



Anagnostopoulos Catering

Flavour Selections

Welcome Drink

Fruit Punch

Sangria

Bellini

Kir Royal

Mimosa

Strawberry Rossini

Frozen Lemon Margarita

Daiquiri Cocktails

Aperol Spritz

Gluhwein

Served platters

Mini Cretan Rusk with Diced Tomato and xinomizithra

Mini Rusk with smoked eggplant dip and mortadella slices

Canapés with smoked eggplant dip, ginger and lime

Wrap with prosciutto, Parmesan, truffle oil and wild arugula

Savoury Choux with goat's cheese and pistachio crumble

Savoury Choux with smoked salmon, yoghurt cream and Milano salami

Savoury Choux with sun-dried tomato and Katiki Domokou cheese

Mini tarts with shrimp salad and mango sauce

Cheesecake with xinomizithra mousse and sweet cherry tomatoes

Feta cubes coated with barley, black sesame seeds and honey

Cheese balls filled with smoked cheese and wild oregano

Mini goat's cheese pearls with peach and pistachio powder

Zucchini cannelloni filled with herbed cream cheese

Zucchini balls with marjoram, yoghurt dip and herbs

Santorini-style tomato balls with sun-fried tomato split peas and fried capers

Baby Potatoes with fish row mousse and dill

Crispy Vegetable Spring Rolls with sweet and sour sauce

Beetroot hummus with walnuts and estragon

Mini Beef Skewers with Eastern aromas, soya sauce and spicy mayonnaise

Mini Tail on Shrimps, (shrimps covered with crispy Chinese pastry)

Butterfly Shrimp, (crumbed shrimps in tempura and panko bread)

Beef tartare with green peppercorns and ginger

Sea bream tartare with chilli and lime

Fresh salmon tartare with chilli and lime

Octopus carpaccio with patatas alioli and lime

Fish and Chilli Mayo crispy cod fillets

Grilled octopus with aromatic sun-fried tomato split peas dip

Fried baby calamari with parsley pesto, lime and potato hay

Scallops marinated with champagne mayonnaise and wakame sheets

Sea bass Cheviche with purple Peru potatoes and spicy herbs

Sushi with smoked eel and pink pickled ginger

Salads

Greek Salad

caper leaves, olives and oregano

Cretan Cheesecake

barley rusk biscuit, xinomizithra, olive oil and fresh onion jelly

Italian Caprese Salad

cherry tomatoes, bocconcini and fresh basil and olive oil dressing

Oregon

small-leaved salad with prosciutto, cherry tomatoes, Parmesan, honey mustard dressing and flaxseeds

Prosciutto Caesar's Salad

ciabatta croutons, crispy prosciutto and Graviera cheese flakes

Shrimp Caesar's Salad

shrimps, bacon and croutons

Chicken Caesar's Salad

chicken, bacon and croutons

Green Salad with Avocado

arugula, French lettuce, avocado, toasted almonds and honey vinaigrette

Arugula and Strawberry Salad

strawberries, caramelised walnuts, strawberry vinaigrette, Gorgonzola cheese and crispy prosciutto

Arugula and Mushroom Salad

grilled haloumi cheese, mushrooms and aged balsamic-molasses dressing

Arugula and Sygklino Ham Salad

pistachio, cranberries, grilled wine cheese and sygklino ham

Baby Beet Leaf Salad

grilled haloumi cheese, sun-dried tomato, dried fruit

Spinach and Tuna Salad

fennel, crispy prosciutto, tuna fillets and aromatic orange mayonnaise

Colourful Shrimp Salad

grilled shrimps, orange slices, lime and citrus vinaigrette

Winter Salad

lolla, lettuce, pomegranate, pine nuts, walnuts, Chios Mastic sauce

Gardener's Salad (Kipourou)

white and red cabbage, lettuce, carrot flakes and capers

Politiki (Turkish style)

white and red cabbage, multi-coloured peppers, celery and mustard sauce

Waldorf

grilled chicken, red grapes, green apple, celery hearts

Kale Salad

walnuts, pomegranate, Naxos arseniko cheese and honey and mustard vinaigrette

Mixed Asparagus Salad

asparagus, cherry tomatoes, fennel, carrot flakes and Dijon mustard dressing

Chickpea Salad

calamari, sun-dried tomato, fennel and fennel tops

Watermelon Salad

Buffalo mozzarella, basil leaves and aged balsamic vinegar dressing

Crab Salad

green fried tomato, sea urchin mayonnaise, fresh estragon

Salmon Salad

vegetable mix with Scottish smoked salmon, lentils, capers, grated egg and lemon juice dressing

