

COCKAIL RECEPTION CANAPES

Cold Canapes

Cream cheese mousse on cracker
Avocado and feta mousse on cracker
Choux filled with chicken and mushrooms
Choux filled with Béchamel sauce & bacon
Roast turkey with cranberry sauce-Canapé
Roast beef with horseradish-Canapé
Roast pork with mustard -Canapé
Smoked Cyprus Ham, with seasonal fruit & cream cheese
Chicken salad on white bread
Mini tartlettes with shrimps in Calypso sauce
Smoked mackerel with peppers
Marinated salmon on brown bread
Mini tartlettes with taramosalata
Home made live pate on toast
Cucumber boats with tzatziki
Cucumber boats with crab meat salad
Vegetable sticks with Guacamole or Yoghurt Dill sauce

Hot finger food

Mini Spinach with feta pies
Mini cheese pies Or Sausage rolls
Pita pockets with haloumi
Mini vol au vent with prawns - mushroom
Mini vol au vent with chicken and peas
Mini spring rolls with Chinese Sauce
Cyprus Meat Balls (Kefte dakia)
Fish goujons – Tartar sauce
Pizza Nissi
Pizza-vegetarian or Margarita
Chicken nuggets with Mango chutney
Breaded Chicken wings-Sweet- sour sauce
Chicken drumsticks Tandoori
Mini Chicken kebab sticks
Mini Pork souvlaki sticks
Home baked quiche Lorraine
Grilled veg on toasted ciabatta-Pesto sauce

Sweet bites

Chocolate brownies
Baked cheesecake
Mini fruit tartlettes
Mini lemon meringues
Apple crumble
Chocolate-Rum truffles
Chocolate cups filled with fruit-mousse
Choux filled with cream
Fresh fruit skewers
Tylichta with almonds -local speciality
Mini Baklava - local speciality
Bourekia with anari cheese- local speciality
Bourekia with semolina - local speciality

*Please select the items of your choice from above.

*Minimum quantity of 20 pieces per item.

nissi beach
resort

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MENU 1

Fresh Minestrone soup
grated Parmesan cheese



Crispy-pastry parcel with spinach and feta cheese
on lemon cream sauce



Millefeuille of chicken fillet and wild mushrooms
in Dijon grain mustard sauce

Served with Duchess potato
& fresh season vegetables



Fresh Apple crumble
Vanilla sauce



Fresh filter coffee
Sweet bite

MENU 2

Fresh melon with Smoked Cyprus Ham



Clear vegetable soup



Chicken fillet Mediterranean style

Served with layers of grilled Mediterranean Vegetables
feta cheese and roast potato



Chocolate mousse filled with orange cream
in fresh orange coulis



Fresh filter coffee
Sweet bite

MENU 3

Cream of Asparagus soup



Tortilla rolls filled with chicken and avocado – *sour cream*



Mixed grill platter – Home made BBQ sauce
Grilled chicken fillet, mini beef steak, pork kebab, lamb chops

Served with Mediterranean grilled vegetables
& herbed potato wedges



Strawberry cheese cake



Fresh filter coffee
Sweet bite

MENU 4

Cream of vegetable soup



Seafood crepe
Champagne sauce



Fillet steak Diane - *Flambé*

Served with Marquise potato
& fresh season vegetables



Fresh Apple Charlotte
Calvados cream



Fresh filter coffee
Sweet bite

Note: Steaks are cooked Medium to well done unless otherwise requested.

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MENU 5

Cream of Tomato soup



Crepe filled with
chicken, spinach & mushrooms
gratinated with cheese sauce



Grilled fillet steak *on toast*
Served with grilled vegetables
and feta cheese *in Oregano sauce*
Served with roast potatoes



Chocolate profiteroles
with fresh cream and chocolate sauce



Fresh filter coffee
Sweet bite

Note: Steaks are cooked Medium to well done unless otherwise advised.

