

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

XMAS 2025 - 2026



  
**ARIA**  
fine catering

For those celebrating at home, Aria's Xmas Deli Food List brings the season's finest flavors to your doorstep. Choose from artfully arranged holiday canapés to greet your guests, curated bar accessories for perfectly crafted cocktails, a variety of cold and warm appetizers, fresh salads, sides, holiday grazing boards, exquisite main courses, and handcrafted pastries from our patisserie – including the iconic 2026 Vasilopita.

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 and the Celebration Box are delivered in elegant, oven-safe platters with Christmas decoration 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 Christmas diner into a unique gastronomic experience!



## A R I A ' S   G R A Z I N G   B O A R D S

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

### T U S C A N Y   T A V O L A

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

### S A L M O N   I N   L O V E

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

### A R I A ' S   S E C R E T   G A R D E N

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

## P A S S E D   A P P E T I Z E R S

Choose up to 3 items from the list below to create your festive platter of 30 pieces and welcome your guests!

Mini parfait salmon tarts  
(XM010) - 30 € (10 pcs)

Baby potatoes with pomegranate & avocado cream -VG-  
(XM011) - 20 € (10 pcs)

Black Cod brandade mini tarts with finger lime  
(XM014) - 30 € (10 pcs)

Cheese bullets & roasted pumpkin skewers -V-  
(XM012) - 30 € (10 pcs)

Fake ravioli with beetroot & smoked eel, chorizo & mascarpone  
(XM013) - 35 € (10 pcs)

Mini club nikkei shrimp mayo & brick  
(XM016) - 35 € (10 pcs)

Salmon cube with lemon curd  
(XM0008) - 40 € (10 pcs)

Beef fillet rolls with asparagus & dijon mustard  
(XM017) - 40 € (10 pcs)

Foie gras mini tart with exotic tartar  
(XM018) - 45 € (10 pcs)

## 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 € (48 pcs / 8 portions)

### CHRISTMAS SALMON WREATH

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



CHRISTMAS SALMON WREATH



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## 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)

### C H R I S T M A S   Q U I C H E

With the traditional greek stuffing: ground beef, chestnuts, pinenuts, raisins & parmesan custard

(XM030) - 60 € (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

### S A L A D E   D E   N O Ë L

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

### “ M E R R Y   B E R R Y ”

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

### M Â C H E   F E S T I V E

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

### C H R I S T M A S   I N   M O R O C C O

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

### Q U I N O A   C H R I S T M A S

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



## MAIN DISHES

### CHRISTMAS TURKEY

Baked in a slow oven with the traditional filling of beef minced meat, chestnuts, pine nuts & raisins. Accompanied by baby potatoes & port gravy sauce  
(XM042) - 270 € (5 kg) - (12 portions)

### 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 mushroom & 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)

### XMAS 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

### X M A S   S T U F F I N G

Traditional, with beef minced meat,  
chestnuts, pine nuts, raisins  
(XM052) - 60 € (4 portions)

### V E G A N   S T U F F I N G

Wild mushrooms ragout with chestnuts,  
cranberries, kale & sage -VG-  
(XM053) - 60 € (4 portions)

### C A K E   D A U P H I N O I S E

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

### F R E N C H   B A B Y   P O T A T O E S

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

### C A R R O T   -   G I N G E R   P U R É E

(XM 070) - 35 € (4 portions)

### S W E E T   P O T A T O   P U R É E

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



“ARIA DELI” SWEET XMAS DELICACIES



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### FROM ARIA'S PASTRY SHOP

#### BUCHE DE NOËL CLASSIC

Christmas bitter chocolate loaf

(XM058) - 50 € (1,3 kg)

#### CHEF'S SIGNATURE MONT BLANC

Fluffy meringue with chestnut crèmeux, aged rum & homemade marrons déguisés

(XM060) - 50 € (1,3 kg)

#### 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)

#### 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)

#### FABRIZIO'S 3PLE CHOCOLATE

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

#### ARIA'S ROCHE "24 GOLD"

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

#### OH CHRISTMAS TREE!

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

#### ARIA'S VASILOPITA 2026

New year's cake with whole walnuts and a blend of aromatic spices.  
(XM068) - 50 € (1,8 kg )

## NOTES

In all prices VAT is included

Minimum order: €350.

All dishes are delivered to your location with christmas decoration, 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 christmas 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.

NBG: 70200767161

IBAN GR 02 01 10 7020 0000 7020 0767 161

SWIFT BIC: ETHNGRAA

EUROBANK: 0026.0040.63.0201416243

IBAN GR 72 0260 0400 0006 3020 1416 243

SWIFT BIC: ERBKGRAA

PIRAEUS BANK : 6729163269921

IBAN: GR 2601717290006729163269921

SWIFT BIC: PIRBGRAA

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**events@aria.gr , 210 965 6388**

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

