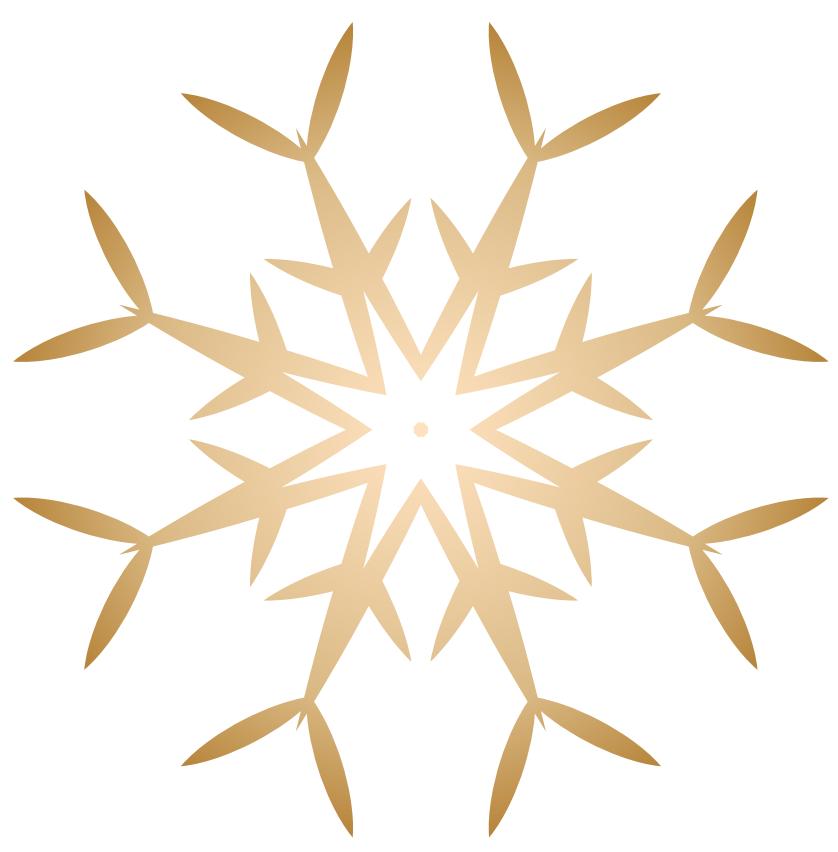


  
**Ivi Mare**  
Designed for adults



# *Christmas & New Year's Menu*





# Christmas Eve

Gala Buffet | 2025

## MENU

### SALADS

Greek salad topped with feta balls

Caesar salad with grilled honey chicken fillet

Avocado salad with quinoa and smoked salmon

Rocca salad with fresh figs and confit tomatoes

Burrata with sliced tomatoes /dressed with homemade pesto

Smoked eggplant mousse with tahini and pomegranate /mint oil

### DISPLAYS

Poached salmon served with dill thousand island dressings

Salmon Tiraditos

Grilled vegetables topped with parmesan flakes

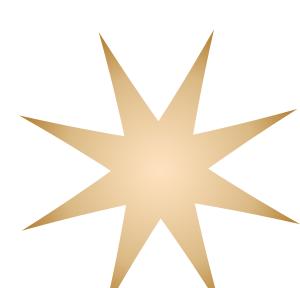
Italian deli platter (prosciutto, Napoli salami, beef bresaola)

