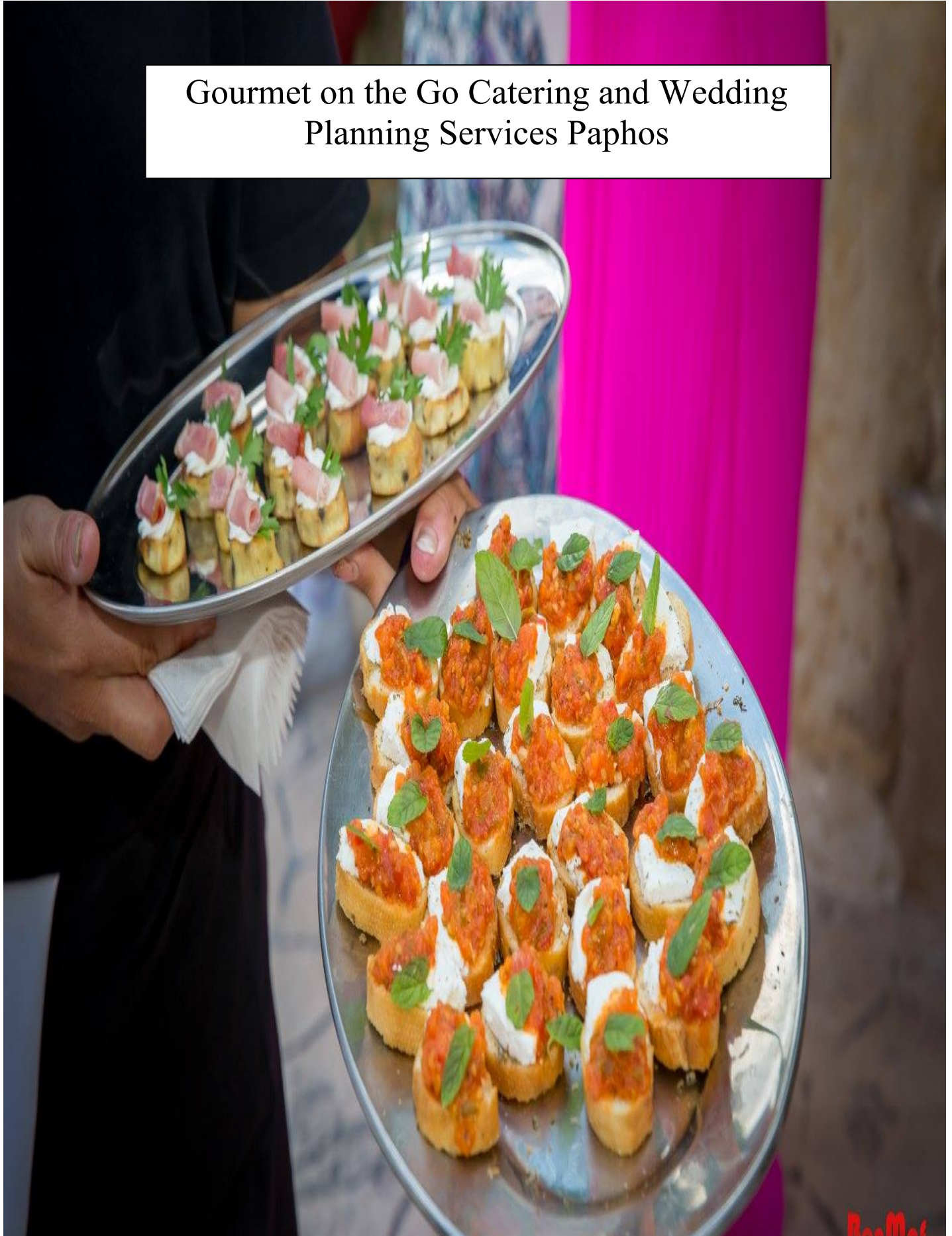


Gourmet on the Go Catering and Wedding Planning Services Paphos



# *Gourmet on the Go Catering*

Dear Bridal couple,

Firstly, congratulations on choosing Paphos as your holiday destination!

