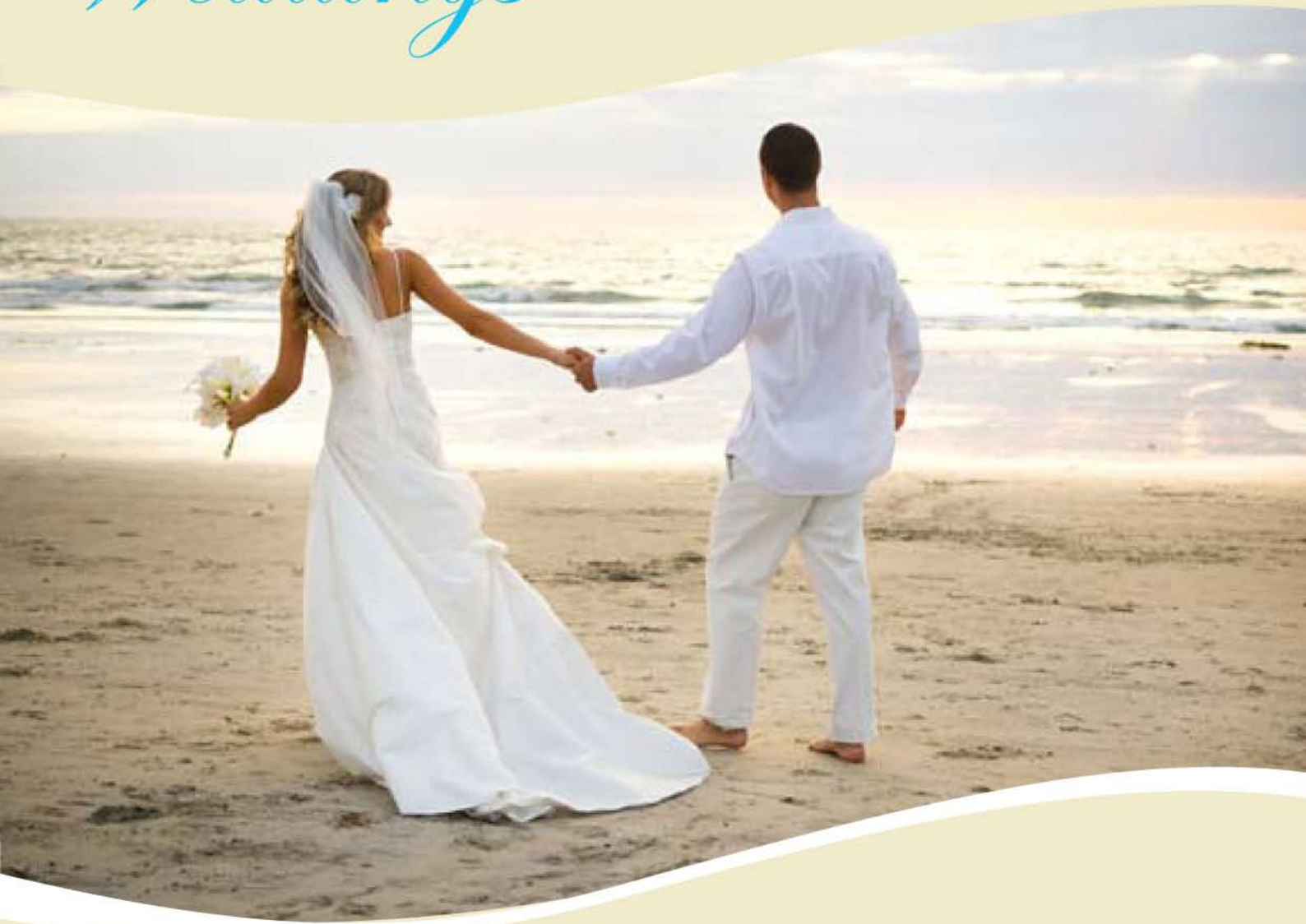


Weddings



by
Delfino Blu

Your choices...your memories...
your unforgettable day!



Starters

- Mushrooms with surprise stuffings
- Courgettes stuffed with rice & minced beef
- Stuffed eggs with spicy mustard sauce
- Baked potato with smoked salmon & orange
- Cherry tomatoes with cream cheese
- “Flogera” - ham filled with cheese salad
- Roll of smoked salmon with yogurt & dill sauce
- Vine leaves stuffed with rice & aromatic herbs
- Meat balls with aromatic herbs
- Courgette croquettes
- Cheese croquettes with aromatic dill
- Aubergine croquettes with cheese
- Bourekakia with meat
- Fish croquettes
- Cheese pie with aromatic herbs



Weddings



- Spinach & feta cheese pie
- Bites of meat in puff pastry
- Cheese saganaki with a crispy crust
- Sausage wrapped in bacon
- Grilled vegetables with balsamico vinegar
- Cretan barley rusks with tomato & feta cheese
- Rusk with fish roe dip
- Tzatziki
- Aubergine puree salad
- Fish roe dip
- Beetroots with yogurt & garlic
- Fried calamari
- Fried sardines
- Octopus marinated in vinegar & olive oil
- Grilled giant shrimps with lemon sauce

