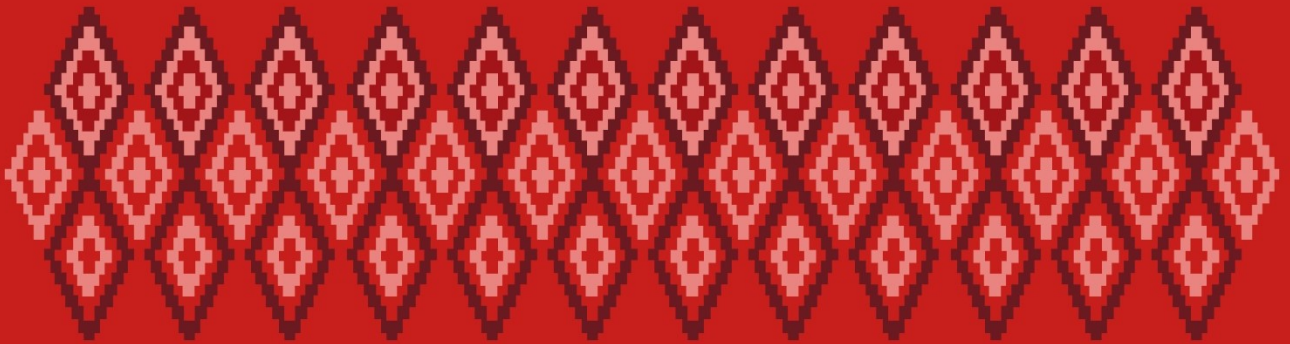




D E L I F O O D L I S T

XMAS 2024 - 2025



ARIA
fine catering



The Magical Taste of Christmas!

The magic of Christmas lies in the small, sweet family moments around a festive table, in the 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...

We invite you this year to experience the magic of Christmas, to enjoy moments with your loved ones, and to let us take care of everything else, which we have lovingly curated since 1997.



Aria's Grazing Boards

Small tasty bites carefully placed in a casually arranged manner on wooden trays measuring 60X40 cm.



"Spoil me darling"... Festive breakfast platter

Red fresh fruits & osmotic, yogurt with honey & granola, fresh Corfu butter, homemade hazelnut praline jams, pancakes, donuts, Monkey bread, gingerbread cookies, tramezzini with salmon, focaccia with prosciutto, fine cheeses & cold cuts, Aria's Mimosa jar.
(4 persons)

Tuscany Tavola

Premium options of cheeses & cured meats. Accompanied by homemade jams, chutney, breadsticks, crackers, nuts, and osmotic fruits.
(12-15 persons)

Bites of the World

Baby potatoes with avocado and pomegranate, Peking duck rolls with hoisin sauce, Mini shrimp club with nikkei mayo and brick (pastry), Black macarons with smoked salmon, Chicken empanadas with romesco sauce, Cheese pies with sour mizithra cheese and fig, Wagyu meatballs with nikkei mayo sauce, Tuna katsu sandwich
(12-15 persons)

Salmon in Love

Salmon Trilogy: Balik heart, Gravlox & smoked salmon. Served with blinis, pumpernickel bread, remoulade sauce, cream cheese, organic eggs & avocado tartare.:
(12-15 persons)

FESTIVE DISHES

Bar Accessories

Vegetable crudités with yogurt & pepper mayo dip -VG-

Nachos with guacamole sauce -VG-

Shrimp chips with hummus & beetroot dip

Nori crackers & Nikkei mayo

Canapé

Welcome your guests!

Choose up to 3 items from the list below to create your festive platter of 30 pieces.