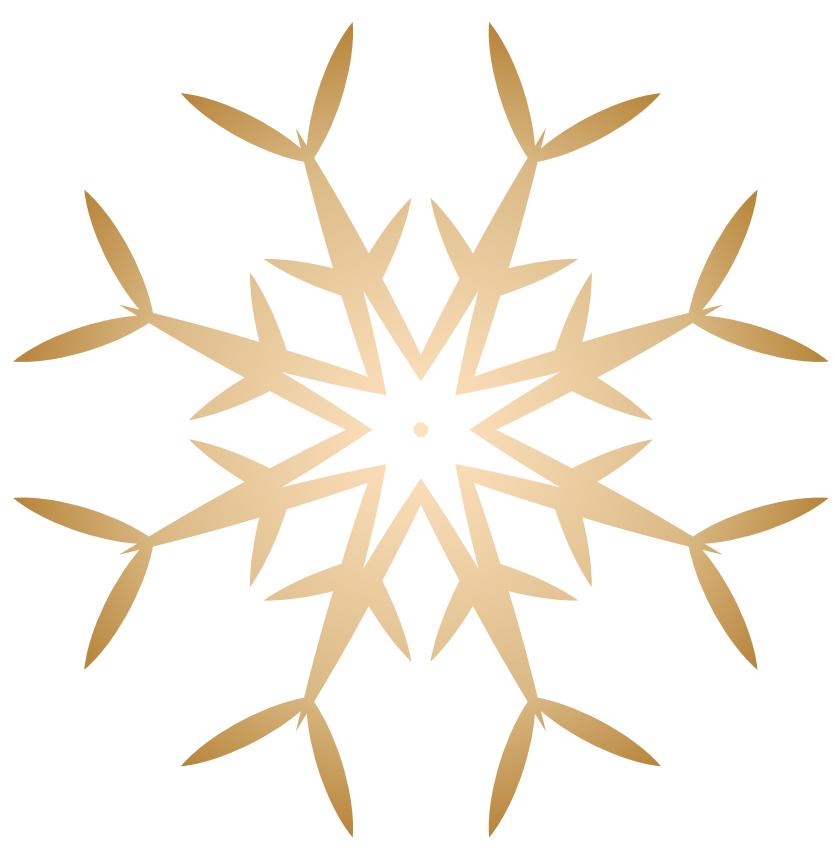
### INDIVIDUALS

Smoked salmon roulade topped with keta caviar

Grilled octopus -Fava spread- caramelized onions

Chilli lime prawns/Avocado/lemon zest





# Christmas Eve

Gala Buffet | 2025

## MENU

### DIPS AND ACCOMPANIMENTS

Tyrokafteri, homemade beetroot hummus, muhammara, Smoked eggplant

Black and green olives, Kritsinia

### CARVING STATION

Slow roast whole Turkey, traditional stuffing

Gravy juice/Cranberry sauce

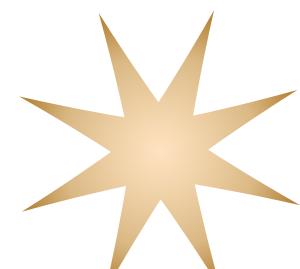
Caramelized baby gammon with ginger orange vanilla sauce

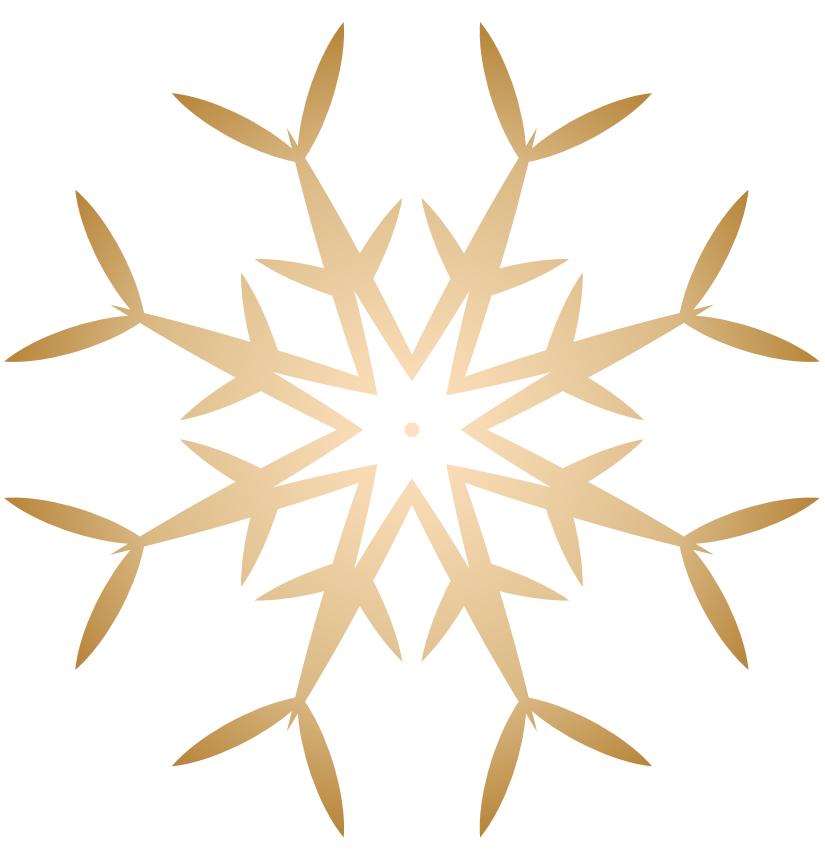
Pan roasted cauliflower, chimichurri sauce, tahini, pomegranate

### SOUP

Cream of mushroom soup

Roasted macadamia infused with hazelnut oil





# *Christmas Eve*

## Gala Buffet | 2025

### **MENU**

#### **MAIN DISHES**

Rigatoni with prawns, black shell mussels' lobster sauce

Pan seared Beef sirloin /fennel compote/commandaria juice

Pork tenderloin /commandaria wine emulsion

Corn fed chicken breast /satey yam sauce dressed with roasted pine kernels

Pan seared duck breast /pineapple chutney /pineapple star anise sauce

Grilled calamari / fennel wedges /citrus olive oil sauce

Salmon steak/young greens/olive oil herb dressing

Rice pilaf with pistachio nuts/lime zest/saffron/star Anise(V)

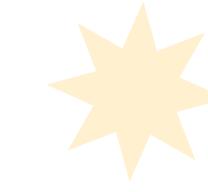
Porcini mushrooms risotto champagne foam (V)

Moussaka New style in tomato compote

Fresh market vegetables(V)

Baby roasted potatoes(V)

Roasted turnips glazed with butter(V)



