

Unplugged Wedding Buffet

“Choose to celebrate your joy with Aria.

Let us be a part of your special moments in the start of your new life together”.



ARIA
fine catering



At the bar

Fresh vegetables with dips



Parmigiano rocks with dried fruits & sourdough bread

Welcome appetisers

Mini spinach pies with feta



House beet cured salmon with herbs blini & citrus creme fraiche



Bruschetta of heirloom tomatoes, feta cheese,
pesto & extra virgin olive oil (GF, V)



Salads & Starters

Salad bar with fresh salads & dressings



Penne pasta salad with cherry tomatoes,
basil, pine nuts & parmesan cheese



Cherry tomatoes, cucumbers, olives, carrot, bean sprouts,
red radish, lemon-oil vinaigrette and balsamic vinaigrette



Horiatiki salad with tomato, cucumber, olives and feta cheese (GF, V)



Chickpeas with olives, green onion, sun dried tomatoes & feta cheese



Traditional Caesar salad with garlic croutons & crisp pancetta



Caprese salad with mozzarella, roma tomatoes, baby basil & olive oil



Rocket salad with haloumi cheese & pomegranate



Wild rice pilaf with nuts and lemon



Seared Atlantic salmon tataki with lemon juice, soy & lime dressing (GF, DF)



Athinaiki Salad



Vine leaf stuffed dolmas



Greek Mezze Dips

Tzatziki, fish roe dip, eggplant dip & fava



Main dishes

Pork "Kleftiko" in a tagine



Athena's stuffed leg of lamb with pepperoncini
peppers and herbed vinaigrette



Mediterranean-style stuffed chicken breast



Basil and coriander crusted fish of the day
Accompanied with lemon rice pilaf



Seared beef medallions on truffle flavored mash & rosemary jus



Mixed grill skewers

Skewered meats (pork, beef, chicken) cooked over charcoal

Side dishes

Baked orzo with mozzarella & oregano



Oven baked beans with tomato, dill & feta



Roasted Greek potatoes with oregano & lemon



Rice pilaf



Desserts

Vanilla-yoghurt panna cota, fresh berries & greek honey



Chocolate & hazelnut pudding & vanilla cream (Ind)



Gianduja & saffron poached pear (Ind)



Selection of fruits & berries (GF, DF)



Deconstructed lemon meringue



Strawberry tart



Baked New York cheesecake with strawberries



Chocolate Fountain

The chocolate fountain is an elegant and entertaining centerpiece for any special occasion.

Experience the sight, aroma & mouth-watering taste of delicious cascading chocolate.

Dip your favorite variety of seasonal fruit, honeycomb, marshmallows & more.

Minimum 120 persons



*Make the difference...**
upgrade your wedding buffet



Antipasto Platter

Semi dried cherry peppers, marinated olives, marinated Greek feta, sundried tomatoes, artichokes in oil, hummus, peppers in pil, cherry tomatoes, fig jam, Greek cold cuts, goat cheese, herbed mozzarella



Charcuterie Platter

Air dried beef, Hungarian salami, honey glazed & smoked ham, prosciutto Kalavriton, Mortadella, Coppa (cured pork shoulder), Spanish chorizo, pickles, cherry tomato & pepper berry chutney...



Hellenic Cheese Board

Graviera Amfilohias, ladotiri, kalathaki Limnou, anthotiro Amfilohias, Metsovone katsikisio Tripoli's, pekorino Amfilohias, quince paste, dried apricot, mixed nuts, Grapes and lavoche biscuits



*Live cooking stations**

7 hour slow roasted lamb shoulder
Accompanied with tzatziki, pickled cucumber & heirloom tomato



Ravioli with mushrooms, gorgonzola cheese
and butter with sage & nuts (V)



Double cooked pork belly with cider,
apple & 5 spices (gluten-free, no dairy)



Loukouma Station
With Greek honey & walnuts

* (Not included in the package)



Wedding cake flavors

Chocolate mousse

Rich chocolate mud cake, chocolate mousse, Belgian chocolate ganache



Chocolate - caramel ganache

Delicious, rich chocolate with velvet candy



Boston cream

A twist on the classic.

Classic crème pâtisserie with drops of dark chocolate



Lemon mousse

Light lemon mousse with a note of rich lemon cream



Strawberries and cream

Mousse of white chocolate with lace of fresh strawberries



Double Caramel

Crème pâtisserie with rich caramel flavor
& sweet and salty butterscotch cream



Cookies & cream

Light mousse with biscuit flavor
mixed with crunchy biscuits



Cheesecake

The classic cheese-cake recipe with cream cheese.
Enjoy it simple, or dare to combine it with fresh fruit



*Choose and create your personal cake
with the signature of our pastry chef.
Available with extra charge*