

AIRPORT

Cyprus, Larnaca

CONTACT

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ORDER DETAILS

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

BREAKFAST & BAKERY

BREAD	QTY
White bread roll	
Brown bread roll	
White bread roll - gluten free	
Brown Bread roll - gluten free	
Whole big French baguette -uncut	
Whole big Brown French baguette - uncut	
Loaf of bread	
Cyprus bread	
Slices of bread <i>For 1 pax</i>	
Cyprus pitta bread, 5 pieces	
Rye Bread	
Plain Bagel	
Pretzel	
Lebanese pitta bread, 5 pieces	
Bread basket (Assorted bread for 1 pax) <i>Two slices of white bread, two slices of brown bread, Cyprus pitta bread, Lebanese pitta, bagel, white and brown bread rolls and small French baguette</i>	
Bread basket (Assorted bread for 2 pax) <i>Two slices of white bread, two slices of brown bread, Cyprus pitta bread, two Lebanese pitta, two bagels, two white and two brown bread rolls and small French baguette</i>	
Bread basket (Assorted bread for 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
Muffin	
Croissant	
Danish pastry	
Mini Croissant	
Mini Chocolate Croissant	
Mini Danish pastries	
Mini Eclair	
Mini Pain au chocolat	
Chocolate Croissant	
Chocolate Eclair	
Whole round spinach pie <i>6-8 slices - Spinach and feta filling</i>	
Mini cheese pie <i>Served with tomato sauce</i>	
Mini meat pie <i>Served with tomato sauce</i>	
Mini spinach pie <i>Served with tomato sauce</i>	
Mini vegetables pie <i>Served with tomato sauce</i>	
Mini seafood pie <i>Served with tomato sauce</i>	
Mini scone <i>Served with clotted cream and jam</i>	
Mini quiche with Scottish smoked salmon	
Mini quiche with spinach and cheese filling	
Mini quiche with spinach	
Mini quiche with spinach and ricotta	
Mini quiche with tomato, basil and mozzarella	
Mini quiche with mushroom, scallion and gruyere	
Mini quiche with spinach, pine nuts and feta	
Mini quiche with zucchini and back bacon	
Quiche Lorraine, 2 pieces	

CONDIMENTS	QTY
Individual nutella, 25 gr <i>Glass bottle</i>	
Strawberry jam, 300 gr <i>Glass bottle</i>	
Raspberry jam, 300 gr <i>Glass bottle</i>	
Apricot jam, 300 gr <i>Glass bottle</i>	
Sweetener	
Individual honey, 28 gr <i>Glass bottle</i>	
Individual jam, 28 gr <i>Glass bottle</i>	
Lurpak Individual Butter	
Lurpak butter, 250 gr	
Butter rose <i>Lurpak</i>	
Butter rosette <i>Lurpak</i>	
Sugar sticks, 60 pcs	

YOGHURTS	QTY
Individual natural yoghurt	
Yoghurt with honey <i>Individual yoghurt, walnuts and mini glass bottle honey</i>	
Fruit yoghurt	
Yoghurt parfait with berries <i>Layers of berries, fruit granola, yoghurt and honey served in a glass tumbler</i>	
Individual actimel, 100 gr <i>Yoghurt drink</i>	

CEREALS	QTY
Assorted crunchy nuts, 300 gr	
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 and cinnamon in milk <i>Individual portion</i>	
Quaker porridge with honey and 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>	
BLINIS & PANCAKES	QTY
Plain Blinis, 3 pieces	
MUESLI & FRUITS	QTY
Granola with dried fruits and nuts <i>Milk served separately - individual portion</i>	
Granola with Greek yoghurt and fresh berries <i>Served in glass tumbler</i>	
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
Poached eggs with herbs, 3 pieces	
Poached eggs with herbs and sauce hollandaise, 3 pieces	
Fried eggs, 3 pieces	
Free range egg, boiled and whole, per piece	
Soft or hard-boiled egg with or without shell, per piece <i>Please specify</i>	

Scrambled eggs, 3 eggs	
Scrambled eggs with Scottish smoked salmon - 3 eggs	
Scrambled eggs with green asparagus, 3 eggs	
Scrambled eggs with meat or cheese or vegetables, 3 eggs <i>Please specify</i>	
Egg Benedict, 2 pieces <i>Poached egg with sauce hollandaise, back bacon on English muffin</i>	
Salmon florentine benedict, 2 pieces <i>English muffin topped with Scottish smoked salmon, poached egg and hollandaise sauce</i>	
Egg Florentine , 2 pieces <i>English muffin topped with sauteed baby spinach and poached egg with hollandaise sauce</i>	
Egg white omelette, 3 eggs	
Plain omelette, 3 eggs	
Omelette with cheese and ham, 3 eggs	
Omelette with spinach, 3 eggs	
Omelette with Scottish smoked salmon and dill, 3 eggs	
Omelette with herbs, 3 eggs	
Omelette with mushroom and Gruyere cheese, 3 eggs	
Cheese omelette, 3 eggs	
Ham omelette, 3 eggs	
Mushroom omelette, 3 eggs	
Omelette with Scottish smoked salmon, avocado and cream cheese, 3 eggs	
Breakfast hash browns, 3 pieces <i>Pan fried breakfast potatoes, golden and crisp</i>	
Three slices of grilled pork back bacon	
Breakfast Potatoes, per portion	
Grilled Cyprus cheese halloumi, 3 slices	
Pork sausage, per piece	
Beef sausage, per piece	
Grilled mushrooms, per portion	
Grilled tomatoes, per portion	

COLD BREAKFAST SETS	QTY
<p>Full continental breakfast 1 <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>Full continental breakfast 2 <i>Milk, fresh orange juice, bread roll, mini pain au chocolate, mini croissants, butter, jam, honey, fresh fruit salad, ham and cheese, served on atlas tray.</i></p>	
<p>French Breakfast <i>Fresh grapefruit juice or fresh orange juice or fresh tomato juice, 5 assorted mini pastries, 4 assorted triangle sandwiches, butter, jam, honey, marmalade, cottage cheese and fresh berries served on atlas tray. Please specify.</i></p>	
<p>Classic Breakfast <i>Mini Croissants, mini muffins and pancake with maple syrup, cold meat and cheese platter, sliced fruits, butter and jam, fresh orange juice and bread roll, served on atlas tray.</i></p>	
<p>Standard Breakfast A <i>Croissant and pastry, (or 2 of each if mini size) butter and preserve, cereal bar, seasonal sliced fruits and berries - served on a half atlas tray</i></p>	
<p>Standard Breakfast B <i>Seasonal sliced fruit and berries, cream cheese bagel with Scottish smoked salmon, served on a half atlas tray</i></p>	
<p>Standard Breakfast C <i>Seasonal sliced fruits and berries, cold sliced meats and continental cheese platter, fruit yoghurt, bread roll, butter and preserve - served on a half atlas tray</i></p>	
<p>Breakfast meat and cheese platter <i>Breakfast meat and cheese platter, quail eggs, duck liver pate, two bread rolls (white and brown) and fresh vegetables. Served on atlas tray</i></p>	
<p>Vegans Breakfast <i>Vegan yoghurt, avocado brown toast with tofu, sliced cucumber and cherry tomatoes, sliced brown toast peanut butter, assorted sliced vegan cheeses, fresh green apple, mini pancakes with honey and berries. Served on half atlas tray.</i></p>	
<p>Breakfast Pastries Tray <i>2 mini chocolate croissants, 2 mini butter croissants, 2 mini Danish pastries, 2 mini muffins, 2 bagels, 2 mini scones. Served with 2 butter, cream cheese, nutella and 2 fruit jams. Served on atlas tray</i></p>	
<p>Healthy breakfast <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>	

CREW BREAKFAST	QTY
<p>Crew Breakfast Package 1 <i>Yoghurt, seasonal sliced fruit platter, Pretzel sandwiches ham and cheese - served on half atlas tray</i></p>	
<p>Crew Breakfast Package 2 <i>Muesli, milk, fresh seasonal fruits, toasts, butter, honey, cheese, salami, ham, vegetables, carrot sticks and hummus, served on atlas tray.</i></p>	
<p>Crew Cold Breakfast 1 <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>Crew Cold Breakfast 2 <i>Salmon rolls with Philadelphia cream cheese, avocado toast, assorted sliced cheeses, banana, mini chocolate croissant and maple syrup mini pancakes. Served on half atlas tray.</i></p>	
<p>Crew Hot Breakfast <i>Omelet or scrambled eggs (with onions, cheese, mushrooms and ham), two bread rolls(white and brown), butter, jam, yoghurt and fruit salad served on atlas tray. Please specify</i></p>	
HOT BREAKFAST SETS	QTY
<p>American Breakfast 1 <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>American Breakfast 2 <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>Full English Breakfast <i>Two fried eggs, sausages, grilled tomato, sauteed potatoes, sauteed mushrooms, hash brown, baked beans, back bacon, toasts with butter, honey and jam, fresh orange juice, served on atlas tray.</i></p>	
<p>Hot Breakfast Executive tray <i>Fresh sliced fruits, cold cuts and cheese (assorted slices of cheese, ham, turkey and salami), mini pastries (muffin, croissant, Danish pastry), bread roll, butter, fruit jam, cream cheese, scrambled eggs or omelette (cheese or mushroom or ham), hash brown with back bacon, crepe (chicken or ricotta and spinach), pancake with maple syrup, served on atlas tray. Please Specify</i></p>	
<p>Vegetarian Breakfast <i>Egg Benedict or Egg Florentine , sauteed spinach, grilled halloumi , grilled tomato, grilled mushrooms, toast, vegetarian wraps, baked beans and mini pancakes with maple syrup. Served on atlas tray</i></p>	
<p>Vegan Breakfast 2 <i>Sliced avocado, grilled mushrooms, sauteed spinach, vegan cheeses, vegetables mini wraps and vegan mini pancakes with maple syrup. Served on atlas tray</i></p>	
COLD MEALS	
CRUDITEES	QTY
<p>Crudities with hummus, for 1 pax <i>Carrots, cucumbers, red bell peppers, yellow bell peppers, cherry tomatoes, celery sticks, baby corn, radishes, cauliflowers and kohlrabi. Hummus and ranch dip served separately.</i></p>	
<p>Crudities with hummus, for 2 pax <i>Carrots, cucumbers, red bell peppers, yellow bell peppers, cherry tomatoes, celery sticks, baby corn, radishes, cauliflowers and kohlrabi. Hummus and ranch dip served separately.</i></p>	