# Christmas Eve

Gala Buffet | 2025

## MENU

### DESSERTS

Gianduja praline mousse

Vanilla red fruit mousse

Winter fruit charlotte

Chocolate tart

Bûche de Noël

Mango passion pavlova

Selection of macaroons

Cream Brûlée

Opera Pistachio

Chestnuts Swiss roll

X mas' cake, x pudding

Gianiotiko

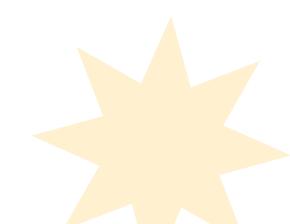
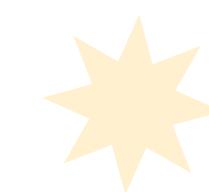
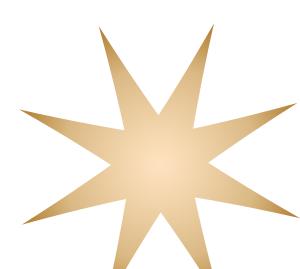
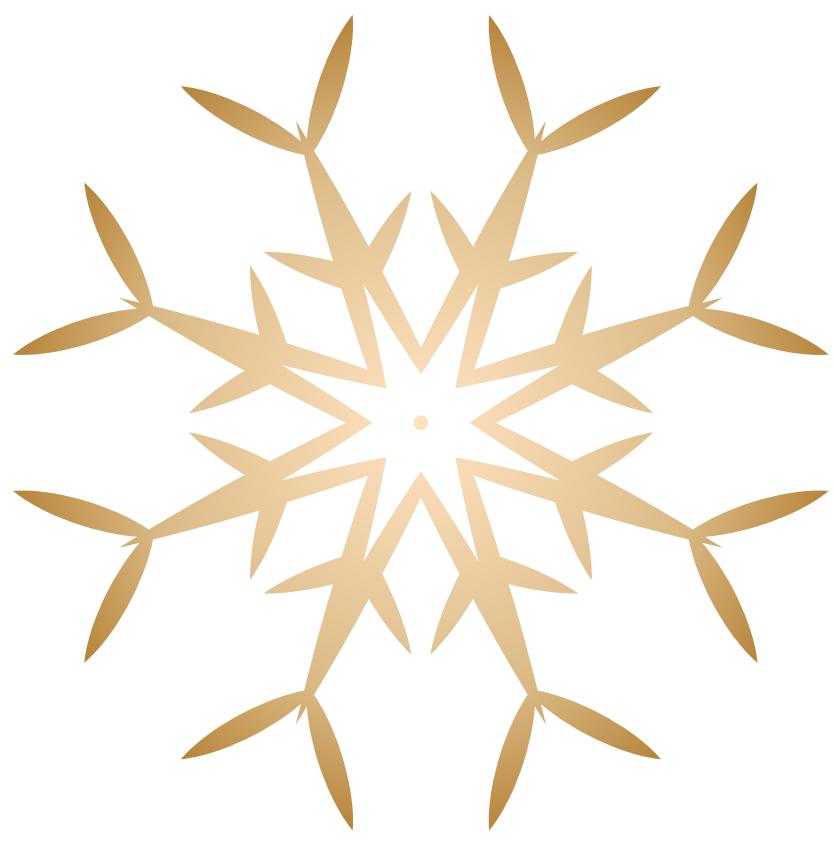
Melomakarona | Kourambiedes

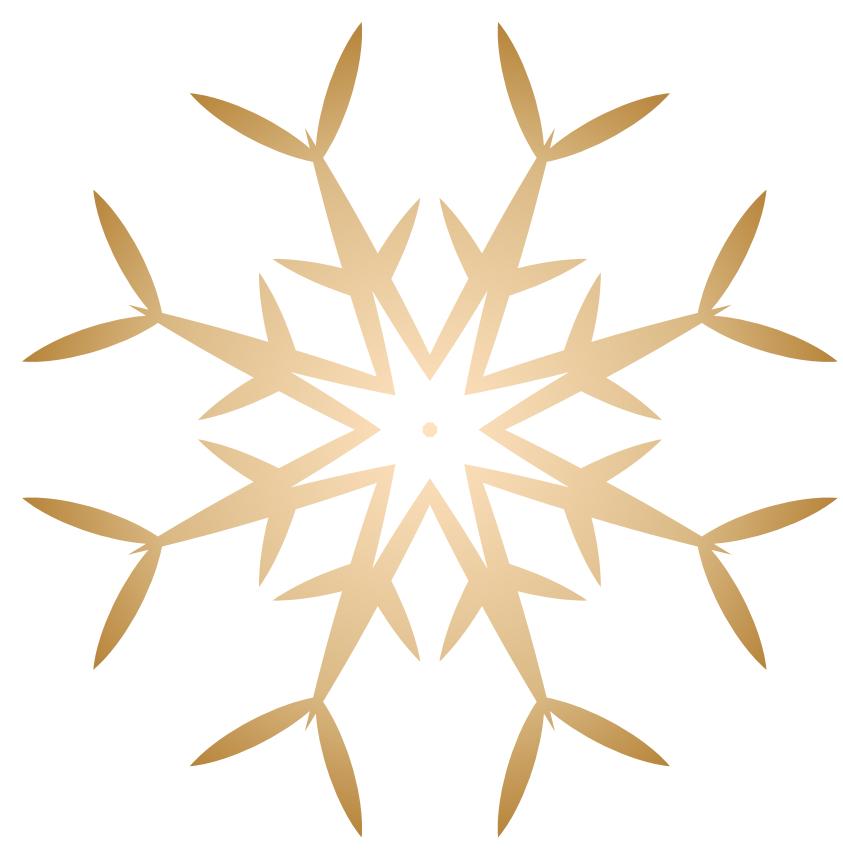
Chocolate truffles

Quince mince pies

Ginger star biscuits

Fresh fruit extravaganza station  
Local and international cheeses





# Christmas Day

Buffet Menu | 25-12-2025

## MENU

### SALADS

Chicory salad with gorgonzola cheese and strawberries

Mix garden greens with fennel, pomegranate, quinoa

Greek salad with smoked egg plant

Chicken Caesar salad

Cherry tomatoes with pomegranate salad

Avocado, prawns, mix lettuce leaves/macadamia nuts/honey lemon sauce

### DISPLAYS

Sea food pyramid

Prosciutto with fresh fruit, organic greens infused with carob essence

Game terrine/fig chutney

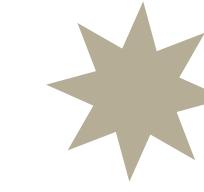
Smoked salmon, lime, and fresh herbs/thousand island dressing/condiments

