

GREEK

NIBBLES

Soft Pitta Bread	Homemade Hummus
Crudities	Mini Greek Salads
Tzatziki	Dolmades
Kalamata Olives	Skepasti
Spanakopita	

GREEK GYROS

Chicken Gyros Meat
Pork Gyros Meat
Halloumi - vegetarian
Homemade Falafel - vegan

SERVED WITH

Soft Pitta Bread	Red Onion
Tzatziki Sauce	Lettuce
Tomato	Fries
Cucumber	Feta Cheese

DESSERTS

Portokalopita (Orange Cake)	Karidopita
Chocolate mousse with Pistachios	Watermelon
Baclava Selection	Fresh Berries Pots

PRICE INCLUDES

- Menu
- Setup equipments
- Bamboo/ Palm Leaf Plates and Wooden Cutlery.
- Chef that serves and interacts with your guests

HOW IT WORKS

On the day of your event, we'll message you with our estimated time of arrival. We usually arrive around 2 hours before service, and all details are agreed in advance to ensure everything works perfectly for your needs.

We set up our catering area (usually a catering gazebo), Serving tables, fryer, chaffing dish, salad bar, plates, and cutlery.

When it's time to serve, we welcome your guests and serve the food. Guests can choose what they'd like, we plate it for them, answer any questions, and explain the menu.

Once service is finished, we clean the area we've been working in and leave it in the same condition as before we arrived.

PAYMENT

To secure your booking, we require a 20% deposit.

The remaining amount can be paid in a way that suits you — we're happy to break payments down into monthly instalments if needed.

The full balance must be paid no later than one week before the event.

PRICE

Price depends on several factors: date, location, menu choices, and number of guests. Prices start from **£19.95 + VAT**.

