

「EXECUTIVE
CATERING」



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BREAKFAST

WE CAN CATER ANY SUPPLEMENTARY ITEM TO YOUR REQUEST

CONTINENTAL

FRESH BREADS | DANISH PASTRIES | CROISSANTS | COLD MEATS | CHEESES | BUTTER | JAM | FRESH FRUIT | FRESH ORANGE JUICE | MILK

CONTINENTAL SUPER

CONTINENTAL + OMELETTE, BOILED OR SCRAMBLED EGGS | GRILLED TOMATOES | SAUSAGES | BACON | SAUTÉED MUSHROOMS

LIGHT

SEED BREADS | UNSALTED BUTTER | YOGURTS | FRESH FRUIT | CEREALS | SKIM MILK | NATURAL JUICES

FINGER SANDWICHES

SANDWICHES CAN BE MADE WITH VARIOUS TYPES OF BREAD (WHITE / WHOLEMEAL / SEEDS / PUMPKIN & WALNUTS / PUMPERNICKEL)

SUGGESTIONS FROM OUR CHEF (ALL BEAUTIFULLY GARNISHED): 8 finger per PAX

TUNA WITH MAYONNAISE & CUCUMBER

HAM WITH CHEESE /AND SALAD

SMOKED SALMON WITH FENNEL

TURKEY BREAST WITH OLD MUSTARD CREAM

CRAB SALAD AND CORIANDER

CHICKEN BREAST WITH CRANBERRY SAUCE

PARMA HAM WITH CHEESE

KIDS OPTIONS - HAM, CHEESE OR PEANUT BUTTER AND JAM

Please inform your order taker of any special dietary requirements, including any food allergens or intolerance that we should be made aware of when preparing your menu request. If you require further information on the ingredients in our menu items or the steps that we have taken to minimize cross contamination with specific ingredients, please ask us so that we may assist you in making an informed or alternative choice.

CANAPÉS & FINGER FOOD

WE CAN CATER OTHER TYPES OF CANAPÉS UPON REQUEST

SUGGESTIONS FROM OUR CHEF (ALL BEAUTIFULLY GARNISHED):

GOAT CHEESE WITH CHERRY TOMATO AND BASIL

PARMA HAM ROLLS WITH MELON

BACON WRAPPED DATES

CRAB TARTLETS WITH CAVIAR & SPRING ONION

SMOKED SALMON BLINIS (TOPPED WITH CUCUMBER, FENNEL, HERB CREAM CHEESE AND HONEY)

CAPRESE SALAD SKEWER WITH BALSAMIC GLAZE

FRESH TUNA WITH CAPERS AND CHIVE

CRAB TARTLETS WITH FINE HERBS

FETA CHEESE AND RASPBERRY JAM TART CUPS, GARNISHED WITH SLICED ALMONDS OR WALNUTS

TRADITIONAL AND FOREIGN CHEESES & MEATS

CHEESE PLATTER

CHARCUTERIE BOARD (MEAT & CHEESE)

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SALADS

SUGGESTIONS FROM OUR CHEF (ALL BEAUTIFULLY GARNISHED):

MANGO WITH SHRIMP

CAESER / CAESAR WITH GRILLED CHICKEN OR PRAWN

GREEK: TOMATOES, FETA CHEESE, OLIVES, ROCKET LETTUCE

TUNA NICOISE: TOMATO, CARROT, POTATO, OLIVES, PARSLEY

CAPRESE

POKE SALMON

POKE TUNA

SOUPS

VEGETABLE

TOMATO

VEGAN OR VEGGIE

WE CAN CATER DIFFERENT VEGAN OPTIONS UPON REQUEST

VEGETARIAN LASAGNA

HUMMUS & VEGETABLE CRUDITÉS

COUSCOUS WITH VEGETABLES

PENNE WITH SAUTÉED VEGETABLES & GRILLED TOFU

PASTA ARRABBIATA

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SHELLFISH

SEAFOOD PLATTER

GARLIC BUTTER KING PRAWN

CLAMS

LOBSTER IN BUTTER, LEMON & WHITE WINE SAUCE

JAPANESE CUISINE

SUSHI (20 PIECES PER PAX)

SASHIMI (20 PIECES PER PAX)

FISH

SEAFOOD LINGUINI

COD WITH BAKED POTATOES & BROCCOLI

MEAT

PORTUGUESE BEEF

BEEF STROGONOFF

BEEF LASAGNA

SPAGHETTI BOLOGNESE

GRILLED CHICKEN BREAST WITH GRILLED VEGETABLES

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SWEETS

CHEESECAKE WITH RED BERRY SAUCE

CHOCOLATE CAKE

MACARONS SELECTION

PETIT FOURS

COCO | CHOCOLATE | ALMONDS | MINIATURE PASTÉIS DE NATA | MINIATURE FRUIT TARTLETS

FRUIT (SLICED OR WHOLE)

SLICED FRUIT

SELECTION WHOLE FRUIT PER PERSON

BEVERAGES

DOMESTIC AND FOREIGN WINES – UPON REQUEST

CHAMPAGNES

SODAS

NATURAL FRESH JUICES

ORANGE

WATERMELON

PINEAPPLE | MANGO | RED BERRIES

CREW MEALS

SANDWICH, SALAD, CHIPS AND SLICED/WHOLE FRUIT

HOT MEAL, BREAD, SALAD, DESSERT AND WHOLE/SLICED FRUIT

VEGGIE MEAL (SALAD, SANDWICH, CEREAL BAR AND WHOLE FRUIT)

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Cancellation charges:

Certain cancellation charges may be incurred on orders cancelled. Items that we can return to stock will be at no charge, however all other items if prepared or purchased will be charged full price.

Applicable taxes:

Airport tax: 4,5% - VAT: 6%, 13% or 23%

Urgency tax (orders after 7pm for deliveries before 10am next day): €150

Weekend tax (deliveries from Friday 10pm to Monday 8am): €100