Pan seared sesame crust tuna tahini mayonnaise

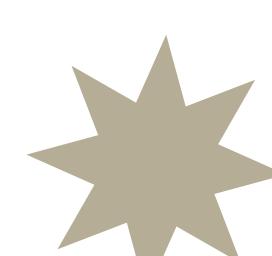


### INDIVIDUALS

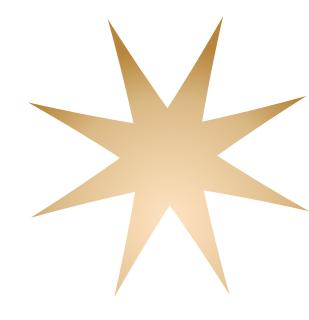
Tuna tartare with mango yuzu dressing

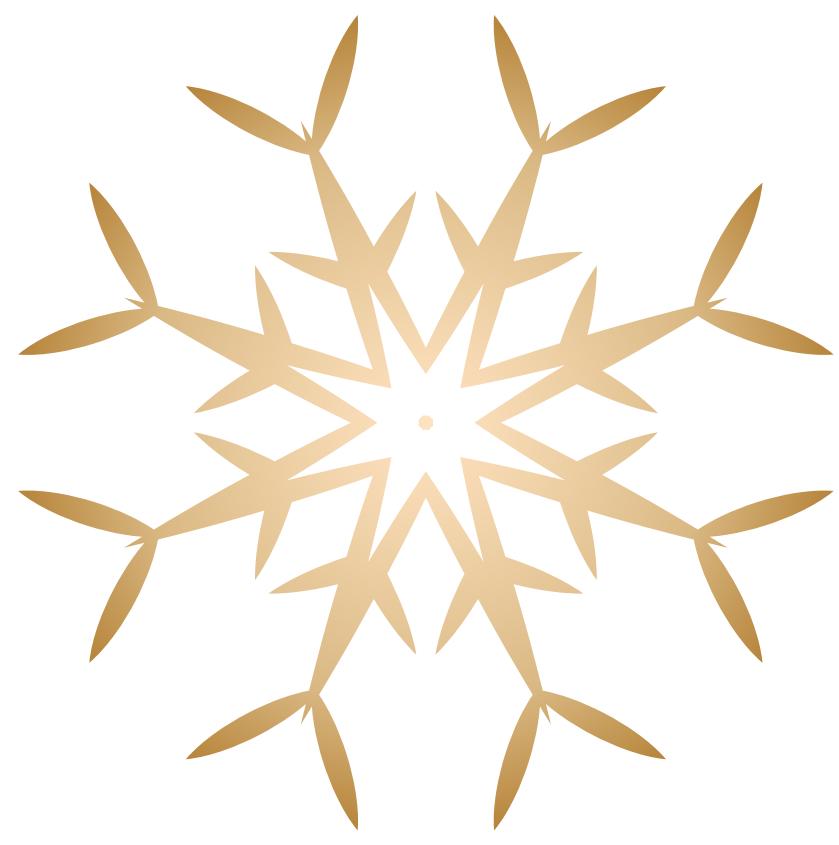


Goat cheese wrapped in pistachio crust/tomato basil



Prosciutto roulade/dates compote





# Christmas Day

Buffet Menu | 25-12-2025

## MENU

### DELI STATION

Jamón, beef bresaola, Coppa de maiale Italian mortadella with pistachios, stuffed peppers, kritstinia

### MAKI STATION

Kadaifi roll maki /salmon maki/ crunchy maki with prawns.  
Served with soya sauce, pickled ginger, wasabi

### DIPS AND ACCOMPANIMENTS

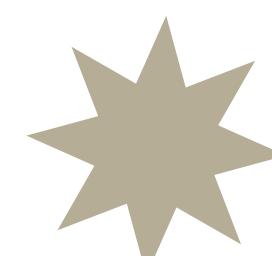
Smoked eggplant, olive dip, hummus, tarama, tzatziki, muhamurum

A variety of herbs, oils and dressings

### SOUP

Cream of potato/smoked pancetta

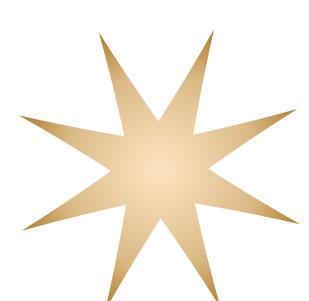
Roasted hazelnuts infused with truffle oil

