



Mediterranean Plated Menu

Stylish Arrival Canapés

Passed around by waiters

- Delicious prawn, chicken and cod rissois
- Spanakopita with fresh herbs and fresh tzatziki
- Mini ricotta and spinach quiche with toasted pinenuts and fresh herbs
- Grilled asparagus with marinated feta cheese on toasted rye rounds
- Pan-fried haloumi cheese with fresh zesty limes on knotted skewers tzatziki
- Phyllo tartlets with roasted butternut, feta cheese and pumpkin seeds on a bed of coarse salt
- Gorgonzola cheese and caramelized nuts in a baby phyllo tartlet
- Creamy feta cheese and roasted baby tomato with black olive slivers in a mini phyllo tart case
- Grilled Mediterranean vegetables on bruschetta with feta mousse and torn Basil leaves
- Goats cheese, caramelized pears and pistachio nuts in a crispy wonton cone.
- Butternut and sweet potato fritters topped with grilled chicken and pesto mayo salsa
- Greek style chargrilled chicken kebabs rubbed with oreganum and lemon, served with a yoghurt dip
- Cumin crusted chicken + red onion petals with a ginger mayo
- Rosemary skewers threaded through chargrilled beef fillet presented with a delicious basil mayo
- Greek style grilled prime beef kebabs rubbed with oreganum and lemon, served with a yoghurt dip
- Chargrilled beef fillet in a mini hamburger roll with reduced balsamic tomato jam, mixed lettuce, plum tomato and skewered in the middle
- Chargrilled beef fillet with a delicious pesto mayo and roasted tomatoes, presented on crunchy crostini
- Beef Carpaccio wrapped around sweet melon balls
- Coconut deep-fried prawns with a plum dipping sauce, granadilla and fresh herbs
- Freshly made sushi with ginger, wasabi and soya sauce
- Chargrilled Cajun fish fritters with a creamy avocado mousse and freshly squeezed lemon juice
- Freshly shucked oysters with a trio of delicious toppings in baby vases: Spicy tomato and vodka, Black sesame, champagne and lime zest and classic Tobasco, lemon and cracked black pepper

To begin: Plated starter

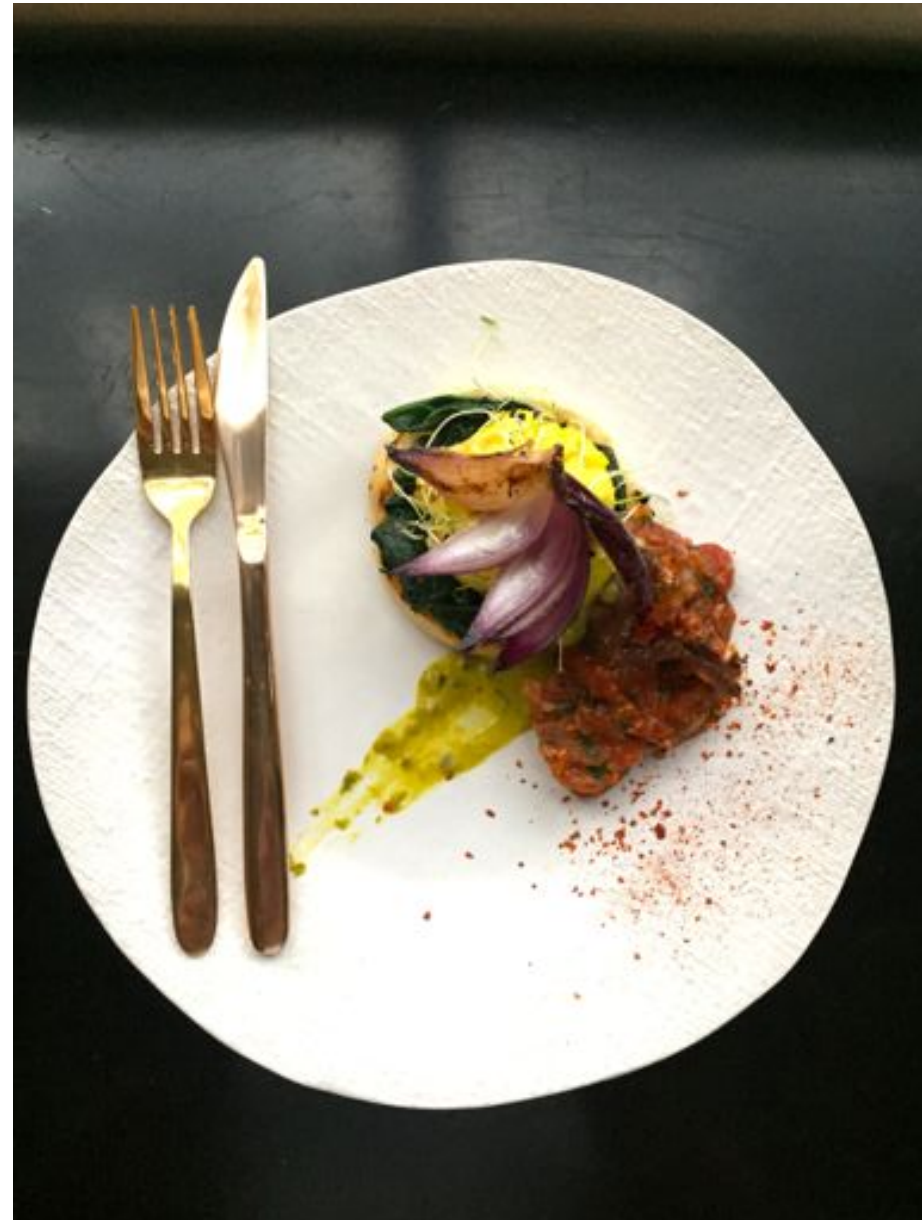
- Deconstructed beetroot salad with ricotta and tarragon mousseline, and radish slivers complemented by seasonal melon and fresh basil ribbons
- Courgette carpaccio ribbons with a feta mousse, sundried tomato parmesan shavings and roasted pine nuts, complemented by a long herbed bruschetta
- Roasted tomato, feta cheese tart with a basil salsa verde sauce and a baby salad in the centre
- Elegant Mediterranean phyllo cigar filled with creamy feta cheese, delicious basil pesto and balsamic reduced rosa tomatoes
- Creamy feta cheese with roasted butternut wedges and pumpkin seeds on a puff pastry round with greens and balsamic drizzle
- Fresh salmon ribbons with a spicy cucumber salsa presented with a smooth avocado puree
- Gorgeous phyllo basket filled with grilled Mediterranean vegetables, tossed in a basil mayonnaise, topped with fresh baby herbs
- Caramelized onion and goats' cheese puff pastry tart topped with fresh baby herbs and a balsamic reduction
- Rosa tomato and spring onion tart with creamy feta cheese on puff pastry rounds topped with dressed baby herbs and delicate balsamic lace
- Rolled Greek salad with roasted baby tomatoes, basil pesto, creamy Greek dressing with a bruschetta shard and fresh oreganum sprigs
- Caldo verde with choriço rounds and olive oil
- Our signature Mediterranean Salad with grilled calamari, feta mousse and baby herbs
- Beetroot ravioli with goats curd, spinach, creamy sauce and crushed pistachio
- Fabulous gnocchi gorgonzola with crushed pistachio nuts and thyme



