



ISTIOPLOIKOS

BREATHE THE SEA

MENOU NO1

Welcome drink

Cocktail with strawberry, lemon and mastic liquor

BUFFET

Variety of bread
(white, corn, wholegrain, carob)

Salads

Cretan salad with barley rusks, tomato, feta cheese, olives, capers, fresh oregano and extra virgin olive oil

Mixed mesclun salad with crispy prosciutto, croutons, blueberries, grilled 'anthotiro' cheese, fresh thyme and vinaigrette with balsamic vinegar

Appetizers-Side dishes

Cretan pasta 'sioufixta' with chicken, mushrooms, parmesan and white truffle oil

Oven baked baby potatoes with fresh thyme

Aromatic basmati rice with herbs

Traditional cheese pie

Spring rolls with vegetables

Main dishes

Chicken fillets with lime sauce

Pork chops with mustard sauce

Beef burgers
(with yogurt sauce on the side)

Dessert

Fresh seasonal fruit platter

Variety of mini sweet shots

Price per person for the menu: 33,00 euros + V.A.T 13%

Price per person for the beverage package: 7,00 euros + V.A.T 24%



MENYO NO2

Welcome drink

Cocktail with strawberry, lemon and mastic liquor

BUFFET

Variety of bread
(white, corn, wholegrain, carob)

Greek salad with tomatoes, cucumber, onions, peppers, capers, olives,
barley rusks, feta cheese, and extra virgin olive oil

Mixed mesclun salad with crispy prosciutto, croutons, blueberries,
grilled 'anthotiro' cheese, fresh thyme and vinaigrette with balsamic vinegar

Lebanese salad with groats, cucumber, tomato, parsley,
mint, and lime dressing

Cheese Platter

Variety of Greek cheese with breadsticks and dried fruits

Appetizers & Side dishes

Risotto with wild mushrooms, parmesan and truffle oil

Oven baked baby potatoes with herbs and mustard

Penne with fresh tomato, mozzarella, and basil

Aromatic basmati rice with herbs

Traditional leek pie with feta cheese

Main dishes

Chicken fillets with estragon sauce

Pork chops with mustard sauce

Beef burgers
(with yogurt sauce on the side)

Dessert

Fresh seasonal fruit platter

Variety of mini sweet shots

Yogurt and honey

Price per person for the menu: 40,00 euros + V.A.T 13%

Price per person for the beverage package: 7,00 euros + V.A.T 24%



MENOU NO3

Welcome drinks & appetizers

Sparkling wine

Cocktail with strawberry, lemon and mastic liquor

Bruschetta with beef fillets, rocket, cherry tomatoes
and parmesan cream with truffle oil

Won ton with shrimp

BUFFET

Variety of bread
(white, corn, wholegrain, carob)

Salads

Greek salad with tomatoes, cucumber, onions, peppers, capers, olives,
barley rusks, feta cheese, and extra virgin olive oil

Sea food salad with fresh shells, shrimps and vinaigrette with chili, lemon and lime

Potato Salad with smoked pork from Mani, red peppers, fresh onions,
Herbs and a smooth sauce with mayonnaise and mustard

Cheese Platter

Variety of Greek cheese with breadsticks and dried fruits

Appetizers & Side dishes

Cretan pasta 'sioufixta' with chicken, mushrooms, parmesan
and white truffle oil

Penne with tomato, capers, olives, eggplant, feta cheese and basil oil

Risotto with mussels, shrimps, and crayfish bisque

Oven baked baby potatoes with fresh thyme

Tart with vegetables
Aromatic Basmati rice with herbs

Main dishes

Salmon fillets with basil velouté
Chicken fillets with estragon sauce
Pork chops with mustard sauce
Beef burgers with yogurt sauce on the side

DESSERTS

Variety of mini sweet shots
Variety of mini pastries
Ice-cream trolley

Fresh seasonal fruit platter

Price per person for the menu: 52,00 euros + V.A.T 13%

Price per person for the beverage package: 7,00 euros + V.A.T 24%

Beverage package includes unlimited consumption of :

Bottled wine "OMIKRON"(red and white)

Local bottled beer "Alfa"

Soft drinks, mineral water

Coffee, tea