



Wedding Menu - 3

€100+VAT pp for adults and €50+VAT for kids (5-12 years old)

Current VAT for food 13%

Welcome finger food

Small tarts with salmon, cream cheese and local herbs

Small tarts with smoked cold cuts

Appetizers

“Fava” Split beans with tuna Bolognese

Eggplant salad with flavoured yogurt, red pepper and tobacco

Gazpacho soup with ripe tomatoes, onion, garlic

Salads

Summer Salad with quinoa, beluga lentils, baby carrots flavoured with butter, cottage cheese, watermelon and balsamic sauce

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





Platter

Variety of cheese

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

Main Course

Grilled salmon marinated in mirin with couscous, Greek salad and crispy seaweed

Beef filet with mashed potatoes and Tinian red wine sauce

Grilled vegetables with caramelized balsamic sauce

Baked potatoes with aromatic herbs

Desserts

Seasonal fruits

Ice cream three flavours

Mille-feuille

Chocolate fountain with fruits

Late Snack

Mini Beef Burgers

Drink packages and open bar options will be discussed separately