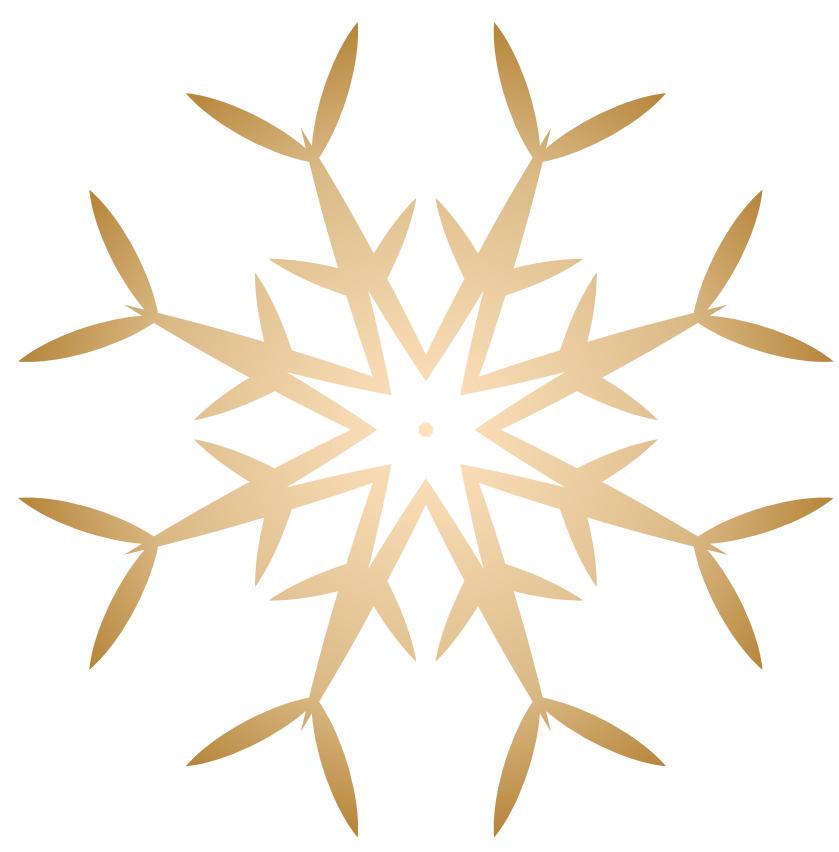


### CARVING STATION

Roast turkey with traditional stuffing, gravy juice, cranberry sauce

Slow roast prime rib of beef/crushed pepper corn sauce/béarnaise sauce





# Christmas Day

Buffet Menu | 25-12-2025

## MENU

### MAIN DISHES

Peruvian Style Grilled Chicken Breast with Mango Salsa

Pan seared pork fillet served with port wine sauce and pomegranate.

Stuffed lamb loin /halloumi harissa spice / Asparagus compote/scented thyme juice

Salmon roulade /herb crust/Moet Chandon champagne emulsion

Prawns' souvlaki with lime and lemon grass aroma

Pan seared Guinea fowl breast /red onion pillow fresh thyme/Jack Daniel essence

Koupepia (stuffed vine leaves)

Grilled oyster mushrooms/chimichurri dressing (V)

Porcini mushroom tortellini with fresh cream and smoked pancetta

Lasagna bolognese

Fresh market vegetables(V)

Smashed new potatoes.





# Christmas Day

Buffet Menu | 25-12-2025

## MENU

### DESSERTS

Chocolate pistachios

Avola

Bounty

Mini forest fruit tart

Pistachio Swiss roll

Triangle galaktoboureko

Saragli with coconut

Pistachio Crème Brûlée

Red velvet cake

Chocolate eclair

Strawberry compote sphere

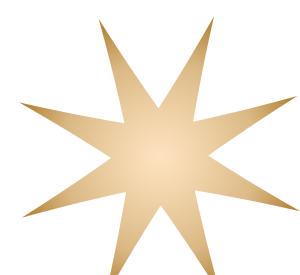
Mince pies Ferrero Roche

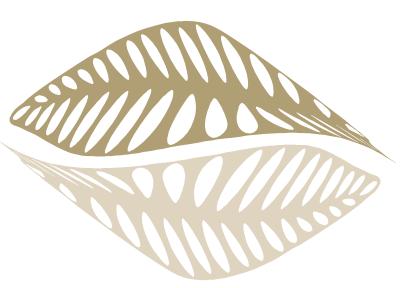
Kourampiedes | Melomakarona

Ginger biscuits

X-mas cake | X-pudding

Fresh fruit extravaganza station  
Local and international cheeses





**Ivi Mare**  
Designed for adults



# *New Year's Eve*

## Gala Buffet | 2025

### **MENU**

#### **SALADS**

Prosciutto with fresh fruit

Greek salad with smoked eggplant /feta balls

Quinoa with feta crumbles and pomegranate

Baby rucola confit tomatoes/ pear in red wine

Avocado salad/ prawns /farro/orange segments honey orange dressing

Tomato and burrata salad topped with homemade walnut pesto

#### **INDIVIDUALS**

Scallops ceviche with avocado flavor with lime and fresh coriander

Smoked salmon roulade with Philadelphia cheese

Game terrine with raspberries jam

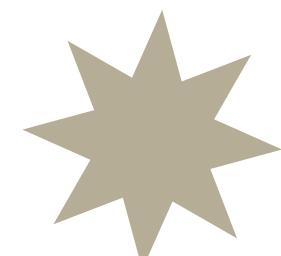
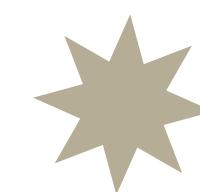
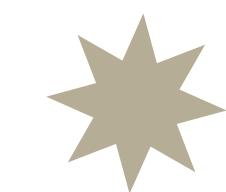
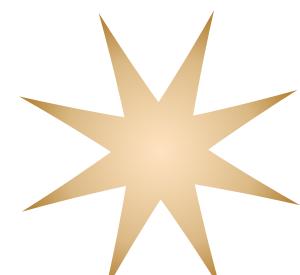
Foie gra marbles with duck rillettes -fig chutney

#### **DISPLAYS**

Sea food pyramid -Thousand Island dressing

Marinated beetroot salmon with condiments

Grilled vegetables platter topped with grana Padano



# *New Year's Eve*

## Gala Buffet | 2025

### MENU

#### **JAPANESE STATION**

Selection of maki -crunchy prawns maki, Pikatsu maki, salmon kadaifi  
All served with condiments (soya sauce, pickled ginger, wasabi)