Thank you for showing interest in using **Gourmet on the Go Catering and Planning Services Paphos**. Our catering business caters for a wide range of events and occasions in the privacy of your rented holiday villa, including small intimate dinners, lunches, afternoon teas, hen parties, christenings, and birthday parties. Weddings are also our speciality. We cater for different sized groups ranging from as few as 8 people, to as many as 100.

We like to refer to our food as "Boutique" or "Bespoke" meaning that, rather than being mass-produced, all our food is freshly prepared by me and my team using locally grown, high-quality produce. Nearly all of the food is cooked at the venue on the day of the party; we will prepare one or two dishes the night before the event, for example meat dishes that need to be pre-marinated.

## **Menus**

I have attached some sample menus in this brochure including traditional Cypriot BBQ (and premium BBQ option), Buffet, Asian, Canapés, Hot Breakfast, Afternoon Tea, Salad options, International Buffet, English BBQ, Fish.

Some menus require you to make certain selections, as indicated in **red font** in the menu itself. For these menus, each guest will be served all of these dishes, for example, if you choose a lamb main course and a chicken main course, then your guests will be served some lamb and some chicken.

The menus I have attached here are just samples; we have many other menus available. We find that people get too confused if we send out too many options. We are of course happy to tailor our menu to accommodate your tastes, required needs and budget. In addition, it is possible to "mix and match" menus if you wish.

## **Service**

Depending on the numbers of guests, you can opt to have your meal served to you at the table silver service style, served pre-plated or buffet style.

## **Barbecue**

We find that many people who have chosen Cyprus for their holiday or wedding destination like to incorporate a bit of Cypriot cuisine into their celebration, and the male guests in particular enjoy seeing the Cypriot method of barbecuing which is very different from BBQing abroad! These BBQ menus are designed to be served as buffets. The meat in these menus is cooked on a

BBQ at the villa. Salads and meats are usually laid out on the buffet table, and smaller items such as dips and bread can either be put on the guest tables or served from the buffet table along with everything else. We are able to offer waiting staff to serve the buffet to your guests, or you can opt for simple self-service.

**Children** - children aged between 2 and 10 years old are charged 50% of the adult price.

**Equipment** - we provide lovely white table linen and napkins, and we bring along all the necessary catering equipment to serve and keep the food piping hot. We clear away after the meal and return your villa to the condition in which we find it, so that you can digest your meal in peace! **Equipment costs for parties over 12 people** are Euro 5 per guest (in addition to the menu cost). **For parties of fewer than 12 people equipment is included in the price of a meal.**

**Staff** - all our waitresses and bar staff are English speaking, experienced, and wear a uniform. Staff rates for weddings/parties of more than 12 people are Euro 8 per hour.

**Bar option** – we can supply alcohol on request. We supply refrigeration, equipment, ice and lemons for the bar, and bar staff. Extra glasses are Euro 5 for 10 glasses. Bags of ice are Euro 4 each. We will advise how many bags you will need.

**Allergies & Intolerances** - please let us know if any of your guests have an allergy or intolerance. We take food allergies and intolerances seriously. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Please note our menu descriptions do not include all ingredients. Please let us know if you or any of your guests suffer from any food allergies or intolerances. We will of course be happy to create alternative dishes for guests with special diets.

We also offer private chef service available at your disposal to come and cook at your villa for a daily rate of Euro 300. Please get in contact with us if you are interested to discuss menus and availability.

If you have any questions or comments, please do not hesitate to contact me by email on [acrane@cytanet.com.cy](mailto:acrane@cytanet.com.cy) or by phone on **00357 99611011**.

For testimonials and pictures of past events please refer to our face book page. <https://www.facebook.com/#!/pages/Gourmet-on-the-Go/227089934113711>

We look forward to hearing from you!  
Best regards Amanda Crane-Papadopoulou

# Gourmet on the Go Catering

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Italian, Vegan, Vegetarian, Carvery station, Lebanese and more menus available.

# Gourmet on the Go

## Menu 1

### Traditional Cypriot BBQ Meze

Euros 35 per guest. Minimum of 8 adults.

(The price includes a personal chef to cook the bbq at your holiday villa, and return the kitchen as we found it!)

