

lc  
LE CIEL  
weddings & events

WEDDING MENUS

2020



*lc*  
**LE CIEL**  
weddings & events



*Dear friends,*

*it is a great pleasure to welcome you at Le Ciel restaurant.*

*Nothing matters more to us than a perfectly executed wedding dinner - whether you want a full buffet or elegant plated meals, we are happy to help you choose the right menu for your event.*

*Our cuisine has a distinctive Greek aroma, consisting of contemporarily interpreted recipes of our long culinary tradition, while incorporating new flavors and modern cooking techniques. It is our strong belief that fine meals starts with fine ingredients, so we focus on using as many homemade products as possible and include in our dishes nothing but the best of fresh local products. We use cheese that comes from Peloponnese, fishes from the Aegean Sea, meat and extra virgin olive oil from the island of Crete. We are also proud to present ingredients that are known as Santorini's finest goods and include, among others, capers, cherry tomatoes, fava (fava beans), rocket salad and white eggplants.*

*Check out our extensive banquet menu suggestions or ask us how to customize a menu to fit your personal needs. With numerous delicious dishes crafted by our team, we're sure your special day will leave a lasting impression on your guests.*

*Always trying to stay true to our ancestors' principles of Meraki -the Greek word to describe doing things passionately, with love and care- here at Le Ciel, we can assure that a grand meal will be waiting you and your loved ones, challenging even the most demanding and sophisticated palates.*

*Thank you for choosing Le Ciel for your most special occasion.*

**Nikolaos Patlitzanas - Executive Chef**

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## HORS D' OEUVRES

### BUTLER PASSED CANAPES

(PRICE PER PIECE)



#### CANAPES

- |   |       |
|---|-------|
| 1. Feta cheese mousse, sundried tomato paste, fresh oregano   | €3.50 |
| 2. Feta cheese, colourful peppers, spring onion, olive, cucumber, tomato  | €3.50 |
| 3. Greek cream cheese, pine nuts, basil pesto sauce   | €3.50 |
| 4. Greek white cheese mousse (Manouri, Feta, cottage cheese), Santorinian tomatoes marmalade, cucumber & rocket | €3.50 |
| 5. Soft Greek cheese mousse, Santorinian cherry tomatoes, fresh basil   | €3.50 |
| 6. Tomato, fresh mozzarella, fresh basil, olive oil, hot mustard  | €3.50 |
| 7. Shrimps, Chili sauce, mayonnaise, garlic, saffron  | €4.00 |
| 8. Smoked salmon, variety of caviar, Manouri cheese, dill   | €4.00 |

### TABLE SERVED ASSORTMENTS

(PRICE PER PLATTER)



#### ASSORTED PLATTERS

- |  |         |
|--|---------|
| 1. Fruit tray (up to 30 guests)  | €138.00 |
| 2. Cheese and cold-cuts platter (up to 30 guests)  | €179.00 |
| 3. Fruit and cheese platter (up to 30 guests)  | €209.00 |
| 4. Fruit, cheese and cold cuts assortment (up to 30 guests)  | €234.00 |
| 5. A selection of Baklava and similar taste desserts with phyllo dough, walnuts, almonds, honey, ground cloves and cinnamon. (up to 30 guests) | €148.00 |

## BUTLER PASSED FINGER FOOD

(PRICE PER PIECE)



### GRILLED

- |  |       |
|--|-------|
| 1. Bacon wrapped chicken skewers (50 gr)   | €5.00 |
| 2. Bacon wrapped shrimps seasoned with garlic and Greek herbs  | €5.50 |
| 3. Mediterranean chicken skewers (50 gr) with green and red Santorinian grapes and homemade sauce (onion, chili, lime, garlic, oregano, thyme) | €5.50 |

### IN THE OWEN

- |   |       |
|---|-------|
| 1. Fresh Greek Cheese pie / Spinach pie / Meat pie / Vegetable Pie                                    | €5.00 |
| 2. Chicken strips in cereal crust with mustard and ketchup sauce                                      | €5.00 |
| 3. Peeled shrimps in a pop-corn and quinoa crust, seasoned with sweet paprika and Mediterranean herbs | €5.50 |

### DEEP FRIED

- |  |       |
|--|-------|
| 1. Handmade beef meatballs filled with Feta cheese                   | €4.50 |
| 2. Flogeres: rice rolls with turkey, mozzarella & mustard            | €4.50 |
| 3. Tomato keftedes: traditional Santorinian tomato fritter           | €4.50 |
| 4. Shrimps in sesame and Greek herbs crust                           | €4.50 |
| 5. Chicken meatballs with fresh minced chicken meat and Caesar sauce | €4.50 |



## SIT DOWN MENUS

### MEAT MENU OPTIONS

(SEATED MEAL)



### MEAT MENU A

#### GARDENER'S SALAD

Rocket, lettuce, Chinese lettuce, red and white cabbage, Santorinian cherry tomatoes, carrot, sundried tomatoes, chicory, sour apple, nut, almonds, Parmesan flakes, croutons, honey - balsamic vinegar yoghurt sauce

#### POTATOES au gratin

Baked potato in a puff pastry sleeve with hard cheese, bacon, crème fraiche, parsley and a whole sunny side (fried) egg on top

#### CHICKEN FLORENTIN

Roasted chicken breast stuffed with ricotta and mascarpone cheese, spinach leaves, dill, fresh onion and crispy Prosciutto

