

## THE CUPULE

### BANQUET GOURMET MENU

#### DIPS & BITES

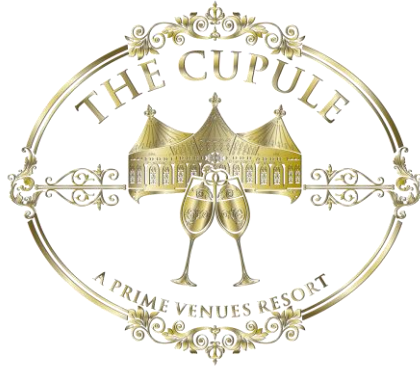
Choice of 4 items from below

- ✓ Yogurt
- ✓ Spicy cheese
- ✓ Tarama
- ✓ Hummus
- ✓ Tzantziki
- ✓ Tahini
- ✓ Aubergine salad
- ✓ Olives: black, green, stuffed

#### SALADS

Choice of 2 items from below

- ✓ ✓ Beetroot salad
- ✓ ✓ Potato salad
- ✓ ✓ Apricots and figs salad (ice berg, lollo rosso, pine nuts, dried figs, dried apricots, apricot sauce)
- ✓ ✓ Green salad (chestnut, dried fruits and nuts, thyme honey, olive oil, balsamic vinegar)
- ✓ Greek (tomato, cucumber, pepper, onion, feta cheese, olives, spearmint)
- ✓ Village (lettuce, cabbage, tomato, cucumber, feta cheese, olives)
- ✓ Santorini (tomato, onion, feta cheese, oregano)
- ✓ Rocket (rocket, sundried tomatoes, parmesan, basil, olive oil, balsamic vinegar)
- ✓ Prawn salad (lettuce, prawns, cocktail sauce)
- ✓ ✓ Goat cheese salad (green and red salad leaves, figs, hazelnuts, cherry tomatoes, goat cheese and orange and honey sauce)



- ✔ **Roquefort** (Roquefort, brown bread, curly lettuce, tomato, garlic)
- Caesar** (lettuce, bacon, parmesan, croutons)
- ✔ **Spinach salad** (goat cheese, nuts, strawberries)
- ✔ **Pasta salad** (penne, avocado, bacon, peppers, tomato, rocket)

## PASTA

Choice of 2 items from below

**Rigatoni** with ham, bacon, fresh cream and cheese baked in the oven

**Cannelloni with Minced meat**

- ✔ **Cannelloni** with Spinach and feta cheese
- Cannelloni** with Chicken and mushroom

**Lasagne** with Minced meat

- ✔ **Lasagne** Vegetarian

**Traditional**

**Pastitsio** with Minced meat

**Mousaka** with Minced meat

- ✔ **Ravioli** with feta cheese and cream

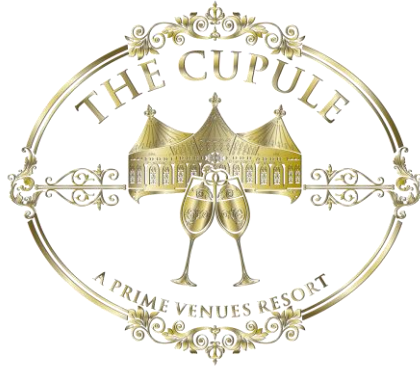
**Or a Choice of the following pasta, with a filling from below**

Penne, Farfalle or Tricolored

All of these will be baked in the oven with a crusty cream cheese sauce. Please choose a filling from below

**Choice of Filling**

- ✔ ✔ **Florentia** (spinach, cherry tomatoes, sundried tomatoes, mushrooms)
- Carbonara** (bacon, egg, milk, fresh cream, parmesan)
- ✔ ✔ **Napolitano** (tomato, onion, thyme, basil)
- Salmon** (fresh cream, vodka, dill)
- Bolognaise** (minced meat, tomato sauce)
- Seafood** with fresh tomatoes and ouzo



## **CHICKEN**

Choice of 1 item from below

Chicken breast fillet marinated in yogurt and oregano  
Chicken breast fillet, mushrooms, fresh cream, brandy, tarragon  
Chinese (chicken, ginger, carrots, peppers, onions)  
Stuffed chicken with vegetables strips and veloute chicken sauce  
Chicken on the skewer (Traditional Chicken Souvla)

## **PORK**

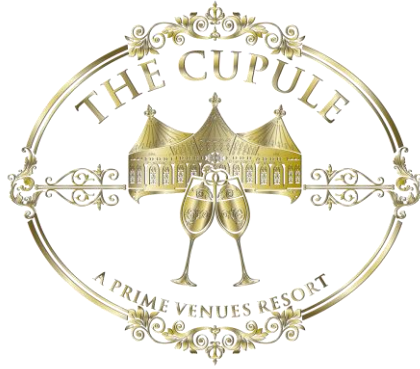
Choice of 1 item from below

Fillets with mustard, mushrooms, fresh cream  
Fillets with sundried tomatoes and honey with balsamic vinegar sauce  
Pepper pork fillets  
Fillets with prunes and mustard sauce  
Fillets sauteed in champagne sauce with prunes  
Fillets sauteed in commandaria sauce  
Spare ribs with Hoisin sauce (strong, medium, mild)  
Pork fillets with Diane sauce  
Gammon with pepper fruit sauce  
Pork stuffed with spinach and Jack Daniels sauce  
Pork skewer with vegetables and teriyaki sauce (4 pieces per skewer)  
Pork on the skewer (Traditional Pork Souvla)

