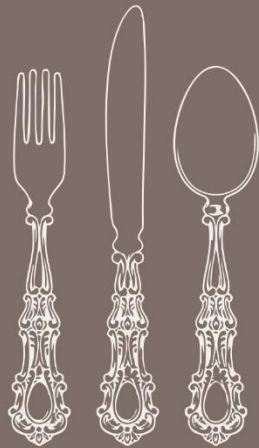


D E L I F O O D L I S T



WINTER 2025 - 26



fine catering

For those celebrating at home, Aria's Deli Food List brings the season's finest flavors to your doorstep. Choose from artfully arranged grazing boards, curated bar accessories for perfectly crafted cocktails, a variety of cold and warm appetizers, fresh salads, sides, exquisite main courses, and handcrafted pastries from our patisserie.

Perfectly designed for family gatherings of 10-15 people so that you can easily manage the reheating of dishes yourself, following our instructions.

All items from the Deli Food List are delivered in elegant, oven-safe platters and reheating instructions, ensuring a seamless dining experience. Each dish is crafted by Aria's Executive Chef and his expert team, within our top-tier, state-of-the-art catering facilities.

Turn your family diner into a unique gastronomic experience!



ARIA'S GRAZING BOARDS

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

TUSCANY TAVOLA

Premium options of cheeses & cured meats.
Accompanied by homemade jams, chutney,
breadsticks, crackers, nuts, and osmotic fruits.
(XM002) - 190 € (12-15 persons)

SALMON IN LOVE

Salmon Trilogy: Balik heart, Gravlax & smoked
salmon. Served with blinis, pumpernickel
bread, remoulade sauce, cream cheese,
organic eggs & avocado tartare
(XM004) - 350 € (12-15 persons)

ARIA'S SECRET GARDEN

Our "Iconic" Garden with fresh & iconic
vegetables, "planted" in edible bread crumb
soil -VG-
(XM022) - 150 € (12-15 persons)

Each platter contains wooden forks & bamboo mini tongs

BAR ACCESSORIES

Home made crispy nachos with guacamole sauce -VG-
(XM006) - 30 € (250gr)

Crispy prawn crackers with hummus & beetroot dip
(XM007) - 30 € (250gr)

COLD APPETIZERS

BELUGA TORTA

Beluga lentil cake with ragout chestnuts & wild
mushrooms -VG-
(XM 009) - 90 € (8 portions)

NIKKEI CEVICHE

Sea bass fillet marinated in mango & jasmin.
Accompanied by black focaccia bread slices
(XM 0072) - 140 € (8 portions)

COCKTAIL AT THE 70'S

Festive platter with steamed shrimps. Accompanied by
baby gems, radish cocktail & horseradish mayo sauce
(XM 001) - 170 € (8 portions) - 48 pcs

SALMON WREATH

Smoked & marinated salmon, rice salad with radish,
wakame, cucumber, bio eggs, cream cheese &
pomegranate
(XM023) - 120 € (8 portions)

HASSELBACK BUTTERNUT SQUASH



HASSELBACK BUTTERNUT SQUASH

H O T A P P E T I Z E R S

B R I E E N C R O U T E

For cheese lovers!

Traditional french camembert cheese, baked in puff pastry with winter truffle & raspberry jam -V-
(XM024 - 100 € / piece (1 kg))

T H E M A R V E L L O U S

" C R A B R A N G O O N D I P "

Hot dip with blue crab meat, parmesan cheese, artichoke, cream cheese & nikkei mayo sauce.