#### SIDE: GRILLED ENDIVE CHICORY with honey and soy sauce

#### CHOCO Vs CAMEL

Sweet tart with 2 types of biscuits, milk chocolate, salty caramel and dragon fruits

**Price per person: €87.00**

## MEAT MENU OPTIONS

(SEATED MEAL)



### MEAT MENU B

#### PRINCESS SALAD

Grilled chicken breast strips and Prosciutto with rocket, Chinese lettuce, Santorinian cherry tomatoes, chicory, croutons poppy seeds, Mozzarella boulettes and Roquefort cheese sauce

#### MELON WITH PROSCIUTTO

In a citrus soup (orange, blood orange, tangerine) topped with cream cheese and strawberry

#### CHICKEN IN CHAMPAGNE

Roasted chicken breast stuffed with Santorinian cherry tomatoes, mushrooms and Parmesan cheese in an orange-champagne demi-glace sauce

#### SIDE: TWO RICE VARIETIES WITH SAFFRON

#### CHOCOLATE SOUFFLÉ

With raspberry sauce and fresh blueberries.

**Price per person: €90.00**

## MEAT MENU OPTIONS

(SEATED MEAL)



### MEAT MENU C

#### CHICKEN CITRUS SALAD

Grilled chicken breast strips with Chinese lettuce, rocket, Santorinian cherry tomatoes, variety of mushrooms, croutons, chicory, peanuts, chestnuts, grilled Haloumi cheese and citrus vinaigrette.

#### GAME OF FLAVOR... sweet and spicy

Grilled “Manouri” cheese with honey, grilled Portobello and Pleurotus mushrooms, slicedeye of round beef fillet and sauce with Santorinian wine and Chili peppers.

#### SPICY rib-eye

Grilled Rib-Eye with smoked paprika and oak flavoured black salt, tossed in a creamy Cognac sauce with colorful peppercorns.

**SIDE: VEGETABLE COUSCOUS** with toasted almonds and orange zest.

#### TRILOGY AT JUST A TASTE

With chocolate mousse flavored with Bailey’s liquor, banana and mint flavored patisserie cream, topped with salty caramel sauce and finger lime fruit

**Price per person: €97.00**

## MEAT MENU OPTIONS

(SEATED MEAL)



### MEAT MENU D

#### SUMMER SALAD

With watermelon, melon, variety of cherry tomatoes, avocado, pomegranate seeds, rocket and valeriana leaves, Parmesan cheese flakes and tangerine vinaigrette sauce

#### PORCINI SOUFFLÉ

With Porcini mushrooms, Cretan Apaki (smoked chicken leg), Katiki (soft Greek goat cheese) and Mediterranean herbs.

#### FRENCH CUT BEEF FILLET

Marinated in Greek herbs, smoked paprika and black smoked salt

**SIDE: NIOKI ALIO OLIO with black truffle cream.**

#### DOUBLE LEMON CREAM

Lemon cheese cream and lemon custard cream with a biscuit crumble, crunchy meringue and passion fruit sauce

**Price per person: €102.00**



## SEA FOOD MENU OPTIONS

(SEATED MEAL)



### SEA FOOD MENU A

#### SHRIMP SALAD

Shrimps and scallops with rocket, lola lettuce, fresh spinach, fresh onion, sea fennel, cucumber boulettes, black cherry tomatoes and grapefruit -orange vinegrait

#### SALMON TARTARE

Cold smoked salmon tartare with avocado, cucumber, rocket, fresh onion, dill, chives and mayonnaise with lemon flavoured caviar and lime zest

PLEASE CHOOSE ONE OF THE FOLLOWING:

#### GREEK RED TUNA FILLET

Grilled Greek tuna fillet in an orange sauce with onion, finocchio, pine nuts, parsley, cherry tomatoes

#### SIDE DISH: SAUTEED VEGETABLES

OR

#### SALMON FILLET

Salmon fillet in a Whiskey yoghurt sauce with colourful peppercorns, garlic, orange – lime zest, honey and saffron

#### SIDE DISH: GRILLED ASPARAGUS

#### DREAMY CREAMY DELIGHT

With mascarpone and ricotta cheese, fresh strawberries, blueberries, rambutan fruits and biscuits

**Price per person: €96.00**

## SEA FOOD MENU OPTIONS

(SEATED MEAL)



### SEA FOOD MENU B

#### VARIETY OF FRESH CUT LOCAL GREENS

With pomegranate seeds, walnuts, monkfish fillet in a pistachios crust and spearmint pesto sauce

#### FAVA OCTOPUS

Octopus cooked in a Vinsanto (local sweet wine) tomato sauce with sundried tomatoes, sweet & sour onion, garlic, honey, balsamic vinegar and oregano, served with Santorinian fava beans and fresh rocket

#### GRILLED SHRIMPS

Two King size grilled shrimps (200gr. each) with sweet pumpkin flakes and béarnaise sauce

#### SIDE DISH: BRAISED RED CABBAGE

with Mavrodaphne (red sweet Greek wine) and green apples.