#### **Dips**(served with village Greek bread and pitta bread)

- Taramasalata - a thick, creamy Greek dip made from olive oil, fish roe and seasonings
- Houmous- the popular Mediterranean chickpea and tahini dip
- Tzatziki – Creamy Greek Yoghurt, with cucumber, garlic and mint

#### **Nibbles**

- Green & Kalamata Olives – marinated in coriander and garlic
- Grilled Halloumi - Greek “squeaky” cheese

#### **BBQ Meats**

- Souvla - Traditional Greek BBQ, pieces of pork and chicken cooked on the bone over hot charcoals
- Souvlaki - small pieces of chicken meat cooked off the bone, marinated with Lemon and oregano and served on a kebab stick
- Sheftalia –Greek sausages

#### **Salads**

- Traditional Greek Salad with feta cheese
- Lemon& coriander Couscous- an aromatic dish of traditional bulghar wheat, raisins and nuts
- Spiced Beetroot and walnut salad with creamy goats cheese
- Roast Potatoes – in their skins with rosemary and olive oil

#### **Desserts**

- Seasonal fruits
- **Cypriot desserts available on request**

# Gourmet on the Go

## Menu 2

### Premium Cypriot BBQ

€50 per guest. Minimum 8 adults.

#### **Dips** (served with village Greek bread and pitta bread)

- Taramasalata—a thick, creamy Greek dip made from olive oil, fish roe and seasonings
- Houmous- the popular Mediterranean chickpea and tahini dip
- Tzatziki dip – Creamy Greek Yoghurt, with cucumber, garlic and mint
- Tyrokafteri salada – hot spicy cheese dip

#### **Nibbles**

- Grilled Halloumi - Greek “squeaky” cheese
- Green & Kalamata Olives – marinated in coriander and garlic

#### **Salads**

**Please choose up to four salads (see alternative salad list)**

- Traditional Greek Village & feta Salad
- Mixed Bean salad
- Spiced Beetroot and walnut salad with creamy goats cheese
- Couscous- a traditional aromatic dish of bulghar wheat, raisins and nuts
- Grilled Aubergine, feta and coriander salad
- Rocket salad with sundried tomatoes and goats cheese
- Traditional Potato salad
- Coleslaw with a “kick”

#### **BBQ Meats( served with Roast Potatoes – in their skins with rosemary and olive oil)**

- **Souvla** - traditional Greek BBQ dish, pieces of pork and chicken cooked on the bone over hot charcoals
- **Souvlaki**- small pieces of pork or chicken meat cooked off the bone, marinated with Lemon and oregano and served on a kebab stick
- **Pork Fillets** – marinated in a tasty aromatic sauce, cooked over hot charcoals and thinly sliced
- **Sheftalia** - Greek sausages

**Please choose one of the following**

- **Moussaka** – vegetables layered with mincemeat and béchamel sauce **or**
- **Pastichio** – traditional Cypriot dish of mince meat, cheese and pasta **or**



- **Keftedes** – round Greek meatballs **or**
- **Dolmades** – Vine leaves and mixed vegetables stuffed with mincemeat, herbs and rice **or**
- Side of whole **Salmon**

Please let me know if you require any vegetarian food or fish

### **Desserts**

**Please choose up to two desserts from the below list**

- Cheese cake (flavour of your choice, eg. Lemon, mango, white chocolate, strawberry, baileys etc.)
- Pavlova Meringue nest filled with Fruits of the forest and fresh cream or Eton mess
- Summer pudding
- Crème Brulee
- Fresh Fruit Flan/tarts
- Chocolate fudge cake with ice cream or fresh cream
- Apple Pie with custard or cream

# Gourmet on the Go

## Menu 3

Euro 45 per adult. Minimum 10 adults

### Salads

- Potato and roasted bacon salad with curry mayonnaise
- Mixed Greens salad with tomato, cucumber and spring onion
- Baby tomatoes, red onion and basil salad - with a balsamic and basil glaze dressing

### Hot dishes

- Pork tenderloin with lemon and oregano sauce
- Stuffed Breast of Chicken fillet, with coriander and lime pesto
- Whole side of salmon, black pepper and lemon butter
- Baked cannelloni stuffed with spinach, feta and topped with a tomato and basil sauce
- Selection of roasted vegetables with thyme, rosemary and olive oil
- Oven Roasted Rosemary Potatoes

### Dessert

- Panacotta with forest fruit sauce
- Fresh fruit salad

### Bread

- Fresh Crusty bread rolls



# Gourmet on the Go

## Menu 4

Asian Night Euros 45 per guest.

