

GREEK

NIBBLES

Soft Pita Bread	Mini Greek Salads
Crudités	Tzatziki
Halloumi Fries	Hipiti Dip
Taramosalata	Falafels
Kalamata Olives	Chicken kofta
Spanakopita	Lamb kofta
Dolmades	Skepsati

GREEK GYROS

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

SERVED WITH

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

GREEK LOADED FRIES SERVED

Greek Spices	Tzatziki
Gyros meat	Feta Cheese

DESSERTS

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

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 **£24.95 + VAT**.

