



Private Catering Service for Meganissi

From daily breakfast to luxury barbecues, we can take care of some or all of your meals in the comfort and privacy of your own villa.

Breakfast

Start your day off right with our delicious and freshly prepared breakfast. Our menu offers a variety of traditional dishes that capture the essence of local cuisine, made with locally sourced and fresh ingredients. Chose the simple or premium options and start your day just the way you want to.



Breakfast Menu

Simple Breakfast

Includes all of the following:

Freshly squeezed orange juice
Local bread with honey, butter and jam
Greek yogurt with granola and fruits

Premium breakfast

Includes all of the following:

Freshly squeezed orange juice
Greek coffee made at your location
Loukoumi
Local bread with honey, butter and jam

One dairy option

One main

Dairy options:

Greek yogurt with granola and fruits
Oats porridge with fruit and seeds
Vegan option available

Mains:

Kagianas served with koulouri (scrambled eggs with tomato and feta cheese)

Our translation to the English Breakfast (fried eggs, local sausage, feta cheese, grilled tomato and bread)

Antipasto platter (cheese, cured meats and fruit)

Beetroot hummus toastie with avocado (Vegan option)

Prices

The prices are 15€ per person for the simple breakfast and 25€ per person for the premium breakfast. Served daily between 09.00 and 12.00 by arrangement.

Welcome Meal

After a long day of traveling, our menu will provide you with a warm and comforting introduction to the local cuisine, featuring a selection of authentic Greek dishes. The menu consists of a range of starters, a main and a dessert, all prepared with the freshest and highest quality ingredients. To complement the meal, we have curated an extensive list of local wines, beers, spirits, and cocktails to choose from, allowing you to indulge in a true Greek dining experience. Please order at least a week in advance of your arrival.

Menu

Starters:

Bread and infused butter

Handmade Spanakopita (spinach and greens pie) (vegan)

Greek salad (vegan cheese option available)

Mains:

Yemista

Soutzoukakia (Greek oven-baked meatballs in a tomato sauce)

Moussaka.

Dessert:

Greek yogurt with glyko tou koutaliou, vegan yogurt option available.

Prices

The prices are 35€ per person. Served daily between 12:00 and 17:00. However, exceptions can be discussed.



Mediterranean experience

Experience the comfort of homemade Greek cuisine with our in-home catering service. We will come to your location and prepare a delicious and authentic Greek meal using only the freshest and highest quality ingredients. Each dish will be prepared on-site and cooked to perfection, allowing you to savour the aroma and flavours of a true Greek meal.

Menu

The Mediterranean experience includes a range of starters, a salad and two mains of your choice, and a dessert. Each experience will include two mains, and therefore the two options will be for everyone to share.

Starters:

In-home baked bread served with olives and taramasalata

Aubergine rolls with Naxos gruyere cheese

Cheese pie with a shredded phyllo crust

Fried small fish

A choice of the salads below:

Greek salad, vegan cheese available

Cretan Dakos salad (Cretan barley rusks, tomato sauce with basil, feta cheese, olives, and capers), vegan cheese available.

Mains, two of the options below:

Greek lamb kleftiko served with potatoes;

Yemista;

Greek Fisherman's soup: Kakavia;

Shrimp Giouvetsi (Orzo pasta and shrimps cooked in a tomato sauce);

Greek chicken and pasta Pastitsada.

Dessert

A selection of traditional handmade Greek desserts or Bougatsa

Prices

The prices are 75€ per person. The materials are provided by us and the kitchen will be cleaned following the service. Provided daily at the following slots: 17:30 19:30 and 20:00 22:00.

Greek BBQ Experience

Our experienced grill masters will come to your location and prepare a mouthwatering feast using only the freshest and highest-quality ingredients.

Menu

The Greek BBQ experience includes a range of starters, a salad of your choices and a variety of grilled meats, or veggie options, and a dessert.

Starters:

Handmade Greek flatbreads with Thyme

Tzatziki and Feta cheese dip vegan options available

Greek Bouyourdi vegan options available

BBQ skinned potatoes served with yogurt and dill sauce.

A choice of the salads below:

Greek salad, vegan cheese available

Cretan Dakos salad (Cretan barley rusks, tomato sauce with basil, feta cheese olives and capers), vegan cheese available

Green salad with apple cider vinaigrette.

Mains: all of the items below:

BBQ **OR** Vegan BBQ:

Pork skewers **OR** Marinated Cauliflower Steaks;

Chicken skewers **OR** Mushroom BBQ Ribs;

Pork belly **OR** Veg skewers.

Seftalia

Turkey burger

Sausage

Dessert

A selection of traditional handmade Greek desserts or Bougatsa.

Kid's option:

Beef burger, chicken skewer or marinated cauliflower steak with grilled potatoes.

Prices

The prices are 70€ per person. The materials are provided by us and the space will be cleaned following the service. Provided daily at the following slots: 17:30 19:30 and 20:00 22:00.

Premium BBQ experience

Indulge in a top-notch dining experience with our in-home barbecue catering service. You and your guests will have the pleasure to savor different types of steaks, cooked to your liking, from succulent cuts like picanha, tenderloin, ribeye and sirloin.

Menu

The Premium BBQ experience includes a range of starters, a salad of your choice and a variety of grilled meats, or veggie options, and a dessert.

Starters:

Handmade Greek flatbreads with Thyme;

Tzatziki and Feta cheese dip vegan options available;

Greek Bouyourdi vegan options available;

BBQ skinned potatoes served with yogurt and dill sauce.

A choice of the salads below:

Greek salad, vegan cheese available;

Cretan Dakos salad (Cretan barley rusks, tomato sauce with basil, feta cheese, olives and capers), vegan cheese available;

Green salad with apple cider vinaigrette.

One of the BBQ items below per person:

BBQ:

Picanha

Tomahawk for 2

Rib-eye

Vegan BBQ:

Marinated Cauliflower Steaks;

Mushroom BBQ Ribs;

Veg skewers.

Dessert

A selection of traditional handmade Greek desserts or Bougatsa.

Kid's option:

Beef burger, chicken skewer, or marinated cauliflower steak with grilled potatoes.

Prices

The prices are 90€ per person. Our team takes care of all the details, from setup to cleanup. Provided daily at the following slots: 17:30 19:30 and 20:00 22:00.