Balsamic Grilled Vegetables

tri-coloured bell peppers, zucchini, mushrooms, eggplant

Urchin Salad

cannolicchios and scallops with chorizo, chilli and marjoram

Pasta Salad

smoked ham and prosciutto

Mexican

red beans, bell peppers, corn, freshly diced tomato

Potato salad

Mani-style sygklino, Florina peppers and samphire in citrus dressing

Beetroot Salad

green apple, yoghurt and roasted hazelnuts

Legume Salad

black lentils, beans, black-eyed beans with parsley, dill with lemon olive oil and mustard dressing

Lebanese Tabbouleh

lime zest, mint and tomato marshmallows

Quinoa

quinoa with passion fruit and tomato marshmallows

Cold Platters

Oak-smoked salmon with lemon verbena and fennel
with truffle mayonnaise and estragon

Glazed turkey fillet rosettes with green olive, marjoram,
herbs and feta

Mytilene Feta, Cretan Manouri, Cretan Graviera, Gorgonzola, Pecorino,
Edam

Accompanied by a variety of crackers, breadsticks and home-made
chutneys

Cold Meat Platter

Bresaola, Karpenisi Prosciutto, Beer salami, Mortadella slices
Accompanied by hand-made croutons and spicy-cheese dip

Parmesan stand

Carved Parmesan Wheel

Chilled melon, mint leaves and porto jelly soup in a shot glass

Prosciutto Crudo with pineapple parisienne

Vegetable Antipasti with basil pesto

Dried Fruit

Variety of breadsticks and pita bread chips

After Stands

American Style Hot Dog

Pork Wrap

Chicken Wrap with iceberg, herbed mayonnaise sauce

Traditional boiled goat

Bao Buns (Asian steamed bread buns)

Appetisers & Side Dishes

Savoury eggplants sprinkled with feta, diced onion and a light tomato sauce

Mini eggplant boats with Bolognese sauce and light Graviera sauce

Caponata with zucchini, eggplant, estragon, cherry tomatoes and haloumi

Zucchini croquettes with feta, mint and dill

Sun-dried tomato and feta croquettes

Oven-baked lasagne with fresh spinach, mozzarella and herbs

Oven-baked lasagne with smoked pancetta, mozzarella and a light tomato sauce

Pasta au gratin with four cheeses and smoked pork

Fresh spinach, ricotta and Parmesan au gratin

Kantaifi fillo au gratin with Mykonos lountza and Florina peppers

Cheese mousse and turkey-filled crepes

Spinach, chicken, ricotta and light Graviera cream-filled crepes

Cannelloni a la Toscana

Cannelloni filled with beef ragu and country sausages

Vegetable tart made of fresh dough, vegetables, fresh mushrooms and feta

Tart filled with spinach, leek, cherry tomatoes and herbs

Quiche Lorraine with crisp base, mushrooms, bacon and Parmesan

Oven-baked potatoes with olive oil, oregano leaves and fresh lemon juice

Baby Potatoes with olive oil, coarse salt and rosemary

Dauphinoise potatoes

Oven-baked potato wedges with fresh onion and wild oregano

Lyonnese Potatoes with mustard, lemon and fresh thyme

Yoghurt and ricotta cheese pie

Hand-made pumpkin pies with fresh herbs

Spinach-cheese pie with country-style fillo pastry

Feta, tomato and olive-filled Mediterranean pie

Ioannina-style pie filled with trahana, milk cheese, manouri and sweet mizithra covered by pastry

Oven-baked mushrooms with rosemary, aromatic oil, garlic, feta and basil pesto

Oak-smoked pork pancetta pastrami with wild arugula, Parmesan flakes and black truffle

Choux filled with wine cheese and apaki cream

Choux filled with capers, olives, mint leaves and feta

Fava with prawn chips and arugula

Pasta Stand

Penne Pasta alla pesto

Pasta Aglio e Olio

Smoked bacon and Parmesan penne pasta carbonara

Pappardelle with grilled vegetables, fresh mushrooms and "San Michael" cheese

Tortellini with diced sweet pumpkin, ricotta and crispy prosciutto

Tortellini amatriciana with pork jowl, hot peppers and gorgonzola

Farfalle with fresh smoked salmon, vodka and fennel tops

Farfalle with fresh tomato, aromatic basil and mozzarella cheese

Fresh ravioli with goat's cheese and tomato marmalade aromatised with thyme and basil

