

*Breakfast*

- Assorted bread rolls
- Individual butter portions
- Croissant plain
- Croissant chocolate
- Assorted pastries
- Greek Yogurt (Berries, granola, honey)
- Assorted jams, conserves
- Breakfast cheese platter
- Breakfast meat platter
- Plain omelet (or filling of choice optional)
- Scrambled eggs
- Poached eggs
- Boiled eggs
- Bacon rations, grilled tomato, grilled mushrooms
- Continental Breakfast tray (assorted cold meats/cheeses, sliced fruit, crepes, Greek yogurt, honey)
- Tray of assorted triangle sandwiches (BLT, egg-mayo, tomato mozzarella, salmon-cream cheese)
- Freshly sliced seasonal fruit



*Juices*

- Orange juice
- Pineapple juice
- Grapefruit juice
- Water melon juice
- Tomato juice
- Mango juice
- Grape juice
- Any seasonal fruit juice of your choice



*Starters*

- Arabic mezze
- Assorted seafood platter
- Assorted Italian & Local meat cuts platter
- Canapé tray (8pcs per pax)
- Chicken mini fillets (suitable for children)
- Cheese selection with accompaniments
- Cudités platter with various dips
- Spinach pie
- Chicken soup
- Mushrooms soup
- Tomato soup
- Vegetable soup

*Salads*

- Caesar salad
- Rocket-Rucola with shrimps and avocado
- Caprese salad
- Greek salad
- Nicoise salad
- Shrimp salad
- Fresh Artichokes cooked with fresh peas, avocado & herbs
- Simple veg. salad
- Tuna Nicoise salad
- Tomato & Mozzarella



*Main courses*

- Beef fillet medallion
- Beef stroganoff
- Chicken nuggets with sauce on the side
- Grilled beef kebab with the sauce on the side
- Grilled Chicken kebab with the sauce on the side
- Pan roasted chicken breast
- Rib Eye Steak with mushroom sauce or pepper sauce
- Home made pizza margarita
- Lamb chop
- Lamb stew in a pot
- Meal tray for child
- Oven roast chicken
- Seafood risotto
- Fresh salmon risotto with asparagus, lemon sauce and dill
- Pasta Bolognese
- Penne Arrabiatta with parmesan
- Penne Pasta with Butter sauce
- Lasagne traditional
- Pork loin with fresh mushrooms and glazed carrots
- Fresh ravioli with spinach and ricotta cheese
- Chicken fillet flavored with lemon and saffron rice

### Desserts

- **Apple pie**
- **Assorted fruit basket**
- **Baklava**
- **Birthday Cake (for 2 pax)**
- **Assorted ice cream flavors**
- **Assorted Haagen-Dazs ice creams**
- **Cheese cake**
- **Chocolate mouse cake**
- **Fruit Skewers (per pax)**
- **Assorted cheese platter**
- **Lemon pie**
- **Assorted desserts (per pax – 5 pax)**
- **Sliced fresh fruit**
- **Tiramisu**
- **Seasonal berries**
- **Walnut cake**
- **Petit four**
- **Ravani (Basbousa)**
- **Greek yogurt with walnuts and honey**



### Accompaniments & Garnishes

- **Baked Cheese (haloumi)**
- **Baked — Boiled potatoes**
- **Dauphinoise potatoes**
- **Mashed potatoes**
- **French fries**
- **Grilled vegetables**
- **Steamed vegetables**
- **Humus**
- **Tzatziki**
- **Lemon & Lime—Sliced lemon**
- **Fresh herb leaves (Mint, Parsley etc)**
- **Steamed plain rice or wild rice**
- **Basmati rice**
- **Kous-Kous**
- **Fresh bread, pita breads & bread rolls**

Please note that as the GA/BA & VIP business is seasonal on the island none of our suppliers will be able to accept extensive catering orders at short notice. Time is required to prepare each order as the ingredients are sourced from the local markets and local producers as and when an order is received.

Guaranteed fresh & superb quality ingredients but they need their time to source, prepare and cook. In general they need to receive the order 24 hours in advance.

Short notice orders are also accepted but the selection of local dishes may be restricted although in most cases alternatives are offered.

Dishes not mentioned in our menus will be dealt with on a request basis. If there is something your passengers especially like, let us know and we will ask the chefs for their recommendations.

We hope we have been of help and if there is anything else we can assist you with, please do not hesitate to contact us, [catering@meanderhandling.com](mailto:catering@meanderhandling.com).