#### TRILOGY AT JUST A TASTE

With chocolate mousse flavored with Bailey's liquor, banana and mint flavored patisserie cream, topped with salty caramel sauce and finger lime fruit

**Price per person: €99.00**

## SEA FOOD MENU OPTIONS

(SEATED MEAL)



### SEA FOOD MENU C

#### SCAMPI CARPACCIO

Peeled sliced scampi marinated in lime and ginger with a spearmint cream, mango and sour apple

#### SANTORINIAN BLOSSOM

Manouri cheese marinated in honey, chili and garlic, in a rice pouch coated with black and white sesame seeds, topped with cherry-tomato marmalade and fresh spearmint

#### STUFFED LOBSTER

Half lobster shell stuffed with its flesh, béchamel cream, Santorinian cherry tomatoes, colourful peppers, garlic and Greek herbs

**SIDE DISH: SEAFOOD RAVIOLI stuffed with shrimps and Parmesan cheese**

#### DOUBLE LEMON CREAM

Lemon cream cheese and lemon custard cream with a biscuit crumble, crunchy meringue and passion fruit sauce

**Price per person: €104.00**



## TRADITIONAL MENU OPTIONS

(SEATED MEAL)



### TRADITIONAL MENU A

#### SAVORY CHEESECAKE SALAD

With crushed Cretan barley rusk, mousse cream from a variety of local soft cheese, tomato sorbet and fresh basil leaves

#### FINE DINING “TZATZIKI” AFFAIR

With cucumber sorbet, frozen yogurt, black garlic flakes and semifreddo olive oil

#### SOUVLAKI PLATE

Grilled chicken breast skewers with peppers, onion and tomato.

#### SIDE DISH: BAKED POTATOES *on a stick*

Seasoned with onion, oregano, thyme and smoked paprika

#### GREEK PROFITEROLE

Traditional Greek Lukumades (small deep-fried pastry balls with honey), covered in Greek strained yoghurt and chocolate cream, with glazed dry figs and crushed nuts

**Price per person: €86.00**

## TRADITIONAL MENU OPTIONS

(SEATED MEAL)



### TRADITIONAL MENU B

#### POTATO SALAD

Boiled potatoes, Santorinian cherry tomatoes, peppers variety, olives, spring onions, lime, herbs' cream

#### OPEN "FACE" PIE

With traditional phyllo dough, fresh spinach leaves, Greek herbs, "feta" cheese mousse, Greek samphire leaves and fresh olive oil

PLEASE CHOOSE ONE OF THE FOLLOWING:

#### MEDITERRANEAN LAMB RACK

Grilled lamb rack in an herbs crust with butter and garlic, in an Assyrtiko sauce with ginger. It comes with onion marmalade on the side

**SIDE DISH: POTATO MASH with carrot, ginger, chives and celery**

OR

#### LAMB VINSANTO

Lamb fillet in a Vinsanto (local sweet wine) sauce with sundried tomatoes, capers, spring onions and fresh basil

**SIDE DISH: VEGETABLES MILLE FEUILLE with eggplant, zucchini, mushroom, pepper and puff pastry.**

#### HOMEMADE BAKLAVA FLAVOURED ICE CREAM

**Price per person: €90.00**

## TRADITIONAL MENU OPTIONS

(SEATED MEAL)



### TRADITIONAL MENU C

#### CYCLADES SALAD

Spinach, rocket, Santorinian cherry tomato, radish, Manouri cheese, pine nuts, basil pesto and balsamic vinegar

#### GOURMET MOUSAKAS

With crunchy leaves of white and black Parmesan cheese, Santorinian white eggplant, Santorinian zucchini, potatoes and minced Rib eye meat cooked with pine nuts and fresh Greek herbs. Topped with béchamel sauce

#### HOT SPRINGS RIB-EYE

Grilled Rib-Eye in a shrimps sauce with fresh mushrooms and peppers variety, tabasco and Santorinian wine marmalade with spicy chilli

#### SIDE DISH: **grilled baby colorful peppers**

#### BANANA POUCH

Sliced bananas in a traditional chocolate-flavored phyllo dough pouch with hazelnut cream, brown sugar, honey and a Bailey's yoghurt cream

**Price per person: €94.00**

## SOUPS

(SEATED MEAL)



### 1. CHILLED CARROT VELOUTE SOUP

With ginger, lime, orange and spearmint sorbet

### 2. CHILLED AVOCADO VELOUTE SOUP

With cucumber, mint, lime and melon sorbet

### 3. WARM CRAYFISH SOUP

With coconut milk, garlic, bukovo spice, variety of mushrooms and lemongrass

**Additional charge per person €8.00**

You may add one soup per person right before the salad.  
The soup has to be the same for all the guests.  
or you may swap the salad with a soup wth no extra charge

## INTERMEZZO - SORBETS

(SEATED MEAL)



Champagne Sorbet

Strawberry and Raspberry Sorbet

Blood orange and Tangerine Sorbet

Green Apple Sorbet

Lemon and Lime Sorbet

**Additional charge per person €5.00**

You may add one sorbet per person right before the main course  
The sorbet has to be the same for all the guests



## GLUTEN FREE MENUS

(SEATED MEAL)



### GLUTEN FREE

#### CHICKEN CITRUS SALAD

Grilled chicken breast strips with Chinese lettuce, rocket, Santorinian cherry tomatoes, variety of mushrooms, croutons, chicory, peanuts, chestnuts, grilled Haloumi cheese and citrus vinaigrette

#### GAME OF FLAVOR... SWEET AND SPICY

Grilled "Manouri" cheese with honey, grilled Portobello and Pleurotus mushrooms, sliced eye of round beef fillet and sauce with Santorinian wine and Chili peppers

PLEASE CHOOSE ONE OF THE FOLLOWING:

#### HOT SPRINGS RIB-EYE

Grilled Rib-Eye in a shrimps sauce with variety of fresh mushrooms and peppers, tabasco and Santorinian wine marmalade with spicy chilli

**SIDE DISH: grilled baby colourful peppers**

OR

#### MEDITERRANEAN LAMB RACK

Grilled lamb rack in an herbs crust with butter and garlic, in an Assyrtiko sauce with ginger. It comes with onion marmalade on the side

**SIDE DISH: POTATO MASH with carrot, ginger, chives and celery**

#### CHILLED STRAWBERRY SOUP

With strawberry liquor, vanilla ice-cream and fresh spearmint.

