



## *Wedding Menu 2- Seafood*

*€85+VAT pp for adults and €45+VAT for kids (5-12 years old)*

*Current VAT for food 13%*

### *Welcome finger food*

*Small tarts with shrimp mousse*

*Small tarts with salmon, cream cheese and local herbs*

### *Appetizers*

*Eggplant simmered with aromatic yogurt, pink peppers and olive oil*

*Steamed Mussels with Wine and Saffron*

*Octopus with flavoured beetroot fava*

### *Salads*

*Seafood salad with shrimp, octopus, smoked Tsiros fish, tomatoes, baby potatoes, rocket, onion, dill, mayonnaise sauce, capers, herbs and pickles*

*Greek Salad with fresh tomatoes, cucumber, onions, capers and olives*





## *Platter*

*Tinian Gruyere cheese, Tinian Petroma, Parmesan cheese, smoked cheese with dried fruits, grapes and breadsticks*

## *Main Course*

*Sole Meuniere with artichokes and local herbs*

*Chickpeas Velouté with Persillade sauce*

## *Desserts*

*Seasonal fruits*

*Chocolate fountain with fruits*

*Mille feuille*

*Drink packages and open bar options will be discussed separately*