Weddings

Salads

Greek salad

with feta cheese & herbal oil

Multi-coloured salad

with cabbage, tomato, lettuce & balsamic

Politiki salad

with white and red cabbage, carrot & celery

Tuna salad

with lettuce, tomato, green pepper & capers

Wedding salad

with vegetables, ham, gouda & mayonnaise

Summer salad

with lettuce, rocket, orange, apple & raisins



Weddings

Potato salad

with bacon, pickles, egg & mustard vinaigrette sauce

Pasta, mozzarella, pine-seeds & basil salad

Spinach salad

with sun-dried tomatoes & "Haloumi" cheese from Cyprus

Green salad

with fillets of grilled chicken & vinaigrette

Green seasonal salad

with prosciutto ham & green apple

Rocket with lettuce

parmesan cheese & balsamic

Boiled seasonal vegetables

with sweet n' sour sauce





Weddings

Main Courses



Chicken

- Grilled chicken fillet with potatoes, mustard and orange.
- Roast chicken with potatoes & buttered sautéed vegetables
- Chicken roll stuffed with plums, served with egg & lemon sauce
- Chicken fillet a la creme with mushrooms & carrot mash
- Chicken fillet with green peppers, rice with raisins

Pork

- Pork fillet ala crème with mushrooms
- Pork fillet with orange sauce
- Pork roll stuffed with cheese & bacon
- Roast pork with carrot & saute potatoes
- Pork chop with yogurt sauce





Veal

Veal in red wine sauce with two coloured puree

Veal soffrito in garlic sauce with oven potatoes & vegetables

Beef Stifado with baby onions & fresh herbs

Sirloin stroganoff with mashed potatoes & almonds

Beef fillet Madeira with potato salad

Beef roll stuffed with cheese & fresh herbs

Moussaka with light tomato sauce

Beef burgers served with yogurt & dill sauce

Minced meat roll with egg, oven potatoes & fresh salad

Lamb

Roast lamb with potatoes & rosemary

Lamb chops with spicy sauce & aubergine puree

Lamb on the spit with crispy crust & rosemary potatoes



Pasta & Vegetarian Dishes

- Spaghetti with variety of sea-food cooked in white wine
- Stuffed tomato and pepper with rice, pine-seeds and raisins
- Spaghetti with vegetables in the oven with cheese crust
- Arrabiata style penne pasta with vegetables & tomato sauce
- Risotto with fresh summer vegetables

Fish

- Grilled gilthead bream with fresh salad & oil-lemon dressing
- Grilled salmon steak with butter vegetables & rice with almonds
- Seafood souvlaki with "Provencal" tomatoes
- Corfiot style fish fillet with tomato & coriander
- Sole fish in fresh lemon juice & coriander





Desserts

Seasonal fresh fruit

Home made fruit jelly

Syrup cake with ice cream

Walnut pie with vanilla ice cream & strawberry sauce

Traditional baklava with chocolate sauce

Nests of shredded fillo with ice cream

Chocolate mousse

Cinnamon & honey fritters

Yoghurt flavored with lemon & peach compote

Cheese cake

Milk pudding

Custard- filled pastry

Pudding with sour cherry

Corfu
Delfino Blu
Boutique Hotel.....

Agios Stefanos | 49081 Corfu | Greece | Tel +30 26630 51629

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Champagnes

Cava Freixenet “Cordon Negro” Brut, Spain

Prosecco Santa Margherita, Italy

Moet & Chandon Brut Imperial, France

Veuve Clicqout Yellow Label, France

C. H. MUMM

CAIR DEMI & BRUT

FRANCE

Chardonnay Chablis, J. Drouhin, Bordeaux

Chardonnay Pouilly Fuisse, Cote Maconnaise

Syrah E.Guial, Cotes du Rhone

ITALY

Pinot Grigio Santa Margherita, Alto Adige

Chianti Castello Banfi, Chianti Classico, Tuscany

CHILE

Cabernet Sauvignon Anakena, Reserva, Valle de Rapel

Merlot Anakena Reserva, Valle de Rapel

Pinot Noir Casas del Bosque, Valle de Casablanca

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greek wines

- Sauvignon Blanc - **"Antonopoulos"**
- Sauvignon Blanc - **"Vivlia Chora" Estate**
- Chardonnay - **"Gerovassiliou" Estate**
- Chardonnay - **"Lazaridi" Chateau Julia**
- Sauvignon Blanc - **"Magiko Vouno" N. Lazaridi**
- Chardonnay - **"Papaioannou"**
- Syrah - **"Vivlia Chora" Estate**
- Grenache Rouge - **"Xatzimichalis" Rose**
- Merlot - **"Vivlia Chora" Estate**
- Syrah - **"Gerovassiliou" Estate**
- Merlot - **"Efcharis"**
- Cabernet Sauvignon - **"Averof Cellar"**
- Merlot - **"Kir-Gianni Gianakochori"**
- Cabernet Sauvignon & Merlot - **"Amethystos" Lazaridi**
- Cabernet Franc - **"Magiko Vouno" N. Lazaridi**
- Cabernet & Merlot - **"Tselepou" Estate**
- Carafe House Wine**