



### **BUFFET PROPOSAL No 3**

#### **APPETIZERS:**

- Tzatziki (yogurt, cucumber, garlic)
- Fish egg salad with smashed potatoes
- Smoked eggplant salad
- Smashed Bean's local with onion and olive oil (local specialty)
- Tomato balls locals (local specialty)
- Eggplant croquette stuffed of cheese
- Handmade Cheese pie and spinach pie
- Traditional cheese of Santorini
- Fried peppers
- Fried Zucchini or Zucchini Balls
- Shrimps boiled with sauce of oil and lemon
- Smoked trout with onion, parsley and lemon
- Rice with mussels or steamed mussels quenched with ouzo, tomato, celery
- Baby squids fried
- Dolmadakia (vine leaves stuffed with rice)
- Shrimps saganaki (shrimps in tomato sauce and feta cheese)
- Grilled Octopus
- Eggplants "imam" with onions and tomato sauce
- Giant beans
- 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)
- Greek farmer Salad (tomato, cucumber, peppers, onion, Greek feta cheese and olives)

#### **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
- Rice
- Bekri meze (pork in spisy tomato sauce with green peppers)

- "Pyrgos Special" pork fillet stuffed with mushrooms, cheese, peppers, mustard and Chef's sauce
- Mousaka (Greek specialties) with eggplant, potatoes, beef meat, besamel and cheese
- Lobster "mentayion" (whole lobster boiled with mayonnaise) or lobster pasta in tomato sauce

**DESSERT:**

- Wedding cake which you will bring us
- Fresh season's fruits or hand made 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!!!