

INTERNATIONAL *menu*

food2impress

BREAD (3 choices)

- Cyprus bread
- Cyprus whole wheat bread
- Koulouri (bun)
- Multigrain bread

APPETIZERS

- Tahini
- Tzatziki
- Taramas
- Black olives
- Green olives

SALADS (6 choices)

- Beetroot salad
- Eggplant salad
- Potato salad with egg and lettuce
- Village salad
- Rocket salad with sundried tomatoes, parmesan cheese, pomegranate and roasted walnuts
- Spinach salad with grilled halloumi and pitta bread croutons
- Caesar's salad with marinated chicken fillet
- Lettuce salad with avocado and shrimps
- Pasta salad
- Quinoa salad with avocado & bell peppers
- Sweet cord and Bell pepper salad
- Tabouli salad
- Tomato with parmesan cheese, oregano and crouton salad

VEGETARIAN DISHES (1 choice)

- Steamed Vegetables
- Grilled vegetables with olive oil, oregano and mustard

PASTA (1 choice)

- Pastitchio with grated halloumi and spearmint
- Vegan pasta with tomato sauce and fresh basil
- Penne Carbonara
- Lasagna with minced meat or spinach and feta cheese
- Cannelloni with minced meat or spinach and feta cheese
- Tortellini with creamy tomato sauce

RICE (1 choice)

- Steamed Rice
- Rice with bell peppers
- Rice with Vegetables
- Wild rice

POTATOES (1 choice)

- Roasted potatoes with tomato and onion
- Roasted potatoes with oregano
- Au gratin potatoes
- Crispy Baby Potatoes with herbs



INTERNATIONAL *menu*

food2impress

CHICKEN (1 choice)

- Marinated chicken with commandaria wine and herbs
- Chicken souvla
- Chicken a la crème with mushrooms
- Tandoori Chicken Fillet
- Chicken Fillet with caramelized mushrooms
- Chicken oriental with soy sauce
- Chicken teriyaki

PORK (1 choice)

- Pork souvla
- Kontosouvli
- Marinated pork with teriyaki sauce
- Pork fillets with sweet and sour sauce
- Pork fillets with Diane sauce
- Pork afelia
- Pork bacon with red wine
- Pork Loin with creamy mustard sauce

BEEF (1 choice)

- Beef in mustard sauce with bell pepper
- Beef Stew
- Beef stripes with gravy sauce
- Beef tawau
- Beef stakes medium cooked with pepper sauce

FISH (1 choice)

- Fish fillet with olive oil, lemon and herbs
- Fish fillet with champagne sauce
- Fish fillet with mustard sauce

CARVING STATION

- Gammon with warm pineapple sauce

DESSERTS (4 choices)

- Seasonal Fruits
- Hot Baklava
- Hot Chocolate pie with chocolate ganache
- Duchess
- Profiterole
- Daktyla
- Panna Cotta with forest fruits
- Forest topped Cheesecake
- Chocolate with Maltesers
- Coffee flavored cream
- Red Velvet with vanilla flavor
- Panna Cotta Pistachio



INTERNATIONAL *menu*

food2impress

Elegant DISPLAYS

COLD

- Prawn bowl, salmon mousse & Guacamole sauce
- Chicken with mango sauce
- Mozzarella, cherry tomatoes & olives with olive oil and balsamic vinegar
- Prawns with tomato sauce
- Bowl with prawns (big)

PLATTERS

- Whole salmon with prawns
- Smoked salmon and mussels (half shell) With cocktail sauce.
- Charcuterie Board (variety of smoked cold cuts & seasonal fruits)
- Cheese platter (cheese, seasonal fruit & dried fruit, nuts, jam/honey)



DESSERTS

- Shot glass with Panna cotta
- Shot glass with Rainbow chocolate mousse
- Shot glass with Pistachio mousse
- Shot glass with Strawberry mousse
- Shot glass with Lebanese mahalepi

DRINKS

- Soft drinks
- Water
- Beer
- White wine
- Red wine
- Rose wine
- Zivania
- Coffee



