

Catering Sample Menu

Some options to choose from ...

Starters

The Planter's platter – a platter to share with dips, pickles, olives, raw and grilled veggies, cheese and whatever is in season. Served with warm pitta bread local rusks and cheese * hand picked produce from The Olive Farm*

Vegetable patties with a yoghurt, garlic and dill

Cretan Salad with fresh organic vegetables from The Olive Farm

Greek style tart with fresh tomato and courgettes

Marinated vegetables with local goats cheese, Cretan wild herbs and toasted nuts

Dolmades and stuffed courgette flowers slow baked in a clay pot in the wood oven

Wild herbs and spinach pies

Grilled haloumi or other local cheese with butternut squash, walnuts and herb pesto

Roast aubergine with walnuts and herbs

Wine Stewed Octopus

Blanched wild greens (Stamnagathi) with freshly grated tomato

Main Courses

Stuffed vegetables slow baked in the wood oven (veggie or meaty version)

Grass fed local lamb roast with potatoes, courgettes, lemon juice, olive oil and fresh thyme

Hand made pasta with garlic, wine and herbs

Baked stuffed vegetables with raisins, pine nuts and feta cheese

*Mousaka the light version – with vegetables from The Olive Farm * (Can be adopted for vegan vegetarian version)*

White Grouper with a fresh oregano, lemon and extra virgin olive oil sauce

Grass fed local lamb, slow baked in vine leaves with new potatoes

Desserts

Loukoumades – Greek doughnuts with cinnamon, honey, grape molasses or chocolate

Halva – A traditional semolina pudding with olive oil, honey, orange and cinnamon

Cheesecake with local cheese and Quince jelly

Mosaic – A childhood favorite (for chocolate lovers)