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FOOD & BEVERAGE AT YOUR EVENT

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Coffee Breaks

OPTION A

**DRINKS**
Filtered Coffee
Water (Still and/or Sparkling)
Juices (Concentrate: Various Flavours)
Tea

**SNACKS**
Cakes
Biscuits
Sandwiches (Various Types)
Mini Cheese Pies

€5.00 per person

OPTION B

**DRINKS**
Espresso
Water (Still and/or Sparkling)
Fresh Orange Juice
Tea

**SNACKS**
Cakes
Biscuits & Croissant
Sandwiches (Various Types)
Mini Cheese Pies & Spinach Pies

€9.00 per person

Peninsula Resort & Spa

www.peninsula.gr
Breakfast Option

CONTINENTAL BREAKFAST

DRINKS
- Tea and Filtered Coffee
- Water (Still and/or Sparkling)
- Juices (Concentrate: Various Flavours)
- Milk (Cow’s Milk / Soya Milk)

SWEET
- Cakes
- Biscuits
- Croissants (Butter & Chocolate)
- Doughnuts
- Waffles / Pancakes

EGGS
- Hard Boiled Eggs
- Omelette
- Fried Eggs

SAVORY
- Cheese (Feta & Yellow)
- Ham
- Bacon
- Tomato
- Cucumber

FRUITS
- Seasonal Options
- Pineapple Compote
- Fruit Salad

OTHER
- Various Breads
- Marmalades & Honey
- Hazelnut Cocoa
- Yogurt
- Cereals

€20,00 PER PERSON
Aperitif Buffet

**OPTION A | €5 per person**

**DRINKS**
Ouzo, Raki, Water, Wine, Soft Drinks

**APPETIZERS**
Tartine with Ham
Crudités with Tzatziki Dip
Cherry Tomatoes with Mozzarella
Bruschetta
Cheese Sticks
Traditional Cheese Pie with Sesame

**OPTION B | €6 per person**

**DRINKS**
Ouzo, Raki, Water, Wine, Soft Drinks

**APPETIZERS**
Potato Chips
Spinach Pie
Pizzette
Olives
Tarts with Spicy Cheese Dip
Crudités with Tzatziki Dip
Bruschetta

**OPTION C | €9 per person**

**DRINKS**
Ouzo, Raki, Water, Wine, Sangria, Soft Drinks

**APPETIZERS**
Spring Rolls
Crudités with Roquefort Dip
Volovan with Shrimps
Sausage with BBQ Sauce
Meatballs
Crostini with Parmesan & Mushrooms
Pizzette with Mushrooms & Prosciutto
Served Lunch or Dining

**MENU I**

**DRINKS**
High Quality Bottled Wine (Rose, Red or White)
Soft Drinks
Water (Still and/or Sparkling)

**APPETIZER**
Spinach Salad with Dried Tomatoes, Sautéed Portobello Mushrooms, Dressing, Pomegranates and Balsamic Vinaigrette

**MAIN COURSE**
Beef fillet with B.B.Q Sauce in a Parmesan Risotto with Baby Potatoes on the Side

**SWEET COURSE**
Chocolate Soufflé with Vanilla Ice-Cream

**DESSERT**
Fruits Salad with Cinnamon Mousse
Filtered Coffee
Raki

€60.00 PER PERSON
Served Lunch or Dining

**MENU II**

**DRINKS**
High Quality Bottled Wine (Rose, Red or White)
Soft Drinks
Water (Still and/or Sparkling)

**APPETIZER**
Cocktail Aperitif Variety Chosen by our Chef
Jumbo Shrimp Salad, Tortilla Chips & Guacamole Dressing

**MAIN COURSE**
Spaghetti with Lobster

**SWEET COURSE**
Chocolate Soufflé with Vanilla Ice-Cream

**DESSERT**
Fruit Salad with Basil & Mint Mousse

Filtered Coffee
Raki

€70.00 PER PERSON
Served Lunch or Dining

**MENU III / TRADITIONAL**

**DRINKS**
- High Quality Bottled Wine or Ouzo
- Soft Drinks
- Water (Still and/or Sparkling)

**APPETIZER**
- Aubergine Croquettes
- Greek Aperitif Bites by our Chef

**MAIN COURSE**
- Sea Beam with Olive & Lemon Sauce with Raw Vegetables on the Side and a Greek Salad

**SWEET COURSE**
- *Kadaifi* Greek Pastry with Nuts & Syrup and complementary Vanilla Ice-Cream

**DESSERT**
- Seasonal Local Fruits
- Filtered Coffee
- Raki

**€50.00 PER PERSON**
Live Cooking?

BRING LIFE TO YOUR EVENT.

Add a unique lively element to your event. Watch our chefs demonstrate their cooking skills as they prepare your delicious dishes on the spot.

€200 EXTRA FOR LIVE COOKING