

EVENT MENUS



SANTA MARINA

MYKONOS

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SET MENU 1

APPETIZERS AND SALADS

Tomato gazpacho soup with avocado,
marinated shrimp and fresh basil

Mixed green salad with figs, watermelon,
feta cheese and orange mint dressing

MAIN COURSES

Pan fried sea bass fillet with summer greens,
new potatoes and saffron vinaigrette

Or

Grilled veal steak with potato dauphinoise,
baby courgette tagliatelle and thyme sauce

DESSERTS

Pistachio and lavender semifreddo with
strawberry and orange salad

130 PER PERSON

SET MENU 2

APPETIZERS AND SALADS

Beetroot, pear and grilled halloumi cheese

MAIN COURSES

Roasted Black Angus beef fillet with green peppercorn sauce, sautéed spinach and dauphinoise potatoes

DESSERTS

Chocolate temptations with orange flavored custard and caramelized walnuts

140 PER PERSON

SET MENU 3

APPETIZERS AND SALADS

King crab salad with chilli and lime dressing

MAIN COURSES

Grilled rib eye with red wine sauce,
chive mash potatoes and steamed vegetables

Or

Pan fried fillet of sea bass in cherry tomato sauce
with local greens

DESSERTS

Lemon pie with raspberry sauce

180 PER PERSON

FAMILY STYLE MENU 1

APPETIZERS AND SALADS

Tomato gazpacho soup with king crab tartare

Sea bass carpaccio

Beef carpaccio, black truffle mayo, micro herbs

Mixed green salad with figs, watermelon,
feta cheese and orange mint dressing

MAIN COURSES

Orzo pasta with seafood and fennel

Sea bass in guazzetto style with cherry tomatoes
and Greek saffron

Grilled rib eye with chimichurri sauce,
new potatoes, mixed vegetables

DESSERTS

Baklava strudel with pistachio

Rice pudding brûlée with cinnamon tuiles

Seasonal fruit platter

160 PER PERSON

BUDDHA-BAR BEACH

FAMILY STYLE MENU 2

APPETIZERS AND SALADS

Spring rolls with sweet and sour passion fruit sauce
Deep fried calamari with sweet and sour sambal sauce
Lobster and shrimp salad with yuzu and soya dressing
Shrimp tempura with spicy mayonnaise
California roll / avocado and king crab
Dragon roll / shrimp tempura and avocado
Kappa Maki roll / avocado and cucumber
OMG roll / shrimp tempura, salmon tataki on
top and truffle dressing

MAIN COURSES

Grilled rib eye Black Angus with anticucho sauce
Roasted black cod with miso and truffle sauce
Stir fried long life noodles with vegetables
Fried rice

DESSERTS

Mochi selection
Exotic fruit pavlova

175 PER PERSON

BUDDHA-BAR BEACH

FAMILY STYLE MENU 3

APPETIZERS AND SALADS

Oysters Gilardeaux
Yellowtail sashimi-jalapeno dressing
Vietnamese spring rolls with marinated
salmon-chilli mayonnaise
Pan fried scallops and wasabi mayonnaise
California roll / avocado and king crab
Crispy Sushi roll / tuna and salmon
Kappa Maki roll / avocado and cucumber

MAIN COURSES

Seafood in red coconut curry
Grilled rib eye with black pepper sauce
Wok fried Singaporean rice

DESSERTS

Mochi selection
Yuzu crèmeux

165 PER PERSON

GREEK INSPIRED BUFFET

APPETIZERS AND SALADS

Stuffed vine leaves with rice, pine nuts and yoghurt sauce

Eggplant salad with walnuts, bell peppers served
with pitta bread

Dakos topped with tomato and feta cheese

Homemade spinach and feta cheese pie

Fish roe salad, yogurt and garlic dip

Prawn saganaki with tomato, ouzo and dill sauce

Mini fried herb pies (mizithropitaki)

Grilled marinated octopus with baby artichokes

Fried courgettes with lemon and yogurt lemon and sauce

Traditional Greek salad with cape leaves

Black-eyed bean salad with spring onions

Cretan salad with tomato, olives, potatoes and boiled eggs

GREEK INSPIRED BUFFET

MAIN COURSES

Moussaka with eggplant and minced beef
Stuffed tomato with rice, raisins and pine nuts
Cuttlefish casserole with spinach
Oven baked lamb with potatoes
Greek orzo pasta with prawns and fennel
Chicken skewered with saffron

