château- Dry - (Nico Lazaridi) Greece	
Merlot- Dry- (Nico Lazaridi) Greece	
Chateau Haut Grignon Medoc (France) <i>Grand vin de Bordeaux</i>	
Chateau des Moines pomerol (France) <i>Grand vin de Bordeaux</i>	
Chateau Cos Labory (France) <i>Grand cru classe</i>	
Chateau Fieuzal Pessac Leognan (France) <i>Grand cru classe</i>	
Chateau d Armailhac (France) <i>Pauillac - Grand Cru Classe</i>	
Chateau Giscour (France) <i>Margaux - Grand cru classe</i>	
Chateau Lascombes (France) <i>Margaux - Grand cru classe</i>	
Chateau Pape Clement (France) <i>Grand cru classe</i>	



SPIRITS	QTY
Balvenie, 70cl bottle <i>14 years caribbean cask</i>	
Zivania (Loel) 50cl bottle	
Baileys, 70cl bottle	
Calvados Brandy 70cl - France	
Jack Daniel's, 70cl bottle	
Chivas, 70cl bottle <i>12 years</i>	
Johnnie Walker Black, 70cl bottle <i>12 years</i>	
Glenfiddich, 70cl bottle <i>12 years</i>	
Martell VS, 70cl bottle	
Remy Martin VSOP, 70cl bottle	
Beluga Noble Russian vodka - 70cl	
Belvedere vodka - 1ltr	
Hendricks Gin, 1ltr bottle	
Courvoisier VSOP, 70cl bottle	
Balvenie, 70cl bottle <i>14 years caribbean cask</i>	
Macallan Single Malt, 70cl bottle <i>Double cask - 12 years</i>	
Courvoisier XO, 70cl bottle	
Remy Martin XO, 70cl bottle	
Hennessy XO, 70cl bottle	

#### NON-FOOD

ICE	QTY
Ice cubes, 1 kg	
Crushed ice, 1 kg	
Ice packs (snowgams)- 5 x 200gr	

NEWSPAPERS & MAGAZINES	QTY
All local newspapers (in Greek) <i>Please specify which newspaper you would like to have</i>	
British newspapers	
Russian & Deutsch newspapers	
Local newspapers (in English)	
Foreign magazine	

PRINTED MENU	QTY
Menu printing service to present to passengers <i>Menu card printing on heavy-weight card stock. Please state your requirements (price per menu)</i>	

FLOWERS	QTY
Single rose	
Rose bouquet with greenery - 6 roses	
Small flower bouquet	
Orchid plant - 2 stems	
Small flower arrangement for table	
Rose bouquet with greenery - 12 roses	
Large flower bouquet	
Large flower arrangement for table	
Flower basket	

DISPOSABLES	QTY
Oshibori <i>High quality hot towel</i>	
Kitchen roll	
Microfiber cloth	
Kleenex tissues	
Medium ziploc bags, 10 pieces	
Straws 25 pieces	
Toothpicks box	
Aluminum foil	
Paper napkins <i>per pack</i>	
Paper cups, for hot beverages, 20 pieces	
Plastic glasses, 20 pieces	
Plastic plates, 10 pairs	
Plastic gloves box	
Slippers <i>Per pair</i>	