



Mamma Mia  
Weddings  
Skopelos

***WEDDING RECEPTION MENUS***

## SET MENU

*"Glisteri"*



### *Welcome Drink*

Kir Royal (champagne & crème de cassis)  
Soumada (Traditional Greek Wedding aperitif made of almond milk)  
Cold canapés

### *On the Tables (Rotondas of 10-12 persons)*

Individual bread rolls (white & whole grains) and butter, olive oil for dipping, olive paste

### *Salads (by 4 persons)*

Seafood salad in tortilla nest with shrimps, tuna and smoked salmon, topped with seafood sauce  
Grilled vegetables with mint and marinated mini anchovies  
Traditional Potato salad with squids, capers and Florinis red peppers

### *Accompaniments (by 4 persons)*

Fried Mussels with Skopelitian Feta cheese (goat milk), served with rice, flavored with saffron from Kozani area  
Bruschetta with tuna, arugula and carre of fresh tomato  
Cheese Platter with Danish Roquefort, Skopelitian Feta, Graviera cheese (kind of Gruillere Cheese usually made in Crete) and dried fruits & walnuts

### *First Course*

Shrimps a la pochés finished with brandy Metaxa 7\* and seafood sauce with tagliatelle of fresh vegetables

### *Main Course*

Dentex Slice a la pochés in French Champagne, with sauce of vegetables' binouaz, garnished with potatoes diche and caramelized green asparagus

Or

Bass fillet sautéed with carrot rizole, viper potato, Skopelitian zucchini with lime sauce

Or

Fresh (same day fished from the Sporades sea waters) fried red mullet with boiled broccoli

### *Digestif*

Local Limoncello

### *Desserts*

Champagne for all guests,  
Fresh seasonal fruits, chocolates and Greek yogurt with slices of Skopelitian traditional dry plums,  
Coffee,  
Moët & Chandon Brut Imperial Champagne for the bride and groom

### *Art de la Table*

Our goal for the Table Style is the absolute balance with the surrounding environment (Green & Blue)

Cotton table covers and towels with décor

Chairs with cotton cover

Porcelain Menages

**All our menus include Bottled Water, Refreshments and Local Bottled Wine**

**Minimum Number of Guests, 50**

**Price**

97€

per person



## SET MENU

*"Milia"*

### *Welcome Drink*

Fruit punch and Soumada (Traditional Greek Wedding aperitif made of almond milk)  
Cold canapés

### *On the Tables (Rotondas of 10-12 persons)*

Individual bread rolls (white & whole grains) and butter, olive oil for dipping, olive paste

### *Salads (by 4 persons)*

“Hill” of marinated fresh vegetables mixed with various smoked fish and seafood, chilled with lime sauce and Skopelitan mint

Roka salad with sun dried tomatoes, capers, pine nuts, radish and Pleurotus mushrooms topped with balsamic sauce and Skopelitan honey

### *Accompaniments (by 4 persons)*

Cheese Platter with Danish Roquefort, Skopelitan Feta and Graviera cheese (kind of Gruillere Cheese usually made in Crete)

Spring Rolls stuffed with vegetables and shrimps, accompanied by Guacamole mayonnaise and chopped fresh cilantro

Dolmades (cabbage leaf wraps) with mixed seafood, topped with dill sauce

### *First Course*

Octopus sautéed, marinated in matured red wine and fresh herbs served in Santorini Fava snuggery

### *Main Course*

Sfyridis fillet (fresh) grilled with fresh vegetables a la fricassee

Or

Bream fillet (fresh) with chard or vlita (Swiss chard) and hot potato salad with traditional Remoulant dressing

Or

Traditional Astakomakaronada (Lobster with Pasta) and on the spot, grilled shrimps no 1 or no 2

### *Digestif*

Local Limoncello

### *Desserts*

Champagne for all guests,

Fresh seasonal fruits and chocolates,

Coffee,

Premium Champagne for the bride and groom

### *Art de la Table*

Our goal for the Table Style is the absolute balance with the surrounding environment (Green & Blue)

Cotton table covers and towels with décor

Chairs with cotton cover

Porcelain Menages

**All our menus include Bottled Water, Refreshments and Local Bottled Wine**

**Minimum Number of Guests, 50**

**Price**

**83€**

per person



## SET MENU

*"Limnonari"*

### Welcome Drink

Refreshing Sangria wine and cold canapés

### On the Tables (Rotondas of 10-12 persons)

Individual bread rolls (white & whole grains) and butter, virgin olive oil for dipping