Ravioli filled with Parmesan and ricotta

Potato gnocchi with spinach, oxtail, Mavrodafni wine and Portobello mushrooms

Sour and coarsely cut trahana with sautéed mushrooms, lemon, estragon, fresh cream butter and Mani-style sygklino

Mac & Cheese with smoked pancetta and Metsovone

Aromatic couscous with sun-dried tomato, basil, olives, pine nuts and feta

Angler fish with traditional couscous and aromatic kakavia (fish) sauce with sweet Samos wine

Orzotto with shrimp, octopus and sun-dried tomato sauce

Risotto Stand

Riso Carnarolli with porcini mushrooms, red wine, Parmesan and truffle oil

Risso Carnarolli with mushrooms, lime and Parmesan flakes

Risotto Milanese with pecorino, saffron and fresh estragon

Risotto Mascarpone with smoked trout, fresh spinach and ginger

Squid-ink risotto with pecorino and aromatic honey

Seafood risotto with bisk and tomato

Crab risotto with wild radish, asparagus, marjoram and cream cheese

Paella with clams, calamari, chicken, beef sausage and fresh coriander

Traditional Cretan Stand

Gamopilaf (wedding pilaf) with authentic fresh cream butter

Gyros stand

Thinly sliced Pork Gyros
accompanied by onions, mini pita bread, and home-made tzatziki sauce

Thinly sliced Chicken Gyros
accompanied by onions, tomato, mini pita bread and yoghurt and mint dip

Beef fillet gyros with Eastern aromas,
Crispy pita bread and fried capers

Carving Stand

Whole pork leg
Roasted pork leg aromatised with red peppercorns
Mavrodafni wine and orange juice

Whole pork leg
accompanied by honey and aged molasses with soy caramel,
sweet and hot mustard

Stuffed pork Porchetta with pork tenderloin, Dijon mustard and herbs
accompanied by gravy sauce and caramel soy

Whole suckling pig
accompanied by mustard and barbecue sauce

Virginia Ham with clove pique, pineapple and brown sugar with smoked BBQ
sauce and citrus dressing

Flank Steak

Flap Meat

Rib eye

Striploin

Tenderloin Chain off

Picanha

Tomahawk Steak

Sauce Meat

Grilled chicken thigh fillets aromatised with olive oil lemon and fresh oregano

Grilled chicken thigh fillets with lime zest & coriander

Grilled patties made from fresh minced meat and herb gremolata

Grilled chicken patties

Kebab with yoghurt and mint dip accompanied by mini pita bread

Bacon-wrapped sausage with plum stuffing

Spetsofai with country-style sausages, tri-coloured bell peppers and chilli

Turkey with mustard sauce and fresh mushrooms

Grilled pork fillets with yoghurt, thyme and fresh coriander

Grilled pork fillets with Jack Daniels sauce and pineapple

Pork and plums in a Dutch oven

Oven-baked pork and chickpea stew with Florina peppers and smoked apaki

Pancetta stuffed with sun-dried tomato, fresh mushrooms, olive paste and manouri

Pancetta caramelised with BBQ sauce

Pork tenderloin stuffed with Mestovou cheese, Florina peppers and fresh thyme

Mock Tender veal fillets with gravy and fresh mushrooms

Veal soffrito with Moschofilero wine and sweet potato and fennel mash

Hünkâr beğendi with smoked eggplant mash and beef ragu

Entrecote beef with three peppercorn sauce

Sirloin escalope with green bell pepper, cherry tomatoes and fresh thyme

Rack of veal slowly cooked for twelve hours
with gravy, Madagascar pepper and Mavrodafni wine

Kid goat printanier with parsley and baby onions

Lamb ragu with lemon, fried capers and white wine

Herb-coated lamb with pomegranate syrup

Traditional roast lamb

Leg of lamb stuffed with Graviera and marjoram

Fish Stand

Kalymnos-style seafood platter
Scallops, various clams and shrimps

Octopus carpaccio with patatas alioli and lime

Stuffed giant squid with seasonal herbs
Arachova formoela, smoked Florina peppers and aromatic lemon oil dressing

Baby Calamari with parsley pesto, lime and potato hay

Salt-crusted sea bass with chicory and herbs

Lobster patties with fresh estragon, Parmesan and coloured bell peppers

Charcoal-grilled grouper with lemon-oilsauce,
aromatised with oregano leaves

Grilled shrimps

Sautéed shrimps with feta, rosemary and ouzo

Crumbed shrimps with cereal and sweet & chilli mayo

Grilled salmon fillet with Beurre blanc sauce

Salmon fricassee with greens, fennel and aromatic egg-lemon sauce

Smoked salmon
accompanied by cucumber and pickled onions, stuffed poached eggs and
egg roe

