



CATERING MENU REQUEST FORM

Client name:

Contact person:

Telephone number:

Number of guests:

Catering to be served at

Date:

Time:

Area:

(i.e. Conference room, Workshop room, The Home Café indoors, Side area of café)

Other area:

THE HOME CAFÉ

Coffee break menu

Includes: cups, glasses, plates, napkins, sugar & milk

Simple coffee break - €1.50 P.P.
Filter coffee & water

Coffee Break A - €3.50 P.P.
Filter coffee, tea, water & the option of lemonade or 1 snack choice

Coffee Break B - €4.50 P.P.
Filter coffee, tea, water, lemonade & 1 snack choice

Coffee Break C - €6.50 P.P.
Filter coffee, tea, water, lemonade & 3 snack choices

Sweet snack choices:

- Biscuits
- Carrot cake (V)
- Chocolate cake
- Marble cake

Savory snack choices:

- Olive cake
- Cheese and raisins cake
- Variety of small pastry pies

* For groups of less than 10 people, a drink order can be placed at the café and the staff will serve it at your rented space. Please state your booking details (name of reservation, rental room). Payment can be made on the spot or following the issuing of an invoice.

**Extra items: €1 P.P.

***Prices do not include VAT - 9%

THE HOME CAFÉ

Platter menu

Choose the drinks that you would like to be served with the platters.

Juice, soft drinks, water - €2.5 P.P.

Lemonade, soft drinks, water - €2.5 P.P.

Wine/beer, soft drinks, water - €5 P.P.

State the number of quantities in the circle next to the platter of your choice.

Cold sandwich (Serves 6-7 people) - €35

Chicken raita wrap, coronation chicken wrap, the blood red vegan, tuna in pitta, mash avocado with slaw in pitta, turkey cream cheese in pitta, bacon, avocado and mayo in mini brioche, salmon, cream cheese and avocado in mini brioche.

Super slider combo (Serves 4-6 people) - €33

Sliders of beef burger, fried chicken, and pulled pork burgers.

Beet and Meat (Serves 4-6 people) - €33

Mini fried chicken, pulled pork, beet burgers and pulled mushroom in mini brioche.

Vegan sandwich platter (Serves 4-6 people) - €25

Sweet potato falafel wrap, beetroot falafel wrap, sweet potato pumpkin and tahini wrap, ELT (eggplant, lettuce mayo).

Chicken Raita salad (Serves 4-5 people) - €30

Free range chicken, cucumber, cherry tomato, lettuce, avocado, red cabbage, mix leaf, with fresh mint yoghurt dressings.



Cypriot salad (Serves 4-5 people) - €25

A classic salad with tomato, cucumber, mix leaf, grated halloumi, fresh mint, croutons, and red onion with a red vinegar and olive oil dressing.



Superstick platter (Serves 4-5 people) - €20

Carrot and cucumber sticks, served with baked nachos and freshly made guacamole and hummus dips.



Two-pound chicken wings (Serves 4-6 people) - €20

Free range chicken wings marinated and slow cooked in BBQ rub and then coated with BBQ sauce.



Vegan Korean Cauliflower Bites (Serves 6-8 people) - €35

Cauliflower tossed in a sweet and spicy Korean sauce topped with sesame seeds and spring onion.



Hand cut fries (Serves 4-6 people) - €20

Hand cut potatoes, served with ranch dressing on the side.



Sweet potato fries (Serves 4-6 people) - €20

Hand cut sweet potatoes, served with raita dressing on the side.



Fruit sticks (Serves 15 people) - €25

Seasonal fruits threaded onto wooden sticks.

*There is an additional standard charge of €50 for the platter menu catering.

**Prices do not include VAT (9%).

THE HOME CAFÉ

Buffet menu

Minimum order for 20 people on weekdays

Minimum order for 35 people on weekends



Buffet menu A - €14 P.P.

Juice, soft drinks, water & 2 choices of cold and 2 choices of hot finger food



Buffet menu B - €17 P.P.

Juice, soft drinks, water & 3 choices of cold and 3 choices of hot finger food



Buffet menu C - €20 P.P.