### Salads (by 4 persons)

Pandaisia of salads with roka and dried tomatoes, marinated with balsamic vinegar and topped with parmesan flakes  
Colorful seasonal salad with yogurt and dill dressings

### Accompaniments (by 4 persons)

Cheese Platter with variety of Skopelitian Feta, Kasserli (Greek semi-soft cheese), Edam and breadsticks, dried fruits & walnuts  
Beetroot salad with walnut kernels  
Spring rolls with sweet & sour sauce  
Traditional eggplant salad  
Variety of Greek Organic Olives

### First Course

Pouch filled with cheese mouse & cold cuts  
Crepe with three-colored peppers  
Mushroom pie in sticks

### Main Course

Beef fillet with Mavrodafni (Greek suite wine) sauce and herbs, garnished with risotto Safran & carrots sautéed  
Or  
Pork bites with bearnese sauce, garnished with fried potatoes  
Or  
Chicken fillet sautéed, with milk cream and mushrooms

### Digestif

Local Limoncello

### Desserts

Fresh seasonal fruits, chocolates,  
Coffee,  
Champagne for all guests  
French champagne for the bride and groom

### Art de la Table

Our goal for the Table Style is the absolute balance with the surrounding environment (Green & Blue)  
Cotton table covers and towels with décor  
Chairs with cotton cover  
Porcelain Menages

**All our menus include Bottled Water, Refreshments and local Bottled Wine**

**Minimum Number of Guests, 50**

### Price

45 €  
per person

## SET MENU

### *Florola*



#### *Welcome Drink*

Sangria Wine and cold canapés

#### *On the Tables (Rotondas of 10-12 persons)*

Individual bread rolls (white or whole grains) and butter, olive oil for dipping

#### *Salads (by 4 persons)*

Pandaisia of Vegetables with Caesar sauce and croutons  
Constantinople Salad with fresh vegetables and Florinis red peppers

#### *Accompaniments (by 4 persons)*

Cheese Platter with a variety of Skopelitian Feta, Kasseri, Edam cheese & breadsticks  
Spring Rolls with sweat & sour sauce  
Variety of Greek Organic Olives  
Traditional Skopelitian Cheesepie

#### *First Course*

Pasta Soufflé,  
Eggplant rolled with bacon, Kefalotyri cheese (Greek hard, salty yellow cheese made from sheep milk)  
and fresh Basil sauce,  
crepe a la Toscana with minced meat

#### *Main Course*

Beef a la Plakentias (beef cooked in a pot with its own sauce with broccoli, mushrooms & carrots),  
with risotto Atzem and colorful sautéed vegetables

Or

Pork Escallops with mushroom sauce, garnished with potatoes

Or

Lamb leg & cutlet dueto with spinach, mushrooms and potatoes rizole, thyme and mint sauce

#### *Desserts*

Fresh seasonal fruits and chocolates,  
Coffee,  
Champagne for all guests and the newlyweds

#### *Art de la Table*

Our goal for the Table Style is the absolute balance with the surrounding environment (Green & Blue)

Cotton table covers and towels with décor

Chairs with cotton covers

Porcelain Ménages

**All our menus include Bottled Water, Refreshments and Local Bottled Wine**

**Minimum Number of Guests, 50**

#### **Price**

39 €  
per person



**Buffet Menu**  
*"Agnontas"*

*At the Wedding Reception, all Guests are Welcomed with:*

Sangria Wine and variety of several Cold Canapés  
Variety of Breads (Multigrain Bread, Rye Bread, Brown Bread, White Bread)

*Selection of Salads*

Pandaisia of Salads with Caesar's dressing  
Potato Salad with mustard, mayonnaise and capers  
Tomato - cucumber with basil  
Green Salad with arugula and balsamic vinaigrette

*Hot Dish options*

Baby Beef a la Plakentia (Beef in the casserole with own juice and broccoli, mushrooms , carrots)  
Baby Lamb Roasted with herbs  
Salmon fillet with mustard sauce and dill  
Chicken a la China with sweet and sour sauce

*Cheese assortment*

Cheese Platter with a variety of multigrain bread sticks

*Accompaniments*

Penne carbonara  
Roasted potatoes a la Rizole  
Eggplants Gratine with Feta cheese  
Risotto with mushrooms sautéed  
Crepes a la Napoli  
Soufflé Kantaifi with cheese mousse  
Selection of Organic Olives  
Selection of Stuffed Olives with Garlic or Cheese or Orange

