



BUFFET PROPOSAL No 2

COLD APPETIZERS:

- Tzatziki (yogurt, cucumber, garlic)
- Fish egg salad with smashed potatoes
- Smoked eggplant salad
- Smashed Bean's local with onion and olive oil
- Tomato balls local
- Handmade Cheese pie and spinach pie
- Eggplant croquette stuffed of cheese
- Fried peppers
- Fried zucchini or zucchini balls
- Shrimps with sauce oil and lemon
- Smoked trout with onion, parsley and lemon
- Rice with mussels or steamed mussels quenched with ouzo, tomato, celery
- Fried calamari
- Dolmadakia (vine leaves stuffed with rice)
- Sea bream boiling "athinaiki" with mayonnaise

SALADS:

- Seasonal salad mixed "Gardener" (lettuce, cabbage red and white carrot, red, roka with sauce of balsamic) or
- Grab's salad (lettuce, tomato, cucumber, onion, grab legs, shrimps small, cocktail sauce)

HOT:

- Chicken chops
- Lamp cotolettes
- pork souvlaki
- Fish "spetsiota" sword fish with tomato souse and onion or sword fish grilled with souse of oil and lemon
- Oven potatoes
- Mousaka (Greek specialties) with eggplant, potatoes, beef meat, besamel and cheese

DESSERT:

- Wedding cake which you will bring us
- Fresh season's fruits or traditional sweets

DRINKS:

- A glass of ouzo to welcome
- A glass of visanto with desserts

Price per person:

The price includes white chair covers, table cloths and cloth towels.

If you wish any further suggestions, we realize them!!!