## **BEEF or LAMB**

Choice of 1 item from below

Oven baked beef with onions Stroganoff  
Beef Emincé with fresh cream and mushrooms  
Beef fillet medallions with a Diane Sauce  
Beef fillet medallions with a Pepper beef fillet  
Beef with vegetables and teriyaki sauce  
Beef fillet medallion in mushroom sauce with truffles  
Beef fillet medallion in spicy three pepper sauce  
Roasted lamb Chops in a gravy sauce  
Lamb Kleftiko  
Lamb on the skewer (Traditional Lamb Souvla)



## SEAFOOD

Choice of 1 item from below

Salmon with a selection of fresh cream, coriander or dill sauce

Poached salmon with lobster sauce

Prawns Saganaki cooked in feta cheese and tomato Salmon skewer with vegetables

Oven baked fish fillet with tomatoes and oregano or dill sauce

Grilled swordfish with balsamic vinegar and olive oil sauce

## POTATO

Choice of 1 item from below

Oven baked with onions, tomatoes and cinnamon Lyonnaise

Stuffed (cheese, ham, bacon, bechamel)

Anna – oven baked with fresh cream and cheese

Gratin Dauphinois

With beer and thyme

Jacket

Puree

## RICE

Choice of 1 item from below

Basmati

Basmati with cardamon flavor

∨ ∨ With mixed vegetables

With peppers

Wild Rice & mushrooms

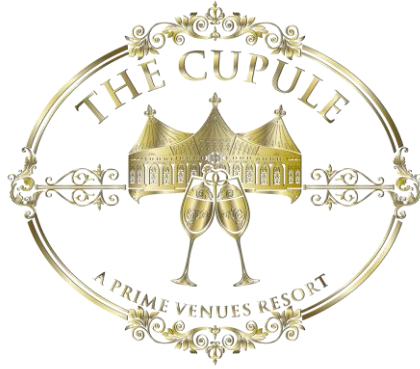
Sauté with vermicelli

Deep fried rice

Rice with Seafood

∨ ∨ Plain

∨ ∨ Bulgur Pilaf



### **VEGETABLES**

Choice of 1 item from below

Stir fried vegetables (broccoli, cauliflower, carrot)

Cauliflower Au Gratin

Oven baked broccoli with potatoes, fresh cream and cheese

Fried aubergines with tomatoes and feta Grilled season vegetables

Stuffed vegetables with minced meat or vegetarian (zucchini, aubergines tomatoes)

Teriyaki Mushrooms with olive oil and lemon sauce or stuffed

Sweet Corn on the cob

Green beans and artichokes with tomato sauce

### **\*CARVERY LIVE COOKING STATION**

Choice of 1 item from below, will be carved and served at a live cooking station, with sauces.

Roast Leg of Lamb

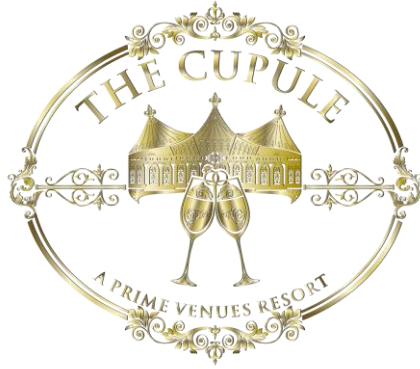
Roast Leg of Pork

Pancetta

Beef Entrecote

Spare Ribs

*\*Please note a live carvery station is a further cost of 250 Euros*



## **SWEET & DESSERT STATION MENU**

Choice of 3 items from below

Mini Strawberry tart

Mini Chocolate éclair

Mini Chocolate truffle

Mini Cheesecake

Galaktoboureko (Traditional cream pie with filo pastry and honey syrup)