**Price per person: €96.00**

## GLUTEN FREE MENUS

(SEATED MEAL)



### GLUTEN AND DAIRY FREE

#### POTATO SALAD

Boiled potato, Santorinian cherry tomatoes, peppers variety, olives, spring onions, lime, herbs' cream

#### GARDEN OF EDEN

Roasted vegetables (Fresh mushrooms, eggplant, zucchini, variety of peppers, tomato) glazed with balsamic vinegar

CHOOSE ONE OF THE FOLLOWING:

#### GREEK RED TUNA FILLET

Grilled red Greek tuna fillet in an orange sauce with onion, finocchio, pine nuts, parsley, cherry tomatoes.

#### SIDE DISH: SAUTEED VEGETABLES

OR

#### GRILLED RIB EYE

BBQ sauce, citrus sauce, sweet & sour chili and wine marmalade with hot chili

#### SIDE DISH: GRILLED ASPARAGUS

#### STRAWBERRY JELLY

Strawberry jelly with Vinsanto (local sweet wine) and ground cinnamon

**Price per person: €96.00**

## VEGETERIAN AND VEGAN OPTIONS

(SEATED MEAL)



### VEGETERIAN MENU

#### CYCLADES SALAD

Spinach, rocket, Santorinian cherry tomato, radish, Manouri cheese, pine nuts, basil pesto and balsamic vinegar

#### OPEN “FACE” PIE

With traditional phyllo dough, fresh spinach leaves, Greek herbs, “feta” cheese mousse, Greek samphire leaves and fresh olive oil

PLEASE CHOOSE ONE OF THE FOLLOWING:

#### SANTORINIAN PASTA

With white Santorinian eggplant, zucchini, Santorinian cherry tomatoes, rocket, capers, parsley and Vinsanto (local sweet wine) in a Parmesan nest

OR

#### VEGETABLE RISOTTO

Arborio rice with white Santorinian eggplant, zucchini, fresh mushrooms, peppers variety, olives

#### CHOCO Vs CAMEL

Sweet tart with 2 types of biscuits, milk chocolate, salty caramel and dragon fruits

**Price per person: €76.00**

## VEGETERIAN AND VEGAN OPTIONS

(SEATED MEAL)



### VEGAN MENU

#### SUMMER SALAD

With watermelon, melon, variety of cherry tomatoes, avocado, rocket and valeriana leaves, pomegranate seeds and tangerine vinaigrette sauce

#### FLOGERES WITH RATATOUILLE VEGETABLES

Crispy rice rolls with sliced vegetables, sesame seeds and white beer syrup

#### VEGAN RISOTTO

Arborio rice with asparagus, broccoli, baby spinach, carrot, leek, spearmint, dill and lemon juice

#### STRAWBERRY JELLY

Strawberry jelly with Vinsanto (local sweet wine) and ground cinnamon

**Price per person: €78.00**

## KIDS' MENUS OPTIONS

(SEATED MEAL)



### KIDS' MENU A (2-10 Y.O.)

- Chicken Schnitzel and French fries
- Chocolate & vanilla ice cream

**Price per child: €35.00**

### KIDS' MENU B (2-10 Y.O.)

- Pasta with tomato sauce and grated cheese in a parmesan nest
- Chocolate & vanilla ice cream

**Price per child: €30.00**

#### KIDS' MENUS POLICY:

Please keep in mind that there is no menu option for kids aged 0-2 years old. Kids aged 2-10 years old can choose among the kids' menus. On buffet menus, kids are served from the buffet with 50% discount on the price. All kids aged over 10 years old are obliged to have a regular adults' menu. Kids' menus are served at the beginning of the adults' dinner unless agreed otherwise.

## VENDORS' MENUS OPTIONS

(SEATED MEAL)



### VENDORS' MENU A

Green salad

Grilled chicken Schnitzel with handmade potato chips seasoned with sea salt, sweet paprika and oregano,

Chocolate & vanilla ice cream

**Price per person: €47.00**

### VENDORS' MENU B

Green Salad

Pasta with tomato sauce and grated cheese in a parmesan nest

Chocolate & vanilla ice cream

**Price per person: €44.00**

#### VENDORS' MENUS POLICY:

Vendors' menus are optional; however, we encourage our guests to purchase a meal for those who help them keep the memories of their occasion intact. Vendors' menus are served in a separate area during the adults' dinner unless agreed otherwise.