Juice, soft drinks, water & 4 choices of cold and 4 choices of hot finger food

***ADD WINE OR BEER FOR €4 P.P.**

Cold finger food choices:

- Smoked salmon with cream cheese wrap
- Smoked salmon without cream cheese wrap (V)
- Prawn and guacamole wrap
- Prawn, mango, rocket, and oyster sauce wrap
- Chicken breast, mango, rocket and curry and mayo sauce wrap
- Chicken fillet with honey-mustard wrap
- Roasted pork with capers and mustard wrap
- Chicken fajitas
- Vegetable fajitas (V)
- Prawn fajitas

- Duck rolls with Hoi Sin sauce, cucumber, and spring onions
- Baby tomato and mozzarella on a stick
- Prawn and guacamole bruschetta
- Salmon mousse bruschetta
- Beetroot biscuit with cheese mousse and black sesame
- Tomato biscuit with basil pesto
- Olive biscuit with sundried tomato and feta cheese mousse

Hot finger food choices:

- Homemade mini spring rolls (V)
- Tempura mushroom with vegan mayo (V)
- Zucchini balls with or without feta cheese (V)
- Cheese in filo crust with pomegranate dressing and sesame
- Haloumi in pitta bread
- Meat balls with yogurt or yogurt-coriander sauce
- Minced meat koupes
- Mushroom koupes (V)
- Falafel in pitta bread with tahini sauce (V)
- Pork or chicken gyros in pitta bread
- Tandoori chicken skewers
- Yakitori chicken skewers
- Sweet chili chicken skewers
- Chicken skewers with orange and sesame glazing
- Chicken baton
- Roasted pork in a bun with mustard
- Mini burger with cocktail sauce and tomato
- Mini burger with cheddar cheese, Jack Daniels sauce and tomato

- Gammon with cheddar cheese and cranberry sauce in a bun
- Gammon with mango chutney sauce in a bun
- Pulled pork in a bun
- Yakitori calamari skewers

Desserts (extra charge of €1.20 P.P)

- Chocolate mousse
- Mille-Feuille
- Brownies
- Panna Cotta (min. order for 50 people)
- Lebanese mahalepi (min. order for 50 people)

*There is an additional standard charge of €50 for the buffet catering.

**Prices do not include VAT (9%).

*** Any rental of high tables with white clothing cover will cost €35/day + VAT (19%).

THE HOME CAFÉ

Wine reception menu

Reception A - €8 P.P.

WINE, WATER, SOFT DRINKS, CHIPS, BREAD STICKS & DIP

Reception B - €12 P.P.

WINE, WATER, SOFT DRINKS & 1 PLATTER CHOICE (MIN. 20 PEOPLE)

- FRUIT PLATTER
- CHEESE PLATTER
- CHEESE & MEAT PLATTER

Reception C - €23 P.P.

WINE, WATER, SOFT DRINKS & 6 CHOICES OF FINGER FOOD (MIN. 20 PEOPLE)

Seafood (Choose max. 1 option)

- Bao bun stuffed with tempura prawn and Asian mayo
- Salmon fillet marinated in Teriyaki sauce with sesame on a stick
- Prawn, mango, rocket and oyster sauce wrap

Beef (Choose max. 1 option)

- Mini Black Angus beef burger with cheese, cocktail sauce and pickle
- Mini Black Angus beef burger with caramelized onion and Jack Daniel sauce
- Beef tagliata with rocket and balsamic glaze in a pocket
- Burrito with mince beef

Poultry (Choose max. 3 options)

- Chicken baton
- Chicken nuggets
- Tandoori chicken skewers
- Yakitori chicken skewers
- Sweet chili chicken skewers
- Duck rolls with Hoi Sin sauce, cucumber, and spring onions
- Bao bun stuffed with duck, carrot, cucumber, fresh onion and duck sauce
- Pitta bread stuffed with chicken gyros

Pork (Choose max. 2 options)

- Pork fillet skewers with chimichurri sauce
- Pork fillet skewers marinated with koumandaria wine and apricots sauce
- Pulled pork Bao Buns
- Pulled pork brioche
- Burrito with mince pork
- Pitta bread stuffed with pork gyros

Vegetarian & Vegan (Choose max. 3 options)

- Glass noodles salad with carrots, asparagus, broccoli, spring onion, sesame, parsley, sweet chili, goji berries and soya sauce (spicy).
- Edamame salad with wakame seaweed, lettuce, edamame soybeans, chickpeas, black sesame, and lime-mustard sauce
- Rocca salad with sundried tomatoes, parmesan, Pinole, pomegranate, and balsamic sauce
- Vietnamese spring rolls
- Tempura mushroom with garlic mayo
- Pitta bread filled with falafel and tahini sauce
- Pitta bread filled with halloumi cheese and tomato

*There is an additional standard charge of €50 for the wine reception catering.

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