

## 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 Galatoboureko  
*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