Minimum 8 guests, maximum 15 guests

(The price includes a personal chef to cook the bbq at your holiday villa and return the kitchen as we found it!)

### **Nibbles & Starters**

- Prawn crackers
- Thai Fish cakes with a dipping sauce on a bed of Asian/Indian fusion salad
- Chicken satay sticks on a bed of salad

### **Mains**

- Thai chicken Green curry
- Sesame king prawns –sautéed and coated in sesame seeds served with a chilli dip
- Minced Thai chicken on lemon grass sticks **or** Chinese char sui Sticky Ribs
- Sticky pork and Aubergine
- Jasmine Rice

### **Salads**

- Asian noodle vegetable salad with fresh mango
- Crunchy Thai and nut salad with a mild sweet chilli dressing

### **DESSERTS**

- Asian Dessert **or**
- Asian fruit salad

# Gourmet on the Go

## Menu 5

Euros 45 per guest. Minimum 8 guests

(The price includes a personal chef to cook the bbq at your holiday villa and return the kitchen as we found it!)

### **Dips** (served with village Greek bread and pitta bread)

- Baba Ghanoush – aubergine dip
- Tzatziki dip – Creamy Greek Yoghurt, with cucumber, garlic and mint
- Rainbow of Spicy Mixed pepper salsa

### **Nibbles**

- Grilled Halloumi - Greek “squeaky” cheese

### **Salads**

- Noodle Salad - with a fresh burst of vegetables and colour
- Spinach leaf, pear & Blue cheese Salad with a lemony balsamic dressing
- Coleslaw with a “kick” - no mayonnaise coleslaw
- Traditional potato and chive salad **or** Roast potato mini cubes - roasted with rosemary and olive oil

### **Main**

- Amanda's special Pork loin - marinated pork fillets in a tasty sauce
- Chicken Kebabs –tender Chicken breast marinated in Olive oil, lemon, oregano
- Lamb Kofte - minced lamb patties mixed with wild herbs and grilled to succulent perfection served with a homemade mint sauce
- Grilled King Prawns with an Olive Oil and chilli dressing

### **Desserts**

- Individual cheesecake **or**
- Mini Fruit Tarts **or**
- Chocolate Brownies

# Gourmet on the Go

## Menu 6

Euros 45 per guest, Minimum 8 guests

(The price includes a personal chef to cook the bbq at your holiday villa and return the kitchen as we found it!)

### **Dips** (served with village Greek bread and pitta bread)

- Tzatziki– Creamy Greek Yoghurt, with cucumber, garlic and mint
- Tyrokafteri – hot cheese dip
- Houmous- the popular Mediterranean chickpea and tahini dip

### **Salads**

- Beetroot and walnut salad with creamy goats' cheese and a slightly spiced flavoursome dressing
- Greek Village Salad with feta cheese
- Waldorf salad
- Baby tomatoes, red onion and basil salad - with a balsamic and basil glaze dressing

### **Mains**

- Pulled Shoulder of Pork –tasty marinated slow oven baked pork
- Chicken Kebabs - tender marinated chicken kebabs in Amanda's special recipe!
- Aromatic Marinated Lamb pieces - lamb cubes marinated in cumin, coriander and harissa paste
- Side of salmon with Rosemarie sauce - gherkins and lemon juice
- Roast potatoes with rosemary and olive oil

### **Desserts**

- Individual Lemon cheesecake **or**
- Chocolate Fudge cake with fudge frosting

# Gourmet on the Go

## Menu 7

Euro 50 per quest. Minimum of 10 quests, maximum 20 quests

(The price includes a personal chef to cook the bbq at your holiday villa and return the kitchen as we found it!)