# BUFFET MENUS

## BUFFET MENU OPTIONS

(AVAILABLE FOR GUESTLISTS OF 60-120 PERSONS)



### GREEK BUFFET

#### GREEK SALAD

Santorinian cherry tomatoes, cucumber, peppers variety, onions, olives, capers, Greek *Feta* cheese, oregano, extra virgin olive oil

#### CYCLADES SALAD

Spinach, rocket, Santorinian cherry tomato, radish, *Manouri* cheese, pine nuts, basil pesto and balsamic vinegar

#### TZATZIKI SAUCE WITH PITA BREAD

The traditional *tzatziki* recipe with strained Greek yoghurt, cucumber, garlic, herbs and pita bread

#### DEEP-FRIED FETA CHEESE WITH HONEY & NUTS

In a bread crumbles sleeve, glazed with honey and sprinkled with peanuts

#### OPEN "FACE" PIE

With traditional phyllo dough, fresh spinach leaves, Greek herbs, "feta" cheese mousse, Greek samphire leaves and fresh olive oil

#### HANDMADE KEBAB

Minced beef and minced chicken seasoned with paprika and herbs

#### LAMB CHOPS

Marinated in beer & Greek herbs

#### CHICKEN SKEWERS

Marinated in homemade sauce (onion, chili, lime, garlic, oregano, thyme).

SIDE DISHES: Baked potatoes Seasoned with onion, thyme, oregano, rosemary and smoked paprika, Two rice varieties with saffron

#### DREAMY CREAMY DELIGHT

With mascarpone and ricotta cheese, fresh strawberries, blueberries, rambutan fruits and biscuits

#### MINI GREEK DESSERTS

A selection of Baklava and similar taste desserts with phyllo dough, walnuts, almonds, honey, ground cloves and cinnamon

**Price per person: €94.00**

## BUFFET MENU OPTIONS

(AVAILABLE FOR GUESTLISTS OF 60-120 PERSONS)



### MEAT BUFFET

#### GARDENER'S SALAD

Rocket, lettuce, Chinese lettuce, red and white cabbage, Santorinian cherry tomatoes, carrot, sundried tomatoes, chicory, sour apple, nuts, almonds, Parmesan flakes, croutons, honey - balsamic vinegar yoghurt sauce.

#### PRINCESS SALAD

Grilled chicken breast strips and Prosciutto with rocket, Chinese lettuce, Santorinian cherry tomatoes, chicory, croutons, poppy seeds, Mozzarella boulettes and Roquefort cheese sauce.

#### PASTA SALAD

Santorinian cherry tomatoes, Parmesan oil, Pecorino, pine nuts, fresh basil and oregano.

#### PORCINI SOUFFLEE

With Porcini mushrooms, Cretan *Apaki* (smoked chicken leg), *Katiki* (soft Greek goat cheese) and Mediterranean herbs.

#### POTATOES au gratin

Baked potato in a puff pastry sleeve with hard cheese, bacon, crème fraiche, parsley and a whole sunny side (fried) egg on top.

#### SANTORINIAN BLOSSOM

Manouri cheese marinated in honey, chili and garlic, in a rice pouch coated with black and white sesame seeds, topped with cherry-tomato marmalade and fresh spearmint.

#### CHICKEN IN CHAMPAGNE

Roasted chicken breast stuffed with Santorinian cherry tomatoes, mushrooms, Parmesan cheese in an orange –champagne demi glace sauce.

#### LAMB STEAK

Lamb in a *Vinsanto* (local sweet wine) sauce with sundried tomatoes, capers, garlic, spring onions and fresh basil.

#### BLACK ANGUS RIB-EYE with BBQ sauce

SIDES: Potatoes in the oven with lemon and Greek herbs, Two rice varieties with saffron

#### CHOCOLATE SOUFFLÉ

With raspberry sauce and fresh raspberries.

#### CHOCO Vs CARAMEL

Sweet tart with 2 types of biscuits, milk chocolate, salty caramel and dragon fruits.

#### TRILOGY AT JUST A TASTE

With chocolate mousse flavored with Bailey's liquor, banana and mint flavored patisserie cream, topped with salty caramel sauce and finger lime fruit

**Price per person: €123.00**

## BUFFET MENU OPTIONS

(AVAILABLE FOR GUESTLISTS OF 60-120 PERSONS)



### SEAFOOD BUFFET

#### SUMMER SALAD

With watermelon, melon, variety of cherry tomatoes, avocado, pomegranate seeds, rocket and valeriana leaves, Parmesan cheese flakes and tangerine vinaigrette sauce

#### POTATO SALAD

Boiled potato, Santorinian cherry tomatoes, peppers variety, olives, spring onions, lime, herbs' cream

#### VARIETY OF FRESH CUT LOCAL GREENS

With pomegranate seeds, walnuts, monkfish fillet in a pistachios crust and spearmint pesto sauce

#### FLOGERES WITH RATATOUILLE VEGETABLES

Crispy rice rolls with sliced vegetables, sesame seeds and white beer syrup

#### SALMON TARTARE

Cold smoked salmon tartare with avocado, cucumber, rocket, fresh onion, dill, chives and mayonnaise with lemon flavoured caviar and lime zest

#### FAVA OCTOPUS

Octopus cooked in *Vinsanto* (local sweet wine) tomato sauce with sundried tomatoes, sweet & sour onion, garlic, honey, balsamic vinegar and oregano, served with Santorinian fava beans and fresh rocket

#### LOBSTER (200-250gr)

Half lobster shell stuffed with its flesh, béchamel cream, Santorinian cherry tomatoes, colourful peppers, garlic and Greek herbs

#### GREEK RED TUNA FILLET

Grilled red Greek tuna fillet in an orange sauce with onion, finocchio, pine nuts, parsley, cherry tomatoes

