

RECOMMENDED COMBINATION OF 4 COURSE MENUS

A

Tiger prawns in a herb and sesame oil dressing, served with mixed garden greens and melon



Chilled carrot and coriander soup with sour cream



Pan roasted loin of lamb with glazed shallots, red pepper and tomato ratatouille, burgundy sauce



Pistachio mousse with caramel truffle on sauce Anglaise



Filter coffee and petit fours

€35 per person include service charge and VAT

B

Mosaic of smoked duck, quail, hare, chicken and prunes brought together with Armagnac vinaigrette



Cream of roasted artichokes with slivers of black truffles and parmesan



Grilled Atlantic salmon with roasted apples confit, wild rice pilaff, apricot rosemary jus



Mille feuille of chocolate mousse on crème brulee coulis



Filter coffee & petit four

€35 per person include service charge and VAT



GALA MENU – 5 COURSE

Smoked loin of baby lamb with glazed shallots, aragula young greens, parmesan slivers and sundried tomatoes, grapefruit ginger vinaigrette



Roast sea scallops, sauce vierge



Demi-tasse of vichyssoise garnished with marinated halibut and chives



Pan seared venison served with roasted figs and chestnut puree, garnished with caramelised endives, Bordeaux wine scented jus



Crème brulee with aniseed and Grand Marnier liquor



Filter coffee and petit fours

€40 per person include service charge and VAT

Elias Beach Hotel

Ancient Amathus Avenue 125, Pareklisia 4520, PO Box. 54300, 3722 Limassol Cyprus

For calls within Cyprus: 77770530 – For calls outside Cyprus: +357 99 535 000

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GALA MENU – 6 COURSE

Grilled vine leaves filled with goat's cheese and sundried tomatoes, accompanied by St. Danielle ham, rocket salad and roasted pinenuts



Pan roasted seabass dusted with fresh herbs accompanied by crayfish ravioli and fennel fondue, orange-saffron reduction



Consommé of chicken en surprise, with truffled pancake



Milk fed veal medallions perfumed with walnut oil on aubergine caviar, garnished with girolles mushrooms, foyot sauce



Marinated beets with mixed baby lettuces and crumbled chevre, chive vinaigrette



Fruit charlotte, berry and currant sauce flamed with Cuban rum



Filter coffee and petit fours

€50 per person include service charge and VAT

GALA MENU – 7 COURSE

Fresh lobster salad on a vegetable tower accompanied with salad frisee, balsamic reduction



Consommé of game and white truffle oil, garnished with poached quail eggs



Open ravioli with a fricassee of scallops, mushrooms and baby artichokes flavoured with lavender



Wild fruit of the forest sorbet



Herb crusted tenderloin of beef topped with seared foie gras, thyme scented Barolo wine sauce



Selected garden greens with mango and orange segments with gratinated goat's cheese and almond nuts



Hazelnut and pistachio mousse with roasted almonds on a coffee sauce



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VEGETARIAN MENU – 4 COURSE

A

Tomato, fresh mozzarella and basil salad



Cream of roasted garlic and potato soup



Mediterranean vegetable lasagne flavoured with aragula sauce



Mocca mousse, pistachio biscuit, aniseed sauce



Filter coffee and petit fours

€30 per person include service charge and VAT

VEGETARIAN MENU – 4 COURSE

B

Avocado and marinated mushroom salad with fresh spinach, Thai vinaigrette with lemon grass



Chilled tomato soup with fresh minted cucumber



Grilled vegetable brochettes served on jasmine basmati rice with stuffed aubergine



Pear and apricot mousse set on blackcurrant sauce



Filter coffee and petit fours

€30 per person include service charge and VAT

DINNER BUFFET

COLD DISPLAYS

Marinated vegetables with virgin olive oil and herbed vinaigrette
Mixed selected garden greens with parmesan slivers, grilled artichokes and quail eggs
Calamari, octopus and mussels flavoured with oregano and citrus juices

Grilled mushrooms, glazed onions, capers, roasted peppers, smoked halibut and smoked trout