SNACKS	QTY
Assorted crunchy nuts, 300 gr	
Mixed dried fruits, 100 gr	
Mixed dried fruits, 500 gr	
Popcorn, per pack	
Pringles chips, per pack	
Vegetable chips, per pack	
Tyrellis, per pack	
Pipers Chips, per pack	
Grissini - bread sticks, per pack	
Protein bar	
Pistachio nuts, 140 gr	
Medjoul dates - 8 pcs, 200gr	
Pitted olives, 100 gr	
Kalamata olives, 100 gr	

CANAPÉS	QTY
Mini tart canape with duck liver pate and truffle	
Canape with quail egg, salmon caviar and creme fraiche	
Canape with feta cheese, kalamata olive, brie and red grape	
Canape with cauliflower au gratin	
Canape with oven baked asparagus au gratin	
Canape with marinated asparagus and prosciutto	
Canape with green asparagus, roast beef and horseradish	
Mini tart canape with artichokes, fetta mouse and sun-dried tomatoes	
Canape with egg and rocket salad	
Canape with roasted mediterranean vegetables and parmesan	
Canape with smoked chicken and Dijon mustard	
Mini tart canape with fresh crab meat salad	
Canape with scallops au gratin	
Canape with Scallops and asparangus	
Mini tart canape with Scottish smoked salmon, creme fraiche and dill	

Canape with filet Mignon, creamy horseradish and chives	
Canape with smoked turkey, marinated asparagus	
Canape with beef bresaola, rocket salad and parmesan cheese shavings	
Canape with fresh buffalo mozzarella, tomatoes, basil pesto and balsamic glaze.	
Canape with duck breast and fig confit	
Canape with roasted beef, Dijon mustard sauce and cornichon	
Canape Roasted beef and bernaïse sauce	
Canape with beef carpaccio, rocket, horseradish and truffle oil	
Mini tart canape with goat cheese mousse and red berries	
Canape with Camembert, red grape and walnut	
Canape with lobster Medallion with crème fraiche	
Canape with melon and prosciutto	
Canape with duck liver pate <i>Duck liver pate, caramelized onion and fig confit</i>	
Canape with seared yellowfin tuna, capers and chives	
Canape with salmon <i>Scottish smoked salmon with zucchini, avocado, cucumber and onions</i>	
Mini tart cocktail canape <i>Egg pasta, Cornichon, dill and Scottish smoked salmon</i>	
Mini tart canape with pate and pickles <i>Chicken pate, cornichon, tomato and chives</i>	
Canape with shrimps <i>Cocktail shrimps, green salad and marie rose sauce</i>	
Canape with smoked mackerel <i>Smoked mackerel, cream cheese, Dijon mustard, parsley and lemon juice</i>	
Canape with cheese <i>Matured cheddar cheese with cornichon, pitted olive and parsley</i>	
Canape with Salami <i>Italian salami, tomato, mayonnaise and parsley</i>	
Canape with prosciutto <i>Prosciutto, cream cheese, capers and cherry tomato</i>	
Canape with King prawn <i>King Prawn, avocado, and cream cheese</i>	
Canape with salmon and caviar <i>Cream Cheese with herbs, Scottish smoked salmon, salmon caviar, egg and mayonnaise</i>	
Canape with yellowfin tuna and caviar <i>Yellowfin Tuna, egg, salmon caviar, dill and mayonnaise</i>	
Canape with smoked turkey <i>Smoked turkey breast, tomatoes, cucumbers and mayonnaise</i>	
Canape with egg	

Egg, mayonnaise, mustard

Canape with jamon serrano / jamon iberico, philadelphia cheese, cherry tomato and rucola

FINGER FOODS	QTY
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Amuse-bouche Display Tray
Chef's choice of 3 pcs assorted verrines, 3 pcs assorted canapes and 3 pcs assorted cold skewers (includes fish, meat and vegetarian selection)

Cherry tomatoes and mozzarella cheese balls on mini skewer

Assorted fresh raw vegetables skewer with hummus dip
Cucumber, carrot, kohlrabi, red and 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 and 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

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

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

Caprese skewer
Mini mozzarella cheese balls skewered with tender basil leaves and cherry tomatoes. Served with tangy-sweet balsamic reduction separately on mini skewer

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

Prosciutto and mozzarella skewer
Medium size skewer

Cold Finger food platter, for 1 pax
Fish or meat or vegetarian or mixture selection

Cold Finger food platter, for 2 pax
Fish or meat or vegetarian or mixture selection

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

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

SANDWICHES	QTY
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Fingerstyle cocktail sandwich with egg and mayonnaise, roasted beef and Dijon mustard

Bagel Sandwich with ham and cheese	
Bagel Sandwich with avocado shrimp cocktail	
Bagel Sandwich with Scottish smoked salmon and cream cheese	
Bagel sandwich with pastrami, Swiss cheese and pickles	
Bagel sandwich with chicken	
Bagel Sandwich with goat cheese	
Steak sandwich <i>Baguette sandwich with grilled black Angus beef steak, lettuce, rocket, fresh bell pepper, tomatoes and Dijon mustard - 25cm</i>	
Brioche baguette with turkey, salad and honey Dijon mustard	
Baguette with Camembert cheese, fig confit and cucumber, 25 cm	
Baguette chicken curry, 25 cm	
Baguette sandwich with black angus beef fillet, honey Dijon mustard sauce, 25cm <i>cucumbers, tomatoes and rocket leaves , 25 cm</i>	
Baguette sandwich with beef Bresaola ,rocket salad and parmesan cheese shavings, 25 cm	
Vegetarian baguette sandwich with with tomato, guacamole, fine herbs and spinach, 25 cm	
Brioche baguette sandwich with Scottish smoked salmon, horseradish sauce, dill and salad	
Baguette sandwich with ham and cheese, lettuce and tomato, 25 cm	
Baguette sandwich with beef pastrami, emmental cheese and roasted vegetables, 25 cm	
Baguette sandwich with beef pastrami, Dijon mustard and cucumber, 25 cm	
Pretzel sandwiches with roasted beef, cornichons and bearnaise sauce	
Baguette sandwich with back bacon, lettuce and tomato, 25 cm	
Baguette sandwich with grilled halloumi cheese, lettuce and tomato, 25 cm	
Brioche baguette with buffalo mozzarella, tomato, fresh basil and pesto	
Baguette sandwich with king prawns mayonnaise and rocket, 25 cm	
Brioche baguette chicken, caesar sauce, salad sandwich	
Baguette sandwich with Scottish smoked salmon avocado and cream cheese, 25 cm	
Baguette sandwich with avocado and prawn, 25 cm	
Baguette sandwich with grilled chicken and mayonnaise, 25 cm	
Pretzel sandwich with prosciutto, philadelphia, parmesan and rocket leaves	
Baguette sandwich with prosciutto and fresh buffalo mozzarella, 25 cm	
Baguette sandwich vegetarian - marrows, aubergines, zucchini, tomatoes, cucumber, 25 cm	
Grilled panini <i>Mozzarella, bacon, grilled zucchini and tomato</i>	
Club sandwich	

<i>Back bacon, chicken, lettuce, mayonnaise, tomatoes and fried eggs. Served with salad</i>	
Triangle chicken pesto panini, 2 pieces <i>Chicken, red peppers, mozzarella cheese, baby spinach, mayonnaise and basil pesto</i>	
Triangle sandwiches with buffalo mozzarella, tomato, fresh basil and pesto, 2 pieces	
Triangle sandwich with Camembert cheese, fig confit and cucumber, 2 pieces	
Triangle sandwiches with roasted beef, cornichons and bearnaise sauce, 2 pieces	
Triangle sandwiches with prosciutto, lettuce and tomato, 2 pieces	
Triangle sandwiches with prosciutto, philadelphia, parmesan and rocket leaves, 2 pieces	
Triangle sandwiches with Prosciutto and fresh buffalo mozzarella, 2 pieces	
Triangle sandwiches with ham and cheese, lettuce and tomato, 2 pieces	
Triangle sandwiches with back bacon, lettuce and tomato, 2 pieces	
Triangle sandwiches with black Angus beef fillet, barbeque sauce and Dijon mustard, 2 pieces	
Triangle sandwiches with grilled halloumi cheese lettuce and tomato, 2 pieces	
Triangle sandwiches with lobster salad, beef bacon, avocado, 2 pieces <i>tomato, arugula and pesto mayonnaise</i>	
Triangle sandwiches with king prawns mayonnaise and rocket, 2 pieces	
Triangle sandwiches with grilled chicken and Caesar's sauce, 2 pieces	
Triangle sandwiches with Scottish smoked salmon avocado and cream cheese, 2 pieces	
Triangle sandwiches with avocado and king prawns, 2 pieces	
Triangle sandwiches with grilled chicken and mayonnaise, 2 pieces	
Triangle sandwiches vegetarian - marrows, aubergines, zucchini, tomatoes, cucumber, 2 pieces	
Triangle sandwiches with beef pastrami, Dijon mustard and cucumber, 2 pieces	
Triangle sandwiches with with turkey, salad and honey Dijon mustard, 2 pieces	
Open face sandwich with Scottish smoked salmon, cream cheese and cucumber, 12 cm	
Open face sandwich with yellowfin tuna salad, 12 cm <i>Yellowfin tuna, eggs, mayo, spring onion, cucumber, lettuce, iceberg, lollo rosso</i>	
Open face sandwich with black Angus beef fillet and honey Dijon mustard sauce, 12 cm	
Open face sandwich with crab salad, 12 cm	
Open face sandwich with smoked trout, cream cheese, tomato and lettuce, 12 cm	
Open face sandwich with shrimps, mayonnaise and lettuce, 12 cm	
Open face sandwich with cream cheese and cucumber, 12 cm	
Open face sandwich with grilled vegetables, 12 cm	
Open face sandwich with egg salad, 12 cm	
Open face sandwich with chicken pate and fresh peppers, 12 cm	

