

WEDDING MENU I

Fresh lasagne with eggplant, spinach,
Cream cheese and Mediterranean sauce



Crunchy iceberg with fresh mushrooms marinated with olive oil and estragon



Grilled pork escallop with sauce dissoné, county style potatoes and steamed
vegetables



Fruit platters

(Optional platter with assorted cheeses)

WEDDING MENU II

Chicken and vegetables “mille faille” with sweet and sour sauce



Fresh tender salad with parmesan and balsamic and olive paste dressing



Pork fillet with buttered vegetables spiced potatoes and dried tomato sauce



Fresh fruit marinated with “cointreau” (served in a platter)

(Optional platter with assorted cheeses)

WEDDING MENU III

Fresh posed salmon with champagne sauce and caviar



Lemon sorbet



Greek salad with parmesan, and vine great sauce



Veal filets with grilled vegetables, mushrooms sauce and baked potato



Assorted cheese platter



Caramel cooked assorted fruits with “Grand Marnier”

(Served in a platter)

& mignardées