

Live Cooking Shared Platter Menu

PLATTERS SERVED TO EACH TABLE, ENSURING YOUR GUESTS ARE ENJOYING THE JOURNEY OF FLAVOURS

Fasten your seat belts (Choose 1)

Rocket Salad with cherry tomatoes, pomegranate, parmesan cheese, walnuts and balsamic dressing

Fully Loaded Nachos with melted cheddar cheese, guacamole, sour cream and chopped jalapenos

Bruschetta with avocado, cherry tomatoes, fresh basil and balsamic vinegar

Salad Skewers with cucumber, cherry tomato, cabbage and carrot

Starting the journey

Slow cooked Baby Pork Spareribs in a smoky BBQ sauce

Pull over to the side (Choose 3)

Grilled Stuffed Mushrooms with a variety of cheeses and herbs

Grilled Vegetables Skewers with balsamic glaze

Roasted Baby Potatoes with a variety of herbs

Oven baked French Fries

Grilled Corn on the Cob

Taking the Highway (Choose 3)

Slow cooked Pulled Pork tacos in a smoky BBQ sauce with coleslaw

Grilled Chicken Kebab marinated with a variety of herbs

Beef Mini Burgers with cheddar cheese in brioche buns

Chicken Mini Burgers in brioche buns

Taking the exit to the final destination

Black Angus Flank Steak Tagliata

Final destination

Pancakes with a variety of toppings

Inclusions: Mobile kitchen set up, cooks, waiters, all equipment for cooking, platters

Indicative Price: €35.00 per person

Pricing based on minimum number of 35 people

Different prices apply for less than 35 people

Different prices apply for kids under 10 years old

Additional fees may apply depending on location

Cutlery and plates not included

Additional vegan/vegetarian options available upon request

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Extra-cost options to choose

Salad Skewers with mozzarella balls, cherry tomatoes and basil leaves topped with balsamic vinegar

Chicken Fajitas wraps with peppers, guacamole, sour cream and chopped tomatoes

German sausages in bread rolls garnished with pickles and caramelized onions

Salmon Fillet tacos with quinoa and avocado topped with teriyaki sauce

Profiteroles filled with patisserie cream drizzled with chocolate

Salmon Salad with cherry tomatoes, quinoa and avocado

Burrata Salad with cherry tomatoes and fresh basil

Grilled Calamari with parsley, olive oil and lemon

Grilled Asparagus with herbs and balsamic glaze

Lamb Chops with oregano, olive oil and lemon

Grilled Shrimps Skewers in ouzo marinade

Black Angus Ribeye Steak Tagliata

Duck Bao Buns with teriyaki sauce

Hot Galaktoboureko