EQUIPMENT PACKAGES

food2impress

A

- Round Tables with white tablecloth
- White folding garden chairs
- Gold Chivary chairs
- White glass plates 27cm
- Bomoli glasses
- White Napkins
- Silver Stainless Steel cutlery
- Buffet and bar with tablecloth



B

- Wooden tables 200x75cm or 200x150cm
 - Round tables with tablecloth
The color of your choice
 - Choice of chair:
White Folding | Gold Napoleon Plexi |
White Cross Back | Gold Chivary
 - White napkins
 - White glass plates 27cm
 - Bomoli glasses
 - Silver Stainless Steel cutlery
 - Buffet and bar with tablecloth
 - Wooden dance floor 4m x 4m
- String Lights (if there are existing poles)



EQUIPMENT PACKAGES

food2impress

Exclusive - CHAIRS & CUSHIONS



FOLDING
- WHITE



CHIVARY
- GOLD



CHAMELEON
- GOLD



PHOENIX
- WOODEN



NAPOLEON PLEXI CHAIR
- TRANSPARENT
- GOLD



CROSSBACK WOODEN
- WHITE
- NATURAL



CUSHIONS
- WHITE
- BLACK



EQUIPMENT PACKAGES

food2impress

Exclusive - TABLES & TABLECLOTHS

TABLES



RECTANGLE
180cm x 75cm



ROUND
180cm



RECTANGLE WOODEN
200cm x 75cm



RECTANGLE WOODEN
240cm x 120cm

TABLECLOTHS



WHITE



BLACK



GREY



ROYAL BLUE



ROTTEN APPLE



BORDEAUX



DUSTY BLUE



MOCHA

NAPKINS



WHITE | BLACK | MOCHA | GREY | ROYAL BLUE



DUSTY BLUE | BORDEAUX | ROTTEN APPLE | DARK GREEN



EQUIPMENT PACKAGES

food2impress

Exclusive - TABLE SETTING

CUTLERY



A' CLASS ROUND



A' CLASS FLAT



GOLD



GLASSES



BOMOLI



GREEN
VINTAGE



MAUVE
VINTAGE



MELODIA
CRYSTAL



SQUARE
A' CLASS



ROUND
A' CLASS

PLATES

CHARGER PLATES



GOLD RIM



BEADED
CLEAR



WHITE WITH
GOLD DETAILS



MAUVE WITH
GOLD DETAILS



EMERLAND WITH
GOLD DETAILS



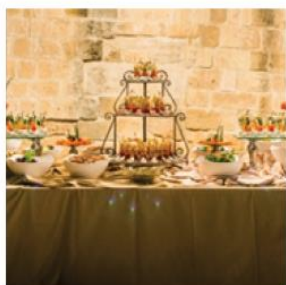
