

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



WINTER 2025 - 26



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!



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.
(DFL002) - 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, pumpernickel bread,
remoulade sauce, cream cheese, organic eggs &
avocado tartare
(DFL004) - 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 -V-
(DFL022) - 150 € (12-15 persons)

C O C K T A I L A T T H E 7 0 ' S

Steamed shrimps platter. Accompanied by baby
gems, radish cocktail & horseradish mayo sauce
(DFL001) - 170 € (8 portions) - 48 pcs

Each platter contains wooden forks & bamboo mini tongs

BAR ACCESSORIES

Home made crispy nachos with guacamole sauce -VG-
(DFL006) - 30 € (250gr)

Crispy prawn crackers with hummus & beetroot dip
(DFL007) - 30 € (250gr)

COLD APPETIZERS

BELUGA TORTA

Beluga lentil cake with ragout chestnuts & wild
mushrooms -VG-
(DFL009) - 90 € (8 portions)

NIKKEI CEVICHE

Sea bass fillet marinated in mango & jasmin.
Accompanied by black focaccia bread slices
(DFL0072) - 140 € (8 portions)

SALMON WREATH

Smoked & marinated salmon, rice salad with radish,
wakame, cucumber, bio eggs, cream cheese &
pomegranate
(DFL023) - 120 € (8 portions)

HASSELBACK BUTTERNUT SQUASH

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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-
(DFL024 - 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
(DFL003) - 70 €

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

Crayfish bisque soup. Served with croutons
(DFL025) - 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-
(DFL026) - 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)
(DFL028) - 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
(DFL036) - 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-
(DFL031) - 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-
(DFL032) - 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
(DFL033) - 50 € (8 portions)

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

With fresh & smoked salmon, spinach, anthotyro cheese & red sauce
(DFL056) - 60 € 12 τεμ - (6 portions)

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

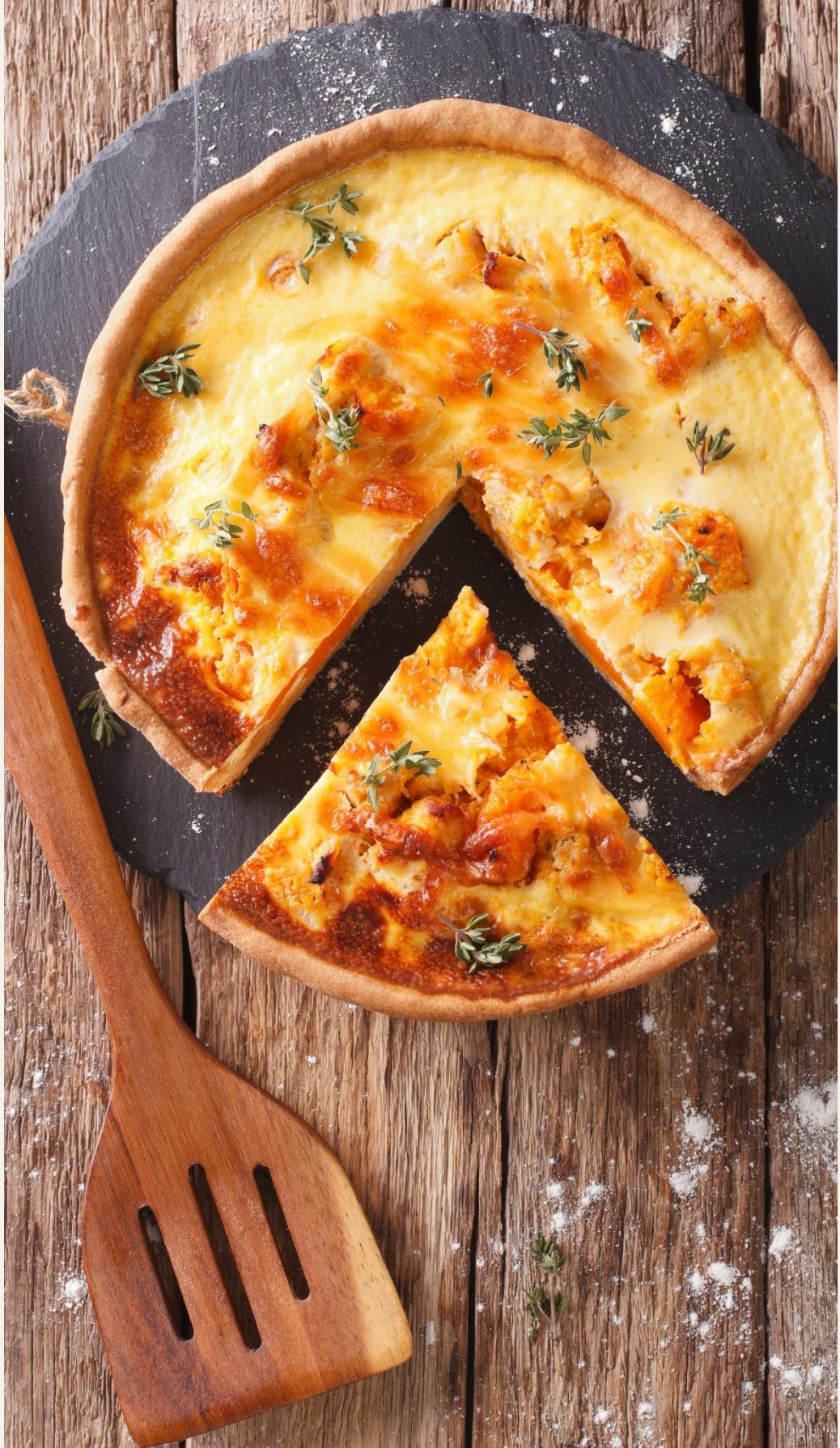
Crepes with beef ragout & vodka sauce
(DFL035) - 70 € 12 pcs - (6 portions)