Chinese Stand

Fried Rice with fresh vegetables, egg and black sesame oil

Chicken wings with white sesame seeds and teriyaki sauce

Sweet & sour chicken with multi-coloured bell peppers, pineapple and black sesame seeds

Crispy Hoisin Duck with honey sauce

Beef Satay
Tender Veal bites with bamboo sprouts
and root vegetable

Noodles with chicken, fresh vegetables and teriyaki sauce

Noodles with shrimps & oyster sauce

Sushi Stand

Nigiri Sushi

Toro fatty tuna

Amaebi shrimps

Ikura salmon roe

Salmon and Avocado

Boston Rolls lettuce, tuna and avocado

Ebi cooked shrimps

Ethnic Stand

Fajitas with chicken and aromatic pico de gallo

Chilli Con Carne with minced meat and fried rice

Quesadillas with chicken fillet, bell peppers , pineapple and cheddar

Chimichangas with beef fillets, avocado and herbed sour cream

Chicken Tikka Masala with ginger, coconut milk and turmeric

Falafel with tachini, smoked paprika, brown sugar, yoghurt sauce and pita bread chips

Enchiladas with pork pancetta, avocado and chilli

Avocado Taco Salad with refreshing yoghurt dip

Vietnamese Potato Pancakes with herbs and coriander pesto

Dumplings with chicken and chives

Bao Buns (Asian steamed bread buns) with caramelised pork belly in soy, coriander and smoked sesame seeds

Bao Buns (Asian steamed bread buns) with crumbed turkey fillet im sour cream, pickled radish, ginger and sour cream

Bao Buns (Asian steamed bread buns) with BBQ pork, pickled vegetables and honey

Bao Buns (Asian steamed bread buns) with chicken tempura, sweet and chilli mayo and pickled green apple

Bao Buns (Asian steamed bread) egg and bacon with chives, popcorn shrimp and wild radish mayonnaise

Sweet selections

Seasonal fresh fruit

Fruit salad

Greek donuts (loukoumades) covered in honey, Ceylon cinnamon and walnuts

Greek donuts (loukoumades) covered in hazelnut praline and coconut sprinkles

Crème Brûlée with pistachio and caramelised pop corn

Charcoal-grilled Semolina Halva with lemon sorbet

Yoghurt with mango cream and marinated seasonal fruit

Croquettes with ricotta, raisins, honey and organic Ceylon cinnamon

Kantaifi Bars with mascarpone cream, fig sweet spoon and bitter almond

Panna Cotta with Chios mastic, sour cherry sweet spoon and pistachio

Tiramisu with rum, cocoa and crunchy Italian biscuits

Profiterole with vanilla cream, choux with almond crumble and chocolate ganache

Mille Feuille with almond cream and sugared puff pastry sheets

Lemon Pie with Italian meringue

Pavlova with kaymak ice cream and home-made strawberry marmalade

Banoffee with Oreo biscuits and butter caramel

Tart with bitter chocolate ganache and butter caramel

Cheesecake with Oreo base and wild cherries

Cheesecake with raspberries

Carrot Cake with walnuts, pineapple, raisins and fluffy lemon cream

Milk Chocolate Fountain

Accompanied by vanilla-cream filled choux and seasonal fruit biscuits, bananas and chocolate brownies

Bailey's Chocolate Mousse

Chocolate Mosaic Cake

Walnut cake

Three-flavoured ice cream cart

Coffees

Filtered coffee

Espresso

Digestifs

Mastic

Limoncello

Grappa

Vanilla sweet spoon in a shot glass with Chios mastic

Cocktail List

Will u marry me?
Green Bubble Sangria

Yes I do !!!
Masticha, Aperol, Strawberry, Rosemary, Lime

Take me to church...
Blend of Rums , Passion fruit, Pineapple, Spices, Nuts, Lime

All of me
Koom - quat , fresh strawberry, Grapefruit soda

Drunk in love
Rum, Coconut , Pinneapple, Orange, Lime

Single Ladies
Vodka, Tropical Fruits, Vanilla spiced, Lime

You for Me
Gin, Flower liqueur, Rosemary, Lime, Ginger Beer

Stuck On You
Tequila, Mezcal, Agave, Grapefruit, Lime

U Can Call my Lawyer
Whiskey-Bourbon, Sweet vermouath, Aromatic Bitter's

By your Side
Passion Fruit, Pineapple, Strawberry, Agave, Lime

Bride's GnT
Flower , Strawberry, Orange
Groom's GnT
Basil , Lemon