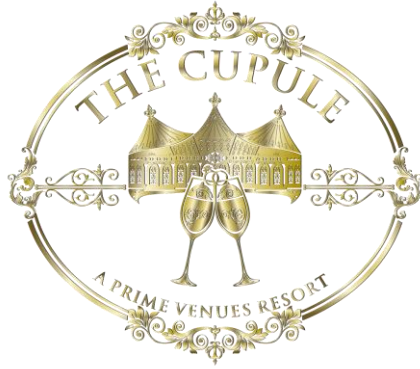
Mini Paklava

Home made Biscuits

Sweet Counter

Fruit Platter

*The Gourmet Buffet is 80 Euros per person Plus VAT*



## THE CUPULE MEZE MENU

All the items from below will be served

*(all will be served with Crudités, Pitta Bread and Village Bread)*

### **Greek Yoghurt**

**Hummus Dip** (*Hummus is a dip on made from toasted ground hulled sesame seeds*)

**Tahini Dip** (*Tahini recipe with canned chickpeas, garlic, tahini and olive oil*)

**Tzatziki** (*Tzatziki recipe with Greek yoghurt, garlic and cucumbers*)

**Greek salad** (*Greek Salad is Tomatoes, onions, Fetta cheese & Oregano*)

**Santorini Salad** (*Santorini Salad is Tomatoes, cucumbers, peppers, onions, Fetta cheese, olives & mint*)

### **Greek Delicatessen**

Black Olives

Green Olives

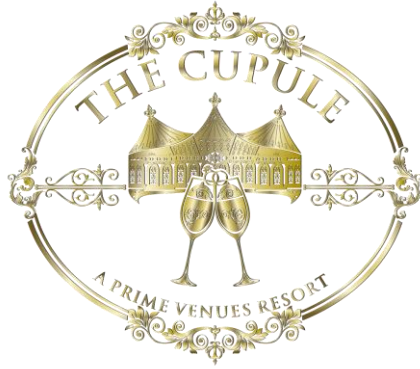
Olives with garlic

Fetta Cheese with Oregano and virgin olive oil

Annari Cheese infused with spices

### **Grilled Halloumi**

### **Grilled Lountza**



**Pastitio** (*Traditional Cypriot dish of Pasta baked in the oven with mincemeat and topped with crusty cream cheese sauce*)

**Bougouri**(Cypriot Cracked wheat)

**Chicken Skewer**

**Keftedes (Traditional Meat balls)**

**Pork Skewer**

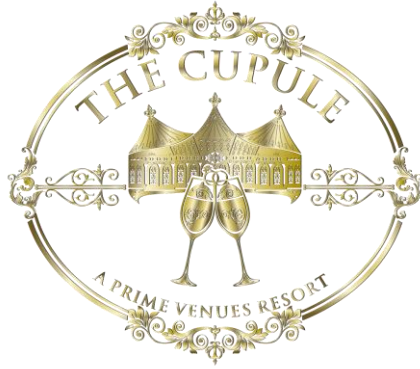
**Spare ribs**

**Oven Potatoes**

**Kleftico** (Lamb stew)

*The Cyprus Meze is 60 Euros per person Plus VAT*





## **THE FLAMES BARBEQUE MENU**

Choice of items from below

(all will be served with Crudités, Pitta Bread and Village Bread)

### **Greek Yoghurt or Tzatziki**

(Tzatziki recipe with Greek yoghurt, garlic and cucumbers)

### **Tahini Dip or Hummus Dip or Tarama Dip**

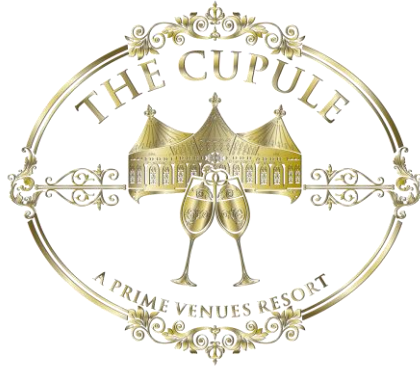
(Hummus is a dip on made from toasted ground hulled sesame seeds)

(*Tahini recipe* with canned chickpeas, garlic, tahini and olive oil)

### **Greek salad or Santorini Salad**

(Greek Salad is Tomatoes, onions, Fetta cheese & Oregano)

(Santorini Salad is Tomatoes, cucumbers, peppers, onions, Fetta cheese, olives & mint)



### **Greek Delicatessen**

Will include all the items from below

Black Olives

Green Olives

Olives with garlic

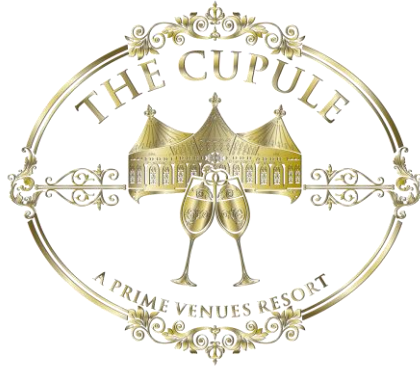
Fetta Cheese with Oregano and virgin olive oil

Annari Cheese infused with spices

### **Pastitio Or Mousaka**

(Traditional Cypriot dish of Pasta baked in the oven with mincemeat and topped with crusty cream cheese sauce)

(Traditional Cypriot dish of Mincemeat, Potatoes and Aubergines baked in the oven and topped with crusty cream cheese sauce)



**All items from below will be served**

**Chicken Skewer (Traditional Chicken Souvla)**

**Pork Skewer (Traditional Pork Souvla)**

**Spare ribs**

**Oven Potatoes**

**Rice**

***The Flames BBQ Menu is 45 Euros per person Plus VAT***