Open face sandwich with salami, avocado and tomato, 12 cm	
Open face sandwich with beef carpaccio, rocket, horseradish and truffle oil, 12 cm	
Open face sandwich with cheese, ham, mayonnaise and Dijon mustard, 12 cm	
Open face sandwich with cheese, back bacon, mayonnaise and Dijon mustard, 12 cm	
Open face Sandwich with Scottish smoked salmon, avocado and cream cheese, 12 cm	
Open face Sandwich vegetarian, 12 cm	
Open face sandwich with Scottish smoked salmon, 12 cm <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, 12 cm	
Open face sandwich with cheddar, chicken and back bacon, 12 cm	
Open face sandwich with prosciutto and parmesan, 12 cm	
Open face sandwich with caprese salad, 12 cm	
Open face sandwich with ham and cheese, 12 cm	
Open face sandwich with avocado shrimp cocktail, 12 cm	
Open face sandwich with pastrami, Swiss cheese and pickles, 12 cm	
Open face sandwich with chicken, 12 cm	
Open face sandwich with roast beef, blue cheese, red onion, marmalade and rocket, 12 cm	
Fingerstyle cocktail sandwich vegetarian	
Fingerstyle cocktail sandwich with turkey, salad and honey Dijon mustard	
Fingerstyle cocktail sandwich with black angus beef fillet and honey Dijon mustard sauce	
Fingerstyle cocktail sandwich with crab salad	
Fingerstyle cocktail sandwich with smoked trout, cream cheese, tomato and lettuce	
Fingerstyle cocktail sandwich with shrimps, mayonnaise and lettuce	
Fingerstyle cocktail sandwich with 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 salami, avocado and tomato	
Fingerstyle cocktail sandwich with beef carpaccio, rocket, horseradish and truffle oil	
Fingerstyle cocktail sandwich with cheese, back bacon, mayonnaise and Dijon mustard	
Fingerstyle Cocktail sandwich with Scottish smoked salmon, avocado and cream cheese	
Fingerstyle cocktail sandwich with yellowfin tuna salad	

<p><i>Yellowfin tuna, eggs, mayo, spring onion, cucumber, lettuce, iceberg, lollo rosso</i></p> <p>Fingerstyle cocktail sandwich with Scottish smoked salmon <i>Scottish Scottish smoked salmon, eggs, dill, lettuce, capers and creme fraiche</i></p>	
Fingerstyle cocktail sandwich with prosciutto and parmesan	
Fingerstyle cocktail sandwich with caprese salad	
Fingerstyle cocktail sandwich with ham and cheese	
Fingerstyle Cocktail Sandwich with Avocado shrimp Cocktail	
Fingerstyle cocktail sandwich with pastrami, Swiss cheese and pickles	
Fingerstyle cocktail sandwich with chicken	
<p>Open face sandwich platter, 10 pieces <i>Assortment of delicious open face sandwiches with shrimps, smoked trout, Scottish smoked salmon, salami, ham, yellowfin tuna, pate, eggs.</i></p>	
<p>Open face sandwich platter, 25 pieces <i>Assortment of delicious open face sandwiches with shrimps, smoked trout, Scottish smoked salmon, salami, ham, yellowfin tuna, pate, eggs.</i></p>	
<p>Assorted sandwiches platter, 15 pieces <i>Assortment of delicious finger sandwiches with chicken, ham, prawn, salami, yellowfin tuna, Scottish smoked salmon, cheese, lettuce and tomato</i></p>	
<p>Selection of cocktail sandwiches for 1 pax, 6 pieces <i>Mini</i></p>	
<p>Selection of cocktail sandwiches for 2 pax, 12 pieces <i>Mini</i></p>	
Selection of fingerstyle sandwiches for 1 pax, 4 pieces	
Selection of fingerstyle sandwiches for 2 pax, 8 pieces	
Small platter with Triangle Sandwiches, 4 pieces	
Medium platter with triangle sandwiches, 8 pieces	
Large platter with Triangle Sandwiches, 14 pieces	

WRAPS	QTY
Chicken Wraps, 5 pieces <i>Mini wraps with grilled chicken, lettuce, pepper, tomato, cheese, mayonnaise and yoghurt rolled in a tortilla.</i>	
Turkey wraps, 5 pieces <i>Mini wraps with turkey, tomatoes, cucumbers, romaine lettuce and curry-mayonnaise sauce</i>	
Prawn wraps, 5 pieces <i>Mini wraps with prawn mayonnaise, avocado and rocket</i>	
Chicken Caesar wraps, 5 pieces <i>Mini wraps with grilled chicken fillet, lettuce, cherry tomatoes, Caesar sauce and parmesan flakes</i>	
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>	
Vegetarian wraps, 5 pieces <i>Mini wraps with fresh buffalo mozzarella, roasted red peppers, lettuce, tomato, balsamic and vinaigrette</i>	
Mini wraps, per piece	
ANTIPASTI	QTY
Antipasti platter, for 1 pax <i>Beef bresaola, salami, prosciutto, coppa, stuffed and pitted olives, sun-dried tomatoes, marinated artichokes hearts, parmesan, fresh buffalo mozzarella cherries, pecorino, gorgonzola, grilled vegetables, crackers, grapes, garnished with iceberg lettuce, cocktail cucumber, stuffed peppers and cherry tomatoes. Served with crostini and balsamic reduction glaze.</i>	
Antipasti platter, for 2 pax <i>Beef bresaola, salami, prosciutto, coppa, stuffed and pitted olives, sun-dried tomatoes, marinated artichokes hearts, parmesan, fresh buffalo mozzarella cherries, pecorino, gorgonzola, grilled vegetables, crackers, grapes, garnished with iceberg lettuce, cocktail cucumber, stuffed peppers and cherry tomatoes. Served with crostini and balsamic reduction glaze.</i>	
Vegetable Antipasti, for 1 pax <i>Aubergine, courgette, mushrooms, butternut pumpkin, parsnip, fennel, artichokes hearts, stuffed and pitted olives, stuffed peppers, mozzarella garlic breads with tomato olive oil, salt, ground pepper and oregano.</i>	
Vegetable Antipasti, for 2 pax <i>Aubergine, courgette, mushrooms, butternut pumpkin, parsnip, fennel, artichokes hearts, stuffed and pitted olives, stuffed peppers, mozzarella garlic breads with tomato olive oil, salt, ground pepper and oregano.</i>	
STARTERS	QTY
Bruschetta with lobster medallion, basil-pesto aioli and parmesan, 3 pieces	
Bruschetta with cherry tomatoes, avocado and tiger shrimp, 3 pieces	
Bruschetta with diced tomatoes, basil, garlic, mozzarella, olive oil, 3 pieces	
Oven baked camembert with fruit sauce	
Asparagus wrapped with prosciutto <i>Served with balsamic reduction</i>	
Avocado vinaigrette <i>Avocado topped with vinaigrette dressing</i>	
Avocado cocktail <i>Avocado with prawns on a bed of crispy lettuce, served separate Thousand Island dressing</i>	

Dolmades, 5 pieces <i>Delicate parcels made from vine leaves stuffed with rice, herbs and minced meat</i>	
Prosciutto rolls <i>Prosciutto rolls filled with cream cheese, served with rocket leaves, parmesan flakes and balsamic 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>	
Black Angus Beef Tartar, per portion	
Yellowfin Tuna carpaccio	
Yellowfin tuna tataki	
Yellowfin tuna tartare	
Yellowfin tuna ceviche	
Scottish Salmon carpaccio	
Scottish salmon tataki <i>OR Scottish salmon tartare OR Scottish salmon ceviche. Please specify</i>	
Scottish Salmon tartare <i>OR Scottish salmon tartare OR Scottish salmon ceviche. Please specify</i>	
Scottish Salmon ceviche <i>OR Scottish salmon tartare OR Scottish salmon ceviche. Please specify</i>	
Foie gras paradise, 2 pieces <i>Duck liver on a toast bread topped with our homemade chef special sauce, garnished with sweet peppers and spring onions.</i>	
Melon prosciutto di parma	
Mussels nicoise <i>Mussels with tomato sauce separate, garnished with lemon slices and capers.</i>	
Vitello Tonnato, 250 gr	
Shell fish fantastic <i>Mussels, King prawns, prawn balls, scallops and octopus carpaccio, served with mascarpone cheese sauce separate.</i>	
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>	
Octopus carpaccio <i>Thinly sliced octopus with herbs and spices</i>	
Black Angus Beef carpaccio <i>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.</i>	
Seared teriyaki glazed Yellowfin tuna <i>With sesame crust</i>	

