



Catering

ALL OCCASIONS

INFORMATION PAGE

Price List:

15 - 19 Guests: (per person)	€28.90
20 - 29 Guests: (per person)	€27.90
30+ Guests: (per person)	€26.90
Delivery & Set-up:	€65.00
Waiters: (per waiter)	€120.00
Cutlery, Plates & Glasses: (1 plate, 2 glasses, fork & knife)	€5.50

*Prices include VAT

Contact & Party Info:

Customer's Name: _____

Telephone No: _____

E-mail: _____

Event: _____

Date of Event: _____

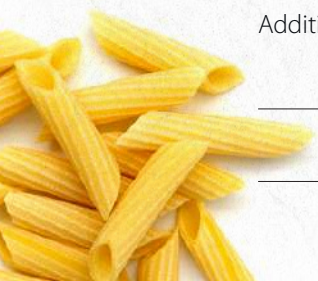
Time of event: _____

No. of Guests: _____

Location: _____

Food: _____

Additional Information: _____



MENU



Select the following:

3 Salads

2 Pasta Dishes

2 Dips

1 Rice Dish

1 Potato Dish

1 Vegetable Dish

3 Meat or Fish Dishes

Salads (Select 3)

Village Salad

Salad with rocca, cabbage, lettuce, cucumber and tomato, topped with feta cheese and oregano, and dressed with our homemade vinaigrette dressing.

Quinoa Salad

Crispy mix salad with quinoa, marinated figs in orange honey sauce, green apple slices, toasted pumpkin seeds, rosso pesto, with Italian dressing.

Goat Cheese Salad

With mixed greens, goat cheese coated in toasted sesame seeds, marinated dried apricots, hazelnuts and balsamic glaze

Rocket Salad

With sundried and cherry tomatoes, parmesan shavings and crushed pastelaki with balsamic vinaigrette

Greek Salad

With freshly sliced tomatoes, cucumber, peppers, onion, capers, black olives and feta cheese with oregano

Seafood Salad

Yellow Rice mixed with mustard, olive oil, shrimps, crabsticks and mussel meat.

Italian Salad

Grilled Vegetable with parmesan shavings and Basil pesto

Spinach & Fig Salad

Spinach, Goat Cheese, marinated dry figs in sweet wine and balsamic dressing.

Chicken Caesar Salad

Handpicked lettuce and iceberg, cherry tomatoes, parmesan shavings, croutons and our homemade dressing



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Dips (Select 2)



Grilled Eggplant & Feta Dip

Grilled smoky eggplants blended with feta cheese, Greek yogurt and fresh mint

Blue Cheese & Yogurt Dip

Full body blue cheese blended with mild Greek yogurt

Coriander & Pesto Dip

Fresh coriander leaves, pine nuts, walnuts, garlic blended with virgin olive oil, cream cheese and yogurt.

Potato, Ruccola & Roast Garlic Dip

Mix together to a smooth texture.

Pineapple Salsa

With fresh cilantro, jalapeno pepper, red onion and lime

Spicy Feta Cheese Dip

With feta cheese, red pepper puree, green chili pepper and red chili flakes

Tachini

Freshly blended with lemon juice and extra virgin olive oil

Tzatziki

With refreshing cucumber and fresh mint

Chickpeas Dip

Topped with smoky paprika

Greek Yogurt

Greek Yogurt with Dry Mint & Olive Oil

Vegetable Sticks

Seasonal Leafy Vegetables

Assorted Pickles

Black Olives

Green Olives

Assorted Olives



Meat or Fish (Select 3)

Pork

Pork Fillets with Dark Wild Mushroom Sauce

Pork Fillets with White Wild Mushroom Sauce

Pork Fillets with Creamy Cheese Sauce

Pork Fillets with Mustard Sauce

Gammon with Honey Glace

(Beef and lamb available at additional cost)



Poultry

Chinese Chicken

Chicken with Creamy Lemon Sauce

Chicken with Honey & Lemon

Roast Turkey with Gravy Sauce

Six Cheese Chicken

Chicken Stuffed with Sun Dried Tomatoes & Aged Pecorino

Marinated Chicken Kebab

Grilled Chicken Fillets

Chicken a la King

Chicken Stuffed with Goat Cheese & Baby Spinach

Chicken Stuffed with Mushrooms & Red Peppers

Boneless Grilled Chicken



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Fish

Fish Fillet in Beer Batter

Mediterranean Salmon Fillet

Breaded Fish Fillet

Chinese Style Fish Fillet

Fish Fillet with Dill Sauce

Almond Crusted Cod Fillet

(Shrimps, and fresh fish available at additional cost)

Vegetable Dish (Select 1)

Eggplants with Tomato, Feta Cheese & Oregano

Stir Fried Vegetables

Ratatouille

Seasonal Steamed Vegetables

Grilled Vegetables

Potato Dish (Select 1)

Roasted Potatoes

Anna Potatoes

Potato Croquettes

Potato Wedges

Potato Puree

Baby potatoes



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Pasta Dish (Select 2)

- Lasagna Bolognese**
- Lasagna with Creamy Spinach**
- Talliatelle with Smoked Salmon**
- Penne Feta, Olives & Oregano**
- Farfalle Cream, Sun-Dried Tomatoes & Wild Mushrooms**
- Spinach Cannelloni**
- Talliatelle with Bacon & Mushrooms**
- Penne with Grilled Vegetables & Baked Feta**
- Penne Carbonara**
- Tagliatelle 'Alfredo'**
- Linguini a la Grecque**

Rice Dish (Select 1)

- Rice with Rosemary Coriander & Lemon Zest**
- Rice staffing**
- Rice with Saffron**
- Basmati Rice**
- Jasmin Rice**



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