

SET MENU

Welcome Entree

(Amuse-Bouche)

STARTERS (One by choice)

Fried Eggplant Tower & Baked au Gratin (vegetarian)

Filo Pastry Brie Cheese

(Brie Cheese, Phyllo Dough & Cranberry Jam)

Sea Bass Ceviche

(Sea Bass Fillet, Red onion, Lime, Coriander, Green Fresh Chili)

MAIN COURSE (One by choice)

Homemade Lasagna with Porcini Mushroom (vegetarian)

Slow Cooked Gurbell Fillet with Matalotta Sauce

(Garlic, Cherry Tomatoes, Cappers, Olives, Basil & Parsley)

Chicken Mushroom

(Grilled Chicken Breast cooked in a Homemade Mushroom Sauce)

Half Rack Pork Ribs

(Slow cooked Pork Ribs with Homemade BBQ Sauce & French Fries)

Beef Roulade

(Minced Beef Meat stuffed with Spinach, Eggs & Swiss Cheese)

DESSERT

Piece of Chocolate Cake or Cheesecake

DRINKS

Water, Soft Drinks, Beer, Wine

(3 Hours Open Bar)

Package Prices

€34.99 Per Person