#### HOT SPRINGS RIB-EYE

Grilled Rib-Eye in a shrimps sauce with fresh mushrooms and peppers variety, tabasco and Santorinian wine marmalade with spicy chilli

SIDES: Vegetables mille feuille, Two rice varieties with saffron

#### DOUBLE LEMON CREAM

Lemon cheese cream and lemon custard cream with a biscuit crumble, crunchy meringue and passion fruit sauce

#### BANANA POUCH

Sliced bananas in a traditional chocolate-flavored phyllo dough pouch with hazelnut cream, brown sugar, honey and a Bailey's yoghurt cream

**Price per person: €144.00**

## MAKE YOUR OWN BUFFET

(AVAILABLE FOR GUESTLISTS OF 60-120 PERSONS)



### SALADS

#### 1. SUMMER SALAD

With watermelon, melon, variety of cherry tomatoes, avocado, pomegranate seeds, rocket and valeriana leaves, Parmesan cheese flakes and tangerine vinaigrette sauce

#### 2. POTATO SALAD

Boiled potato, Santorinian cherry tomatoes, peppers variety, olives, spring onions, lime, herbs' cream.

#### 3. CYCLADES SALAD

Spinach, rocket, Santorinian cherry tomato, radish, *Manouri* cheese, pine nuts, basil pesto and balsamic vinegar.

#### 4. CHICKEN CITRUS

Grilled chicken breast strips with Chinese lettuce, rocket, Santorinian cherry tomatoes, variety of mushrooms, croutons, chicory, peanuts, chestnuts, grilled *Haloumi* cheese and citrus vinaigrette.

#### 5. PRINCESS SALAD

Grilled chicken breast strips and Prosciutto with rocket, Chinese lettuce, Santorinian cherry tomatoes, chicory, croutons, poppy seeds, Mozzarella boulettes and Roquefort cheese sauce.

#### 6. VARIETY OF FRESH CUT LOCAL GREENS

With pomegranate seeds, walnuts, monkfish fillet in a pistachios crust and spearmint pesto sauce

#### 7. SAVORY CHEESECAKE SALAD

With crushed Cretan barley rusk, mousse cream from a variety of local soft cheese, tomato sorbet and fresh basil leaves

#### 8. GARDENER'S SALAD

Rocket, lettuce, Chinese lettuce, red and white cabbage, Santorinian cherry tomatoes, carrot, sundried tomatoes, chicory, sour apple, nuts, almonds, Parmesan flakes, croutons, honey - balsamic vinegar yoghurt sauce.

#### 9. GREEK SALAD

Santorinian cherry tomatoes, cucumber, peppers variety, onions, olives, capers, Greek *Feta* cheese, oregano, extra virgin olive oil.

#### 10. PASTA SALAD

Santorinian cherry tomatoes, oil with Parmesan flavour, Pecorino, pine nuts, fresh basil & fresh oregano.

## MAKE YOUR OWN BUFFET

(AVAILABLE FOR GUESTLISTS OF 60-120 PERSONS)



### STARTERS

#### 1. OPEN “FACE” PIE

With traditional phyllo dough, fresh spinach leaves, Greek herbs, “feta” cheese mousse, Greek samphire leaves and fresh olive oil

#### 2. PORCINI SOUFFLEE

With Porcini mushrooms, Cretan Apaki (smoked chicken leg), Katiki (soft Greek goat cheese) and Mediterranean herbs.

#### 3. POTATOES au gratin

Baked potato in a puff pastry sleeve with hard cheese, bacon, crème fraiche, parsley and a whole sunny side (fried) egg on top

#### 4. SANTORINIAN BLOSSOM

Manouri cheese marinated in honey, chili and garlic, in a rice pouch coated with black and white sesame seeds, topped with cherry-tomato marmalade and fresh spearmint

#### 5. MELON WITH PROSCIUTTO

In a citrus soup (orange, blood orange, tangerine) topped with cream cheese and strawberry

#### 6. GOURMET MOUSAKAS

With crunchy leaves of white and black Parmesan cheese, Santorinian white eggplant, Santorinian zucchini, potatoes and minced Rib eye meat cooked with pine nuts and fresh herbs. Topped with béchamel sauce

#### 7. SALMON TARTARE

Cold smoked salmon tartare with avocado, cucumber, rocket, fresh onion, dill, chives and mayonnaise with lemon flavoured caviar and lime zest

#### 8. FAVA OCTOPUS

Octopus cooked in Vinsanto (local sweet wine) tomato sauce with sundried tomatoes, sweet & sour onion, garlic, honey, balsamic vinegar and oregano, with Santorinian fava beans and rocket

#### 9. GAME OF FLAVOR... SWEET AND SPICY

Grilled “Manouri” cheese with honey, grilled Portobello and Pleurotus mushrooms, sliced eye of round beef fillet and sauce with Santorinian wine and Chili peppers

#### 10. DEEP-FRIED FETA CHEESE WITH HONEY & NUTS

In a bread crumbs sleeve, glazed with honey and sprinkled with peanuts

#### 11. FLOGERES WITH RATATOUILLE VEGETABLES

Crispy rice rolls with sliced vegetables, sesame seeds and white beer syrup

#### 12. TOMATO KEFTEDES

Traditional Santorinian tomato fritter

#### 13. TZATZIKI SAUCE WITH PITA BREAD

The traditional tzatziki with strained Greek yoghurt, cucumber, garlic, herbs and pita bread

#### 14. SANTORINIAN SOUTZOUKAKIA

Eggplant-wrapped beef meatballs, stuffed with Feta cheese in a tomato and basil sauce

#### 15. SHRIMPS SAGANAKI

Shrimps cooked in a fresh tomato sauce with Santorinian cherry tomatoes, peppers, melted Feta cheese and Greek Ouzo flavour.

