



DINNER SERVICE

Chef service cost for up to 6 guests: € 110.00

Chef and assistant chef dinner service, for 7 – 12 guests: € 180.00

Our services include: grocery shopping, meal preparation, setting of table, food presentation and clean up.

For waiter serviced dinner, up to 12 guests: € 110.00

Choose one of our healthy, Greek or International menus, from the attached list for all guests.

Chef services and grocery costs, to be paid directly to chef.

Kindly let us know in advance of any food allergies or dietary needs.

Dear guests, please find below 12 menus, with Greek healthy food,
we recommend.

MENU 1

Appetizers

Cream of pumpkin soup

Salad

Broccoli and carrot salad

Main course

Fresh salmon fillet steamed with spring onions and ginger, with fluffy rice

Dessert

Yoghurt with grated lemon zest

Fresh seasonal fruit

MENU 2

Appetizers

“Kolokythopita” – layers of buttered phyllo filled with courgette and feta cheese

Salad

Greek salad – tomatoes, cucumber, peppers, olives, onions, feta cheese, oregano

Main course

Beef patties with oven roasted potatoes

Dessert

“Portokalopita” – a syrupy orange flavored cake made with shredded phyllo dough

Fresh seasonal fruit

MENU 3

Appetizers

Greek “tzatziki” – a yoghurt and cucumber sauce with garlic

Main course

Lamb with potatoes in the oven

Dessert

“Ravani” with vanilla ice cream – a syrupy semolina cake
Fresh seasonal fruit

MENU 4

Appetizers

“Spanakopita” – layers of buttered phyllo filled with spinach and feta cheese

Salad

Greek salad – tomatoes, cucumber, peppers, olives, onions, feta cheese, oregano

Main course

“Sofrito” - beef slices cooked with garlic, vinegar and parsley with rice – traditional Corfiot dish

Dessert

Variety of ice cream
Fresh seasonal fruit

MENU 5

Appetizers

Octopus in oil and vinegar
Marinated white bait

Main course

Fresh grilled fish
Boiled vegetables – potatoes, carrots, broccoli, baby courgette

Dessert

Variety of ice cream
Fresh seasonal fruit

MENU 6
Appetizers

Salad – spinach, rocket, apple, parmesan, balsamico

Main course

“Pastitsado” – beef in fresh tomato sauce with penne pasta – traditional Corfiot dish

Dessert

Fresh seasonal fruit

MENU 7
Appetizers

Greek “tzatziki” – a yoghurt and cucumber sauce with garlic

Salad

Greek salad – tomatoes, cucumber, peppers, olives, onions, feta cheese, oregano

Main course

In house meat BBQ with oven roasted potatoes

Dessert

Variety of ice cream
Fresh seasonal fruit

MENU 8
Appetizers

Fresh green beans from our garden cooked with fresh tomatoes

Feta cheese

Main course

Oven cooked breaded chicken breasts with potato puree

Dessert

Semolina pie in syrup
Fresh seasonal fruit
Variety of ice cream

MENU 9

Appetizers

“Tyropita” – layers of buttered phyllo filled with feta cheese

Feta cheese

Salad

Green salad

Main course

Stuffed tomatoes and peppers

Dessert

Variety of ice cream

MENU 10

Appetizers

Small cheese pies

Salad

Green salad

Main course

“Mousaka” – baked layers of aubergine and minced beef topped with béchamel sauce

Dessert

Yoghurt with grated lemon zest
Fresh seasonal fruit

MENU 11

Salad

Green salad

Main Course

Pasta with fresh prawns and fresh tomatoes

Dessert

Variety of ice cream

Fresh seasonal fruit

MENU 12

Appetizers

Aubergine with fresh tomato sauce

Salad

Tomato salad

Greek pastitsio – layers of pasta with minced meat topped with béchamel sauce baked until golden brown

Dessert

Variety of Ice cream

Fresh seasonal fruit

A kind reminder, please let us know in advance of any food allergies or dietary needs.

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