#### **DIPS AND ACCOMPANIMENTS**

Dips and condiments

Tzatziki, hummus, smoked egg plant, tyrokafteri

#### **SOUP**

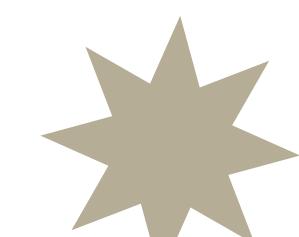
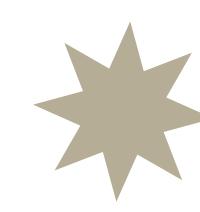
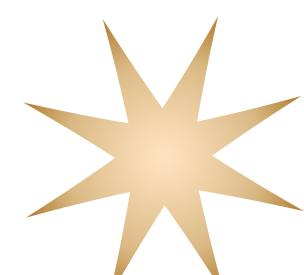
Pumpkin soup garnished fresh coriander leaves

#### **CARVING STATION**

Beef wellington – Porcini mushroom sauce

Baron of lamb topped with herb crust-rosemary essence

Roasted cauliflower steaks- tahini sauce, pomegranate (V)



# New Year's Eve

## Gala Buffet | 2025

### MENU

#### MAIN DISHES

Fillet of beef Angus set on fennel ragout-stifado essence

Iberico Pork loin-baby apple compote /Nama thyme scented juice

Corn fed chicken breast -Mango salsa

Pan roasted duck breast /leek compote/spicy duck honey sauce

Baked Fillet of sea bass/vegetables Ratatouille

Pan seared Salmon - chive cream sauce

Ravioli with porcini mushrooms / walnut sauce

Risotto-wild Forest mushrooms dressed with truffle oil

Vegan mushrooms stroganoff (V)

Greek Moussaka

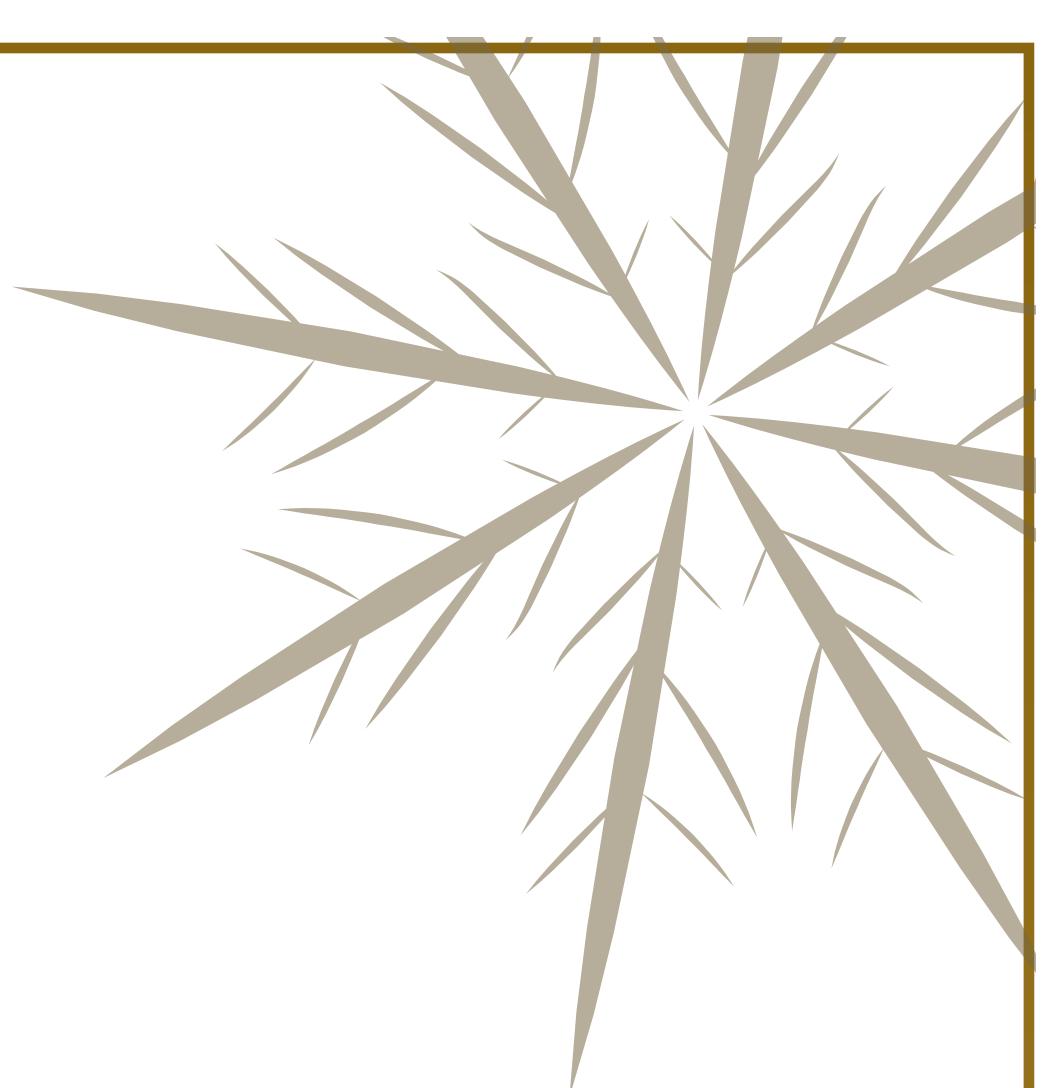
Leek and feta pie

Handmade Vegetables dumplings (V)

