

# Banquet Packages

Choose one of the below options:

- 3 Course Menu
  - <u>OR</u>
- 3 Course Menu with Canapes

### **MEZE:**

- Olives, Alpeppo pepper, garlic
- Chargrilled pita bread
- Taramosalata, white cod roe
- Kefakigravuera saganaki, peppered figs
- Pastourma, grapes, smoked almond, olive oil

# **MEAT**

- Chicken from the spit, latholemono
- Slow roasted shoulder of lamb, oregano, lemon
- Cypriot salad of grains, nuts, pulses, yoghurt
- Wood roasted potatoes

### **DESSERT**

Risogalo - miso caramel, peanut sesame crumble

# **EXTRAS**

#### Not included in Banquet Menu pricing

- Oysters, Santorini vinegar, olive oil
- Baby cucumber, whipped feta, pateli
- Soft shell crab, honey, lime, almonds
- Chargrilled octopus
- Fried calamari, sriracha tarama
- Hervey bay scallops, skordalia crust
- Haloumi loukoumades, spice sugar
- ♦ Loukoumades, honey, walnuts, cinnamon







Menu is subject to change without notice

CATERED BY:



HELLENIC