Crudities with coriander chilli salsa

Parma ham with figs & melon

Avocado and tomato wedges, walnut dressing

SALADS

Caesar salad with chicken breast

Garlic and herbed marinated mushrooms

Marinated cucumber, dill and smoked salmon

Gazpacho salad with cucumber, onions, green and smoky red peppers

Gigantes (broad beans) with fetta cheese and tomato sauce

Black-eye beans with tomatoes, onions and fresh coriander

Young baby potato halves with spring onions, peppers and tomatoes

Marinated seafood salad

Fried cauliflower with capers, parmesan seeds, black olives, tahini sauce and toasted sesame seeds

Beetroot with grated eggs

Sweet corn, crab meat, peppers, pineapple and rice salad

ACCOMPANIMENTS

Fetta cubes in olive oil and herbs, pickled vegetables, black and green olives

DIPS

Houmous with olive oil and fried onions, eggplant dip, tarama

DRESSINGS

Balsamic, herb dressing, raspberry vinaigrette, yogurt dressing with blue cheese, chilli sauce, roast pepper aioli

CHEESES

Local and international cheese board

BREAD

Carrot bread, oregano flavoured bread

SOUP

Minestrone with grated parmesan and croutons

CARVING

Whole roast baby lamb, red wine jus

Barbeque spare ribs, Roman style hot sauce

Slow roasted turkey, cranberry sauce

Baked grouper with mango and tomato salsa, wrapped in banana leaves



HOT DISHES

Grilled entrecote steaks marinated with lemon thyme
Caesar's favourite chopped steak
Grilled, smoked and cheesy bratwurst
Seafood kebabs marinated with dill
Barbecued chilli and honey lamb cutlets
Ginger chicken with lime and mustard seeds
Chargrilled garlic potato kebabs with fresh coriander
Grilled marinated mushrooms
Chargrilled corn on the cob with coriander
Char-roast peppers
Char-roast rosemary onions
Penne with roasted Mediterranean vegetables in a basil tomato sauce
Cumin flavoured couscous with currants, chicken liver and almond flakes

DESSERTS

Baked apples
Grapes glafoutis
Baked cheesecake
Baclava
Kateifi
Doukissa
Rizogalo
Pear almond tart
Fruit tartlette
Savarin with crème brulee
Hazelnut chocolate cake
Fruit skewer
Anarotourta
Shamali
Peanut sponge cake
Blackcurrant meringue tart
Honey mousse
Fresh fruit salad
Fresh fruits

LIVE STATIONS WILL BE AVAILABLE ONLY IF THE NUMBER OF PEOPLE DOES NOT EXCEED 200.

€40 per person include service charge and VAT

INTERNATIONAL BUFFET

COLD DISPLAYS

Poached decorated salmon
Prawn pyramid
Smoked salmon with condiments
Chicken presse
Green & white asparagus
Crudities with dip
Eggplant with crispy greens & fetta cheese
Beef pastourma with selected garden greens
Antipasti with grilled vegetables

SALADS

Sliced marinated mushrooms with herbs, onion sliced & peppers
Marinated octopus
Potato salad with spring onion, parsley, olive oil, lemon
Traditional village salad
Fattoush with pitta crisp
Cauliflower with capers, grated egg, olive oil, vinegar, paprika
Marinated seafood salad
Fruit salad with avocado, pistachio, iceberg
Tabouleh
Penne, rocket, garlic, sundried tomatoes, olive oil

DIPS

Tarama, tahini, mayonnaise, cocktail sauce, Rancheros sauce, tzantziki

CONDIMENTS

Green & black olives, gherkins, lemons, capers

DRESSINGS/SAUCES

Vinaigrette, blue cheese sauce, balsamico vinaigrette, garlic olive oil, extra virgin oil, herbed oil, tarragon vinegar, balsamico vinegar, red wine vinegar

CARVING

Slow-roasted baron of lamb, rosemary scented jus, creamy mint sauce
Stuffed salmon with spinach
Baked grouper with fresh coriander marinade
Grilled haloumi cheese
Village sausage

