

F E S T I V E M E N U S

2023-24



ARIA
fine catering

The Magical Taste of Christmas!

The magic of Christmas lies in the small, sweet family moments around a festive table, in crystal glasses, in the traditional turkey, in the honey-soaked melomakarona, in the buttery kourabiedes, in a snowy mountain of meringue, in all those treats that make us feel like children again...

This year, we invite you to experience the magic of Christmas, to enjoy moments with your loved ones, and let us take care of all the rest, which we have been doing with so much love since 1997.

Panagiotis Giannakos

Founder & CEO

A handwritten signature in black ink, appearing to be 'Panagiotis Giannakos', written in a cursive style.

Christmas Box 2023

-Delivery for 10 persons-

Fresh bread rolls and breadsticks

Topinambur Soup

Velouté soup with Jerusalem artichokes
garnished with bresaola involtini

Salade de Noël

Baby greens salad with burrata, pomegranate,
zebra beets, Aegina pistachios & oxymeli

Vintage 70's Christmas Salmon Wreath

Smoked and marinated salmon on rice salad with radish,
wakame seaweed, cucumber, organic eggs,
cream cheese & pomegranate

Quiche Tart

with yellow pumpkin, raisins & Stilton cheese

Traditional Christmas Turkey

Oven roasted turkey and traditional stuffing with minced meat,
chestnuts, pine nuts & raisins. Served with baby potatoes and Port gravy sauce
or

Beef Bourguignon

Served with glazed carrots and Parmesan mashed potatoes

Bûche de Noël

Christmas almond yule log

With white chocolate & hazelnut praline

Chef's signature kourabiedes with Iranian pistachios & melomakarona

Price: 780 €

Including VAT

New Year's Eve Box 2024

-Delivery for 10 persons-

Fresh bread rolls and breadsticks

Soupe Américaine

Soup with crayfish bisque

"Merry Berry" Salad

Baby spinach, fresh berries, roasted almonds, beetroot ravioli,
gorgonzola dolce latte & mandarin vinaigrette

The Christmas Kiss

Tart with Christmas stuffing
(minced beef, chestnuts, pine nuts, raisins) & parmesan custard

Steamed Prawns

With quinoa, mango, avocado & citrus dressing

Chateaubriand

Limousin beef fillet with truffle sage baby potatoes,
buttered asparagus, carrots & peas. Served with Béarnaise sauce
and Armagnac peppercorn sauce

Duck à l'Orange

Caramelized duck with orange and Mavrodafni wine
Served with carrot puree, stir fried broccolini
& wakame flavored sticky rice

Chef's Signature Mont Blanc

Light meringue with chestnut crèmeux and aged rum,
homemade marrons déguisé & fresh blueberries

ARIA New Year's Cake for 2024

With whole walnuts and a blend of aromatic spices

Price: 950 €

Including VAT

Christmas Finger Food Box 2023

-Delivery for 30 persons-

Bar Accessories

Truffle potato chips with pickle dip

Finger Food Menu

Bresaola involtini with goat cheese, almonds, orange & truffle (30 pcs)

Sandwich cake with fougère ham, cream cheese & pickled cucumber (40 pcs)

Shrimp gyoza with spicy mayo (30 pcs)

Chicken katsu sandwich with Thai coleslaw (40 pcs)

Cantonese-style anticucho pork belly with soy caramel dip (30 pcs)

Midi Black Angus brisket burger with cheddar cheese, pickles & bacon jam (30 pcs)

Peking duck pancakes with vegetables & hoisin sauce (30 pcs)

Salmon miso yakitori with wasabi mayo dip (30 pcs)

Oh Christmas tree, oh Christmas tree!

Choux au craquelin filled with montée vanilla cream (60-70 pcs)

Price: 600 €

Including VAT

*The Christmas Finger Food box includes disposable Christmas plates,
forks, napkins & bamboo mini-tongs*

Aria's Grazing Boards

Small, tasty bites artfully arranged on 60x40 cm wooden trays,
creating a delightful culinary experience

Tuscany Tavola

Premium selections of cheeses and cold cuts accompanied
by homemade jams, chutneys, crackers, grissini, nuts & dried fruits

Price: 180 € (12-15 persons)

3ple Duck Board

Peking duck rolls with vegetables & hoisin sauce in thin rice pancakes

Mini tartlets with foie gras, pickled mango & salted butter caramel

Duck dumplings with carrot & pistachio crèmeux

Price: 200 € (12-15 persons)

Salmon in Love

Trilogy of salmon: Balik, Gravlax & smoked salmon

Served with blinis, pumpernickel bread, remoulade sauce, cream cheese,

beetroot carpaccio, organic eggs & avocado tartar

Price: 350 € (12-15 persons)

Meat Me Board

Foie gras / Beef tartar / Roast beef

Accompanied by chutneys in various flavors, spiced chocolate truffles,

Café de Paris butter & black truffle bâton salé

Price: 380 € (12-15 persons)

*Each board includes: biodegradable plates, wooden utensils,
napkins & small bamboo tongs*