DESSERTS

Orange pie
Semolina cake
Selection of mini Greek style desserts
Yogurt bavarois with strawberries
Galaktompourekó

178 PER PERSON

MEDITERRANEAN BUFFET

APPETIZERS AND SALADS

Marinated sea bass carpaccio

Boiled octopus with new potato salad and capers

Seafood ceviche

San Danielle prosciutto with figs

Marinated artichokes with olives, peppers,
pistachio pesto and cherry tomatoes

Mixed lettuce with tomato, cucumber and fennel

Tomato and buffalo mozzarella salad with basil pesto

Greek salad with barley ruck and feta cheese

Nicoise salad with fresh tuna confit

Tabbouleh salad

Fattoush salad with crispy pita bread

Dressings: lemon vinaigrette, balsamic and honey mustard

Multi cereal rolls, ciabatta, corn bread,
brown loaf, country loaf

MEDITERRANEAN BUFFET

MAIN COURSES

Baked sea bass in a tomato, chili and saffron sauce all fish

Casserole chicken with white wine, mushrooms,
tomato and fresh herbs

Grilled rack of lamb with garlic and rosemary

Roasted loin of veal with herbs

Saffron rice pilaf with pine nuts and raisins

Sautéed new potatoes

Mixed vegetables

DESSERTS

Middle Eastern pastries

Coconut panna cotta

Crema Catalana

Fruit salad

Chocolate mousse

Ice cream Station

200 PER PERSON

BBQ, ACTION AND CARVING OPTIONS

BBQ (MINIMUM 10 PEOPLE)

Grilled octopus 11

Chicken burger 9

Lamb chops 15

Grilled chicken 9

Veal chop with BBQ sauce 17

Beef souvlaki 11

Lamb souvlaki 11

Chicken souvlaki 9

Grilled grouper 20

Grilled sea bass 15

Chicken gyros 14

Pork gyros 14

Whole lamb on the spit (10-12kg) 1650

BBQ, ACTION AND CARVING OPTIONS

ACTION

Honey balls 11

Ice cream trolley 11

CARVING

Whole Black Angus fillet of beef with a choice of bernaïse
or black pepper sauce, with thyme 22

Whole grilled sea bass accompanied by boiled greens,
aioli sauce, remoulade sauce 17

Whole grouper accompanied by boiled greens, aioli sauce,
olive oil and lemon emulsion 20

Whole Angus fillet of beef with a choice of bernaïse
or black pepper sauce, with thyme 33

CANAPÉS

LUXURIOUS AND EXTRAVAGANT

Beluga caviar 250gr. served with blinis 2850

Sevruga caviar 250gr. served with blinis 1600

Oysters with ponzu sauce 19 per piece

Fine de Clare oysters with ponzu sauce 18,5 per piece

Organic salmon Balik crostini with avocado 8 per piece

California roll with avocado and king crab 32 per roll

Nigiri salmon 9 per piece

Nigiri tuna 10 per piece

Nigiri sea bass 9 per piece

Sea scallops sautéed with lemon and butter sauce 16 per piece

Spring rolls with sweet chilli sauce 6 per roll

Vegetarian samosas with mango chutney 5 per piece

Prawn tempura with wasabi mayo 9 per piece

One bite rib eye steak with black pepper sauce 8 per piece

Chicken satay with peanut sauce 7 per piece

CANAPÉS

VEGETARIAN

Cucumber or avocado maki rolls 20 per roll

Guacamole with fried wonton 40 per bowl

Hummus with vegetable crudités 25 per bowl

Vegetarian samosas with mango chutney 5 per piece

Vegetarian spring rolls with sambal sauce 5 per piece

Steamed chilli or salted edamame 11 per bowl

PAN ASIAN INSPIRATIONS

Mini taco shells with marinated salmon and guacamole
9 per piece

Seafood ceviche verine with Aji Amarillo
7 shot glass

CANAPÉS

GREEK INSPIRED

Mini dakos with feta cheese and tomato 3 per piece

Greek salad in cucumber cups 4 per piece

Mini boiled potatoes with bottarga 5 per piece

MEDITERRANEAN

Mini tuna tartare 9 per piece

Salmon 8 per piece

Sea bass 8 per piece

Caprese salad on a stick with basil oil 4 per piece

Beetroot and goats cheese crostini 4 per piece

Cucumber with salmon roe and sour cream 5 per piece

International and Greek cheese platter served with crostini
(Truffle pecorino, brie, Parmesan, gruyere Naxou,
Roquefort, San Mihali Syrou) 12 per person

