



Suggestion for buffet dinner (minimum 50 persons)

Starters/cocktail hour

- Tomato fritters
- Mini cheese pies
- Selection of olives
- Fresh vegetables with dip

Dinner

- Santorini salad
- Vegetables and fruits salad
- Eggplant salad with octopus
- Fava with caper and tomato
- Stuffed vegetables:
 - Mini tomatoes with fava and smoked pork
 - Mini peppers with cuttlefish and rice
 - Mushrooms with crab
 - Mini potatoes with salmon
 - Artichokes with sour crème cheese
 - Zucchini “sfougato”
- Pasta with vegetables
- Grilled shrimps and crayfish
- Salmon with yogurt and dill
- Lamb with green olives and eggplant puree
- Grilled:
 - Chicken
 - Kontosouvli (skewered pork)
 - Beef burgers with pita bread and tzatziki
- Cycladic cheeses
- Cake or mini desserts

Cocktail party with finger food (minimum 30 persons)

- Oysters
- Mussels with carp roe salad
- Botarga with blinis
- Tomato fritters with fava sauce
- Mushrooms with octopus
- Prawns with fava cream in cone
- Grilled rooster skewers
- Baby potatoes with smoked salmon
- Selection of small pies
- “Dolmadakia” with egg and lemon sauce
- “gyros” with pita bread and tzatziki
- Cheese selection from Cyclades and cold cuts
- Small sweet pastries or wedding cake