Festive Menu 2023

Canapé * Pintxos * Mezzé

Welcome your guests

Choose up to 3 items from the following,
to create your festive platter of 30 pieces:

Nigiri with tomato confit & basil gel

Price: 20 € (10 pieces)

Baby potatoes with guacamole & salmon roe pearls

Price: 25 € (10 pieces)

Bresaola involtini with goat cheese,
almonds, orange & truffle

Price: 25 € (10 pieces)

Stilton beignets with raspberry jam

Price: 25 € (10 pieces)

Smoked salmon Bon bons with papaya & burratina

Price: 30 € (10 pieces)

Beetroot flowers with smoked eel & mascarpone

Price: 30 € (10 pieces)

Foie gras on a savory sable with pickled mango
& salted butter caramel

Price: 35 € (10 pieces)

The Exclusive Christmas Caviar Platter

Ossetra Caviar 100 grams

Served with purple Peruvian baby potatoes, blinis,
sour cream & pailles potatoes

Price: 350 €

Bar Accessories

Crudités with yogurt dip & pepper mayo

Price: 40 € (tray 30 x 40 cm)

Crispy nachos with homemade guacamole sauce

Price: 30 € (tray 30 x 40 cm)

Truffle potato chips

Price: 25 € (tray 30 x 40 cm)

Shrimp chips with tarama / beetroot dip

Price: 30 € (tray 30 x 40 cm)

Cold Appetizers

Dolmades with egg-lemon sauce

Price: 60 € (4 servings)

Beets from Adrianople

Roasted beets with pomegranate, coriander,
walnuts & homemade mayonnaise

Price: 50 € (4 servings)

Chef's Signature Terrine de Foie Gras

Fresh foie gras terrine baked in 24-year-old Port
Served with toasted brioche, fig chutney & Port jelly

Price: 70 € (2 servings)

Vintage 70's Christmas Salmon Wreath

Smoked and marinated salmon on rice salad with radish,
wakame seaweed, cucumber, organic eggs, cream cheese & pomegranate

Price: 90 € (8 servings)

Limousin Fillet Roast Beef

With grilled asparagus, Parmesan flakes & truffle chips

Price: 90 € (4 servings)

Hot Appetizers

Brie en Croûte

The traditional French cheese, baked in homemade
puff pastry with winter truffle & blackberry jam

Price: 70 € / piece (1 kg)

Coquillages au Gratin

King scallops, lobster, shrimp & prawn with Mornay sauce

Price: 100 € (4 pieces)

Soup with Crayfish Bisque

Price: 45 € (4 servings)

Creamy Pumpkin Soup

With cardamom & coconut milk

Served with croutons

Price: 40 € (4 servings)

Topinambur Soup

Velouté soup with Jerusalem artichokes
garnished with bresaola involtini

Price: 40 € (4 servings)

Traditional Cabbage Rolls with Egg-Lemon Sauce

Price: 50 € (4 servings)

Tarts / Pies / Pasta

Tart with Christmas stuffing (minced beef, chestnuts, pine nuts, raisins) & parmesan custard

Price: 60 € (8 servings)

Quiche with fresh & smoked salmon with arugula

Price: 60 € (8 servings)

Lasagna with wild mushrooms & Swiss gruyère

Price: 70 € (8 servings)

Quiche with yellow pumpkin, raisins & Stilton cheese

Price: 55 € (8 servings)

Classic quiche Lorraine

Price: 50 € (8 servings)

Wild greens pie with phyllo pastry & Pinakotyri cheese

Price: 40 € (8 servings)

Salads

Salade de Noël

Baby greens salad with burrata, pomegranate,
zebra beets, Aegina pistachios & oxymeli

Price: 60 € (4 servings)

Quinoa Timbale

Quinoa with steamed shrimp, red chili peppers,
arugula, mango & avocado

Price: 60 € (4 servings)

“Merry Berry”

Baby spinach, fresh berries, roasted almonds, beetroot ravioli
with gorgonzola dolce latte & mandarin vinaigrette

Price: 50 € (4 servings)

Mâche Festive

Arugula, valerian, crispy prosciutto from Evrytania,
grilled quince, orange, walnuts & citrus vinaigrette

Price: 45 € (4 servings)

Christmas in Morocco

Grated carrot, kale, raisins, peanuts, apples
& herbs in harissa vinaigrette

Price: 45 € (4 servings)

Waldorf Salad

Trilogy of apples, celery root, celery, walnuts,
cranberries & lime scented crème fraîche

Price: 45 € (4 servings)

Main Dishes

Traditional Christmas Turkey

Oven roasted turkey and traditional stuffing with minced meat, chestnuts, pine nuts & raisins. Served with baby potatoes and Port gravy sauce

Price: 250 € (5 kg) - Serves 12 persons

Chateaubriand

Limousin fillet with truffle sage baby potatoes, buttered asparagus, baby carrots & green peas. Served with Béarnaise sauce & Armagnac peppercorn sauce