## MAKE YOUR OWN BUFFET

(AVAILABLE FOR GUESTLISTS OF 60-120 PERSONS)



### MAIN COURSES

#### 1. VEGETABLE RISOTTO

Arborio rice with white Santorinian eggplant, zucchini, fresh mushrooms, peppers variety, olives.

#### 2. SANTORINIAN PASTA

With white Santorinian eggplant, zucchini, Santorinian cherry tomatoes, rocket, capers, parsley, zucchini and *Vinsanto* (local sweet wine).

#### 3. CHICKEN FLORENTIN

Roasted chicken breast stuffed with ricotta and mascarpone cheese, spinach leaves, dill, fresh onion and crispy Prosciutto

#### 4. LAMB VINSANTO

Lamb fillet in a *Vinsanto* (local sweet wine) sauce with sundried tomatoes, capers, garlic, spring onions and fresh basil.

#### 5. CHICKEN IN CHAMPAGNE

Roasted chicken breast stuffed with Santorinian cherry tomatoes, mushrooms, Parmesan cheese in an orange –champagne demi glace sauce.

#### 6. HOT SPRINGS RIB-EYE

Grilled Rib-Eye in a shrimps sauce with fresh mushrooms and peppers variety, tabasco and Santorinian wine marmalade with spicy chilli.

#### 7. SOUVLAKI PLATE

Grilled chicken breast skewers with peppers, onion and tomato.

#### 8. MEDITERRANEAN LAMB RACK

Grilled lamb rack in an herbs crust with butter and garlic, in an Assyrtiko sauce with ginger. It comes with onion marmalade on the side

#### 9. SALMON FILLET

Grilled salmon fillet in a Whiskey yoghurt sauce with colourful peppercorns, garlic, orange – lime zest, honey and saffron.

#### 10. SPICY RIB-EYE

Grilled Rib-Eye with smoked paprika and oak flavoured black salt, tossed in a creamy Cognac sauce with colourful peppercorns

#### 11. FRENCH CUT BEEF FILLET

Marinated in greek herbs, smoked paprika and black smoked salt, comes with black soya bread and a black truffle cream.

## MAKE YOUR OWN BUFFET

(AVAILABLE FOR GUESTLISTS OF 60-120 PERSONS)



### BBQ OPTIONS

#### MEAT:

HANDMADE KEBAB minced beef & minced chicken  
LAMB CHOPS marinated in beer & Greek herbs  
LAMB STEAK  
CHICKEN BREAST with lemon and Greek herbs  
IBERICO PORK TENDERLOIN – pata negra fillet  
BLACK ANGUS RIB-EYE

#### SEAFOOD

LOBSTER - Please choose one of the following recipes:

Grilled with pasta, in a Greek *Ouzo* and *Vinsanto* (local sweet wine) inducted sauce with Santorinian cherry tomatoes, cappers, olives, garlic, spring onion and parsley

OR

Half lobster shell stuffed with its flesh, béchamel cream, Santorinian cherry tomatoes, colourful peppers, garlic and herbs

SHRIMPS - King size without shell, head or tail (200 – 250 gr)  
GREEK RED TUNA FILLET

#### SIDE DISHES

VEGETABLES MILLE FEUILLE With eggplant, zucchini, mushroom, pepper and puff pastry.  
BRAISED RED CABBAGE With Mavrodaphne (red sweet Greek wine) and green apples.  
POTATOES IN THE OVEN With lemon and Greek herbs  
BAKED POTATOES on a stick with onion, thyme, oregano, rosemary and smoked paprika.  
TWO RICE VARIETIES WITH SAFFRON  
POTATO MASH with carrot, ginger, chives and celery

#### SIDE DIPS (you may choose up to 2 dips):

BBQ sauce,  
Roquefort sauce,  
Citrus sauce,  
Sweet & sour chili,  
Basil pesto,  
Wine marmalade with hot chili

## MAKE YOUR OWN BUFFET

(AVAILABLE FOR GUESTLISTS OF 60-120 PERSONS)



### DESSERTS

#### GREEK PROFITEROLE

Traditional Greek Lukumades (small deep-fried pastry balls with honey), covered in Greek strained yoghurt and chocolate cream, with glazed dry figs and crushed nuts.

#### BANANA POUCH

Sliced bananas in a traditional chocolate-flavored phyllo dough pouch with hazelnut cream, brown sugar, honey and a Bailey's yoghurt cream.

#### DOUBLE LEMON CREAM

Lemon cheese cream and lemon custard cream with a biscuit crumble, crunchy meringue and passion fruit sauce.

#### MINI GREEK DESSERTS

A selection of Baklava and similar taste desserts with phyllo dough, walnuts, almonds, honey, ground cloves and cinnamon.

#### CHOCOLATE SOUFFLÉ

With raspberry sauce and fresh blueberries.