SUSHI	QTY
<p>Sushi rolls <i>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 styrofoam box. **This is food from external sources, we cannot take any responsibility for food safety and HACCP</i></p>	
<p>Maki <i>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 styrofoam box. **This is food from external sources, we cannot take any responsibility for food safety and HACCP</i></p>	
<p>Vegetable Maki <i>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 styrofoam box. **This is food from external sources, we cannot take any responsibility for food safety and HACCP</i></p>	
<p>Nigiri <i>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 styrofoam box. **This is food from external sources, we cannot take any responsibility for food safety and HACCP</i></p>	
<p>Sashimi <i>Sliced fresh raw fish (salmon or tuna) - 3 Pieces. Please specify. Our sushi comes with gel ice packs in styrofoam box. **This is food from external sources, we cannot take any responsibility for food safety and HACCP</i></p>	
<p>Rainbow rolls <i>Salmon, tuna, avocado and rice - 8 pieces. Our sushi comes with gel ice packs in styrofoam box. **This is food from external sources, we cannot take any responsibility for food safety and HACCP</i></p>	
<p>Rock shrimp tempura roll <i>Prawn and avocado filling, rice on the outside, topped with fried prawn and sweet chili mayonnaise - 8 pieces. Our sushi comes with gel ice packs in styrofoam box. **This is food from external sources, we cannot take any responsibility for food safety and HACCP</i></p>	
<p>Mix sushi platter <i>3 prawn nigiri, 3 avocado maki, 4 salmon rolls, 4 tuna rolls. Our sushi comes with gel ice packs in styrofoam box. **This is food from external sources, we cannot take any responsibility for food safety and HACCP</i></p>	
<p>Salmon platter <i>6 nigiri - 6 sashimi - 4 salmon rolls - 6 maki. Our sushi comes with gel ice packs in styrofoam box. **This is food from external sources, we cannot take any responsibility for food safety and HACCP</i></p>	
CAVIAR	QTY
Fish caviar black, 100 gr	
Fish caviar red, 100 gr	
Lemberg salmon caviar, 140 gr	
Lemberg salmon caviar, 300 gr	
Lemberg ossetra - sturgeon caviar, 50 gr	
<p>Caviar garnishment <i>Full accompaniments, blinis, chopped egg white, egg yolk, parsley, chopped chives, shallot, capers, red onions, lemon wedges, and creme fraiche.</i></p>	
PLATTERS	QTY
Meat platter, for 1 pax	

Selection of the finest meats! Elegant platter which includes nicely sliced beef bresaola, Hungarian and chorizo salami, jamon serrano, prosciutto di Parma, coppa, smoked duck breast, roast beef, German and chorizo sausages, and olives, garnished with herbs and vegetables, pickles and horseradish sauce

Meat platter, for 2 pax

Selection of the finest meats! Elegant platter which includes nicely sliced beef bresaola, Hungarian and chorizo salami, jamon serrano, prosciutto di Parma, coppa, smoked duck breast, roast beef, German and chorizo sausages, and olives, garnished with herbs and vegetables, pickles and horseradish sauce

Meat platter without pork, for 1 pax

Selection of the finest meats! Elegant platter which includes nicely sliced beef carpaccio, smoked turkey, beef bresaola, smoked chicken, roast beef, beef salami, beef pastrami, smoked duck breast, chicken and beef-lamb sausages and olives, garnished with herbs and vegetables, pickles and horseradish sauce

Meat platter without pork, for 2 pax

Selection of the finest meats! Elegant platter which includes nicely sliced beef carpaccio, smoked turkey, beef bresaola, smoked chicken, roast beef, beef salami, beef pastrami, smoked duck breast, chicken and beef-lamb sausages and olives, garnished with herbs and vegetables, pickles and horseradish sauce

Charcuterie platter, for 1 pax

Sliced jamon, beef bresaola, prosciutto, Hungarian and chorizo salami, coppa, German and chorizo sausages, grilled baby artichokes, rolled grilled courgette, duck liver mousse tomato fondue, burbon Dijon mustard sauce and cornichons, marinated olives, roasted almonds, dried fruit and crackers

Charcuterie platter, for 2 pax

Sliced jamon, beef bresaola, prosciutto, Hungarian and chorizo salami, coppa, German and chorizo sausages, grilled baby artichokes, rolled grilled courgette, duck liver mousse tomato fondue, burbon Dijon mustard sauce and cornichons, marinated olives, roasted almonds, dried fruit and crackers

Cold tapas selection, for 1 pax

Mini tortillas, chorizo salami, chorizo sausages, prosciutto, coppa, jamon serrano mini skewers, manchego cheese chunks, marinated olives, onion rings with Paprika, tapenade of tomatoes-olives, bruschetta, assorted cheeses, cherry tomatoes, cheese croquettes, bread rolls and butter.

Cold tapas selection, for 2 pax

Mini tortillas, chorizo salami, chorizo sausages, prosciutto, coppa, jamon serrano mini skewers, manchego cheese chunks, marinated olives, onion rings with Paprika, tapenade of tomatoes-olives, bruschetta, assorted cheeses, cherry tomatoes, cheese croquettes, bread rolls and butter.

Smoked fish platter, for 1 pax

Selection of the finest quality smoked fish! Elegant platter which includes smoked trout, assorted smoked mackerel and assorted Scottish smoked salmon, garnished with lime wedges and herbs. Served with philadelphia cream cheese, marie rose sauce, creme fraiche and blinis.

Smoked fish platter, for 2 pax

Selection of the finest quality smoked fish! Elegant platter which includes smoked trout, assorted smoked mackerel and assorted Scottish smoked salmon, garnished with lime wedges and herbs. Served with philadelphia cream cheese, marie rose sauce, creme fraiche and blinis.

Smoked Scottish salmon, for 1 pax

Assorted Scottish smoked salmon, red onions, capers, cherry tomatoes, lime wedges, cream cheese, horseradish, creme fraiche and bagels.

Smoked Scottish salmon, for 2 pax

Assorted Scottish smoked salmon, red onions, capers, cherry tomatoes, lime wedges, cream cheese, horseradish, creme fraiche and bagels.

Seafood deluxe platter (full atlas tray), for 1 pax

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, King prawns and octopus carpaccio, served with marie rose sauce, crème fraiche, garnished with Iceberg lettuce, lime wedges, cherry tomato and dill (may vary according to market availability)

Seafood deluxe platter (full atlas tray), for 2 pax

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, King prawns and octopus carpaccio, served with marie rose sauce, crème fraiche, garnished with Iceberg lettuce, lime wedges, cherry tomato and dill (may vary according to market availability)

Breakfast meat platter, for 1 pax

Selection of the finest meats! Elegant platter which includes nicely sliced beef bresaola, Hungarian salami, smoked chicken, smoked turkey, jamon serrano, prosciutto di Parma, coppa, roast beef, breakfast sausages, and olives, garnished with herbs, vegetables and horseradish sauce.

Breakfast meat platter, for 2 pax

Selection of the finest meats! Elegant platter which includes nicely sliced beef bresaola, Hungarian salami, smoked chicken, smoked turkey, jamon serrano, prosciutto di Parma, coppa, roast beef, breakfast sausages, and olives, garnished with herbs, vegetables and horseradish sauce.

SALADS

QTY

Wakame

Seaweed salad

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.

Burrata salad

Burrata with cherry tomatoes, avocado and arugula, balsamic dressing served separately. Avocado is provided whole to be cut on board.

Pasta salad

Fusilli with broccoli, cherry tomato and parsley, pesto dressing separately

Tabbouleh salad

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

Olivier Russian salad

Pickled cucumbers, potatoes, carrots, eggs, onions, ham, sweet peas and mayonnaise

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.

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.

Fresh vegetable salad

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

King Prawn Salad

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

Honey and soya duck salad

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

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.

Panos pomegranate salad

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.

Mango salad

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.

Lobster tail (150gr) Caesar salad

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

Greek salad

Tomatoes, sliced cucumbers, onion, feta cheese, green bell peppers and olives, olive lemon dressing served separately.

Rocket salad

Fresh rocket leaves, , sundried tomatoes and fresh buffalo mozzarella. Croutons and balsamic dressing served separately.

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.

Chicken Caesar salad

Crispy lettuce, cherry tomatoes, shredded grilled chicken fillet and parmesan flakes, garlic croutons, Caesar dressing and croutons served separately.

Caesar salad

Crispy lettuce, cherry tomatoes, garlic croutons, parmesan flakes served separate. Caesar dressing and croutons 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.

Caprese salad

Buffalo mozzarella, tomato and basil, served with balsamic dressing separately.

Quinoa salad

Quinoa, red bell pepper, carrot, cucumber, scallions, cilantro, basil and Italian vinaigrette dressing served separately.

Green salad

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

Arugula avocado salad

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.

Nicoise salad

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

Spinach Salad

Baby Spinach salad with grilled goat cheese, honey, toasted pine nuts, avocado, strawberries and mango-balsamic dressing seperately. Avocado is provided whole to be cut on board.

Mediterranean Couscous salad

Couscous, tomato, cucumber, red bell pepper, chickpeas, red onion, kalamata olives, fetta cheese parsley, mint, basil, and oregano. Served with lemon olive oil dressing.