Accompanied by sliced brioche loaf

(XM 003) - 70 €

S O U P E A M E R I C A I N E

Crayfish bisque soup. Served with croutons

(XM025) - 65 € (6 portions)

B U T T E R N U T S Q U A S H S O U P

With cardamon & coconut milk. Served with croutons -VG-

(XM026) - 55€ (6 portions)

C A B B A G E R O L L S

"Lahanodolmades". Traditional greek recipe with rolled cabbages stuffed with rice & ground beef served with egg & lemon sauce. (avgolemono)

(XM028) - 70 € (4 portions) - 16 rolls

A R I A ' S B A K E R Y

B R E A D B A K E D W I T H L O V E

Variety of whole wheat & carob batton baguettes, pretzels, bread sticks & herb butter

(XM036) - 30 € (6 portions)

T R A D I T I O N A L C H E E S E P I E

With homemade puff pastry, kasseri & gruyere cheese -V-

(XM 031) - 45 € (8 portions)

P U M P K I N Q U I C H E

With butternut squash pumpkin, raisins & San Michali cheese -V-

(XM032) - 55€ (8 portions)

Q U I C H E L O R R A I N E C L A S S I Q U E

With gruyere and bacon

(XM033) - 50 € (8 portions)

S A L M O N C R E P E S

With fresh & smoked salmon, spinach, anthotyro cheese & red sauce

(XM 056) - 60 € 12 τεμ - (6 portions)

R U S S I A N C A N N E L O N I

Crepes with beef ragout & vodka sauce

(XM 035) - 70 € 12 pcs - (6 portions)

L A S A G N E

With a variety of wild mushrooms & swiss gruyere cheese -V-

(XM034) - 70 € (8 portions)



F R E S H S A L A D S

Baby green leaves, chevre cheese, avocado,
pomegranate, cherry tomatoes, pistachios & honey –
vinegar sauce -V-
(XM037) - 70 € (6 portions)

Spinach baby leaves, fresh berries, roasted almonds,
beetroot, gorgonzola dolce latte & mandarin
vinaigrette -V-
(XM038) - 60 € (6 portions)

Rocket, valerian, crispy proschutto,
roasted quinces, orange slices & citrus vinaigrette
(XM039) - 70 € (6 portions)

Grated carrot in harissa vinaigrette, kale, raisins,
peanuts, granny smith apples & herbs -VG-
(XM040) - 70 € (6 portions)

Colorful quinoa, baked sweet potatoes, feta cheese,
cranberries, granny smith apples and mustard
vinaigrette
(XM041) - 70 € (6 portions)



MAIN DISHES

BLACK COD & SALMON MARBRE

Baked black cod & salmon fillets. Accompanied by vegetable
noisette & miso - lime sauce
(XM 046) - 200 € (6 portions)

CHATEAUBRIAND

Limousin beef tenderloin heart. Served with truffle sage
potatoes, buttered asparagus, baby carrots & green peas.
Accompanied by Béarnaise & Armagnac peppercorn sauce
(XM043) - 290 € (6 portions)

PORK BELLY

Baked panko - bacon crusted pork pancetta
Accompanied by potato terrine & nduja beurre blanc sauce*
(XM 049) - 120 € (6 portions)

GENERAL TSO'S CHICKEN

Caramelized chicken bites in ginger-hoisin sauce*. Served with
carrot purée, broccoli stir fry & sticky rice wakame
(XM044) - 120 € (6 portions)

** Nduja beurre blanc is a creamy white sauce, based on butter & spicy
creamy sausage "nduja"*

** Ginger-hoisin sauce is a spicy – sweet Asian sauce made of soy, garlic,
vinegar, ginger*

LAMB FRICASE WITH WILD MUSHROOMS

Lamb leg bites with wild shitake & porcini mushrooms in traditional egg lemon sauce (avgolemono)
(XM 050) - 100 € (4 portions)

PORK WITH QUINCES & PLUMS

Cooked in Samos wine sauce. Accompanied by greek pilaf with mushrooms & nuts.
(XM047) - 80 € (4 portions)

BEEF BOURGUIGNON

Served with glazed baby carrots & mashed potato with parmesan.
(XM048) - 95 € (4 portions)

CARRE DE VEAU

Beef steak french cut with wild mushrooms crust & bourbon demi glace sauce. Served with whipped potatoes, asparagus & fruit confit in whiskey sauce
(XM 051) - 270 € (6 portions)

"CASSOULET EN CROUTE"

Favorite parisian recipe with duck fillet and beef sausage, wrapped in puff pastry with dates & mandarin gravy sauce. Accompanied by mashed sweet potato & green peas
(XM 069) - 170 € (6 portions)

