



PRIVATE CHEF SERVICES | BBQ MENU

Country bread with sesame seeds, baguette & thyme focaccia

Cold Appetizers & Salads

Greek salad

Oven-roasted beetroot with rosemary, Greek yogurt and crispy bacon

Cabbage salad with caraway seeds and celery

Romaine lettuce with parmesan shavings and olive-lemon dressing

Traditional Greek "Tzatziki" with fresh mint

Dips & Sauces

Lemon Chili Aioli, Salsa Verde, Sour Cream And Chive, Sweet Paprika, Mayonnaise, BBQ Sauce, Sweet Chili Sauce, Sauce Béarnaise, Herb Butter, Whole Grain Mustard, Ketchup, Dijon Mustard

Hot Items

Grilled chicken skewers "the Tandoori style"

Fresh fish on herb oil and sumac spice

Prawns marinated with lime & soy sauce.

Beechwood smoked pork belly strips

Lamb chops

Traditional grilled pita bread

Desserts

Strawberry Cheesecake

Lime tart with almond flakes

Grilled pineapple with roasted pistachio and warm chocolate

Japanese mochi ice cream



PRIVATE CHEF SERVICES | FISH & SEAFOOD BUFFET MENU

Assorted fresh breads, *crackers & grissini*

COLD APPETIZERS & SALADS

Fish raw salad "taramas" with potato and red tobiko

Penne pasta salad with cherry tomato, olives, bell peppers, sun-dried tomatoes pesto & shaved parmesan

Brawn lentils salad with crunchy bell peppers, Greek herbs, cherry vinegar & smoked Trout

Anchovies marinated in Assyrtiko wine, chili pepper & fresh oregano

WARM DISHES

Shrimps "saganaki"

Steamed mussels with white wine, saffron & spring onions

Lathuri beans "Fava" with octopus in tomato sauce and red wine

Rigatoni a le olio with roasted garlic, parsley & crab meat

Baked sea bass with romanesco sauce, chili flakes & hazelnuts

Roasted seabream fillet with oil lemon sauce

Roasted baby potatoes with caramelized onions and sage

Baked tomatoes "Provençal" with bread crumble and parsley

DESSERTS

Red berries cheesecake | Lemon and meringue tart | Selection of seasonal cut fruits



PRIVATE CHEF SERVICES | GREEK INSPIRED BUFFET

Freshly baked assorted Greek bread & crackers

Cold Appetizers

"Tzatziki" with yogurt, garlic & cucumber
Smoked eggplant spread with fresh tomatoes & pine nuts
Traditional Greek "dolmadakia"

Salads

The Greek salad with seasonal vegetables, virgin olive oil & feta cheese
Traditional Kretan "dakos" salad with wholegrain rusks & fresh tomato
Green lettuce with dill, spring onions & white vinegar

Warm Courses

Spinach pie rolls with Greek "xynogalo"
Beef meatballs with garlic, mint & cumin
The famous Greek "mousaka" with eggplant, potato & beef minced meat
"Gyros" from spiced pork neck with onion, tomato & pita bread
Fresh market fish "Plaki" in the oven with tomato, caramelized onions & fresh herb
Roasted lamb leg with tomato sauce & rice
Oven-baked potatoes "riganates"

Desserts

"Galaktoboureko" with semolina and orange syrup | "Baklava" with walnuts and pistachios |
Greek yogurt with wildflower honey, hazelnuts & levanter | Seasonal fresh-cut fruits



PRIVATE CHEF SERVICES | VEGETARIAN BUFFET MENU

Assorted freshly baked bread, crackers & crissini

Cold Appetizers & Salads

Colorful ancient seed tomatoes with kale dressing, "za'atar" and pecan nuts
Fresh mixed Mizuna leaves salad with summer flowers & mango sweet & sour dressing
Baby beetroot salad with watermelon radish, mirin vinegar & mint
Brown lentil tabbouleh with cumin flavor, crunchy peppers & Mediterranean herbs

Warm Appetizers

Celery root salad with baby carrots, cumin, wildflower honey & miso
Roasted cauliflower with tahini, baked garlic & almond flakes
Tagliatelle pasta with vegetarian "sofrito", white truffle oil & parsley root chips
Vegetable curry stew with pineapple confit and tahoon sprouts
Guilt-free veggie patties with tahini dressing and roasted almonds
Steamed vegetables with butter-lemon emulsion

Desserts

Fresh fruit salad with basil syrup
Variety of mini-Greek sweet bites