



Wedding Menu - 1

€65+VAT pp for adults and €30+VAT for kids (4-12 years old)

Current VAT for food 13%

Welcome finger food

Small tarts with cheese mousse

Tart with Tarama salad (fish roe dip), beetroot sauce and spices

Appetizers

Tzatziki with dill syrup

Haloumi cheese with small pies and lemon mousse

Salads

Summer Salad with quinoa, beluga lentils, baby carrots flavoured with butter, cottage cheese, watermelon and balsamic sauce

Green Salad: Fresh vegetables, dried figs, herbs, balsamic vinegar, olive oil, croutons





Platter

Variety of cheese

*Tinian Gruyere cheese, Tinian Petroma, Parmesan cheese, smoked cheese with
dried fruits, grapes and breadsticks*

Main Course

*Chicken filet roll with stuffed with vegetables, cheese and nuts, served with mashed potatoes
and sauce with aromatic herbs and fresh butter*

Pork bites with peppers, sundried tomatoes and fresh thyme

Baby baked potatoes with aromatic herbs

Grilled vegetables with caramelized balsamic sauce

Desserts

Seasonal fruits

Ice cream three flavours

Late Snack

Mini Beef Burgers

Drink packages and open bar options will be discussed separately





Wedding Menu 2- Seafood

€85+VAT pp for adults and €45+VAT for kids (5-12 years old)

Current VAT for food 13%

Welcome finger food

Small tarts with shrimp mousse

Small tarts with salmon, cream cheese and local herbs

Appetizers

Eggplant simmered with aromatic yogurt, pink peppers and olive oil

Steamed Mussels with Wine and Saffron

Octopus with flavoured beetroot fava

Salads

Seafood salad with shrimp, octopus, smoked Tsiros fish, tomatoes, baby potatoes, rocket, onion, dill, mayonnaise sauce, capers, herbs and pickles

Greek Salad with fresh tomatoes, cucumber, onions, capers and olives





Platter

Tinian Gruyere cheese, Tinian Petroma, Parmesan cheese, smoked cheese with dried fruits, grapes and breadsticks

Main Course

Sole Meuniere with artichokes and local herbs

Chickpeas Velouté with Persillade sauce

Desserts

Seasonal fruits

Chocolate fountain with fruits

Mille feuille

Drink packages and open bar options will be discussed separately





Wedding Menu - 3

€100+VAT pp for adults and €50+VAT for kids (5-12 years old)

Current VAT for food 13%

Welcome finger food

Small tarts with salmon, cream cheese and local herbs

Small tarts with smoked cold cuts

Appetizers

"Fava" Split beans with tuna Bolognese

Eggplant salad with flavoured yogurt, red pepper and tobacco

Gazpacho soup with ripe tomatoes, onion, garlic

Salads

Summer Salad with quinoa, beluga lentils, baby carrots flavoured with butter, cottage cheese, watermelon and balsamic sauce

Seafood salad with shrimp, octopus, smoked Tsiros fish, tomatoes, baby potatoes, rocket, onion, dill, mayonnaise sauce, capers, herbs and pickles





Platter

Variety of cheese

Tinian Gruyere cheese, Tinian Petroma, Parmesan cheese, smoked cheese with dried fruits, grapes and breadsticks

Main Course

Grilled salmon marinated in mirin with couscous, Greek salad and crispy seaweed

Beef filet with mashed potatoes and Tinian red wine sauce

Grilled vegetables with caramelized balsamic sauce

Baked potatoes with aromatic herbs

Desserts

Seasonal fruits

Ice cream three flavours

Mille-feuille

Chocolate fountain with fruits

Late Snack

Mini Beef Burgers

Drink packages and open bar options will be discussed separately





Wedding Menu – 4 Vegetarian

€65+VAT pp for adults and €30+VAT for kids (4-12 years old)

Current VAT for food 13%

Welcome finger food

Small tarts with cheese mousse

Tart with Tarama salad (fish roe dip), beetroot sauce and spices

Appetizers

Tzatziki with dill syrup

Roasted eggplant with fried quinoa and tsimitsouri sauce and pies

Salads

Summer Salad with quinoa, beluga lentils, baby carrots flavoured with butter, watermelon and balsamic sauce

Green Salad: Fresh vegetables, dried figs, herbs, balsamic vinegar, olive oil, croutons





Platter

variety of roasted vegetables

platter with hummus, eggplant salad, guacamole and tomato puree

Main Course

Stuffed fresh tomatoes, zucchini, peppers, aubergines with rice and fresh herbs cooked in the oven

Falafel burger with baked potatoes or rice

Imam eggplant in the oven

Basmati rice with vegetables

Baby baked potatoes with aromatic herbs

Desserts

Seasonal fruits

Ice cream three flavours

Late Snack

spaghetti with fresh vegetables

Drink packages and open bar options will be discussed separately





BREAKFAST BUFFET

Diles & Rinies Breakfast Buffet - €16.00 pp (Adults), €12.00 pp (Kids 4-12Y)

Scrambled eggs

Boiled eggs

Beans

Bacon

Fresh bread with jam, hazelnut praline and butter.