GREY VINTAGE
FLORAL

EQUIPMENT PACKAGES

food2impress

Exclusive - BUFFET & LIGHTS

BUFFET

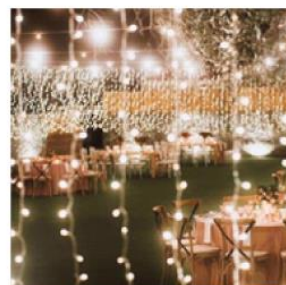


**WOODEN TABLES
WITH TABLECLOTH
OF YOUR CHOICE**



WOODEN TABLES

LIGHTS



**FAIRY LIGHTS
CURTAIN 6M X 3M**



STRING LIGHTS

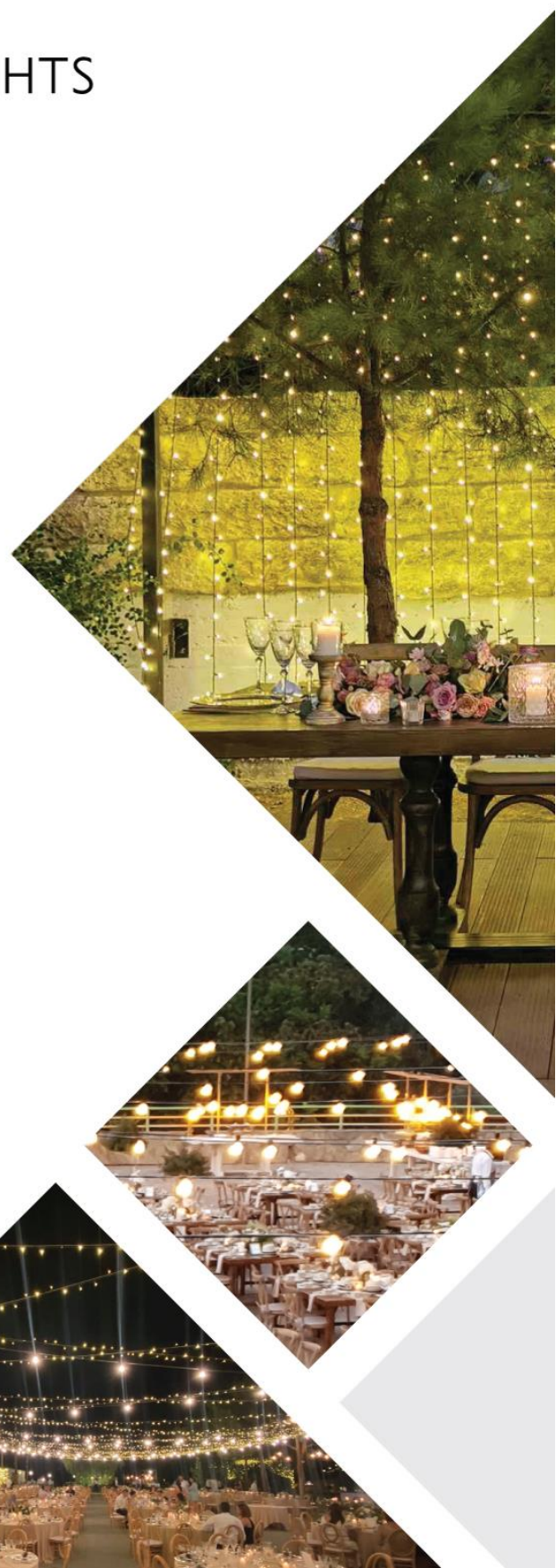
**light set up may apply chargers*

***Images are for reference only;*

Actual item may look different

****Selection of equipment according availability*

*****Above 600 people for «Unlimited Equipment Package», equipment set up on tables included.*



EXTRA COOKING STATIONS

food2impress

performing

MEAT STATIONS

GRILL SPARE RIBS

Pork Barbeque Ribs On the Grill

CHICKEN SOUVLAKI

Marinate Grill Chicken Souvlaki with Greek Pitta

PORK SOUVLAKI

Marinate Grill Pork Souvlaki with Greek Pitta

GRILL PORK FILLET

Grill Pork Fillet with Lemon Vinaigrette

MINI BEEF BURGER

Grill Mini Burger with Cheese, Fresh Tomato and Burger Sauce

GRILL SAUSAGE

Various of Sausage with 3 Different Mustard

CHICKEN WINGS

Grill Chicken Wings with Korean Sauce

BAO BUNS

Slow Cooked Pork Belly with Hoisin Sauce

PEKING ROASTED DUCK

Roasted Duck in Pitta with Fried Vegetables and Homemade Sauce

CHICKEN BURRITOS

Chicken Burritos served with Guacamole and Sour Sause

PORK TACOS

Mexican Ground Pork Tacos

CHOW MEIN NOODLES

Stir Fried Noodles with Chicken, Fried Vegetables and Teriyaki Sauce

LAMB CHOPS

Grill Lamb Chops with Lemon and Herbs

GIAOURTLOU KEBAB

Giaourtlou Kebab Served On a Pitta Bread

EXTRA COOKING STATIONS

food2impress

performing

MEAT STATIONS

HARVEST ROAST TURKEY BREAST

- Coconut Rum
 - Seasoned with Fresh Sage
- Served with Pan Gravy & Cranberry Sauce



