

Santa Baby

i APPETIZERS

Scallops

Celery-root puree, green apple, watercress, roasted hazelnuts, Madagascar vanilla sauce

Crab Salad

Lettuce hearts, avocado, red & yellow beetroot, tomato, mustard-lemon oil

Tuna Tartare

Sashimi grade tuna diced, dressed with a citrus marinade and micro herbs

Salmon Carpaccio

Sashimi grade salmon, thinly sliced served with a light ponzu sauce

iii ACCOMPANIMENTS

Sautéed Seasonal Greens
Grilled Oyster Mushrooms
Potato Purée
Mint Cream Sauce
Lemongrass Sauce

ii MAIN COURSES

Fregola Pasta

Mixed Seafood, Italian butter, micro herbs

Prawns Cannelloni

Carrot cream, zucchini, lemongrass sauce, mushroom fumet, chives oil

Choice of Halibut or Seabass Fillets

Green pea purée, mint sauce & chorizo.

iv DESSERTS & BEVERAGES

Available Upon Request

BOX FOR 6 PEOPLE €190

EVERY EXTRA PERSON €30

 **Gocchio**
CATERING

INFO:

events@cateringbygocchio.com.cy / 22271980

Naughty & Nice

i

APPETIZERS

Beef Tartare

Oil, Himalayan salt, egg yolk, capers, onions, parmesan flakes, rucola

Oxtail

Braised oxtail, potato puree, charred greens

Mixed Green Salad

Baby leaves, roasted pear, almonds, gorgonzola crumbles

Black Angus Beef Carpaccio

Parmesan flakes, parsnip purée & chips, extra virgin olive oil, xeres vinegar & Himalayan salt.

iii

ACCOMPANIMENTS

Roasted Garden Vegetables

Butter Baked Potatoes

Pepper Sauce

Chimichurri Sauce

ii

MAIN COURSES

Truffle Ravioli

Tomato passata, crispy Parma ham, truffle sauce, parmesan flakes

Rack of Lamb

Mixed herbs crust

USDA Prime Ribeye on the Bone

iv

DESSERTS

& BEVERAGES

Available Upon Request

BOX FOR 6 PEOPLE €220

EVERY EXTRA PERSON €33

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Santa's Box

i APPETIZERS

Waldorf Salad

Hearts of lettuce, red grapes, apples, celery, lemon juice & yoghurt dressing

Cranberry & Orange Salad

Mixed leaves, citrus segments, dried cranberries, walnuts & pecans

Poached Greens

Poached green beans & artichokes drizzled in olive oil & sesame seeds

Stuffed Persian Dates

Crispy honey glazed dates filled with four cheese & wrapped in bacon

Prawns Cocktail

Aromatic prawns with cocktail sauce

iii ACCOMPANIMENTS

Aromatic Jasmine Rice with Vegetables

Roast Baby Potatoes

Roasted Carrots & Brussels Sprouts

ii MAIN COURSES

Cannelloni

Filled with spinach & ricotta

Filleted Roasted Turkey with homemade stuffing

or

Beef with mushroom sauce

Gammon with honey & orange

or

Pork fillets with prunes and dried apricots

Salmon

Fillets with wholegrain mustard sauce

iv DESSERTS & BEVERAGES

Available Upon Request

BOX FOR 6 PEOPLE €175

EVERY EXTRA PERSON €28

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Payment & Booking Procedure

PLEASE READ

1. Orders are available for both lunch and dinner.
2. Pre-orders required minimum 5 days prior to the event date.
3. Menu items may not be changed or altered.
4. Kindly inform us of any allergies or food intolerances
5. Consumption of items delivered must be within the same day.
6. Orders can be placed from Monday to Friday, from 10:00 –18:00
7. Deliveries are noted within the Nicosia district only.
8. Orders can be made via email: events@cateringbyocchio.com.cy or telephone 22271980
9. The thermo-box intended for delivery is solely owned by Occhio Catering and must be returned.
10. In case the box is NOT returned to us, a charge of €50.00 will be billed to the customer.
11. Settlement of the bill must be completed upon reservation booking.
12. All menus are designed for 6 people, and are inclusive of VAT and delivery charges.
13. Extra person prices are noted according to each menu box.
14. Desserts & Beverages are available upon request.