Fresh market vegetables(V)

Cake potatoes





# New Year's Eve

## Gala Buffet | 2025

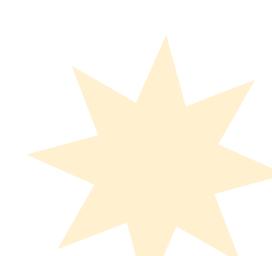
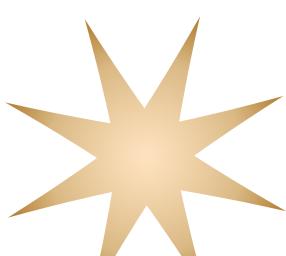


### MENU

#### DESSERTS

- Black pearl
- Nougatine
- Lemon tart
- Sachertorte
- Caramel cheesecake
- Tonka Bean Cream Brûlée /chocolate Brûlée
- Choux Hazelnuts mousseline
- Exotic canelé
- Portokalopitta/mastic cream
- Pear pithivier
- Salted caramel banana mile -feuille
- Mince pies
- Smooth macarons
- Kourampiedes | Melomakarona
- Ginger star biscuits | Pralines
- Cherry crumbled

Fresh fruit extravaganza station  
A large variety of local and international cheeses/krithinia/local bread chutneys & jams





# New Year's Day

Buffet Menu | 2026

## MENU

### DISPLAYS

Seafood pyramid

Marinated salmon

Poached salmon served with dill lime sauce.

Deli platter with (St. Danielle prosciutto, Milano salami, marinates grilled)

### SALADS

New year's edition Greek salad

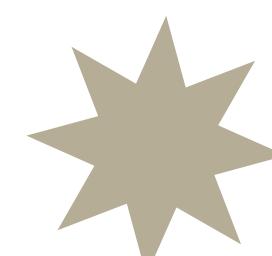
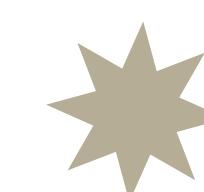
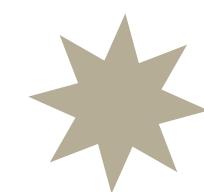
Grilled marinated vegetables platter.