L A S A G N E

With a variety of wild mushrooms & swiss gruyere cheese -V-
(DFL034) - 70 € (8 portions)

PUMPKIN QUICHE

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F R E S H S A L A D S

W I N T E R S A L A D

Baby green leaves, chevre cheese, avocado, pomegranate, cherry tomatoes, pistachios & honey – vinegar sauce -V-
(DFL037) - 70 € (6 portions)

M A N D A R I N S A L A D

Spinach baby leaves, fresh berries, roasted almonds, beetroot, gorgonzola dolce latte & mandarin vinaigrette -V-
(DFL038) - 60 € (6 portions)

M Â C H E S A L A D

Rocket, valerian, crispy prosciutto, roasted quinces, orange slices & citrus vinaigrette
(DFL039) - 70 € (6 portions)

H A R I S S A S A L A D

Grated carrot in harissa vinaigrette, kale, raisins, peanuts, granny smith apples & herbs -VG-
(DFL040) - 70 € (6 portions)

Q U I N O A S A L A D

Colorful quinoa, baked sweet potatoes, feta cheese, cranberries, granny smith apples and mustard vinaigrette
(DFL041) - 70 € (6 portions)

CHATEAUBRIAND

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MAIN DISHES

BLACK COD & SALMON MARBRE

Baked black code & salmon fillets. Accompanied by vegetable noisette & miso - lime sauce
(DFL046) - 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
(DFL043) - 290 € (6 portions)

PORK BELLY

Baked panko - bacon crusted pork pancetta
Accompanied by potato terrine & nduja beurre blanc sauce*
(DFL049) - 120 € (6 portions)

GENERAL TSO'S CHICKEN

Caramelized chicken bites in ginger-hoisin sauce*. Served with carrot purée, broccoli stir fry & sticky rice wakame
(DFL044) - 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

L A M B F R I C A S E W I T H W I L D M U S H R O O M S

Lamb leg bites with wild shitake & porcini mushrooms in
traditional egg lemon sauce (avgolemono)
(DFL050) - 100 € (4 portions)

P O R K W I T H Q U I N C E S & P L U M S

Cooked in Samos wine sauce. Accompanied by greek
pilaf with mushrooms & nuts.
(DFL047) - 80 € (4 portions)

B E E F B O U R G U I G N O N

Served with glazed baby carrots & mashed potato
with parmesan.
(DFL048) - 95 € (4 portions)

C A R R E D E V E A U

Beef steak french cut with wild mushrooms crust &
bourbon demi glace sauce. Served with whipped
potatoes, asparagus & fruit confit in whiskey sauce
(DFL051) - 270 € (6 portions)

W H O L E P O R K

Served with oven-baked potatoes.
Accompanied by mustard & grape molasse sauce.
(DFL045) - 300 € (8-10 kg) - (12 portions)

ACCOMPAGNEMENTS

CAKE DAUPHINOISE

Impressive cake with layers of potato,
béchamel and a variety of cheeses & herbs -V-
(DFL054) - 60 € (10 portions)

FRENCH BABY POTATOES

With coarse salt & sage butter -V-
(DFL055) - 30 € (4 portions)

