



## VARIBOBI CLUB

### OUR CHEF SUGGESTION

## GOLDEN MENU

### Welcome

For the reception of guests

*Cointreau Fizz*

*-With Lime Juice , Sparkling Water & Trimmed Lime Slices*

To accompany your drink.

*Samoza Patties*

*Vegetable Spring Rolls*

*Philadelphia Cheese Mousse Tarts and Salmon*

*Bread Sticks with Prosciutto*

*Bruschetta with Sundried Tomato Pesto*

### Bakery Stand

*Crispy Bread Sticks and Freshly Baked Buns with  
Oregano, Poppy Seed, Sun Dried Tomato and Corn*

## Appetizers

*Pumpkin Warm "Baskets"*  
*-With Turkey & Mushrooms*

*Eggplant "Shoes" (greek recipe)*  
*-With Bechamel*

*French Stuffed Pie*  
*-With Chicken & Cream Cheese*

*Tagliatelle*  
*-With Mushrooms & Sausage*

*"Special" Pasticcio*  
*-With Vegetable Ragout & Mozzarella Sauce*

## Salads

*Caesar's*  
*-With French Salad, Bacon, Parmezan Flakes, Chicken Fillets, Crispy Croutons and  
Ceasar's sauce*

*Cretan Ntakos*  
*-With Barley roll, feta frames, tomato, olive oil, fresh oregano & Capers*

*Arugula with Parmesan*  
*-With Cherry Tomatoes & Balsamic Sauce*

*Vegetable Feast*  
*-With Honey Dressing & Cranberries*

*Capreze*  
*-With Tomato, Mozzarella & Basil Pesto*

*Shrimp Salad*  
*-With Tomato, Cucumber, & Crispy Arab Pies*  
*\*(We also add Strawberries in their Season)*

## Cheese

*Variety of Greek & International Cheese*  
*(Accompanied by Bread Sticks & Crackers & Fruits)*

## **Main Choices**

*Lamb*

- *With Grilled Vegetables and Curry*

*Fluffy Meatballs*

- *With Antalouz Sauce & Couscous*

*Chicken*

- *With Lemon Flower Sauce*

*Pork Medallions*

- *In Citrus Sauce*

*Soft Ossobuco*

- *With Sauce from Roast*

## **Carving Station**

*Pork Loin (Cut In Presence of Guests)*

*(Baked In the Oven)*

*(Served with Mustard & Pepper Sauce)*

## **Side Dishes**

*(LIVE STAND)*

*Risotto*

- *With Gorgonzola & Julien Vegetables*

*Linguine*

- *With Dried Tomato Pesto*

*Oven Baby Potatoes*

- *With Rosemary*

## Desserts

*Kantaifi "Nest"*

*-With Orange Cream and Fresh Fruits*

*Cheesse Cake*

*- With Chocolate Praline*

*Fruit Salad*

*-With Red Fruit Sauce*

*- Homemade Millefeuille*

*- Fresh Donuts*

*- Chocolate Milk Fountain*

## Wedding Cake

*(Served Piece)*

*-With White Cream, Ferrero Rocher & Oreo Biscuit flavored,  
& Chocolate Syrup on top*

## Open Bar

*-Table Water*

*-Soft Drinks*

*-Beer*

*-Red & White Wine from our Cellar*

*(And from : 00:00 έως 04:00 Unlimited Consumption in)*

*-Whiskey, Vodka & Gin*

*-Frozen Daquiri (Strawberry & Margarita flavoured)*

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