



— **Catering & Service** —

Reception Bites

Salmon & Mascarpone Brioche — gravlax-style salmon and a hint of dill.

Bruschetta — homemade focaccia bites with caramelized onion and Bulgarian feta.

Mini Italian crostini — homemade with sun-dried tomato spread and Parmesan.

Salmon & cream cheese — savory cones served warm.

Italian meatballs — stuffed with smoked salmon, served warm with a creamy basil sauce.

Pesto bites — focaccia bites with pesto-marinated mozzarella.

Spicy salmon — soy-cured cubes with avocado and a splash of lemon.

Buratta — small fresh discs of buffalo mozzarella with cherry tomatoes and basil.

Avocado & cherry tomato gazpacho — served in a small jar with mixed lettuces.

Halloumi cheese — fried/grilled with mint sauce.

Cherry tomatoes & mozzarella crostini

Tartlets — filled with feta, cream cheese and pickled vegetables.

Tortillas — filled with citrus and antipasti.

Crispy nyoki — in a butter and herb sauce.

Salmon Tempura — in a chili-tequila citrus sauce.

Mushroom turret — filled with sautéed mushrooms and antipasti.



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Salads

Salad of greens — assorted lettuces with a fresh-citrus vinaigrette tossed in cherry tomatoes.

Salad of leaves & cherries — assorted lettuces with cherry tomatoes, fresh fruits, balsamic dressing and toasted nuts.

Halumi salad — diced halloumi cheese with cherry tomatoes, mint and balsamic.

Salad of nuts & cheeses — assorted ribbons of cheese tossed with assorted lettuces, nuts and a fresh sweet onion vinaigrette.

Salad of cherries & peppers — cherry tomato halves with thin pepper strips, fresh basil, soft cheese, walnuts and roasted seeds.

Salad of greens with onions — selected lettuces with caramelized onions and seasonal cherry tomatoes.

Salad of beets & goat cheese — slow-baked beets in honey-balsamic vinaigrette, accompanied by goat cheese cream.

Roquefort salad — selected lettuces with thin slices of Roquefort cheese, candied nuts and fruit.

Caesar salad — Romaine lettuce with grilled croutons, anchovy-yolk sauce, capers, classic shaved Parmesan and shrimp.

Sea salad — variant of Caesar salad: torn Romaine lettuce in a creamy emulsion sauce with smoked salmon, capers and roasted onion.

Salad of cherries & halloumi — fresh cherry tomatoes, blocks of halloumi, marinated halloumi, fresh basil, capers and a drizzle of balsamic.



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Buffet

Small new potatoes — accompanied by cherry tomatoes.

Green beans — bouncy with rice noodles and a thai sauce.

Salmon steak slices — in a fresh lemon, olive oil and oregano sauce.

Tahini medley — selection of mini quiches, focaccia bites and a chef's spread of seasonal antipasti for individual choice, such as:

Antipasti — roasted vegetables, pesto spread, green olive tapenade, cheeses and pesto.

Greek burek medley — fresh phyllo pastry filled with cheese, beet/spinach/mushroom — eight kinds of fillings.

Spicy hard-boiled eggs — tomato salad, pickled lemons.

Mini quiche medley — assorted mini quiches with potato & parmesan, peppers in a green herb mix, mushroom medley, sliced potato.

Norwegian salmon steak — slow-roasted on a banana plant, served with two teriyaki / ginger and lemon wine sauces.

Potato & sweet potato gratin — slices of potato and sweet potato with cream cheese and rosemary.

Rice — accompanied by spiced almonds with a refreshing green onion.

Vegetable mix — colorful peppers, purple onions, tomatoes and green beans.

Sea fish — wrapped in phyllo dough with a melted wine-cream sauce.

Salmon steak — in a lemon-grass cream sauce.

Cannelloni — stuffed with four kinds of cheese in polenta sauce.

Green beans — bouncy with sun-dried tomatoes, almonds and sesame.

Salmon piccatori — in an authentic teriyaki sauce.

A varied selection of mini quiches in different flavors.

Sushi medley — vegetarian/fish.

Vegetable yakitori — seasonal vegetables in a chimichurri sauce.

Halumi yakitori — in a pesto sauce.

Tofu yakitori — sweet chili and ginger.



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Desserts

Naples — vanilla, chocolate and strawberry ice-cream cake

Soufflé chocolate — French-style filled with mascarpone and finished with cocoa

Cheesecake bites — fresh dough with cream cheese and a touch of chocolate

Mini eclairs — filled in a strawberry ganache

Tarte tatin — apple in pastry caramel

Crème brûlée — with vanilla cream and white chocolate

Crème brûlée — strawberry mascarpone in white wine

Crème brûlée — strawberry pastry in vanilla shortbread

Profiteroles — in a strawberry sauce

Pavlova