To Entice: Plated main course

(10% vegetarian option included in menu - Optional main course)

- Kleftico braised lamb shank with a merlot sauce on a bed of skordalia mash with grilled vegetables and sprinkled with gremolata and baby beetroot
- Chicken souvlakia on thick potato wedges with lemon and herb sauce on a bed of baby spinach and topped with pea tendrils
- (V) Quinoa moussaka topped with fresh herbs
- Borlotti bean and lentil ragout with beef fillet phyllo parcels, mixed roasted vegetables and a creamy butternut puree
- Chargrilled chicken breast stuffed with spinach and feta cheese presented on a spicy grilled polenta slice with crispy seasonal vegetables
- Fillet of beef served with a potato galette, served with carrot and ginger puree and micro herbs
- Grilled linefish, presented on a tasty mushroom and sundried tomato risotto, garnished with a lemon wedge and baby carrots and wilted spinach
- Pan grilled line fish served on exotic risotto with crispy asparagus topped with a baby spinach blossom and pistachio crush
- Oregano rubbed beef fillet, presented with crispy roasted potatoes and baby Mediterranean vegetables
- Beef fillet with cauliflower mash and caramelised pecans
- Slow cooked lamb shank cooked in a red wine jus served on parmesan mashed potato with honey glazed baby carrots
- Grilled salmon with lemon risotto, garlic mushrooms and pea tendrils
- Beef fillet with hasselback potato, roasted seasonal vegetables and gooseberries
- Spicy chicken roulade, corn coriander salsa, Mediterranean potato chunks
- Luscious oven-roasted French manicured lamb rack and roasted vegetables presented with parmesan mash
- (V) Millefeuille of roasted Mediterranean vegetables, marinated haloumi, pinenuts and micro herbs, finished with a basil cream
- (V) Ricotta ravioli with a champagne cream and hazelnuts
- (V) Melanzane parmigiano stack with a rich melted béchamel sauce
- (V) Grilled Mediterranean vegetables, in a rich pomodoro sauce with penne pasta and fresh herbs with shaved parmesan cheese



To indulge: Dessert Buffet

(Please choose 6)

- Portuguese custard tarts
- Pecan nuts pies with edible flowers
- Banana banoffee shots
- Meringue pavlova with fresh cream and strawberries drizzled with rose petals
- Stylish little cups filled with dreamy chocolate mousse and topped with a gold whisper
- Little luxury tiramisu in glass pots, lightly sprinkled with cocoa
- Baby éclairs with a rich chocolate ganache icing and filled with double cream
- Chocolate ganache tart with crushed hazelnuts and fresh roses
- Layered mousse and pannacotta shots in beautiful glass cups
- Champagne and cranberry jelly in little clear topped with spiced cream
- Mini milk tart filled pancakes, dusted with sweet cinnamon sugar
- Baby red velvet, Oreo and white chocolate truffle brownies
- Little profiteroles with a homemade crème patisserie and vanilla drizzle dusted with gold powder
- Decadent chocolate brownies drizzled with icing sugar
- Chinese spoons filled with chocolate mousse and topped with a fresh berry
- Sticky Baklava fans with nuts and cinnamon, drizzled with sticky honey
- Baby doughnuts on lollipop sticks
- Stylish petit fours in beautiful colours
- Mini Fig torte with fresh cream and pecan nuts
- Gorgeous little glasses with roasted fruit compote, mulled red wine and vanilla cream, garnished with long cinnamon sticks
- Fragrant banana and chocolate spring rolls served with a warm white chocolate dipping sauce
- Handmade little fragrant cinnabons with vanilla and chocolate frosting on sticks
- Greek Galaktaboureko





Thank you