CHILDREN MEALS	QTY
Junior's salad	
EXTRA GARNISH & SAUCES	QTY
Cherry tomatoes, 200 gr	
Mixed garnish tray with fresh herbs <i>Rosemary, basil Leaves, mint leaves, edible flowers</i>	
Assorted Bunch of herbs	
Rosemary bunch	
Basil bunch	
Mint bunch	
Edible flowers, 35 gr	
French salad dressing, 100 ml	
Vinaigrette dressing, 100 ml	
Thousand Island salad dressing, 100 ml	
Ranch dressing, 100 ml	
Honey Dijon mustard dressing, 100 ml	
Balsamic vinegar and olive oil salad dressing, 100 ml	
Olive oil and lemon juice salad dressing, 100 ml	
Heinz Ketchup individual portion, 34 ml glass bottle	
Heinz Mayonnaise individual portion, 33 ml glass bottle	
Tartar sauce, 150 ml	
Remoulade sauce, 150 ml	
Marie rose sauce, 200 ml	
Sour cream, 200 ml	
Tomato sauce, 200 ml	
Tzatziki dip, 200 ml <i>Yoghurt, cucumber, mint and flavorings</i>	
Taramas dip, 250 ml <i>From fish row</i>	
Hummus dip, 250 ml <i>Chick peas olive oil, lemon juice and fresh garlic</i>	
Baba ghanoush, 250 ml <i>Mashed cooked eggplant mixed with tahini (made from sesame seeds), olive oil, lemon juice, and various seasonings.</i>	

Salsa dip, 250 ml	
Yoghurt dip with herbs, 250 ml	
Horseradish dip, 150 ml	
Avocado guacamole, 200 ml <i>Mashed avocado with lime juice, olive oil, onions, cilantro and garlic</i>	
Hummamole / Guacamummus, 200ml <i>Mashed avocado, chickpeas, lime juice, olive oil, onions, cilantro, cumin and garlic</i>	

COLD MEAL SETS	QTY
Standard Lunch/Dinner A <i>Seasonal sliced fruit and berries, assorted finger sandwiches, selection of petit fours - served on a half atlas tray</i>	
Standard Lunch/Dinner B <i>Seasonal sliced fruit and berries, chicken Caesar salad, chef's choice of dessert, bread roll and butter - served on a half atlas tray</i>	
Standard Lunch/Dinner C <i>Seasonal sliced fruits and berries, seafood salad, chef's choice of dessert, bread roll and butter - served on a half atlas tray</i>	
Standard afternoon tea <i>Assorted finger sandwiches, assorted mini sweet pastries - served on a half atlas tray</i>	
Afternoon tea on atlas tray <i>Assorted scones with clotted cream and jam , six triangle sandwiches, three macarons, three cookies, three petits fours and berries decoration, served on atlas tray.</i>	
Cold meal set A <i>Mini quiches, green salad, king prawns skewers on a guacamole and salsa bed, sliced fruits and petits fours, served on half atlas tray</i>	
Cold meal set B <i>Selection of italian antipasti, mixed green salad with grilled king prawns, vitello tonnato, fruit tart, bread rolls(white and brown), cream cheese and butter, served on atlas tray.</i>	
Cold meal set C <i>Avocado shrimp cocktail, tomato salad with basil, pine nuts and red onions, roasted salmon, sliced exotic and seasonal fruits, bread rolls (white and brown), butter, served on atlas tray.</i>	
Short flight tray on atlas tray A <i>5 assorted canapés, 4 petit fours and 3 medium size fruit skewers, 2 mini Danish pastries and muesli bar served on atlas tray.</i>	
Short flight tray on atlas tray B <i>Three finger sandwiches with cream cheese, rocket salad and Scottish smoked salmon, three mini tomato and mozzarella skewers, two chicken satay mini skewers with peanut butter sauce and panna cotta with berries. Served on atlas tray</i>	

CREW MEALS	QTY
<p>Cold crew meal box (Crudites) <i>Hummus, carrots, cucumber and cherry tomatoes, pita bread, sliced fruits, yoghurt, juice, granola bar, bread and butter. Served on atlas tray</i></p>	
<p>Crew sandwich box <i>Triangle sandwiches with Scottish smoked salmon, avocado and cream cheese. Green salad and carrot cake or sliced fruit platter from seasonal fruits served on atlas tray. Please specify</i></p>	
<p>Cold crew meal A <i>Assorted bruschetta, mini wraps with grilled chicken fillet, lettuce, cherry tomatoes, Caesar sauce and parmesan flakes (5 pieces), caprese salad, and carrot cake. Served on atlas tray.</i></p>	
<p>Cold crew meal B <i>Avocado guacamole, mini wraps with prawn mayonnaise, avocado and rocket - (5 pieces), caesar salad and oreo cake. Served on atlas tray.</i></p>	
<p>Cold crew meal C <i>Prosciutto rolls, mini wraps with beef and honey Dijon mustard sauce (5 pieces), Greek salad and snickers cake. Served on atlas tray.</i></p>	
<p>Cold crew meal D <i>Avocado cocktail, Salad with grilled salmon or Couscous salad with falafel and hummus white and brown bread rolls, butter and mango cheesecake. Served on half atlas tray.</i></p>	
<p>Crew Salad Box <i>Mushrooms, chicken Caesar salad and lava cake or seasonal fruit platter served on atlas tray - Please specify your dessert</i></p>	

HOT MEALS

SNACKS & STARTERS	QTY
Edamame beans <i>Healthy beans, with sea salt flakes</i>	
Chicken satay with peanut sauce, 2 large skewers <i>Marinated and grilled chicken skewer served with a peanut sauce</i>	
Grilled halloumi <i>Three slices of grilled Cyprus cheese</i>	
Fried halloumi <i>Deep fried halloumi on a bed of homemade chef special sauce garnished with sweet peppers and spring onions.</i>	
Mushrooms <i>Delicious fresh garlic mushrooms</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>	
Spring rolls with sweet and sour sauce <i>Three spring rolls stuffed with vegetables, served separate sweet and sour sauce</i>	
Homemade crab cake with Marie rose sauce separately, per piece	
Batter fried King prawns, per piece <i>Served with Marie rose and remoulade sauce</i>	
Fried spring rolls with sweet and sour sauce, 3 pieces <i>Three spring rolls stuffed with vegetables, served with sweet and sour sauce</i>	
Honey garlic wings, 8 pieces	
Homemade garlic bread <i>Four half bread rolls with garlic butter</i>	
Mozzarella cheese garlic bread <i>Four half homemade garlic bread rolls, with melted buffalo mozzarella cheese</i>	
Breaded mozzarella sticks, 5 pieces <i>Fried mozzarella sticks served with marinara sauce</i>	
Fried fish croquettes, 3 pieces	
Snack platter <i>Assorted snack platter which includes chicken fingers, chicken drumsticks, beef or shrimp kabobs, mini quiches, buffalo wings and canapes</i>	
Hot tapas selection, for 1 pax <i>Stuffed mini peppers, chilli garlic King prawns, honey chicken balls, crispy vegetable balls,, squid in tomato sauce, mussels in a sweet and sour sauce, calamari and coriander salad, mini marinated octopus. Served on atlas tray.</i>	
Hot tapas selection, for 2 pax <i>Stuffed mini peppers, chilli garlic King prawns, honey chicken balls, crispy vegetable balls,, squid in tomato sauce, mussels in a sweet and sour sauce, calamari and coriander salad, mini marinated octopus. Served on atlas tray.</i>	

FINGER FOODS	QTY
Hot Finger food platter, for 1 pax <i>Fish or meat or vegetarian or mixture selection</i>	
Hot Finger food platter, for 2 pax <i>Fish or meat or vegetarian or mixture selection</i>	
Chicken nuggets on two medium skewers <i>with honey Dijon mustard sauce</i>	
Three fried crispy King prawns on medium skewer with sweet dip (in breadcrumbs)	
Three Poached Shrimps on medium skewer with sweet dip	
Chicken satay on medium skewer - on medium skewer <i>with peanut sauce aside</i>	
Surf and Turf on medium skewer (Angus beef fillet and king prawns) <i>Served with tomato salsa and bernaise sauce aside</i>	
Angus Beef fillet with green asparangus on medium skewer served with a tomato salsa	
Grilled salmon on medium skewer <i>with remoulade sauce on the side</i>	
SOUPS	QTY
Tomato cream soup with herbs, 330 ml	
Mushroom cream, goat cheese, truffle oil soup, 330 ml	
Minestrone soup, 330 ml <i>Made from vegetable and pasta</i>	
Tom yam soup, 330 ml	
Pumpkin soup, 330 ml	
Lentils soup, back bacon crumble, creme fraiche, 330 ml	
Lobster(150gr) bisque soup, 330 ml	
Chicken soup, 330 ml	
Beef soup, 330 ml	
Seafood soup, 330 ml	
Cream asparagus soup, 330 ml	
Bouillon, 330 ml	
Borscht, 330 ml	
Chowder, 330 ml	
Goulash soup, 330 ml	
Consomme, 330 ml	
Gazpacho, 330 ml	