WHOLE PORK

Served with oven-baked potatoes.
Accompanied by mustard & grape molasse sauce.
(XM045) - 300 € (8-10 kg) - (12 portions)

A C C O M P A N I M E N T S

CAKE DAUPHINOISE

Impressive cake with layers of potato,
béchamel and a variety of cheeses & herbs -V-
(XM054) - 60 € (10 portions)

FRENCH BABY POTATOES

With coarse salt & sage butter -V-
(XM055) - 30 € (4 portions)

CARROT - GINGER PURÉE

(XM 070) - 35 € (4 portions)

SWEET POTATO PURÉE

With mandarin aroma & peanut butter -V-
(XM057) - 35 € (4 portions)

ROASTED TURKEY



ROASTED TURKEY

THANKSGIVING MENU

TURKEY

Baked in a slow oven. Accompanied by port gravy sauce

SAUSAGE- HERB STUFFING

The American traditional stuffing with sausages, croutons, vegetables and aromatic butter.

MASHED POTATO

BRUSSEL SPROUTS

Oven baked with walnuts & caramelized balsamic vinegar.

SWEET POTATO CASSEROLE

Oven baked with burnt marshmallows

HASSELBACK BUTTERNUT SQUASH

Small butternut squash pumpkins with sage butter, cranberries, pecan nuts and prosciutto breadcrumbs

WINTER SALAD

Baby rocket, kale, fresh burrata, persimmon, walnuts, cranberries & aged balsamic vinegar dressing with maple syrup & cranberry juice

DESSERTS

PECAN TART

Crispy tart with pecan nuts & salted caramel

Price: 820 € (Serves 12 persons)



“ARIA DELI” SWEET XMAS DELICACIES

FROM ARIA'S PASTRY SHOP

LEMON & MANDARIN BOWL TART

Sablé pastry bowl with almond cream, mastic,
mandarin compote & lemon foam
(XM 073) - 50 € (1,3 kg)

PARIS BREAST

Favorite parisian recipe with crème monte vanille,
blackberry compote, hazelnut & pistachio praline
(XM 071) - 60 € (1,2 kg)

FABRIZIO'S 3PLE CHOCOLATE

Heavy steamed chocolate dessert. recipe
by Fabrizio Buliani, the great Italian chef. With three
Valrhona chocolates, garnished with fresh whipped cream.
(XM066) - 70 € (1,3 kg)

NIKKEI CHOCO RHAPSODY

Textures of mandarin, orange, and yuzu
with hazelnut praline, on a madeleine base
(DFLWS057) - 50 € (1,2 kg)

MACADAMIA CARAMEL

Chocolate mousse on a crispy base
with macadamia salted burnt caramel.
(DFLWS058) - 50 € (1,2 kg)

THE BASQUE CHEESECAKE

The secret recipe of Senora Amaya!
Baked cheesecake, served with fresh berries
(XM062) - 50 € (1,3 kg)

ARIA'S ROCHE “24 GOLD”

Valrhona chocolate spheres with hazelnut araguani, candied white
chocolate, canadian bourbon and homemade marron glacés
(XM 074) - 70€ (10 pcs)

CHOUX TOWER

Choux au craquelin tower, filled with 3 flavors:
Vanilla / raspberry / pistachio
(XM059) - 220 € (60 -70 pcs)

NOTES

Our Winter DeLI Food List is valid from November 1st 2025, till March 31st, 2026.

Minimum order: €350

All above prices include VAT

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

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

The containers remain at your disposal, and you can reuse them.

UPGRADE FOR A REASON

With every order over €1,000, you will receive a dessert, as a complimentary gift. Choose your favorite one, from the category "XMAS DELICACIES".

PREMIUM SERVICE

With our new "Ghost Kitchen Experience" service, we ensure that the dishes from your order are delivered warm, ready to serve, at the time you desire. Contact our sales department for more details.

PAYMENT METHOD

Full payment upon ordering.

NEW CUST MON A.E.

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

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