### **Set Menu**

Seared smoked crispy duck with a pistachio dressing **or**  
Asian flavour fish cakes on a bed of salad with a mango chilli salsa

Guard of honour Lamb with a Herb and Hazelnut Crust - Redcurrant Jus **or**  
Crown of cutlet pork rib with pears and parsnips and apple sauce

Served with:

Rosemary Roasted potatoes **and** local seasonal vegetables **or**  
two Salads of your choice:

Cauliflower couscous salad with maple dressing  
Green Salad with lettuce leaves, cucumber spirals, spring onions, avocado (**or** please see attached salad options)

A Dessert of your choice

## Gourmet on the Go

Hot/Cold Buffet Menu 8: €45 per guest

Minimum of 12 guests

Please choose from 3 or 4 dishes for your buffet

### Dips

- Houmous
- Tzatziki dip
- Guacamole
- Chilli tomato
- Hot cheese, served with Crusty bread

### Quiches & tartlets

- Blue cheese and broccoli Quiche
- Tomato, bacon and cheese Quiche
- Red pepper, red onion and goats cheese Tart
- Homemade Sausage Rolls
- Spinach, pine nut and feta Parcels
- Prawn, chicken, egg or cream cheese vole au vents

### Meat

- Honey glazed sticky chicken drumsticks
- Coronation chicken salad with rice
- Chicken and coconut curry with rice
- Satay chicken kebabs
- Stuffed chicken breast slices with spinach and pine nuts
- Chicken roulade with cream cheese
- Roast slices of turkey breast with a homemade cranberry sauce
- Minced Lamb kofta (herby meatballs) on a stick with a minty sauce
- Mini Feta and minty yogurt lamb meatballs
- Roast slices of Gammon
- Homemade "secret" sticky BBQ ribs
- Chinese Char sui Pork served with spring onions and lettuce
- Lemon Pork medallions

### Fish

- Salmon fillets with dill sauce
- Fish parcels with coriander, ginger and coconut

- Char grilled tuna steaks marinated and served in a ginger, garlic and soya sauce

### **Platters**

- Selection of cold cuts, with pickles
- Selection of cheeses, pickles, crackers and bread sticks

### **Salads - Choose 3 salads**

- Seafood salad
- Traditional Coleslaw salad or Asian Coleslaw (no mayonnaise)
- Mixed leaf salad with sun dried tomatoes and Greek manouri cheese
- Green bean, onion and parsley salad
- Traditional Potato and chive salad
- Rainbow of mixed pepper salad
- Mixed roasted vegetable salad with a balsamic glaze dressing
- Beetroot, walnut and goats cheese salad
- Waldorf salad - chicken pieces, nuts and a creamy dressing
- 3 mixed bean salad with French dressing
- Greek mixed salad with feta cheese
- Thai Noodle salad with mango and red pepper
- Grilled Aubergine salad with feta and oregano dressing
- Green Leaf salad - mint leaves, pomegranate with dressing
- Baby tomatoes, red onion and basil salad - with a balsamic and basil glaze dressing
- Green Leafy salad with sundried tomatoes and shaving of parmesan cheese

Bread is served and included in the meal, either Pitta Bread, French crusty or Greek village bread

# Gourmet on the Go

## Menu 9

English BBQ Euros 30 per guest

Minimum of 8 guests

(The price includes a personal chef to cook the bbq at your holiday villa and return the kitchen as we found it!)

**Dips** are served with hot pitta bread

- A selection of 3 international dips (depending on what is in season)

**BBQ Meats – served with oven roasted potato wedges**

- Homemade burgers in a bun – served with garnish and cheese in soft bun
- Butchers sausages - Cumberland, Lincolnshire, plain or pork+ mustard sausages
- Finger lickin' sticky ribs - a homemade secret recipe!
- Pork loin - marinated pork fillets in a tasty sauce

**Salads**

- Traditional Coleslaw salad
- Mixed leaf salad with sun dried tomatoes and parmesan cheese flakes
- Traditional Potato and chive salad
- Baby tomatoes, red onion and basil salad - with a balsamic and basil glaze dressing

**DESSERTS**

Seasonal fruits

Desserts available on request



# Gourmet on the Go

## Menu 10

Surf and Turf – Euros 45 per guest

Minimum of 8 guests Maximum 25 people

(The price includes a personal chef to cook the bbq at your holiday villa and return the kitchen as we found it!)