MAIN DISHES - MEAT	QTY
Black Angus Beef biryani <i>Rice with spices, black Angus beef and eggs</i>	
Black Angus Beef ragout <i>Stew seasoned black angus beef with vegetables</i>	
Black Angus Beef bourguignon <i>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</i>	
Black Angus Curry beef and rice <i>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</i>	
Black Angus Beef ragout <i>Stew seasoned black angus beef with vegetables</i>	
Black Angus Beef bourguignon <i>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.</i>	
Black Angus Curry beef and rice <i>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.</i>	
Black Angus Beef stroganoff <i>Pieces of black Angus beef sautéed with onions, mushrooms, fresh tomato and fresh cream</i>	
Spicy black Angus beef <i>Shredded black angus beef fillets in a homemade chili sauce with bell peppers and onions. Mild or medium or hot or extra hot. Please specify</i>	
Black Angus beef Shawarma	
Black Angus Steak and golden shrimps <i>Black Angus beef fillet steak medallions and breaded shrimps with Marie rose separately. Please specify how you would like your steak cooked</i>	
T-Bone steak, 600 gr <i>A full flavored classic cut, tender and juicy. Please specify how you would like your steak cooked.</i>	
Prime fillet, 280 gr <i>The supreme and most tender cut of the beef. Please specify how you would like your steak cooked</i>	
Fillet Bearnaise, 280 gr <i>Prime fillet with béarnaise sauce. Please specify how you would like your steak cooked</i>	
Black and white fillet, 280 gr <i>Two half steak fillets with two special homemade sauces. Please specify how you would like your steak cooked</i>	
Spicy fillet, 280 gr <i>Fillet steak in a homemade chili sauce (mild, medium, hot or extra hot). Please specify how you would like your steak cooked</i>	
Fillet mascarpone, 280 gr <i>Prime fillet with our homemade delicious mascarpone cheese sauce. Please specify how you would like your steak cooked</i>	
Chateaubriand, 280 gr <i>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.</i>	
Panos steak Diane, 280 gr <i>Prime fillet sautéed masterfully with onions, mushrooms and wine, flambé with cognac and finished with fresh</i>	

cream. Please specify how you would like your steak cooked

Pepper fillet, 280 gr

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

Creamy pepper fillet, 280 gr

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

Garlic Fillet, 280 gr

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

Tournedo du Chef, 280 gr

Fillet flavored with wine and flamed with brandy and topped with grilled mushroom. 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 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

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

Aberdeen black Angus T-Bone, 600 gr

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

Aberdeen black Angus rib eye, 300 gr

Tender cut of beef juicy and full flavored. Please specify how you would like your steak cooked

Australian Wagyu striploin steak 300gr

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

Black Angus veal fillet, 280 gr

Milk fed - Please specify how you would like your veal steak to be cooked

Black Angus veal medallions, 280 gr

Milk fed - Please specify how you would like your veal medallions to be cooked

Black Angus veal cutlets, 280 gr

Milk fed

Black Angus veal Veal Milanese, 300 gr

Milk fed

Black Angus veal chop 160gr

Milk fed - Please specify how you would like your veal medallions to be cooked

Lamb chops

Five tasty grilled cutlets of lamb served with rosemary wine sauce separate

Rack of lamb

Served with rosemary wine sauce separate

Lamb shank

Served with jus sauce separate

Pork fillet Diane

Fillet of pork sauted with onions, mushrooms and wine, flamed with cognac and finished with fresh cream

Pork mascarpone

Pork fillet with our homemade delicious mascarpone cheese sauce

Pork gyros <i>Served with pitta bread and tzatziki dip</i>	
Moussaka <i>Spiced minced meat, alternately layered with aubergines, marrow, potatoes and topped with a milk cheese sauce bechamel</i>	
Kleftiko <i>Extremely tender chunks of lamb baked in the oven. Served with mint sauce</i>	
Fillet kebab <i>Two large skewers of grilled pork fillet</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Fresh sea bream fillet <i>Served with olive oil lemon dressing and anglaise sauce separately</i>	
Mixed fish platter, for 1 pax <i>A selection of shellfish, seafood and fish. Scallops, mussels, King prawns , grilled octopus, grilled calamari, baked salmon and sea bass fillet, served with Marie rose and remoulade sauce</i>	
Mixed fish platter, for 2 pax <i>A selection of shellfish, seafood and fish. Scallops, mussels, King prawns , grilled octopus, grilled calamari, baked salmon and sea bass fillet, served with Marie rose and remoulade sauce</i>	
Grilled sword fish kebab <i>Two large skewers of fresh sword fish and grilled tomato. Served with tartar and vierge sauce separately</i>	
Pan seared halibut, with lemon and capers sauce	
Black cod with teriyaki sauce	
Cod <i>A tender fish fillet baked in the oven. Served with thousand island sauce</i>	
Chilean sea bass <i>Served with teriyaki sauce</i>	
King Prawn biryani <i>Rice with spices and king prawns</i>	
Seafood ragout <i>Seafood stew with herbs</i>	
Fresh sea bass fillet <i>Served with olive oil , lemon dressing and anglaise sauce separately</i>	
Fresh sea bass fillet meunière <i>Fried sea bass fillet with herbs until golden and crisp</i>	
Grilled sword fish <i>Served with tartar and vierge sauce separately</i>	
Fresh grilled calamari <i>Served with Marie rose and remoulade sauce</i>	
Fresh fried calamari <i>Served with Marie rose and remoulade sauce</i>	
Whole small calamari <i>Whole small calamari deep fried, tossed in flour. Served with remoulade sauce</i>	
Fried calamari rings	

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

Fresh trout fillet
Served with anglaise sauce separate

Boiled king prawns, 400 gr
Served with Marie rose and remoulade sauce

Grilled king prawns, 400 gr
Served with Marie rose and remoulade sauce

Cold water lobster, 650-700 gr
Served with Bernaise sauce

Lobster thermidor, 650-700 gr

Cold water lobster tail, 300 gr
Served with Bernaise sauce

Lobster tail(150gr) curry and rice

Alaska King crab legs 400gr
Served with homemade special sauce

Fresh Snapper fillet with mascarpone
A tender fresh snapper fillet with our homemade delicious mascarpone sauce separate

Salmon fillet
Salmon fillet cooked in the oven with Mascarpone cheese sauce separately

Grilled octopus
Served with lemon, olive oil and oregano dressing.

Octopus in wine sauce
Tender pieces of octopus cooked in red wine

Creamy garlic King prawns, 400gr
Peeled King prawns cooked in a special homemade creamy garlic sauce

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

Mixed seafood curry and rice

Fresh red mullet, 300 gr

Seafood paella

MAIN DISHES - POULTRY

QTY

Roasted duck
Served with hoisin sauce separate

Turkey cutlets, 4 pieces

Fried chicken fillet

Grilled chicken fillet

Chicken Cutlets, 4 pieces
Served with tomato sauce separately

Roasted chicken legs, 2 pieces

<i>chicken leg quarters - Served with yogurt sauce</i>	
Baby Chicken <i>Served with yogurt sauce</i>	
Baby Chicken Tabaka <i>Served with homemade sauce.</i>	
Corn fed baby chicken <i>Served with yogurt sauce</i>	
Corn fed grilled chicken fillet <i>Served with yogurt sauce</i>	
Chicken Diane <i>Tender chicken sautéed with onions, mushrooms and wine, flambé with cognac and finished with fresh cream</i>	
Chicken gyros <i>Served with pitta bread and tzatziki dip</i>	
Chicken satay <i>Three medium skewers - served with peanut sauce</i>	
Chicken biryani <i>Rice with spices, chicken and eggs</i>	
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>	
Chicken korma <i>Tender cubes of chicken marinated in Indian spices, cooked with onions, tomato, yoghurt and nuts</i>	
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>	
Chicken red Thai curry <i>Chicken pieces flavored in a red Thai curry sauce served with rice</i>	
Chicken green Thai curry <i>Chicken pieces flavored in a green Thai curry sauce served with rice</i>	
Chicken ragout <i>Stew seasoned chicken with vegetables</i>	
Garlic chicken Marsala <i>Chicken flamed with brandy in a delicious garlic wine sauce</i>	
Chicken mascarpone <i>Tender chicken fillet with our homemade delicious mascarpone cheese sauce</i>	
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>	
Chicken Kebab <i>Two large skewers of grilled chicken, fresh peppers and tomatoes. Served with pitta bread and tzatziki dip</i>	
Chicken Shawarma	

MAIN DISHES - VEGETARIAN	QTY
Vegetarian platter <i>Village salad, spring rolls, halloumi cheese, fried onions, selection of grilled vegetables, rice, jacket potato, moussaka and dolmades</i>	
Vegetarian moussaka <i>Alternately layered with aubergines, marrow, potatoes and topped with a milk cheese sauce bechamel</i>	
Vegetarian curry <i>Assorted vegetables flavored in a curry sauce served with rice. Mild or Medium or Hot or Extra hot. Please specify</i>	
Vegetarian lasagne <i>Served with goat cheese and pomodoro sauce</i>	
Vegetable biryani <i>Rice with spices, vegetables and eggs</i>	
Ravioli with Tomato, Eggplant and parmesan / Gorgonzola cheese <i>Parmesan flakes served separately. Please specify</i>	
Veggie burger <i>Served with tomato sauce separately</i>	
Quinoa salad with grilled and fresh vegetables with aromatic herbs	
Rice noodles with vegetables in Asian sauce	
Caramelized tofu with sesame and grilled vegetables	
Baked tofu in peanut sauce with chia seeds. Served with rice noodles	
Stuffed bell peppers with rice and small vegetables	
Vegan pasta with vegetables	
Vegetable ragout <i>Stew seasoned vegetables</i>	
Vegan biryani <i>Rice with spices and vegetables</i>	
Vegan curry <i>Assorted vegetables flavored in a curry sauce served with rice. Mild or Medium or Hot or Extra hot. Please specify</i>	
Vegan dolmades, 8 pieces <i>Delicate parcels made from vine leaves stuffed with rice and herbs</i>	
Vegan Falafel, 5 pieces <i>Served with hummus, pitta bread and salad</i>	
Asian glass noodle salad	
PASTA & RISOTTO	QTY
Mac and cheese <i>Pasta elbows in a creamy cheese sauce served with grated cheese separately</i>	
Pasta Bolognese <i>Pasta with traditional bolognese sauce made with minced pork and parmesan cheese served separately. Please choose: penne, tagliatelle, spaghetti, linguine or fusilli</i>	
Pasta black angus beef Bolognese	