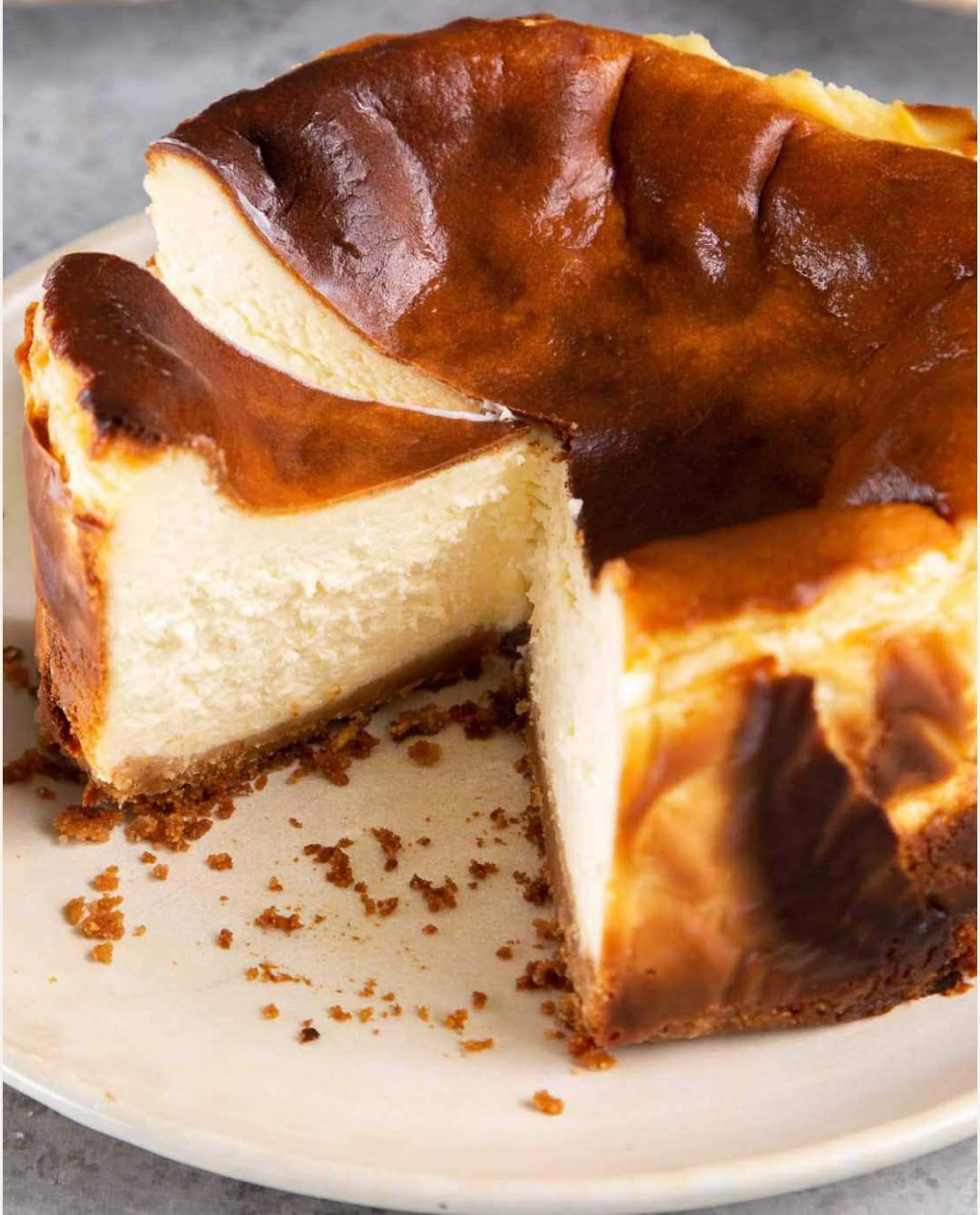
CARROT - GINGER PURÉE

(DFL070) - 35 € (4 portions)

SWEET POTATO PURÉE

With mandarin aroma & peanut butter -V-
(DFL057) - 35 € (4 portions)

THE BASQUE CHEESECAKE



"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
(DFL073) - 50 € (1,3 kg)

P A R I S B R E A S T

Favorite parisian recipe with crème monte vanille, blackberry compote, hazelnut & pistachio praline
(DFL071) - 60 € (1,2 kg)

F A B R I Z I O ' S 3 P L E C H O C O L A T E

Heavy steamed chocolate dessert. recipe by Fabrizio Buliani, the great Italian chef. With three Valrhona chocolates, garnished with fresh whipped cream.
(DFL066) - 70 € (1,3 kg)

N I K K E I C H O C O R H A P S O D Y

Textures of mandarin, orange, and yuzu with hazelnut praline, on a madeleine base
(DFL057) - 50 € (1,2 kg)

M A C A D A M I A C A R A M E L

Chocolate mousse on a crispy base with macadamia salted burnt caramel.
(DFL058) - 50 € (1,2 kg)

T H E B A S Q U E C H E E S E C A K E

The secret recipe of Senora Amaya!
Baked cheesecake, served with fresh berries
(DFL062) - 50 € (1,3 kg)

A R I A ' S R O C H E " 2 4 G O L D "

Valrhona chocolate spheres with hazelnut araguani, candied white chocolate, canadian bourbon and homemade marron glacés
(DFL074) - 70€ (10 pcs)

C H O U X T O W E R

Choux au craquelin tower, filled with 3 flavors:
Vanilla / raspberry / pistachio
(DFL059) - 220 € (60 -70 pcs)

N O T E S

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.

U P G R A D E F O R A R E A S O N

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

P R E M I U M S E R V I C E

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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SWIFT BIC: ETHNGRAA

EUROBANK: 0026.0040.63.0201416243

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SWIFT BIC: ERBKGRAA

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SWIFT BIC: PIRBGRAA



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

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