

LIVE PERFORMING *menu*

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BREAD & DIPS

- Variety of Breads
- Olive paste
- Tomato paste
- Garlic butter

DISPLAYS - PLATTERS

- Whole Salmon with prawns
- Smoke salmon & mussels(half shell)
With cocktail sauce.
- Charcuterie Board (variety of smoked cold cuts & seasonal fruit)
- Cheese platter (cheese, seasonal fruit, dried fruit, nuts, jam/honey)
- Tuna Sashimi with soya sauce & siracha mayo
- Beef Carpaccio with whole grain mustard

SALADS

- Rocket salad with sundried tomatoes, parmesan cheese, pomegranate and roasted walnuts
- Fajita salad with spicy salmon, coriander, lime & vinegrette
- Salad with balsamic, crispy prosciutto & seasonal fruit
- Green salad with prosciutto & cherry tomatoes
- Fig salad, toasted hazelnuts, bacon & cheese
- Greek salad

SIDE DISHES

- Grilled vegetables with cream cheese and Bruscettes
- Wild Rice
- Asian Roasted Carrots & broccoli

PASTA

- Ravioli with spinach

MEAT & FISH

- Chicken marinated with spices
- Beef steak medium cooked with pepper sauce
- Teriyaki Asian salmon with sauce, vegetables and sesame

CARVING STATION

- Βοδινό Rib eye Steak με σως Chimichouri & ποικιλία σως μουςτάρδας

LIVE COOKING STATION

- Risotto with mushrooms
- Spaghetti Meatballs Pasta
- Lamb chops with lemon & spices
- Pork fillet with lemon & vinaigrette



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DESSERTS

- Seasonal fruit
- Hot Baklava
- Hot Chocolate pie with chocolate ganache
- Forest-topped cheesecake
- Red Velvet with vanilla Flavored

COOL BAR

- Malibu Sunset
- Aqua Loca
- The Paloma

ΠΟΤΑ

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



EQUIPMENT PACKAGES

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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

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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



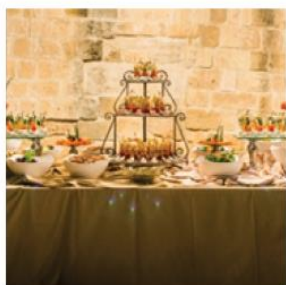
GREY VINTAGE
FLORAL

EQUIPMENT PACKAGES

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Exclusive - BUFFET & LIGHTS

BUFFET

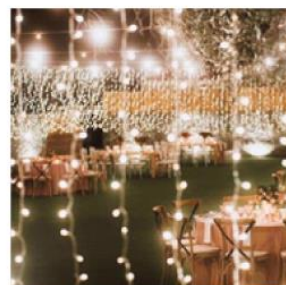


**WOODEN TABLES
WITH TABLECLOTH
OF YOUR CHOICE**



WOODEN TABLES

LIGHTS

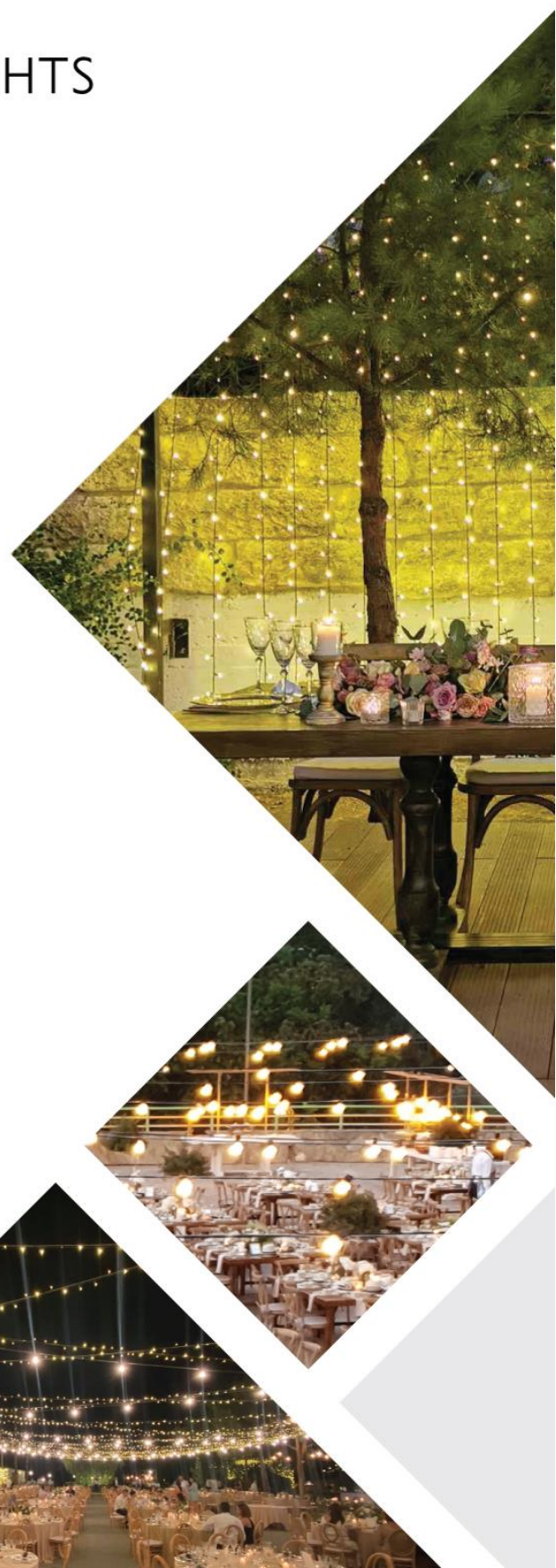


**FAIRY LIGHTS
CURTAIN 6M X 3M**



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

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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

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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

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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



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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

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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



MIAMI
MARGARITA



MAI TAI



CARIBBEAN
MIST

COCKTAIL



menu

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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