Price: 250 € - Serves 6 persons

Whole Roasted Suckling Pig

Served with oven-roasted baby potatoes, caper sauce & mustard

Price: 280 € (8-10 kg) - Serves 12 persons

Duck à l'Orange

Caramelized duck with orange and Mavrodafni wine
Served with carrot puree, stir fried broccolini & wakame flavored sticky rice

Price: 110 € (4 servings)

Gigot d' Agneau

Oven roasted leg of lamb with rosemary & black garlic
Served with hasselback potatoes

Price: 80 € (4 servings)

Pork with Quinces & Apricots

with Samos wine sauce

Served with mushroom & dried fruit pilaf

Price: 70 € (4 servings)

Beef Bourguignon

Served with glazed baby carrots & Parmesan mashed potatoes

Price: 70 € (4 servings)

“A Taste from Smyrna”

Beef short ribs 'Hünkar Beğendi' style with red wine

Served with eggplant puree

Price: 90 € (4 servings)

Beef Brisket Black Angus

with cocoa-hoisin caramel

Served with sweet potato puree, sautéed Brussels sprouts & dates

Price: 120 € (4 servings)

Country Ham

Whole pork leg with caramelized pineapple & cloves

Served with baby potatoes

Price: 220 € (10 kg) - Serves 12 persons

Side dishes

Christmas stuffing

With minced meat, chestnuts, pine nuts & raisins

Price: 60 € (4 servings)

Vegan stuffing

Mushroom ragout, chestnuts, cranberries, kale & sage

Price: 60 € (4 servings)

Cake Dauphinoise

Layers of potato, béchamel, variety of cheeses & herbs

Price: 50 € (8-10 servings)

French Baby Potatoes

With rock salt & sage butter

Price: 30 € (4 servings)

Vegan Pilaf

With mushrooms & roasted nuts

Price: 40 € (4 servings)

Sweet Potato Mash

Flavored with tangerine & peanut butter

Price: 35 € (4 servings)

“ARIA DeLI” Sweet Xmas Delicacies

Bûche de Noël

Christmas Almond Yule Log

With white chocolate ganache,
hazelnut praline & caramelized almonds

Price: 35 € (1,2 kg)

Oh, Christmas Tree, Oh Christmas Tree!!!

Choux au craquelin filled with montée vanilla cream

Price: 120 € (60 -70 pieces)

Chef's Signature Mont Blanc

Meringue with chestnut crémeux, aged rum,
homemade marron deguises & blueberries

Price: 40 € (1,2 - 1,3 kg)

The Basque Cheesecake

The secret recipe of Senora Amaya

Served with osmotic strawberries & strawberry compote

Price: 50 € (1,3 kg)

Saint Honoré

Puff pastry with crème pâtissière, small choux,

Chantilly cream & caramel

Price: 45 € (1,2 kg)

Pecan tart

With xocopili chocolate & salted caramel

Price: 35 € (1,2 kg)

Pistachio Torta

Cake with Aegina pistachio

Price: 50 € (1,3 kg)

Black Forest Classic Edition

Cocoa biscuit with Chantilly cream,
black cherries in kirsch & dark chocolate flakes

Price: 45 € (1,3 kg)

Crème Caramel

With baked fruits in Armagnac
& spiced sponge cake with hazelnuts

Price: 50 € (1,3 kg)

Baba au Rum

Homemade savarin with red forest fruits
& whipped cream

Price: 40 € (1,3 kg)

Meringata "Cipriani"

Vanilla biscuit, lemon mousse, lime crèmeux
& fluffy caramelized white chocolate

Price: 40 € (1,3 kg)

Kourabiedes

Price: 25 € (Gift Packaging, 900 gr)

Melomakarona

Price: 25 € (Gift Packaging, 900 gr)

Chef's Signature Kourabiedes with Iranian pistachio

Price: 30 € (Gift Packaging, 900 gr)

ARIA New Year's Cake for 2024

With whole walnuts and a blend of aromatic spices

Price: 35 € (1,8 kg)

Notes:

The Christmas DeLI Food List is valid from December 6th 2023 to January 7th 2024.

Minimum order: €350.

The above prices include 13% VAT. All dishes are delivered to your location with Christmas decoration, in containers suitable for reheating. Dressings / sauces are packaged in safety glass jars and meat dishes in stainless steel platters.

Upgrade for a reason

We offer 'Oh, Christmas Tree, Oh Christmas Tree' with orders over € 1.000

Extra benefits

Glass, porcelain, & stainless steel ware: 20% on the listed price. The utensils remain in your possession

Premium service

We provide 'Ghost Kitchen Experience' service: An innovative, exclusive service from Aria, making sure that the dishes you choose to order are delivered hot and ready to serve, any time you wish. Price: € 800

PAYMENT METHOD:

1. 50% of the total amount is prepaid by the Client to the Company upon signing the Private Agreement.
2. The remaining 50% of the total amount is paid 3 days before the date of the event.

NOTES:

1. Please inform us if you require an invoice upon confirmation of your order/event.
- 2. To confirm your order, please send us the deposit receipt.**

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