## SMART

## BREAD (3 choices)

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


## APPETIZERS

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


## SALADS (3 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 corn and Bell pepper salad
- Tabouli salad
- Tomato with parmesan cheese, oregano and crouton salad


## PASTA (2 choices)

- Pastitchio with grated halloumi and spearmint
- Vegetarian 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
- Penne with four cheese sauce


## RICE (1 choice)

- Steamed rice
- Rice with bell peppers
- Rice with vegetables


## POTATOES (1 choice)

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


## SMART menu

## CHICK EN (2 CHOICES)

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


## PORK (2 choices)

Pork Souvla

- Kontosouvli
- Marinated pork with teriyaki sauce
- Meatballs
- Pork Tawau
- Pork fillets with sweet and sour sauce
- Pork fillets with Diane sauce
- Pork afelia
- Pork bacon with red wine


## DESSERTS

- Seasonal Fruits
- Daktyla
- Hot Baklava
- Hot Chocolate pie with
chocolate ganache


## DRINKS

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


## EQUIPMENT PACKAGES



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

- Wooden tables $200 \times 75 \mathrm{~cm}$ or $200 \times 150 \mathrm{~cm}$
- 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 27 cm
- Bomoli glasses
- Silver Stainless Steel cutlery
- Buffet and bar with tablecloth
- Wooden dance floor $4 \mathrm{~m} \times 4 \mathrm{~m}$
- String Lights (if there are existing poles)


## EQUIPMENT PACKAGES

## Exclugive - chairs \& cushions



## NAPOLEON PLEXI CHAIR

- TRANSPARENT
-GOLD




## CUSHIONS

- WHITE
- BLACK


## EQUIPMENT PACKAGES

## Sxclugive - TABLES \& TABLECLOTHS

## TABLES



RECTANGLE
$180 \mathrm{~cm} \times 75 \mathrm{~cm}$


ROUND
180cm


RECTANGLE WOODEN
$200 \mathrm{~cm} \times 75 \mathrm{~cm}$


RECTANGLE WOODEN $240 \mathrm{~cm} \times 120 \mathrm{~cm}$

## TABLECLOTHS



WHITE


ROTTEN APPLE


BLACK


GREY


DUSTY BLUE


ROYAL BLUE


BORDEAUX


MOCHA

NAPKINS
$\square$

## EQUIPMENT PACKAGES

## CUTLERY



A' CLASS ROUND

## GLASSES



BOMOLI


A' CLASS FLAT


GOLD


CHARGER PLATES


GOLD RIM


BEADED
CLEAR


WHITE WITH
GOLD DETAILS


MAUVE WITH GOLD DETAILS


EMERLAND WITH GREY VINTAGE GOLD DETAILS


FLORAL

## EQUIPMENT PACKAGES

## BUFFET

WOODEN TABLES
WITH TABLECLOTH OF YOUR CHOICE

## LIGHTS

CURTAIN $6 \mathrm{M} \mathrm{X} \mathrm{3M}$


FAIRY LIGHTS


WOODEN TABLES \& LIGHTS



STRING LIGHTS

## EXTRA COOKING STATIONS

## 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

## BAD 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 MAIN 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

 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


CARVED VIRGINIA HONEY HAM
Served with warm pineapple sauce


## DONE STATION

Beef / Pork / Chicken


## BBQ STATION

Chicken / Pork


## FISH STATIONS

GRILLED SHRIMPS
Shrimps with Homemade Sauce \& Chives

## CHOW MEAN NOODLES

Stir Fried Noodles with Shrimps, Fried Vegetables and Teriyaki Sauce

## BAD 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

## CHURRS

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

 menw
## MALIBU SUNSET

## AQUA LOCA

- Coconut Rum
- Pineapple Juice
- Maraschino cherries (for garnish)
- Grenadine
- Orange Juice
- Pineapple Juice
- Malibu Coconut Rum
- Lemon, Oranges, cherries (for garnish)
- Bourbon
- Maple syrup
- Orange slice
- Luxardo cherry


## MASTICHA SOUR

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


## COCKTAIL 14 menw

## HUGO

## MIAMI MARGARITA

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


# COCKTAIL menw 

## THE PALOMA

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


## NEW YORK PARADISE

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


## APEROL

- Aperol
- Champagne
- Soda
- Orange slices

VODKA MANDARIN

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