*Desserts*

Fresh Seasonal Fruits and assortment of chocolates  
Wedding Cake, Champagne, Coffee  
Moët & Chandon Brut Imperial for the Bride and Groom

*Art de la table*

Our goal for the Table Style is the absolute balance with the surrounding environment (Green & Blue)  
Cotton table covers and towels with décor  
Chairs with cotton cover  
Porcelain Ménages

**All our menus include Bottled Water, Refreshments and Local Bottled Wine**

**Minimum Number of Guests, 50**

**Price**

*49 €*  
per person



## BUFFET MENU

*"Kastani"*

### *At The Wedding Reception, all Guets are Welcomed with:*

Fruit punch - Champagne Cocktail - Soumada (Traditional Greek Wedding aperitif made of almond milk)  
Jardinière with vegetable sticks and two kind of dips  
Brochettes with Graviera cheese (kind of Gruillere Cheese usually made in Crete) and grapes  
Variety of Breads (Multigrain Bread, Rye Bread, Brown Bread, White Bread, Olive Bread)

### *Selection of Salads*

Greek land" kind of Greek salad with capers & Cretan Ntakos (barley rusks)  
Citrus Salad, Chinese cabbage, escarole, cereals & cheese flakes  
Tender leaves of iceberg radicchio with smoked salmon & cottage flair  
Coleslaw Salad

### *Cheese assortment*

Plateau with cheeses from the Greek countryside in beautifully decorated trays with a variety of multigrain bread sticks and grapes  
Plateau with cold cuts with dried fruits

### *Hot Dish options*

Pork Fillet with Feta cheese  
Chicken a la bamboo marinated with soy & sweet- sour "Terigiaki sauce"  
Fine veal sliced, with Evian mushrooms & gravy sauce

### *Accompaniments*

Rice a la corduroy (recipe with yellow, black, basmati rice)  
Potatoes cut into thin slices with melted mozzarella & bacon  
Grilled vegetables marinated in balsamico Modenas (Pleurotous mushrooms, zucchini, Florinis red peppers, aubergines)

### *Pasta-stand*

Farfales with pesto basilico and fresh milk cream (Our chef prepares it on the spot)

### *Skopelitian traditional pies*

Skopelitian cheese pie with feta cheese  
Skopelitian pie with spinach, goat cheese & herbs

### *Desserts*

Display of fresh, Seasonal Fruits  
Loukoumades (Greek traditional pancakes) with honey & cinnamon  
Champagne for the bride and groom

### *Art de la Table*

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Cotton table covers and towels, with décor  
Chairs with cotton cover  
Porcelain Menages

**All our menus include Bottled Water, Refreshments and Local Bottled Wine**

**Minimum Number of Guests, 50**

**Price**

*57€*

per person



## Buffet Menu

*"Panormos"*

*At the Wedding Reception, all Guests are Welcomed with:*

Sangria Wine

Variety of Breads (Multigrain Bread, Rye Bread, Brown Bread, White Bread)

### *Selection of Salads*

Pandaisia of Salads, with sun-dried tomatoes in cubes, mozzarella and oregano

Greek Salad

Chef's salad

### *Cold Dish options*

Traditional Tzatziki appetizer

Pantzarosalata (Greek beetroot salad) marinated with yogurt and walnut crumbs

### *Hot Dish options*

Pork slices with sauce bearnese and tricolor peppers

Baby Lamb Roasted with basil sauce, oregano and Feta cheese

Chicken (leg) roasted with mustard and tarragon sauce

### *Cheese Assortment*

Cheese Platter with a variety of multigrain bread sticks

### *Accompaniments*

Farfales with fresh tomato sauce and pesto

Roasted potatoes in cydonian style

Mushroom pie in stick style

Atzem risotto

Cannelloni with minced meat

Selection of Olives

### *Desserts*

Fresh Seasonal Fruits

Wedding Cake

Champagne

### *Art de la Table*

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Cotton table covers and towels with décor

Chairs with cotton cover

Porcelain Menages

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**Minimum Number of Guests, 50**

**Price**

**39 €**

per person

## Buffet Menu

"Stafylos"

*At the Wedding Reception, all Guests are Welcomed with:*

Sangria Wine

Variety of Breads(Multigrain Bread, Rye Bread, Brown Bread, White Bread)

### *Selection of Salads*

Salad with tomato, Anthotyro (Greek cream cheese), barley rusks and fresh olive paste

Pandaisia of fresh vegetables, apples and walnuts, topped with sweet and sour sauce