CHAFING DISHES

Grilled herbed basted fillet of beef, balsamic glaze with caramelized onions & mushrooms
Sauteed mushrooms with oregano
Lebanese couscous pilaf with roasted almonds
Leek & potato gratin
Cyprus style baked lamb with potatoes, tomatoes & onions
Traditional pork kontosouvli
Chicken breast "saganaki"
Sheftalia served with mini pita bread & salad



PASTA STATION

Spaghetti carbonara/bolognese/tomato
Egg tagliatelle with pink vodka sauce, garnished with smoked salmon
Penne putanesca
Vegetarian lasagne

FAR EAST STATION

Chicken with black-bean sauce/prawns tempura
Peking duck/vegetable spring rolls
Stir-fried vegetables/prawn crackers/papadoms
Basmati rice

DESSERTS

Chocolate mousse with crème brulee
Doukissa
Cream caramel flamed with Grand Marnier
White chocolate mousse with blackberries
Fresh fruit tart
Apricot tart
Anarotourta
Baclava
Coconut cake
Lebanese mahalepi
Creme brulee
Apple petivier
Candied fruits
Raspberry cheesecake in glasses
Fresh fruit salad
Fresh fruit
Mille feuille

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€45 per person include service charge and VAT

CANAPES SELECTION

COLD CANAPES

Smoked salmon rosette on brown bread with capers
Gravlax (marinated salmon) wrapped with green asparagus
Prosciutto with melon on pitta boat
Rolled hiromeri with herbed goat's cheese and sundried tomatoes
Cottage cheese , walnut and mint on crackers
Smoked turkey with green asparagus
Marinated, grilled vegetables with kefalotyri shavings
Smoked trout mousse with pecans on cucumber rounds
Profiteroles filled with tuna mousse
Tomato and feta cheese mousse in cocktail pitta
Baby shrimps with quail eggs
California rolls with light soy sauce
Buckwheat mini blinis with keta caviar and sour cream
Truffled foie gras on mini brioche
Marinated prawns with chilli salsa

HOT SPECIALTIES

Miniature spinach pies
Vietnamese style spring rolls
Chicken samosa
Mini pizza
Koupes with mushrooms
Koupes with mince meat
Mini sheftalia in cocktail pitta bread
Pork kebabs in cocktail pitta bread
Halloumi and village sausage kebabs
Terriyaki beef kebab
Mini chicken vol au vent
Pork satays with peanut sauce
Three cheese quiche
Chicken and mushroom vol au vent
Prawns tempura with chilli salsa
Prawns wrapped in coconut

PETIT FOURS

Panforte
Mini éclair
Mille feuille
Fruit tartlette
Opera cake
Brownies
Macaroon
Praline

Lemon pie



Pecan tartlette
Florentine
Cappuccino cup
Nugatine

**€1,50 per piece- Minimum 6 pieces per person
Include service charge and VAT**



Drinks Packages

1. *Bottle house wine red or white (75cl), bottle local mineral water and coffee*
€25 per person
2. *Local reserved wine red or white, bottle local mineral water and coffee*
€30 per person

Premium Wines on request

3. *Bottle of local sparkling wine* **€30**
4. *Bottle of French Champagne* **€60**
5. *Bottle of Dom Perignon* **€250**
6. *Bottle of sparkling wine (Proseco)* **€35**
7. *Bottle of Imported Spirit* **€45**
Deluxe Spirit Brands: Johnnie Walker Red Label, Highland Queen, Teachers, J&B, Grants, Bell, Cutty Sark, White Horse, Famous Grouse, Bombay Sapphire Gin, Gordon's Gin, Beefeater Gin, Stolichnaya Vodka, Smirnoff Vodka, Absolut Vodka, Bacardi Rum, Jose Cuervo Tequila
8. *Bottle of Premium Brand Imported Spirit* **€65**
Premium Spirit Brands: Johnnie Walker Black Label, Chivas Regal 12 years old, Ballantines 12 years old, Dimple, Jack Daniels
9. *Local Liqueur* **€25**
10. *Imported Liqueur* **€40**

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