

Ivi Mare

Designed for adults

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

DIPS AND ACCOMPANIMENTS

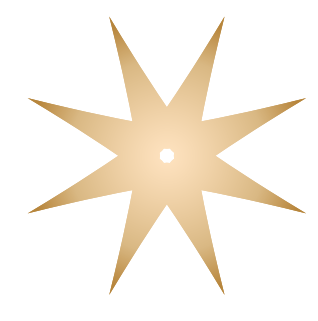
Tyrokafteri, homemade beetroot hummus, muhammara, Smoked eggplant
Black and green olives, Kritsinia

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



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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)

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

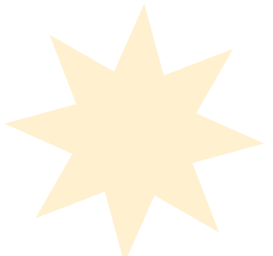
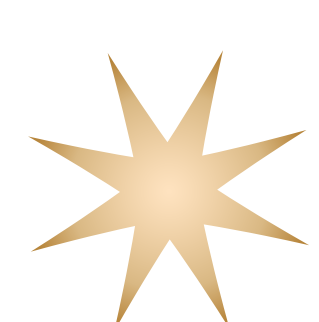
Melomakarona | Kourambiedes

Chocolate truffles

Quince mince pies

Ginger star biscuits

Fresh fruit extravaganza station
Local and international cheeses



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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

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

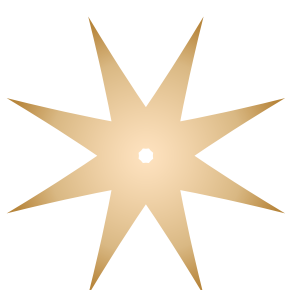
Smoked eggplant, olive dip, hummus, tarama, tzatziki, muhamurum

A variety of herbs, oils and dressings

SOUP

Cream of potato/smoked pancetta

Roasted hazelnuts infused with truffle oil



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MENU

CARVING STATION

Roast turkey with traditional stuffing, gravy juice, cranberry sauce
Slow roast prime Black Angus/crushed pepper corn sauce/béarnaise sauce

MAIN DISHES

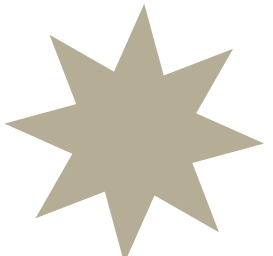
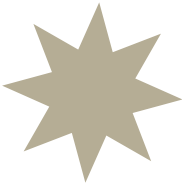
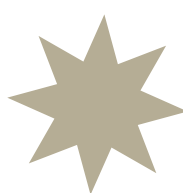


Peruvian Style Grilled Chicken with Mango Salsa
Pan seared pork fillet served with port wine sauce and pomegranate.
Stuffed lamb loin /halloumi harissa spice / Asparagus compote/scented thyme juice
Salmon roulade /herb crust/Moet Chandon champagne emulsion
Prawns' souvlaki with lime and lemon grass aroma
Pan seared Guinea fowl/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.

DESSERTS

Chocolate pistachios | Avola
Bounty | Mini forest fruit tart | Pistachio Swiss roll
Triangle galaktoboureko | Saragli with coconut
Pistachio Crème Brûlée | Red velvet cake
Chocolate éclair | Strawberry compote sphere
Mince pies Ferrero Roche
Kourampiedes | Melomakarona
Ginger biscuits
X-mas cake | X-pudding

Fresh fruit extravaganza station
Local and international cheeses



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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

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

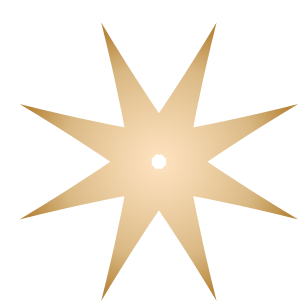
Pumpkin soup garnished fresh coriander leaves

CARVING STATION

Beef wellington – Porcini mushroom sauce

Baron of lamb topped with herb crust-rosemary essence

Roasted cauliflower steaks- tahini sauce, pomegranate (V)



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MENU

MAIN DISHES

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

Chicken breast -Mango salsa

Pan roasted duck/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

DESSERTS

Black pearl | Nougatine

Lemon tart | Sachertorte

Caramel cheesecake

Tonka Bean Cream Brulle /chocolate Brûlée

Choux Hazelnuts mousseline | Exotic canelé

Portokalopitta/mastic cream

Pear pithivier | Salted caramel banana mile -feuille

Mince pies

Smooth macarons

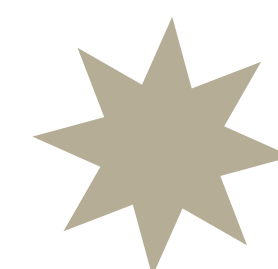
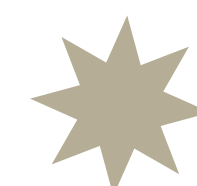
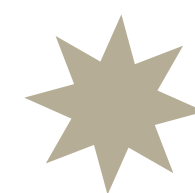
Kourampiedes | Melomakarona

Ginger star biscuits | Pralines

Cherry crumbled

Fresh fruit extravaganza station

A large variety of local and international cheeses/kritsinia/local bread chutneys & jams



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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

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

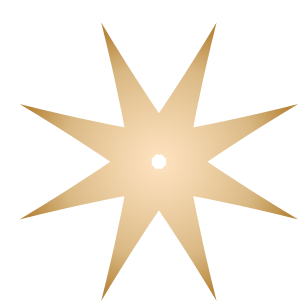
Soup Smoked Eggplant soup garnished with caramelized hazelnuts.

CARVING STATION

Slow roast beef Angus, Pepper sauce-mushroom essence

Salted crust sea bass -chives cream sauce

Grilled broccoli - chimichurri sauce



New Year's Day



Buffet | 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)

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