#### DREAMY CREAMY DELIGHT

With mascarpone and ricotta cheese, fresh strawberries, blueberries, rambutan fruits and biscuits

#### CHILLED STRAWBERRY SOUP

With spearmint and vanilla ice cream.

#### STRAWBERRY JELLY

Strawberry jelly with Vinsanto (local sweet wine) and white chocolate flakes.

#### CHOCO Vs CARAMEL

Sweet tart with 2 types of biscuits, milk chocolate, salty caramel and dragon fruits.

#### TRILOGY AT JUST A TASTE

With chocolate mousse flavored with Bailey's liquor, banana and mint flavored patisserie cream, topped with salty caramel sauce and finger lime fruit

You can now create a custom Dessert Bar at least 30' after Dinner is due, with up to four (4) different sweet choices from the list above

**Additional charge per person €22.50**



## LATE NIGHT SNACKS

### BUFFET MENU OPTIONS

(UNLIMITED BUFFET STYLE)



#### CHEF'S TORTILLA

Turkey bacon, Gouda cheese, lettuce, tomato, chef's secret sauce.

**Price per person: €19.00**

#### PIZZA SELECTION (You can choose either one of the following or a mix)

MARGARITA - Cheese and homemade tomato sauce

HAM & BACON - Cheese mix, homemade tomato sauce, ham, bacon, peppers

PEPERONI - Peperoni, cheese mix, homemade tomato sauce

**Price per person: €25.00**

#### MINI BURGERS

Minced beef mini burgers with cheddar cheese, lettuce, sweet onion, pickles sauce and BBQ sauce, cherry tomatoes.

**Price per person: €27.00**

PLEASE CHOOSE ONE OF THE FOLLOWING:

#### HANDMADE KEBAB

(Minced beef and minced chicken)

OR

#### SOUVLAKI

(chicken skewers)

Wrapped in pita bread with Tzatziki sauce, sliced onion, sliced tomatoes, paprika and homemade potato chips.

**Price per person: €30.00**

## SIT DOWN MENU POLICY



1. Sit-down menus are only available for guestlists of 60 persons maximum (kids 2-10 years old included). Unfortunately, we are not in position to provide seated meals to any larger guestlists due to kitchen space limitations; in that case we advise you to opt for a buffet meal.
2. Any seated meal is required to include all of the following courses: salad, starter, main course with a side dish and dessert.
3. Couples may choose up to 2 different seated menu options + one vegetarian/ vegan/ gluten free menu + one kids' menu + one vendors' menu.
4. Guests cannot decide their order at the venue on the day of the event. Sit-down menus' courses have to be the same for all guests with the same menu choice.
5. You may modify the side dish for all main courses but it has to be the same for all the same menus. Only one side is allowed per menu.
6. Guests are going to be seated in 8 persons' maximum capacity round tables; please try not to exceed that number when designing your seating plan.
7. Our team works hard to provide you an exquisite culinary experience; don't rush them! The usual duration of a 4-course seated meal is 2 hours, while each course is served approximately every 30'.
8. Don't hesitate to contact our reservations dept. should you need any help to customize a menu to meet your personal needs.

## BUFFET MENU POLICY



1. Buffet menus are available to any guestlist of 30-120 persons.
2. All buffet menus' prices on this brochure are indicative. The final price for a buffet menu varies, depending on the number of guests and the menu choices.
3. A buffet meal can include no more than 3 courses per category; that means up to 3 salads, 3 starters, 3 main courses with their sides and 3 desserts.
4. Our service team will happily help your guests carry their plates, but we cannot serve the entire guestlist once you have opted for a buffet meal.
5. The maximum duration of a buffet meal cannot exceed one and a half hour (90'), desserts' buffet is not included in the above time.
6. Unfortunately we cannot offer a family style buffet. We are really sorry if that causes you any inconvenience.
7. The Food Service Manager and members from the Chef's team will attend the buffet, helping guests to serve themselves. Guests can consult them on the spot should they have any questions regarding the ingredients of our recipes.

## GENERAL RESTAURANT POLICIES



1. Prices include 24% VAT and taxes.
2. Tip is not included in the menu price and equals 3% of the total F&B cost. As the tip is equally shared to all staff members, it has to be paid only to the Reservations Manager or the Venue Manager during the Pre-wedding Meeting and not directly to the service team. We encourage our guests to reward our 35-40 members crew working on their wedding day with the indicative tip.
3. The food order should be placed and prepaid 60 days prior the wedding date. Please let us know should any of your guests suffer from a severe allergy or intolerance (i.e. sesame seeds, nuts, soy etc) by that date.
4. Dinner has to be arranged no earlier than 18:00 and no later than 21:00.
5. It is strictly prohibited for the guests to carry and consume any own food or beverage other than the ones provided by the Venue.
6. We can accept menu reductions due to guests' cancellations no later than twenty (20) days prior to the event day.
7. We can add a maximum 30% of extra guests on your F&B order no later than ten (10) days prior to the event day.
8. A gentle reminder: there is no menu option for kids aged 0-2 years old. Kids aged 2-10 years old should choose among the kids' menus. All kids aged over 10 years old are obliged to have a regular adults' menu.
9. We can arrange a Food Tasting for all seated meal menus at an extra cost per person that varies. Unfortunately, a Food Tasting for a Buffet menu is not available. We can schedule a Food Tasting on any day, 12:00 – 14:00, kindly refer to our Reservations' Dept for all additional information.



*lc*  
**LE CIEL**  
weddings & events

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