MENU 6

Shrimps Cocktail
In Marie Rose sauce



Cream of vegetable soup



Roast fillet of Beef *with Gravy*

Served with Yorkshire pudding, roast potatoes
& steamed fresh season vegetables



Homemade Apple pie
Served with custard



Fresh filter coffee
Sweet bite

MENU 7

Cream of broccoli Soup



Pancake
filled with prawns & mushrooms
Saffron cream sauce



Roast chicken stuffed with Mozzarella
& sun dried tomatoes - *Chianti wine sauce*
Served with Jacket potato
& fresh season vegetables



Home-made raspberry and caramel Parfait
Vanilla-strawberry coulis



Fresh filter coffee
Sweet bite

MENU 8

Smoked Salmon roll filled with avocado and crab meat
Dill mustard sauce



Clear Vegetable soup



Grilled salmon fillet with herbs crust
Remoulade sauce

Served with Dauphine potatoes
& fresh season vegetables



Zuccotto
Sponge cake with fresh cream roasted almonds,
chocolate chips and coffee liqueur



Fresh filter coffee
Sweet bite

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BARBECUE BUFFET

(Minimum 20 people)

COLD BUFFET

Rich Variety of Salads accompanied with various dips and dressings



HOT BUFFET

Grilled marinated Chicken drumsticks

Lamb Cutlets

Spare Ribs in honey-soy sauce

Pork Kebabs

Mini turkey steaks

Grilled Halloumi Cheese

Pasta in cream sauce – au gratin

Mini corn on the cob

Jacket Potatoes

Steamed rice

Mixed Steamed Vegetables



DESSERTS

Napoleon with strawberries

Chocolate Cake

Crème Brulee

Fresh seasonal fruit

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MEDITERRANEAN BUFFET

(Minimum 20 people)

COLD BUFFET

Rich Variety of Salads accompanied with various dips and dressings



HOT BUFFET

Striploin of beef with Diane sauce

Grilled Chicken in light herbs cream sauce

Breaded chicken wings

Roast Pork in mustard sauce

Home-made beef-burgers topped with tomato & feta cheese

Salmon fillets with Saffron sauce

Lasagne with mushrooms and cheese

Potato Wedges

Vegetable Ratatouille

Steamed Basmati Rice



DESSERTS

Chocolate cheese cake

Fruit Charlotte

Panna Cotta with caramel sauce

Fresh seasonal fruit

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CYPRUS MEZE

(Minimum 10 people)

COLD STARTERS

Cyprus Dips (Tzatziki, Hummus, Taramosalata)
Platter with Feta & tomato slices
Selection of salads
Warm pita bread



WARM DISHES

Grilled Halloumi & Lountza
Lamb chops - grilled
Chicken fillets –Oregano
Pork Kebabs
Deep fried Calamari
Moussaka
Potato Wedges
Vegetable Fritters



DESSERTS

Selection of Cyprus sweets
Fresh seasonal fruit

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SPECIAL DIETARY GALA MENUS

In the following pages you will find a selection of Special Gala Menus.

These menus were created in order to fulfil special dietary needs of our guests, that emerge from specific health problems such as **diabetes, celiac disease or other food allergies**. A selection of delicious Vegetarian menus are also included.

These special menus were created having in mind the modern trend of offering healthier dishes and still maintaining the taste of the traditional Gourmet cuisine.

It would give me great pleasure to personally meet with our guests in order to discuss their specific dietary needs.

Warm regards

Marios Charalambous
Weddings & Food & Beverage Manager
Nissi Beach Holiday Resort

Vegetarian – ‘Vegan-No animal products’

Menu 1

Fresh Minestrone soup



Crispy fillo parcel
Filled with fresh spinach, Pumpkin and wheat rice



Rigatoni with wild mushrooms
In fresh tomato-basil sauce



Home- made Baklava
with seasonal fruit



Fresh filter Coffee

Lacto –Vegetarian

Menu 2

Green Leaf salad
with marinated aubergines
grilled Halloumi cheese and cherry tomatoes
in Balsamic Vinegar and olive oil



Cream of vegetable soup



Linguini Mediterranean Style
In Oregano sauce with feta cheese, tomato, onion, olives
Served with grated Parmesan cheese



Home-made Zuccotto
(Italian speciality with fresh cream,
roasted nuts and coffee liqueur)



Fresh filter Coffee
Sweet bite

Lacto – ovo - Vegetarian Cyprus Menu 3

Selection of Cyprus dips
with warm brown pita
(Hummus, tzatziki, tabini)



Country Vegetable soup



Vegetarian Moussaka
Served with side seasonal salad



Home-made Galatouboureko
with seasonal fruit



Decaffeinated Coffee
Sweet bite

Diabetic & Gluten free Diet Menu 4

Fresh Avocado Timbale
Fresh tomato salsa



Clear Vegetable soup
with vegetable julienne



Millefeuille of Chicken fillet
Grilled Mediterranean Vegetables
In Oregano & olive oil sauce



Poached Fresh Pear
Fresh Raspberry sauce



Decaffeinated Coffee