TENDER SPRING LEG OF LAMB

Slow cooked to tender medium rare
Served with Rosemary Jus & Minted Jam



HERB ENCRUSTED FRESH PORK

Slow roasted served with warm autumn
apple sauce & condiments



CARVED VIRGINIA HONEY HAM

Served with warm pineapple sauce



GARLIC & PEPPER SPICED TOP ROUND OF BEEF

Accompanied with Au Jus, fresh ground
horseradish root & condiments



DONER STATION

Beef / Pork / Chicken



BBQ STATION

Chicken / Pork



EXTRA COOKING STATIONS

food2impress

performing

FISH STATIONS

GRILLED SHRIMPS

Shrimps with Homemade Sauce & Chives

CHOW MEIN NOODLES

Stir Fried Noodles with Shrimps, Fried Vegetables and Teriyaki Sauce

BAO BUNS

Bao Buns with Salmon and Whole Grain Mustard Sauce

PASTA STATIONS

PASTA WITH MEATBALLS

Spaghetti with Meatballs, Tomato Sauce and Parmesan

PAELLA

Famous Spanish Food Paella with seafood

RAVIOLI

Homemade Ravioli with Spinach and Fetta Cheese

SEAFOOD PASTA

Creamy Salmon Penne Pasta

VEGETARIAN STATIONS

VEGETABLE TACOS

Tacos with Vegetables

TEMPURA FRIED VEGETABLES

Tempura Fried Vegetables with Aioli Sauce

GRILLED MUSHROOMS

Whole Grill Mushrooms with Mediterranean Sauce

SWEET STATIONS

LAVA CAKE

Chocolate Lava Cake Dessert

CHURROS

Spanish Churros with chocolate on the side

APPLE PIE

Warm Apple Pie with fresh ice cream on the side

HONEY BALLS - LOUKOUMADES

Served with Ice Cream

COCKTAIL menu



food2impress

AQUA LOCA

- Coconut Rum
- Pineapple Juice
- Maraschino cherries (for garnish)

MALIBU SUNSET

- Grenadine
- Orange Juice
- Pineapple Juice
- Malibu Coconut Rum
- Lemon, Oranges, cherries (for garnish)

OLD FASHIONED

- Bourbon
- Maple syrup
- Orange slice
- Luxardo cherry

MASTICHA SOUR

- Lime Juice
- Triple Sec
- Masticha Liqueur
- Angostura Bitters



MALIBU
SUNSET



AQUA
LOCA



OLD
FASHIONED



MASTICHA
SOUR

COCKTAIL

menu

food2impress

HUGO

- Soda
- Fresh Lime
- Fresh Mint
- Champagne
- Elderflower Syrup

MIAMI MARGARITA

- Salt
- Tequila
- Lime Juice
- Simple Syrup
- Orange Liqueur

MAI TAI

- White Rum,
- Black Rum,
- Sugar Syrup
- Orange Juice
- Orange Curacao
- Orgeat (Almond)

CARIBBEAN MIST

- Soda water
- Mango Rum
- Pineapple Juice
- Dash of Blue Curacao
- Sugar for the rim
(for garnish)



HUGO



MAI TAI



MIAMI
MARGARITA



CARIBBEAN
MIST

COCKTAIL



menu

food2impress

THE PALOMA

- Tequila
- Grapefruit Soda
- Lemon, Oranges (for garnish)

NEW YORK PARADISE

- Mastiha
- Triple Sec
- Fresh Lime
- Strawberry Purée
- Strawberry Juice

APEROL

- Aperol
- Champagne
- Soda
- Orange slices

VODKA MANDARIN

- Triple sec
- Vodka vanilla
- Passion fruit puree
- Passion fruit juice
- Pineapple juice



THE PALOMA



APEROL



NEW YORK PARADISE



VODKA MANDARIN