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

Pasta with seafood

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

Pasta Napolitana

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

Pasta with 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

Pasta with truffle

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

Pasta primavera

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

Pasta with grilled king prawns

Pasta with grilled king prawns, cherry tomatoes and chef's sauce served separately. Parmesan flakes served separately

Penne Arabiata

Parmesan flakes served separately

Pappardelle with salmon and cream sauce

Parmesan flakes served separately

Pasta Nicoise

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

Pasta al Pesto

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

Three cheese gnocchi

Served separate parmesan flakes

Ravioli stuffed with halloumi Cyprus cheese and mint

Served with tomato sauce and parsley. Parmesan flakes served separately

Ravioli with buffalo mozzarella and basil

Parmesan flakes and pomodoro sauce served separately

Ravioli with gouda cheese and truffle, pumpkin, ricotta and herbs

Parmesan flakes served separately. Please specify

Ravioli with spinach and cheese

Parmesan flakes served separately

Lobster(150gr) ravioli

Parmesan flakes served separately

Risotto with mushrooms

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

Risotto with spinach

Parmesan flakes served separately

Risotto with asparagus

Parmesan flakes served separately

Risotto with vegetables

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

Risotto with chicken
Parmesan flakes served separately

Risotto with seafood
Mussels, squid, scallops, shrimps, octopus. Parmesan flakes served separately

Lobster tail (150gr), King prawn, langoustine, squid and mussels risotto
with spinach and shavings of parmesan

Lasagna or cannelloni bolognaise

SIDE DISHES	QTY
Wild rice	
Basmati rice	
Brown rice	
Egg fried rice	
Rice pilaf with spinach and mushrooms	
Bulgur with vegetables	
Jasmine rice	
Saffron rice	
Biryani rice	
Couscous with vegetables	
Buckwheat	
Quinoa	
Sweet potato puree	
French fries	
Boiled potatoes	
Jacket potatoes <i>With herb sour cream separately</i>	
Potato and gruyere au gratin	
Potato wedges	
Roasted new potato with herbs	
Rosemary baby baked potatoes	
Mashed potato	
Mashed potato with truffle	
Roasted potatoes	
Rosti potatoes	

Ratatouille

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

Fresh Steamed Brussels sprouts
Served with balsamic dressing

Fresh steamed carrots
Served with balsamic dressing

Fresh steamed broccoli
Served with balsamic dressing

Fresh steamed green beans
Served with balsamic dressing

Fresh steamed cauliflower
Served with balsamic dressing

Fresh steamed spinach
Served with balsamic dressing

Sauteed baby spinach

Sweet corns on the cob

Grilled asparagus

Asparagus au gratin

Plain pasta

Please choose: penne, tagliatelle, or spaghetti

CHILDREN MEALS	QTY
Homemade Fish fingers <i>Served with honey Dijon mustard sauce</i>	
Homemade Fish goujons <i>Served with honey Dijon mustard sauce</i>	
Homemade Chicken nuggets, 10 pieces <i>Served with ketchup and honey Dijon mustard sauce separately</i>	
Pizza, per piece	
Mini pizza, per piece	
Chicken patties, 3 pieces <i>Served with honey Dijon mustard sauce</i>	
Aberdeen black Angus burger, 285 gr <i>With lettuce and tomato. Served with ketchup and mayonnaise sepearately</i>	
Aberdeen black Angus cheeseburger, 285 gr <i>With lettuce and tomato. Served with ketchup and mayonnaise sepearately</i>	
Aberdeen black Angus cheesy back bacon burger, 285 gr <i>With lettuce and tomato. Served with ketchup and mayonnaise sepearately</i>	
Aberdeen black Angus feta cheese burger, 285 gr <i>Feta white cheese, rocket leaves, tomato, oregano, tzatziki sauce and ketchup separately</i>	
SAUCES & MORE	QTY
Diane sauce	
Black pepper sauce	
Creamy pepper sauce	
Bearnaise sauce	
Garlic sauce	
Mascarpone sauce	
Black and white sauces	
Chausser sauce	
Lemon caper sauce	
Saffron sauce	
Garlic buttter sauce	
Basil pesto sauce	
Jus sauce	
Anglaise sauce	
Vierge sauce	

CREW MEALS	QTY
<p>Hot crew meal tray - Fish <i>Grilled sea bream fillet or grilled sea bass fillet or baked salmon with mascarpone sauce, Side salad, roasted potatoes, white and brown bread rolls with butter and oreo cake or seasonal fruit salad. Served on atlas tray. Please specify</i></p>	
<p>Hot crew meal tray - Meat <i>Beef stroganoff or lamb chops or spicy beef or creamy pepper shredded fillet, sauteed vegetables, rosemary baby potatoes, white and 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 - Chicken <i>Chicken Diane or spicy chicken or chicken tortilla, quinoa, mashed potato, white and brown bread rolls with butter and NY cheesecake or seasonal fruit salad. Served on atlas tray. Please specify</i></p>	
<p>Hot crew meal tray - Vegetarian platter <i>Vegetarian Lasagna or Vegetarian cannelloni or Vegetarian curry with sauteed vegetables and rosti potatoes, white and brown bread rolls, butter and mango cheesecake or fruit salad. Served on half atlas tray</i></p>	
<p>Hot crew meal tray - Pasta <i>Lasagna or cannelloni bolognaise with sauteed vegetables and rosti potatoes, white and brown bread rolls, butter and mango cheesecake or fruit salad. Served on half atlas tray</i></p>	
<p>Hot crew meal tray - Vegan platter <i>Vegan lasagne with sauteed vegetables and rosemary roasted baby potatoes, white and brown bread rolls, margarine and fruit salad. Served on half atlas tray</i></p>	
<p>Crew Package 1 <i>Chef's special soup, chicken Diane with rice, vegetables and seasonal fruit platter, served on atlas tray.</i></p>	
<p>Crew Package 2 <i>Couscous with vegetables, lamb chops with side salad, roasted potatoes and seasonal fruit platter, served on atlas tray.</i></p>	
<p>Crew Package 3 <i>Mango salad, penne bolognaise and NY cheesecake or seasonal fruit platter - Please specify your dessert, served on atlas tray.</i></p>	
<p>Crew Package 6 <i>Seafood soup, fresh grilled calamari with rice, vegetables and oreo cake or seasonal fruit platter, served on atlas tray - 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>	

DESSERTS & FRUIT

DESSERTS	QTY
Chocoholics extreme waffle <i>Served with two different melted chocolates and whipped cream-separately</i>	
Butterscotch caramel waffle <i>Served with caramel sauce, banana and whipped cream-separately</i>	
Strawberry pleasure waffle <i>Served with strawberry sauce, fresh strawberries and whipped cream-separately</i>	
Creme Brulee <i>Topped with berries. Served in a glass bowl</i>	
Profiterole <i>Served in glass tumbler</i>	
Salted caramel mousse <i>Served with molten caramel separately</i>	
Tiramisu <i>Served in glass tumbler</i>	
Panna cotta with berries <i>Served in glass tumbler</i>	
Apple strudel <i>Served with vanilla sauce and fresh berries</i>	
Galatoubourekko or kataifi or Baklava with syrup <i>Please specify</i>	
Mille-feuille 	
Chocolate mousse with fresh berries <i>Served in glass tumbler</i>	
Mousse capuccino or Mousse pralina with creme brulee <i>Served with molten chocolate</i>	
Brownie, per piece <i>Served with molten chocolate</i>	
Cup cake 	
Chocolate muffin 	

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>	
Fresh fruit salad from seasonal fruits, per pax	
Fresh fruit salad from exotic fruits, per pax	
Fresh sliced fruit platter from seasonal fruits, for 1 pax	
Fresh Sliced fruit platter from seasonal fruits, for 2 pax	
Fresh sliced fruit platter from exotic fruits, for 1 pax	
Fresh sliced fruit platter from exotic fruits, for 2 pax	
Fruit basket from seasonal fruits, for 1 pax	
Fruit basket from seasonal fruits, for 2 pax	
Bunch of grapes	
BERRIES	QTY
Blackberries, 125 gr	
Blueberries, 125 gr	
Raspberries, 125 gr	
Cranberries, 340 gr	
Red currant, 125 gr	
Strawberries, 500 gr	
Berry salad, 250 gr	

CAKES & TARTS	QTY
Lava cake <i>Served with molten chocolate separately</i>	
Chocolate Lovin cake <i>Served with molten chocolate separately</i>	
Individual Lemon tart	
Individual fruit tart	
Oreo cookie cake <i>Served with molten chocolate separately</i>	
Medovik <i>Served with molten caramel- separately</i>	
Snickers caramel cake <i>Served with molten caramel separately</i>	
Luxury NY Cheesecake <i>Served with mixed berries and berry coulis - separately</i>	
Mango Cheesecake	
Carrot cake <i>Served with vanilla sauce separately</i>	
Homemade apple pie or cherry pie <i>Please specify. Served with fresh cream separately</i>	
CHOCOLATES & SWEETS	QTY
Lebanese sweets, 500 gr	
Selection of small chocolates, 200 gr <i>LEONIDAS</i>	
Chocolate truffle	
Mini chocolate truffle	
Lindt chocolate box, 200 gr	
Ferrero Rocher box, 200 gr	
Lindt chocolate bar, 100 gr	
Chocolate Lovers Snack Pack <i>Individual Chocolate mousse, 4 pcs chocolate covered strawberries, 4 pcs chocolate bites, brownie, Leonidas dark chocolate, box of chocolate biscuits, and 8 pcs chef's choice chocolate dipped seasonal fruits</i>	
Chocolate bites, per piece	