Gardener's salad with celery and chopped Florinis red peppers

Chef's salad

### *Cheese assortment*

Cheese Platter with a variety of multigrain bread sticks

### *Main courses*

Pork rolls stuffed with mustard salad

Grilled burgers with yogurt sauce & sweet paprika

Roasted chicken with fresh vegetables

### *Accompaniments*

Skopelitan cheese pie

Selection of Olives

Eggplant rolls with bacon, Kefalotyri (Greek hard, salty yellow cheese) and fresh basil sauce

French fries or baked potatoes carré with oregano

Rice, oriental style

Cold cuts gratine

### *Desserts*

Fresh Seasonal Fruits

Wedding Cake

Champagne

### *Art de la Table*

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Chairs with cotton cover

Porcelain Manages

**All our menus include Bottled Water, Refreshments and Local Bottled Wine**

**Minimum Number of Guests, 50**

**Price**

*44€*

per person



## Buffet Menu

*"Velania"*

*At the Wedding Reception, all Guests are Welcomed with:*

Sangria Wine and variety of several Cold Canapés  
Variety of Breads (Multigrain Bread, Rye Bread, Brown Bread, White Bread)

### *Salads*

Greek salad with a twist of traditional Cretan Ntakos and capers  
A feast of vegetables with roka and dried tomatoes marinated with balsamic vinegar and parmesan flakes  
Grilled vegetables with balsamic

### *Accompaniments*

Traditional Skopelitian Spinach pie  
Cheese platter with a variety of Skopelitian Feta cheese, Kasseri cheese, Graviera cheese and Breadsticks  
Variety of Greek organic olives

### *First Course*

Dolmades with Lemon Sauce (Vine leaves stuffed with mince rice)  
Traditional Greek Moussaka

### *Main Course*

Poached Cod Fish with curry and risotto with vegetables  
Pork with plums of Skopelos and agriorizo (rice), Fondant potatoes and slices of carrots  
Chicken Souvlakia with Pita Bread

### *Digestives*

Local Limón cello

### *Desserts*

Greek Loukoumades, Ice Cream, Fresh Seasonal Fruits

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Chairs with cotton cover  
Porcelain Ménages

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**Minimum Number of Guests, 50**

### **Price**

39 €  
per person



## Buffet Menu *Amarantos*

### All Guests are Welcomed with:

Sangria Wine and Fruit Punch (nonalcoholic)  
Jardinière with vegetable sticks (cucumber & carrot) and two kinds of dips

### Passage Appetizers

Mini Pies (with cheese, spinach, sausage)  
Bruschetta with smoked salmon and Philadelphia cheese  
Cheese puffs

### Variety of Breads (Multigrain Bread, Rye Bread, Brown Bread, White Bread)

### Cold Starters

Tzatziki (Greek yogurt with garlic & cucumber)  
Fresh Tomato slices with feta cheese dressed with olive oil and oregano  
Eggplant salad  
Prawns Mini sticks

### Cheese Assortment

Variety of Greek cheeses/ cold cuts decorated with grapes and dried fruits  
Variety of multigrain bread sticks

### Selection of Salads

Greek Salad with marinated oregano flavored rusk  
Salad with cherry tomato, rocket, soft goat's cheese & capers  
Mixed salad with sun-dried tomato, feta cheese & balsamic dressing  
Green salad with grilled sea food & honey dressing

### Warm Side Orders

Dolmades with Lemon Sauce (Vine leaves stuffed with mince rice)  
Wrapped Feta Cheese in spring rolls with honey & sesame seeds  
Grilled vegetables (Medley)

### Accompaniments

Seafood Risotto  
Basmati rice (plane)  
Oven baked potatoes with lemon and oregano dressing

### Main Courses

#### Seafood

Calamari (Fried)  
Octopus (Grilled)  
Cod Fish fillet  
Fish Sticks (For the kids)

#### Grilled

Lamb Chops  
Mini pork fillet  
Chicken

### Desserts

Display of fresh seasonal fruits  
Loukoumades (Greek Traditional pancakes glazed with honey and cinnamon)  
Champagne for the couple  
Cake (Extra)

### Drinks

Local bottled white and/or red wine  
Refreshments  
Bottled water  
(All drinks are offered in unlimited consumption)

### Art de la table

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Cotton table covers and towels, with décor  
Chairs with cotton cover  
Porcelain Ménages

**All our menus include Bottled Water, Refreshments and Local Bottled Wine**

**Minimum Number of Guests, 50**

### Price

54 €  
per person