Tomato Nigiri, confit with basil gel -VG- (10 pcs)

Baby potatoes with avocado and pomegranate cream -VG- (10 pcs)

Cheese bullets & roasted pumpkin skewers -V- (10 pcs)

Fake beetroot ravioli with smoked eel & mascarpone (10 pcs)

Beef tataki & saffron polenta (10 pcs)

Macaron Evoo & Maldon salt (10 pcs)

Mini club with shrimp, nikkei mayo & brick (10 pcs)

Macaron noir with salmon parfait (10 pcs)

Macaron foie gras with fig (10 pcs)



The Exclusive Christmas Caviar Platter

Ossetra caviar 100 gr accompanied by purple Peruvian potatoes, blinis, sour cream & homemade pailles

FESTIVE DISHES

Cold appetizers



Yalanji dolmades

The classic recipe with yogurt-pomegranate dip
-VG-
(4 portions)

Tuna Yuzu Donburi

Avocado, sushi rice, edamame, wakame, veggie pickles, misuna salad yuzu wafu sauce & nori crackers
(8 portions)

Terrine de Foie Gras

Terrine of fresh foie gras
Baked with 24 year port wine.
Accompanied by toasted brioche, fig chutney & port jelly
(2 portions)

Sea food platter

Festive platter with steamed shrimp & marinated salmon pavé. Accompanied by baby gem lettuce, blinis, blood radish, cocktail sauce & horseradish mayo.
(8 portions)

Christmas Salmon Wreath

Smoked and marinated salmon on a rice salad, with radish, wakame, cucumber, bio eggs, cream cheese & pomegranate.
(8 portions)

Hot appetizers



Brie en Croûte

For the cheese lovers
The traditional French cheese, baked in homemade pastry with winter truffle and raspberry jam -V- (1kg)

Soupe Américaine

Soup with crayfish bisque and pretzel croutons
(4 portions)

Velouté pumpkin soup

With cardamom & coconut milk.
Accompanied by croutons -VG-
(4 portions)

Vichyssoise soup

Velouté soup made from leek and potato.
Garnished with bacon granola.
(4 portions)

Lachanodolmades

Traditional Greek stuffed cabbage rolls with avgolemono sauce
(4 portions)

The pretzel pudding

Homemade au gratin with pretzels, smoked Gouda, Emmental, cotto ham & pear
(6 portions)



FESTIVE DISHES



Aria's bakery Tarts-Pies-Pasta-Bread

Xmas quiche

With the classic Christmas stuffing of ground beef, chestnuts, pine nuts, raisins & parmesan custard.
(8 portions)

Salmon Quiche

With fresh and smoked salmon and rocket
(8 portions)

Quiche with pumpkin

With raisins & San Michali cheese -V-
(8 portions)

Quiche Lorraine classic

With gruyere & bacon
(8 portions)

Lasagna

With wild mushrooms & Swiss gruyere -V-
(8 portions)

Leek pie from Metsovo

With traditional phyllo, yogurt and smoked Metsovone cheese-V-
(8 portions)

Bread baked with love

Wheat & carob baton baguette, mini brioche & breadsticks, aromatic butter
(6 portions)

Salads



Salade de Noël

Baby greens with creamy burrata, pomegranate, cherry tomatoes, Aegina pistachios & oxymel -V-
(4 portions)

"Merry Berry"

Small-leaf spinach, fresh berries, roasted almonds, beetroot, gorgonzola dolce latte & mandarin vinaigrette. -V-
(4 portions)

Mâche Festive

With rocket, valerian, crispy Evrytania prosciutto, roasted quinces, orange, walnuts & citrus vinaigrette.
(4 portions)

Christmas in Morocco

Grated carrot in harissa vinaigrette, kale, raisins, peanuts, apples & herbs. -VG-
(4 portions)

Waldorf

With a trilogy of apples, celery, celeriac, walnuts, cranberries & lime-scented crème fraîche.-V-
(4 portions)



CHRISTMAS SALMON WREATH



CHRISTMAS SALMON WREATH

FESTIVE DISHES

Main courses



Xmas Turkey

Baked in a slow oven with the traditional filling of minced meat, chestnuts, pine nuts & raisins. Served with baby potatoes & port gravy sauce.

(5 kg) - Serves 12 persons

Chateaubriand

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

Serves 6 persons

General Tso's chicken

Caramelized chicken bites in ginger-hoisin sauce. Served with carrot puree, broccoli stir fry & sticky rice wakame

(4 portions)

Xmas whole pork

Served with oven-baked potatoes, sauce made from grape molasses & mustard.