### **Starter served with Hot crusty garlic bread**

- Avocado prawns (if in season)

### **Mains Turf**

- Prime medallions of Beef steak with a creamy mushroom sauce
- Pork medallions in a lemon and oregano dressing **or** pork chops

### **Mains Surf**

- Lime and Chilli marinated King Prawn Skewers
- Fried Calamari

### **Salads**

- A colourful blend of Corn, peppers, Ginger & Coriander salad
- Cauliflower couscous salad with maple syrup dressing
- Baby tomatoes, red onion and basil salad - with a balsamic and basil glaze dressing
- A leafy salad

Potato chips or oven roasted potatoes with olive oil and rosemary

### **DESSERTS**

Seasonal fruits

**Desserts available on request**

# Gourmet on the Go

## Menu 11

### Fish Meal

Euros 45 per guest, minimum of 8 adults, maximum 25 people

(The price includes a personal chef to cook the fresh food at your holiday villa and return the kitchen as we found it!)

#### **Dips- served with Greek bread and pitta bread**

- Tahini - a thick, creamy Greek dip made from olive oil, tahini paste and lemon
- Taramasalata - a thick, creamy Greek dip made from olive oil, fish roe and seasonings
- Houmous- the popular Mediterranean chickpea and tahini dip.
- Grilled Halloumi - Greek “squeaky” cheese

#### **Mains - served with homemade crispy roast potatoes**

- Calamari – deep fried crispy squid rings
- Prawns – sautéed in butter, garlic, a little chilli and served with a mango salsa
- Fresh Fish – local Cyprus fish on the bone wrapped in a foil parcel, stuffed with mixed herbs, olive oil and lemon

#### **Salads**

- Mediterranean Mixed Green Salad - spirals of cucumber, spring onion, mixed Green Leaf salad
- Tomato and Mozzarella cheese salad with a balsamic and basil dressing
- Coleslaw

#### **Dessert - Fresh Fruit platter**

**Other desserts available on request**

# Gourmet on the Go

## Menu 12

### Grill Platter

Euros 40 per guest, minimum of 8 adults

(The price includes a personal chef to cook the fresh food at your holiday villa and return the kitchen as we found it!)

### **3 x International Dips- served with hot pitta bread**

#### **Grill patter with a selection of the following**

- Marinated pork chop
- Marinated Cajun chicken breast, wings or drumsticks
- Marinated steak strips
- Harissa lamb kofta **or** minted lamb cutlets **or**
- Salmon steaks marinated in dill, olive oil and lemon

**Served with potato wedges or minted potato salad**

**Corn on the cob**

**Grilled garlic mushrooms**

**Salad – a Salad of your choice (see the below list)**

**Dessert - Fresh Fruit platter**

**Other desserts available on request**

# Gourmet on the Go

## Menu 13

### Suckling Pig/Hog Roast

Euros 30 per guest, minimum of 12 adults

(The price includes a personal chef to cook the fresh food at your holiday villa and return the kitchen as we found it!)

- Grilled Halloumi Kebabs - Greek “squeaky” cheese

### **Mains - served with homemade crispy potato wedges or sweet potato mash**

- Crispy skin suckling pig with Apple sauce in a soft white Roll

### **Salads**

- Mediterranean Mixed Green Salad - spirals of cucumber, spring onion, mixed Green Leaf salad
- Herby Mexican style Black rice
- Tomato and Mozzarella cheese salad with a balsamic and basil dressing
- Fresh and crunchy creamy Coleslaw
- Potato salad

**Dessert** - Fresh Fruit platter

**Other desserts available on request**

# Gourmet on the Go

## Menu 14

### Hot Buffet Breakfast

Euro 25 per adult. Minimum 8 adults

(The price includes your personal chef to come to your villa with fresh produce and cook dishes below of your choice. Return the kitchen clean and tidy to its original condition)

Seasonal Fresh Fruit Platter or  
Fresh Fruit Salad

.....

A Selection of Cereals, Bircher Muesli and Yoghurt

.....

Anari – A locally made soft goat's cheese drizzled with honey and nuts

.....

A Selection of Hot Toast, Hot Cinnamon French toast, Fresh Crusty Bread,  
Homemade Fruit Muffins, Waffles/Pancakes, Croissants plain or cheese and ham  
(Served with homemade preserves and honey)

.....

Eggs of your choice:  
Scrambled, Fried, Poached or Omelette

.....

