

ENHANCE YOUR COCKTAIL WITH CANAPES

Selection of Cold Canapés: €1.90 per piece

- Hiromeri with sweet melon pearl
- Mozzarella and cherry tomato, basil oil and balsamic glaze
- Stuffed vine leaves with rice and fresh herbs, yoghurt dip
- Creamed Cheese with grated Gouda in White bread
- Smoked trout mousse on brown, gravlax and dilled cucumber
- Profiterole with smoked salmon mousse
- Grilled vegetable ratatouille in mini Vol-au-vent and kefalotyri flakes
- Roast beef rosette with mustard butter on village bread
- Smoked aubergine and feta salad on olive mint bread
- Italian Salami and Baby Rucola in Homemade Ciabatta

Verrines: €2.20 per piece

- Fava Santorinis with caramelized onions and marinated Gavros
- Smoked Aubergine salad with marinated Octopus
- Avocado guacamole with fresh coriander and baby prawns
- Creamed Feta on Rye rusks Crumble and Tsamarella
- Miniature of Village salad with Oregano dressing
- Cretan Ntakos with Xinomizithra and Extra Virgin Olive oil

Selection of Cold Gourmet Canapés: €4.00 per piece

- Fresh oysters, shallots and raspberry vinegar
- Pan seared scallop on a chorizo sausage
- Tartare of yellow fin tuna on fined potato, caper and fresh coriander
- Duck Foie Gras terrine on brioche, fig marmalade
- Marinated jumbo prawns, lemon and coriander sauce
- Smoked duck breast with peach and green peppercorns jam
- Kamchatka Crab and avocado in mini tartlet
- Smoked salmon, baby prawns and cream cheese roulade

Selection of Hot Canapés: €1.90 per piece

- "Spanakopita" traditional spinach and cheese pie
- Pork souvlaki in mini pita bread, yoghurt dip
- Mini koupes and lemon wedges
- Vegetable spring rolls, sweet and sour sauce
- Deep fried breaded prawn, Chive mayonnaise
- Crispy halloumi beignets, tomato and confit rocket
- Salmon and crab cake, chili mayonnaise
- Vegetable tempura, lemon and coriander sauce
- Mini "Sheftalia" in pita bread and parley salad
- Halloumi and Anari cheese tart
- Halloumi in Mini pita bread

Selection of Hot Gourmet Canapés: €2.90 per piece

- Atlantic crab and prawns cake, tomato and lime mayonnaise
- Marinated grilled beef brochette with madras curry and olive oil
- Potato crusted black tiger prawn, Thai sweet chili sauce
- Crispy breaded brie, apricot and raisins chutney
- Wild mushroom bourekia, lemon wedges
- Matured Halloumi cheese and village sausage pie
- Marinated grilled salmon, mango and chili mayonnaise

Selection of Petit Fours: €1.90 per piece

- Chocolate cups with orange mousse and fresh strawberries
- Walnut and chocolate brownie
- Assorted mini Cyprus desserts (baklava, kateifi, Galactobourekio, daktyla, bourekia)
- Creamed profiteroles
- Seasonal fruit tartlets
- Chocolate Mississippi
- Anari cheese mousse with walnut confit
- Creamed Yogurt with honey on Almond Crumble
- Mini whisky Savarins, fresh cream and cherry confit
- Mini chocolate and vanilla crumble
- French apple pie

Canape packages can be created at request, All dietary requirements and special needs can also be fulfilled with prior notice.

Please note that a minimum charge of 20 full paying guests apply for all cocktail receptions and/or evening dinners.