(8-10 kg) - Serves 12 persons

Roulade d' Agneau

Slow-roasted lamb leg, Bordelaise sauce, roasted pumpkin & couscous with dried fruits.

(4 portions)

Pork with quinces & plums

Cooked in Samos wine sauce. Served with mushroom pilaf with nuts.

(4 portions)

Beef Bourguignon

Served with glazed baby carrots & potato puree with parmesan.

(4 portions).

"Christmas in Chicago"

Traditional meatloaf made with ground beef & bacon, baked in caramelized BBQ sauce. Served with whipped potatoes & green beans.

(4 portions)

Black Angus Beef Brisket

Slow-roasted with cocoa-hoisin caramel. Served with sweet potato puree &

Brussels sprouts sautéed with dates. (4 portions)

Country Ham

Whole pork leg with caramelized pineapple & cloves. Served with baby potatoes.

(10 kg) - Serves 12 persons



FESTIVE DISHES

Side dishes



Christmas Stuffing

Traditional with minced meat, chestnuts, pine nuts & raisins. (4 portions)

Vegan Stuffing

Ragout of wild mushrooms, chestnuts, cranberries, kale & sage -VG-. (4 portions)

Cake Dauphinoise

Impressive cake with layers of potato, béchamel, a variety of cheeses & herbs.-V- (8-10 portions)

French baby potatoes

With coarse salt & sage butter -V- (4 portions)

Couscous

With dried fruit and aromatic herbs - V- (4 portions)

Sweet potato puree

With mandarin aroma & peanut butter. -V- (4 portions)



NEW YEAR'S CAKE 2025



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“ARIA DELI” SWEET XMAS DELICACIES



From ARIA's patisserie



Buche de Noël

Christmas Almond Log.

With white chocolate ganache, hazelnut praline & caramelized almonds
(1,3 kg)

Oh Christmas Tree!

Choux au Craquelin Filled with vanilla whipped cream
(60 - 70 pcs)

Chef's Signature Mont Blanc

Fluffy Meringue with chestnut crèmeux & aged rum, homemade marrons déguisés & fresh blueberries.
(1,3 kg)

Macaron Collection, Winter '25

Rose, Chestnut-Rum, Honey-Pecan, Guanaja Chocolate, Pistachio, Raspberry
(30 pcs)

The Basque Cheesecake

The secret recipe of Senora Amaya. Served with fresh berries.
(1,3 kg)

Saint Honoré

The French specialty of haute patisserie: Homemade puff pastry with velvety crème pâtissière, small choux, chantilly cream, and caramel in two textures.
(1,2 kg)

Bon bon Gingerman cookies

Small chocolates made from Breton sable with gingerbread praline
(24 pcs)

Miss Ruby

Cake composed of textures of raspberry and almond, with Ruby raspberry chocolate.
(1,3 kg)

Black Forest Classic Edition

Cocoa biscuit with light chantilly cream, black cherries in kirsch, and dark chocolate flakes.
(1,3 kg)

3ple Chocolate terrine

Valrhona Caraibe chocolate crèmeux, Jivara mousse, and Guanaja glaze on a soft biscuit.
(1,3 kg)

Nikkei Chocolate Rhapsody

Textures of mandarin, orange, and Japanese yuzu, with hazelnut praline on a madeleine base
(1,3 kg)



New Year's "Vasilopita"
by ARIA for 2025

With whole walnuts and a blend of aromatic spices.

(1,8 kg)

**The Christmas DeLI Food List is valid from
December 7, 2024, to January 7, 2025.**


All dishes are delivered to your location in containers suitable for reheating.

Dressings and sauces are packaged in secure glass jars, and meats are placed on stainless steel platters.

The containers remain with you, and you can reuse them, along with the wooden boards from the Grazing Boards.

Θα χαρούμε να επικοινωνήσετε μαζί μας
events@aria.gr , 210 965 6388

Ακολουθήστε μας στα Social Media

   
[/AriaFineCatering](#)



Στην πόρτα σας με ένα τηλεφώνημα
με την υπηρεσία Aria DeLI VeRY Experience!


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