Yogurt

Cereals

Cheese

Cake

Seasonal fruits

Orange juice, filter coffee or tea & milk

*You are kindly requested to inform us about any case of allergy.
Extra virgin olive oil is used by our cuisine.*





LUNCH & DINNER BUFFET dishes

Option A: €38+VAT pp for adults and €25+VAT for kids (5-12 years old)

You may choose one salad, one starter, one main dish and one dessert

Option B: €50+VAT pp for adults and €25+VAT for kids (5-12 years old)

You may choose two salads, two starters, two main dishes and one dessert

Option C: €75+VAT pp for adults and €35+VAT for kids (5-12 years old)

You may choose three salads, four starters, three main dishes, and three desserts.

House wine is included, water and one soft drink per child, two types of bread are also included.

Current VAT for food 13%, for drinks 24% (drinks account for 10% of total price)

Salads

Greek Salad: tomatoes, cucumber, capers from Tinos, fresh oregano, olive oil, cucumber, feta cheese

Green Salad: fresh vegetables, dried figs, herbs, balsamic vinegar, olive oil, croutons

Burrata Salad with tomatoes: Burrata, cherry tomatoes, fresh basil pesto

Beans Salad: small beans “mavromatika” with fresh vegetables

Rocket Salad: rocket with dried figs, chopped tomato, orange, grape, pine nuts and orange vinaigrette

Summer Salad: quinoa, beluga lentils, baby carrots flavoured with butter, cottage cheese, watermelon and balsamic sauce

Starters

“Fava” Split beans with tuna Bolognese

Aromatic chickpea salad with fresh onion, zucchini, peppers from Florina, rosemary, thyme, lemon juice

Vegetable meatballs

Eggplant salad with flavoured yogurt, red pepper and tobacco

Tzatziki with dill syrup

Gazpacho soup with ripe tomatoes, onion, garlic





Main course

Baked lamb with leek, sage and rosemary

Sea bass filet with risotto a la polita

Pork skewer with rice or baked potatoes

Beef slow cooked in the oven with tomato sauce

Beef burger with rice or baked potatoes

Chicken nuggets with rice or baked potatoes

Risotto with mushrooms

Shrimp risotto

Pasta Napoli with basil

Pasta al pesto

Desserts

Ice cream three flavours

Seasonal fruits

Greek yogurt with dessert spoon

Dessert of the Day

Minimum number of people approximately 25 and maximum 60





BBQ buffet

Menu with BBQ Option A: €50+VAT pp for adults and €30+VAT for kids (5-12 years old)

Menu with BBQ Option B: €90+VAT pp for adults and €50+VAT for kids (5-12 years old)

House wine is included, water and one soft drink per child, two types of bread are also included.

Current VAT for food 13%, for drinks 24% (drinks account for 10% of total price)

Salads

Greek Salad: tomatoes, cucumber, capers from Tinos, fresh oregano, olive oil, cucumber, feta cheese

Starters

Tzatziki with dill syrup

Grilled Halloumi cheese

Main course BBQ Option A

BBQ: grilled beef burgers, chicken ribs, pork chops, local sausage, pitta bread served with

baked potatoes with rosemary **or**

Lamb or pig live cooking on a spit in our stone barbeque with beef, pork, chicken & sausages, served with Halloumi cheese, pitta bread, rice or potatoes

Main course BBQ Option B

Grilled octopus, squid and fresh fish (fish of the day)

Rice with vegetables

Live BBQ or live cooking are subject to weather conditions

Desserts

Ice cream three flavours

Seasonal fruits

Minimum number of people approximately 25, maximum 60





VEGETARIAN LUNCH & DINNER BUFFET dishes

Option A: €38+VAT pp for adults and €23+VAT for kids (5-12 years old)

You may choose one salad, one starter, one main dish and one dessert

Option B: €45+VAT pp for adults and €23+VAT for kids (5-12 years old)

You may choose two salads, two starters, two main dishes and one dessert

Option C: €65+VAT pp for adults and €32+VAT for kids (5-12 years old)

You may choose three salads, four starters, three main dishes, three desserts.

House wine is included, water and one soft drink per child.

Two types of bread are included.

Minimum number of people approximately 25, maximum 60

Current VAT for food 13%, for drinks 24% (drinks account for 10% of total price)

Salads

Greek Salad: tomatoes, cucumber, capers from Tinos, fresh oregano, olive oil, cucumber, feta cheese

Green Salad: fresh vegetables, dried figs, herbs, balsamic vinegar, olive oil, croutons

Burrata Salad with tomatoes: Burrata, cherry tomatoes, fresh basil pesto

Bean Salad: small beans "Mavromatika" with fresh vegetables

Rocket Salad: rocket with dried figs, chopped tomato, orange, grape, pine nuts and orange vinaigrette

Starters

Pie with vegetables and cheese

"Fava" Split beans with caramelized onions, lemon, crouton and capers

Aromatic chickpea salad with fresh onion, zucchini, peppers from Florina, rosemary, thyme, lemon juice

Vegetable meatballs





Eggplant salad with flavoured yogurt, red pepper and tobacco

Tzatziki with dill syrup

Gazpacho soup with ripe tomatoes, onion, garlic

Main course

Stuffed fresh tomatoes, zucchini, peppers, aubergines with rice and fresh herbs cooked in the oven

Falafel burger with baked potatoes or rice

Imam eggplant in the oven

Baked okra with fresh tomato sauce in the oven

Risotto with mushrooms

Shrimp risotto

Pasta Napoli with basil

Potatoes in the oven

Rice with vegetables

Desserts

Ice cream three flavours

Seasonal fruits

Greek yogurt with dessert spoon (local conserve)

Dessert of the Day