PETIT FOURS	QTY
Strawberries dipped in fine chocolate, 5 pieces <i>Strawberries dipped in milk or dark or white chocolate. Please specify</i>	
Macaron, per piece	
Assorted petit fours, per piece	
Assorted petit choux, per piece	
COOKIES	QTY
Freshly luxury Baked Cookie <i>1 mega American style or 2 small</i>	
PANCAKES	QTY
Cottage cheese pancakes with sour cream, 3 pieces	
Banana pancakes with fresh berries and maple syrup, 3 pieces	
Homemade pancakes or crepes with maple syrup and banana, 3 pieces	
Banana nutella crepe, 3 pieces <i>Fresh banana with nutella and granola</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>	
Syrniki, 3 pieces <i>Russian style fried quark pancakes, served with sour cream and fresh blueberries and blueberry sauce</i>	
ICE CREAM	QTY
Haagen Dazz, 100 ml <i>Our ice creams come with gel ice packs in thermo bags</i>	
Haagen Dazz, 500 ml <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>	
CHILDRENS DESSERTS	QTY
Crepes with nutella and fresh berries, 3 pieces	
Fresh fruit salad and berry yoghurt parfait <i>Served in glass tumbler</i>	
Berries mousse <i>Berry mousse with fresh berries on top - served in glass tumbler</i>	

CHEESE	QTY
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Cheese platter, for 1 pax

Swiss Gruyere, comte, pecorino, parmigiano reggiano, fresh buffalo mozzarella cherries, brie, gorgonzola, manchego, aged gouda, crackers, dried fruits, seedless grapes, raisins and garnished with iceberg lettuce and nuts. Served with fig confit dip

Cheese platter, for 2 pax

Swiss Gruyere, comte, pecorino, parmigiano reggiano, fresh buffalo mozzarella cherries, brie, gorgonzola, manchego, aged gouda, crackers, dried fruits, seedless grapes, raisins and garnished with iceberg lettuce and nuts. Served with fig confit dip

Breakfast Cheese platter, for 1 pax

Cottage cheese, goat cheese, Swiss gruyere, comte, aged edam, brie, ricotta, red cheddar, fresh buffalo mozzarella cherries, crackers, cream cheese, dried fruits, seedless grapes, raisins and garnished with iceberg lettuce and nuts. Served with fig confit dip.

Breakfast Cheese platter, for 2 pax

Cottage cheese, goat cheese, Swiss gruyere, comte, aged edam, brie, ricotta, red cheddar, fresh buffalo mozzarella cherries, crackers, cream cheese, dried fruits, seedless grapes, raisins and garnished with iceberg lettuce and nuts. Served with fig confit dip.

Mozzarella sliced cheese, 200 gr

Parmesan sliced cheese, 200 gr

BEVERAGES

MINERAL WATER	QTY
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Pellegrino sparkling water, 250 ml

Perrier sparkling water, 330 ml

Volvic, 1.5 L

Plastic bottle

Evian water (plastic bottle), 50cl

Evian water glass bottle, 330 ml

Acqua panna water glass bottle, 250 ml

Fiji Water, 330 ml

Plastic bottle

SOFT DRINKS	QTY
Coca Cola glass bottle, 250 ml	
Coca Cola Zero glass bottle, 250 ml	
Sprite, 250 ml	
Diet Sprite tin, 330 ml	
Fanta glass bottle , 250 ml	
Fever Tree Mediterranean Tonic glass bottle, 200 ml	
Soda water glass bottle, 250 ml	
Ice Tea peach tin, 330 ml	
Ice Tea lemontin, 330 ml	
Shark energy drink tin, 250 ml	
Ginger Ale tin, 200 ml	

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

Freshly squeezed pear juice, 500 ml

Freshly squeezed kiwi juice, 1 L

Freshly squeezed kiwi juice, 500 ml

Freshly squeezed carrot juice, 1 L

Freshly squeezed carrot juice, 500 ml

Freshly squeezed grape juice, 1 L

Freshly squeezed grape juice, 500 ml

Freshly squeezed melon juice, 1 L

Freshly squeezed melon juice, 500 ml

Freshly squeezed watermelon juice, 1 L

Freshly squeezed watermelon juice, 500 ml

Freshly squeezed pomegranate juice, 1 L

Freshly squeezed pomegranate juice, 500 ml

Freshly squeezed strawberry juice, 1 L

Freshly squeezed strawberry juice, 500 ml

Freshly squeezed mango juice, 1 L

Freshly squeezed mango juice, 500 ml

Freshly squeezed exotic fruits juice, 1 L

Freshly squeezed exotic fruits juice, 500 ml

MILK & CREAM	QTY
Full fat milk, 1 L	
Full fat milk, 500 ml	
Semi skimmed milk, 1 L	
Semi Skimmed milk, 500 ml	
Skimmed milk, 1 L	
Skimmed milk, 500 ml	
Milk lactose free, 1 L	
Milk lactose free, 500 ml	
Almond milk, 1 L	
Soy milk, 1 L	
Oat or Rice milk, 1 L	
Coconut milk, 1 L	
Fresh cream, 250 ml	
Coffee Creamer tin, 450 gr	

SMOOTHIES	QTY
Mango smoothie, 1 L	
Mango smoothie, 500 ml	
Apple smoothie, 1 L	
Apple smoothie, 500 ml	
Passion fruit smoothie, 1 L	
Passion fruit smoothie, 500 ml	
Pineapple smoothie, 1 L	
Pineapple smoothie, 500 ml	
Strawberry smoothie, 1 L	
Strawberry smoothie, 500 ml	
Green smoothie, 1 L	
Green smoothie, 500 ml	
Red smoothie, 1 L	
Red smoothie, 500 ml	
Banana and strawberry smoothie, 1 L	
Banana and strawberry smoothie, 500 ml	
Mango and passion fruit smoothie, 1 L	
Mango and passion fruit smoothie, 500 ml	
Kiwi, apple and pineapple smoothie, 1 L	
Kiwi, apple and pineapple smoothie, 500 ml	

BEER	QTY
Small Bottle Keo, 330 ml	
Small Bottle Carlsberg, 330 ml	
Heineken Bottle, 330 ml	
Corona Bottle, 330 ml	
Stella Artois Bottle, 330 ml	
Guinness Tin, 440 ml	

LEMON	QTY
Lemon <i>Whole, sliced or wedged. Please specify.</i>	
Lemon - Muslin style, 2 pieces	
Lime <i>Whole, sliced or wedged. Please specify.</i>	
Orange <i>Whole, sliced or wedged. Please specify.</i>	
HOT BEVERAGES	QTY
Hot water, 1 L	
Hot milk, 1 L	
Espresso, 1 L	
Espresso, 500 ml	
Hot French filter coffee, 1 L	
Hot Americano coffee, 1 L	
Fresh brewed hot tea, 1 L	
Nescafe, 12 instant coffee sticks	
WHITE WINE	QTY
Magic Mountain Nico Lazaridi, Greece	
The Black Sheep Nico Lazaridi, Greece	
Château Nico Lazaridi, Greece	
Sancerre Sauvignon Blanc, France	
Chablis La Chanfleure, France <i>Louis Latour</i>	
Meursault Louis Jadot, France	
Puligny Montrachet Louis Jadot, France <i>Les Folatiers</i>	
Rossj-Bass Gaja, Italy	

ROSÉ WINE	QTY
Tsiakkas Tsiakkas Winery, Cyprus	
Rose Nico Lazaridi, Greece	
Mateus - Sparkling Wine - Vinho De Mesa, Portugal	
Casal Bordino Cerasuolo D'Abruzzo, Italy	
San Maurizio, Italy <i>Sparkling extra dry</i>	
Tussock Jumper Grenache, France	
RED WINE	QTY
Tsiakkas Tsiakkas Winery, Cyprus	
Cabernet Sauvignon Vlassides Winery, Cyprus	
Shiraz Vlassides Winery, Cyprus	
Chateau Nico Lazaridi, Greece	
Merlot Nico Lazaridi, Greece	
Agiorgitiko Cabernet Papagiannakos Winery, Greece, 187 ml	
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>	

NON-FOOD

ICE	QTY
Ice cubes, per kilo	
Crushed ice, per kilo	
Dry ice, per kilo <i>This product cannot be guaranteed as it depends on our suppliers. Must be ordered 24hours in advance before delivery time. Ice packs are offered as an alternative. Minimum order 5kg</i>	
MENU CARD PRINTING	QTY
Menu printing service to present to passengers <i>A5 Menu card printing on heavy-weight card stock. Please state your requirements (price per menu)</i>	
NEWSPAPERS & MAGAZINES	QTY
British newspapers	
Russian and Deutsch newspapers	
Local newspapers in English	
All local newspapers in Greek <i>Please specify which newspaper you would like to have</i>	
Foreign magazine	
FLOWERS	QTY
Small flower arrangement for table	
Large flower arrangement for table	
Small flower bouquet	
Large flower bouquet	
Rose bouquet with greenery, 6 roses	
Rose bouquet with greenery, 12 roses	
Single rose	
Orchid plant, 2 stems	
KITCHEN EQUIPMENT	QTY
Microfiber cloth	

DISPOSABLES	QTY
Kitchen roll	
Aluminum foil	
Kleenex tissues	
Paper napkins, per pack	
Plastic gloves box	
Straws, 25 pieces	
Toothpicks box	
Paper cups, for hot beverages, 20 pieces	
Plastic glasses, 20 pieces	
Plastic plates, 10 pairs	
Medium ziploc bags, 10 pieces	
Cutleries wooden set <i>Fork, knife, tea spoon, napkin, salt and pepper. Good quality crockery</i>	

TOILETRIES	QTY
Oshibori	
Slippers, per pair	