A Choice of Grilled Bacon, Grilled Halloumi, Sausages, Mushrooms, baked beans and Tomato

.....

Freshly Brewed Coffee, Selection of Teas  
Fresh Fruit juice

## Gourmet on the Go

### Menu 15

#### Cyprus Breakfast

Euro 22 per adult. Minimum 8 adults

(The price includes your personal chef to come to your villa with fresh produce and cook dishes below of your choice. Return the kitchen clean and tidy to its original condition)

Seasonal Local Fresh Fruit Platter or  
Fresh Fruit Salad

.....

Bircher Muesli - special homemade muesli

.....

Anari – A locally made soft goat’s cheese drizzled with honey and nuts

.....

Greek Yoghurt, Local Honey and Granola

.....

Cyprus Cucumber, Olives and tomatoes

.....

Eggs of your choice:

Scrambled, Fried, Poached or Boiled

.....

Grilled Lountza Cyprus Bacon, Grilled Halloumi

.....

A Selection of Cyprus Pastries

(Served with homemade preserves and honey)

.....

Freshly Brewed Coffee, Cyprus Coffee, and a Selection of Teas  
Fresh Fruit juice

## Gourmet on the Go

### Menu 16

### Afternoon Tea

Euro 25 per adult. Minimum 8 adults

(The price includes your personal chef to come to your villa with fresh produce and cook dishes below of your choice. Return the kitchen clean and tidy to its original condition)

Selection of dainty sandwiches

Egg mayonnaise and cress

Tuna and cream cheese

Ham and cheese

Cheese and cucumber

Smoked salmon and cream cheese

.....

Homemade savoury cheese muffins **or** mini quiche

Homemade sausage rolls

.....

Baby Homemade scones with fresh clotted cream

Served with homemade strawberry jam

.....

Fresh cream éclairs covered with chocolate

A selection of decorated cupcakes with butter cream **or**

Chocolate fudge squares with fudge frosting

.....

A selection of coloured macaroons

.....

Fresh mini pastry tarts with crème patisserie and fresh fruits

.....

Chocolate dipped strawberries (if in season) **or** chocolate dipped apple balls on sticks

.....

Freshly Brewed Coffee, Selection of Teas

Fresh Fruit juice and a glass of Prosecco on request



# Gourmet on the Go

## Menu 17

Canapé menu 2017/8: €6 per guest for 3 pieces

(Each extra piece additional Euro 1)

**We recommend three different types of canapé pre-dinner, or up to ten items for a finger food event**

- Hot chilli peanut soup shots (served warm in little shot glasses)
- Iced Cucumber and Dill Gazpachio (served in little cups)
  
- Mini Red Pepper, red onion and cheese Tartlets
- Mini Quiche Lorraine
- Home Made Mini sausage rolls
- Savoury pastries filled with spinach, feta and pine-nuts
- Vol-au-vents – prawns in Marie rose sauce, chicken, egg or cream cheese
- Vol-au-vent - Goat's cheese and sun dried tomatoes
- Coronation chicken pastry cups
- Feta cheese mini puff pies
  
- Cucumber cups with chili cream cheese and pomegranate
- Cucumber cups with chili cream cheese and ham
- Cucumber cups with rolled salmon, wasabi and chives
  
- Marinated Feta and Olive Skewers
- Mini cherry tomatoes, feta and homemade pesto kebabs
- Mini Greek sausage, marinated Feta and baby tomato skewers
- Vietnamese chicken salad served on an edible spoon
- Chicken, cheese and pancetta rosemary spiedini
  
- Tomato, basil and mozzarella bruschetta
- Smoked Mackerel pate and horseradish bruschetta
- Courvoisier and Chicken liver pate bruschetta
- Smoked salmon and cream cheese bruschetta
- Stilton and chutney rarebit bites bruschetta
- Parmesan shortbread crackers with beetroot and cheese pesto
- Oat cakes with goat's cheese and chilli jam

- Smoked Salmon, wasabi and cream cheese on Rye bread, garnished with fresh dill
- Californian sushi rolls
- Grilled Tiger Prawn and Mango Salsa served in little cups
- Thai chicken salad served in pastry cups or on spoons
- Vietnamese chicken salad served on an edible spoon
  