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Wines & Beverages

i WHITE

Mavro Provato , <i>Semillon, Sauvignon Blanc, Nicos Lazaridis</i>	€ 27
Ovilos , <i>Assyrtiko, Semillon, Biblia Chora</i>	40
Άλιμος , <i>Chardonnay, Kyperounta</i>	29
Techni Alipias , <i>Sauvignon Blanc, Assyrtiko, Wine Art Estate</i>	27
Sauvignon Blanc , <i>Sauvignon Blanc, Κτήμα Άσφα, Μαλαγουζιά, Single Vineyard "Χελώνες", Κτήμα Άσφα</i>	35 26
Santorini , <i>Assyrtiko, Sigalas</i>	49
Logos , <i>Chardonnay, Zafeirakis</i>	29
46 , <i>Sauvignon Blanc, Tsalapatis</i>	26
Hugel , <i>Riesling Classic 2015</i>	34
Bicileta , <i>Gewurztraminer, CoNo Sur</i>	22
Thema , <i>Sauvignon Blanc, Assyrtiko, Pavlides</i>	29
Savvatio , <i>Old Vines, Παπαγιαννάκος</i>	24
Bottega , <i>Pinot Grigio, Igt Venezia</i>	23
Κουκουβάγια , <i>Xinisteri, Malaga, Ζαμπάρτας</i>	22

iii RED

Mavro Provato , <i>Syrah, Merlot, Nicos Lazaridis</i>	€ 29
Achaval Ferrer , <i>Malbec, Mendoza</i>	37
Psila Klimata , <i>Cabernet Sauvignon, Kyperounta</i>	28
Mavrotragano , <i>Mavrotragano, Mandilaria, Sigalas Estate</i>	40
Ktima Avantis , <i>Syrah, Ktima Avantis</i>	30
Scantzochoiros , <i>Xinomavro, Ktima Alpha</i>	36
Rio Albo , <i>Valpolicella, Ca Rugate</i>	29
Luis Canas , <i>Rioja Reserva 2011, Araex</i>	37
Avlotope , <i>Cabernet Sauvignon, Arkadia PGI, Ktima Tselepos</i>	36
Chateau Julia , <i>Merlot, Kostas Lazarides</i>	37
Καλόγεροι , <i>Cabernet Sauvignon, Παπαγιαννάκος</i>	26
Thema , <i>Syrah, Agiorgitiko, Pavlides</i>	30

ii ROSE

Miraval	€ 35
Cloud Chaser	34
Akti	32
Little Ark , <i>Lantides</i>	26
Aix	30

iv BEVERAGES

Vodka	€	Whiskey	€
Belvedere 70cl	50	Lagavulin 16yrs	70
Ciroc 70cl	50	Cardhu 12yrs	55
Stoli Elit 70cl	50	Maccallan 12yrs	75
		Maccallan 15yrs	130
Gin		Oban 14yrs	60
Tanquarey 70cl	35	Black Label	35
Tanquarey ten 70cl	50	Gold Label	50
Monkey 47 50cl	55		
Hendricks 70cl	45	Rum	
Silent Pool 70cl	60	Diplomatico Reserva	50
Gin Mare 70cl	55	Plantation 3yrs	35
		Diplomatico Mantuano	40



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Desserts

FOR 6-8 GUESTS

Mastic Millfeille	€ 22
Triple Chocolate Cake	30
Cheesecake	20
Lemon Pie	28
Wasabi Panacotta	25
Apple Crumble	26
Galaktompoureko	26
Chocolate Parfait	28
Lebanese Mahalebi	23



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