Avocado and prawn salad

Rocket salad with parmesan shavings & figs

Tomatoes and halloumi salad

Coleslaw salad with roasted walnuts

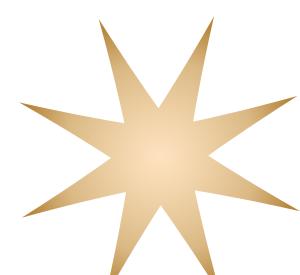


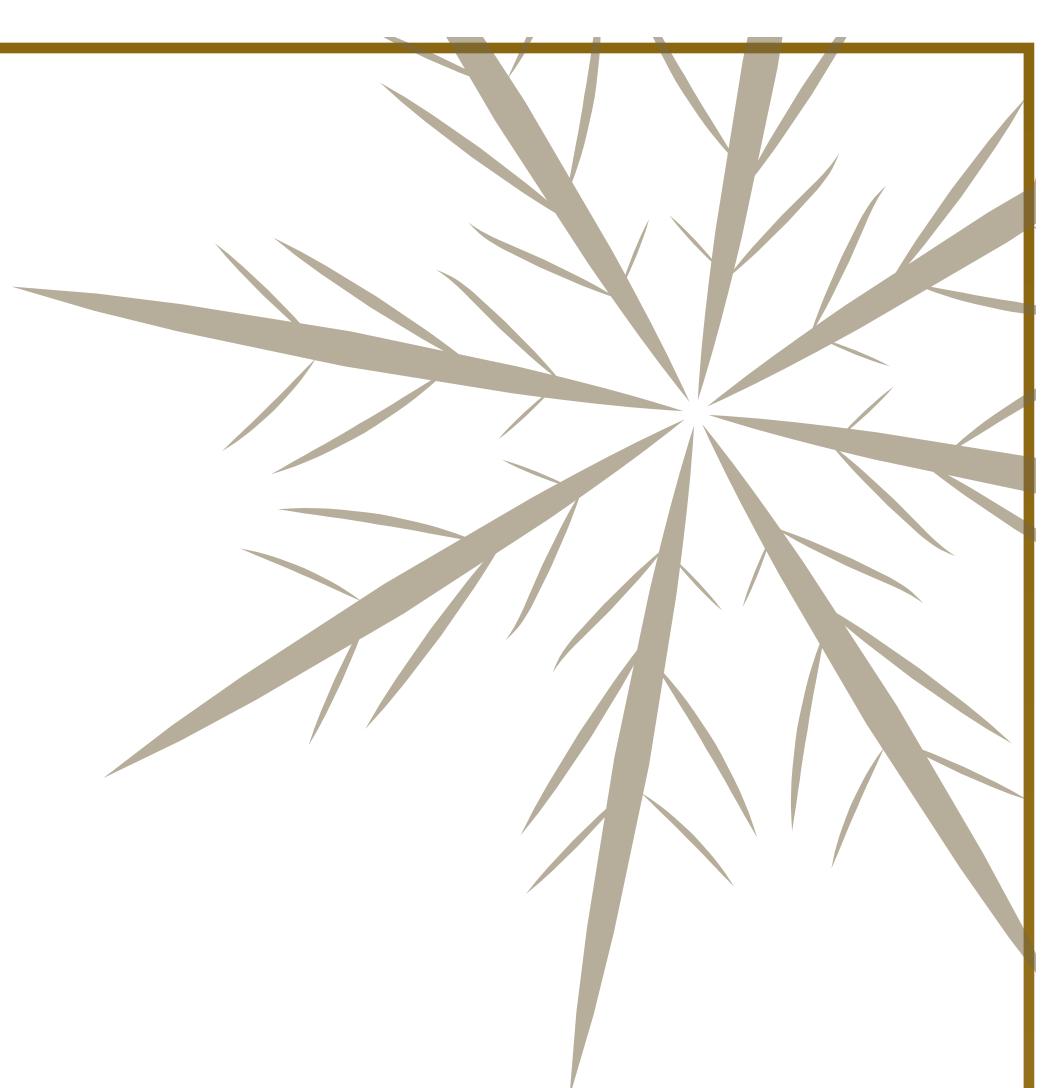
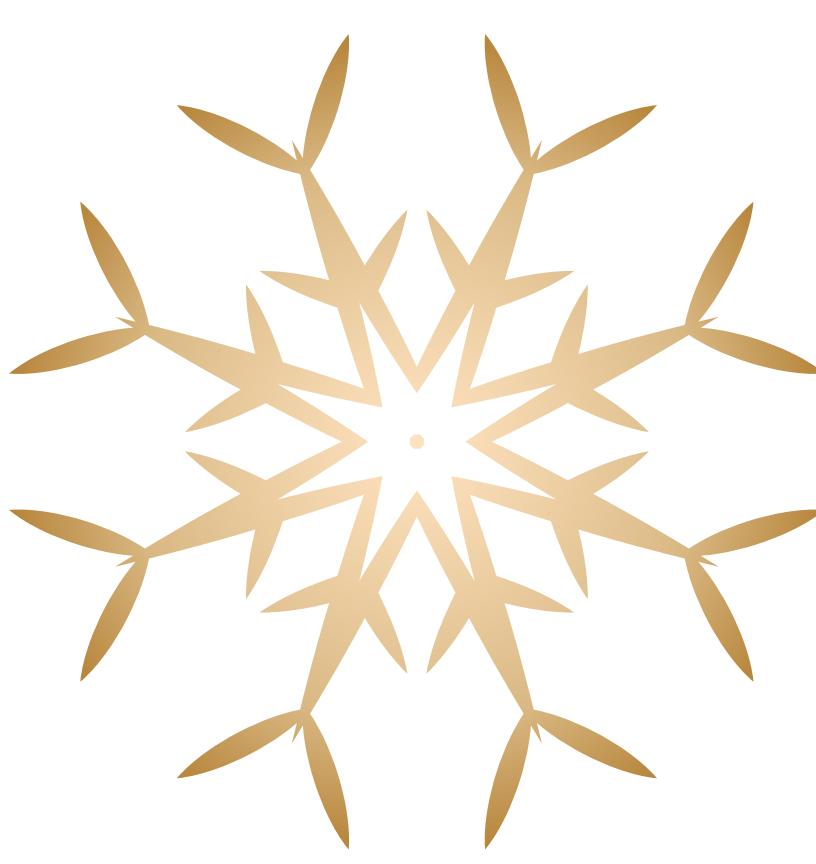
### INDIVIDUALS

Calamari & sea bass ceviche

Seaweed salad with Norwegian salmon

Avocado mousse with prawns





# *New Year's Day*

## Buffet Menu | 2026



### MENU

#### **DIPS AND ACCOMPANIMENTS**

Smoked eggplant dip, olive dip, hummus, tarama, tzatziki,  
Mini gherkins, caper berries, pickled onion

#### **COLD SAUCES**

Marie rose dressing, balsamic dressing, Caesar dressing,  
A big variety of herbed oils, and vinegars

#### **HOT DISHES**

Soup –Pumpkin soup garnished with caramelized hazelnuts.

#### **CARVING STATION**

Slow roast rib of beef Angus, Pepper sauce-mushroom essence  
Salted crust sea bass -chives cream sauce  
Grilled broccoli - chimichurri sauce



# *New Year's Day*

Buffet Menu | 2026

## MENU

### **MAIN DISHES**

Salmon ravioli-lobster sauce

Macaronia tou fournou (macaroni pastitsio)

Basmati rice /flavor with turmeric/dry figs/ apricots/ cranberries/raising/cashew nuts/lime zest (V)

Whole chicken breast pepper crust/pineapple sauce

Pork cashew with nuts and noodles

Lamb kleftiko is cooked in traditional clay oven.

Salmon roulade, asparagus ragout compote- olive oil and lime dressing

Prawns' kebabs drizzled with lime and lemon.

Black shell mussels with ouzo and fresh cream

Stir fried noodles -teriyaki sauce (V)

Fresh market vegetables(V)

Grilled vegetables (V)

Village style potatoes(V)



# *New Year's Day*

Buffet Menu | 2026

## MENU

### *DESSERTS*

Avelana

Guanaja

Vanilla /passion tart

American cheesecake

Praline chocolate mousse

Macaroon /pistachio mousseline

Coffee opera

Vanilla exotic panna cotta

Anari & chocolate mandarin tart

Santa hat cup cakes

Gianiotiko /paklavadakia /galaktoboureko

Christmas magic layer brownie bars

Kourambiedes | Melomakarona

Gianiotiko

Praline -truffles

Mince pies

Fresh fruit extravaganza station  
A big variety of local & international cheeses



elegantCOLLECTION by **LOUIS** HOTELS

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Please note that our programme may be subject to change due to weather conditions or other.  
Please see the daily animation board and announcements for final details & change of activity locations etc.