- Filo Tartlets with Asian beef salad
- Prawn and mango pastry mini cups
- Spicy cheese and red pepper mini cups
  
- Mini risotto spoon with chicken or chorizo
- Fresh local figs stuffed with blue cheese and wrapped in prosciutto ham - (if in season)
- Individual Herb crusted cheese balls
- Sweet potato stackers with prosciutto ham
- Falafel with spicy yoghurt dip
- Crunchy stuffed mushrooms
  
- Mini chicken satay kebabs
- Mini Greek style Marinated Chicken kebabs
- Mini Asian style Marinated pork kebabs
- Mini Marinated Beef tenderloin kebabs
- Grilled Cypriot halloumi on mini sticks
- Shish Tawouk marinated and subtly spiced, meltingly tender chicken kebabs
- Mini lamb Kofte minced lamb patties mixed with wild herbs served with a homemade mint sauce
- Mini Minced Lamb and feta meat balls with a minty yogurt dipping sauce
- Mini spring rolls with a sweet chilli dip

**Canapés can be served with a choice of cocktails - extra cost**

Pimms and Lemonade with fresh cut fruits and mint

Bucks Fizz – Champagne with fresh orange juice

## Gourmet on the Go

### Menu 18 Salad Selections

**Salad selection – please choose from the below salads:**

1. Traditional Greek village and feta Salad
2. French Green Bean and Red Onion Salad
3. A colourful blend of Corn, peppers, Ginger & Coriander salad
4. Green Salad with lettuce leaves, cucumber spirals, spring onions, Avocado and Green peppers
5. Asian Noodle Salad - with a burst of fresh vegetables and vibrant colour
6. Beetroot and walnut salad with creamy goats' cheese and a flavoursome slightly spiced dressing
7. Couscous- Amanda's special - A traditional aromatic dish of bulghar wheat, raisins, nuts and coriander
8. Rocket salad with sundried tomatoes and shavings of parmesan cheese
9. Spinach leaf, pear & Blue cheese and pomegranate Salad with a lemony balsamic dressing
10. Traditional Potato and chive salad
11. Coleslaw with a "kick" - no mayonnaise coleslaw
12. Creamy traditional Coleslaw
13. Grilled Aubergine salad with sweet chilli, oregano and feta dressing
14. Baby tomatoes, red onion and basil salad - with a balsamic and basil glaze dressing
15. Tomato, Basil and Mozzarella Cheese Salad
16. Rainbow of mixed pepper salad with a chilli dressing
17. Mixed roasted shavings of vegetable salad with a balsamic glaze dressing - Served Hot or cold
18. Green Leaf salad - mint leaves, pomegranate with dressing
19. Waldol salad - chicken pieces, nuts and a creamy dressing
20. Mixed 3 Bean salad with French dressing
21. Cauliflower couscous salad with maple syrup dressing
22. Peach, Fennel and cashew nut salad
- 23.** Kale salad with pear, roasted hazelnuts and maple dressing
24. Tabbouleh – finely chopped parsley, tomato and onion mixed with bulgur with olive oil and lemon juice

# Gourmet on the Go

## Menu 19

### Desserts €5 per guest

**DESSERTS can be served plated or individual mini portions.**

**Please choose a dessert from below or you can ask if you can make a dessert of your choice:**

- Lime and Ginger Cheese cake
- Cheese cake of your choice e.g. homemade lemon cheese cake with lemon curd topping, strawberry cheese cake with a homemade strawberry topping
- Baileys cheese cake
- Baked Lemon cheese cake
- Pavlova Meringue nest filled with Fruits of the forest and fresh cream
- Meringue kisses with a ganache or sweet dipping sauce
- Summer pudding
- Crème Brulee
- Fresh Fruit tart – crème patissarie with fresh fruits
- Chocolate fudge cake and ice cream or fresh cream
- Chocolate Brownies
- Apple Pie and ice cream
- Lemon sorbet
- Fruit Crumbles - choice of fillings
- Fresh Fruit salad
- Summer Trifle
- Panna Cotta with fruit coulis
- Tiramisu
- Banoffee pie with fresh cream
- Profiteroles with chocolate sauce and fresh cream
- Pears in red wine with pouring cream
- Pecan pie

If you have another preference please let us know