International and Greek cold cuts served with crostini
(Prosciutto San Danielle, Hamon Imperiko, Salami Leukados,
Greek Louza Mykonou, Mortadella Bologna,
Bresaola Milan) 12 per person

CANAPÉS

SWEET TREATS

Choux craquelin with espresso and vanilla 4 per piece

Gianduja chocolate truffles 5 per piece

Banoffee verrine 4 per piece

Pavlova with red berries 4 per piece

Saragli (pistachio with unseated cream) 4 per piece

Fresh fruits (pineapple, banana, strawberry, peach, melon
and watermelon) 6 per person

Variety of ice creams and sorbets 9 per person

Trilogy mousse (dark-milk-white chocolate with soft crumble)
5 per piece

Coconut panna cotta with pineapple sauce 4 per piece

Paris-Brest with strawberries 5 per piece

Baba au Rhum with strawberries and raspberry sauce
5 per piece

Chocolate truffles (pistachio, cocoa) 5 per piece

COCKTAIL RECEPTIONS

DURATION 1 HOUR

I

PRICE PER PERSON 25

Water (mineral and sparkling)
Fresh lemonade
Prosecco

II

PRICE PER PERSON 30

Water (mineral and sparkling)
Fresh lemonade
Prosecco
Bellini
Rossini

III

PRICE PER PERSON 40

Water (mineral and sparkling)
Fresh lemonade
Prosecco
Aperol Spritz
Cocktail

IV

PRICE PER PERSON 65

Water (mineral and sparkling)
Fresh lemonade
Champagne
Champagne cocktail

OPEN BAR

ALCOHOLIC DRINKS

Vodka
Gin
Rum
Tequila
Whisky
Digestive

SOFT DRINKS

Coca-Cola
Soda
Sprite
Tonic water
Red Bull
Water
(mineral and sparkling)

HOUSE WINE

White
Red

BEERS

Stella Artois
Local Beer

JUICE

Pineapple
Lemonade
Cranberry
Orange

PRICE PER PERSON

2 HOURS - 80

EVERY ADDITIONAL HOUR + 25

PREMIUM OPEN BAR

ALCOHOLIC DRINKS

Vodka
Gin
Whisky
Rum white and black
Tequila white and yellow
Digestive
Shots

HOUSE WINE

White
Red

JUICE

Pineapple
Lemonade
Cranberry
Orange

SOFT DRINKS

Coca-Cola
Soda
Sprite
Tonic water
Red Bull
Water
(mineral and sparkling)

BEERS

Stella Artois
Local Beer

PRICE PER PERSON
2 HOURS - 110
EVERY ADDITIONAL HOUR + 40

BEVERAGE PACKAGE

SOFT DRINKS

Coca-Cola
Soda
Sprite
Tonic water
Red Bull
Water (mineral and sparkling)

BEERS

Stella Artois
Local Beer

PRICE PER PERSON 25

COFFEE BREAKS

COFFEE BREAK I (FOR ½ AN HOUR)

Filter coffee, instant coffee and a variety of teas

Cookies and cake (vanilla-chocolate)

Water (mineral and sparkling)

Price per person 15

Every additional hour 6

COFFEE BREAK II (FOR ½ AN HOUR)

Filter, instant coffee, espresso and a variety of teas

Water (mineral and sparkling)

Soft drinks (orange juice)

Cookies, muffins and cake (vanilla-chocolate)

Price per person 24

Every additional hour 8

COFFEE BREAK III (FOR ½ AN HOUR)

Filter, instant coffee, espresso, cappuccino and a variety of teas

Water (mineral and sparkling)

Fresh juices (orange and pomegranate)

Cookies, banana muffin, variety of cakes (vanilla-chocolate)

Fruit platter

Price per person 28

Every additional hour 11

EXECUTIVE CHEF: STATHIS THERMOS

Please inform us for any food allergies or special dietary needs.

All taxes are included – All prices are in Euro.

HOTEL ADDRESS

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