



# XMAS MENU

BY VANGELIS GIANNOUKLIDIS

2022-2023

VANGELIS GIANNOUKLIDIS

G TOUCH

CATERING SPECIALISTS

Every personal or corporate event draws automatically status from the high quality of ingredients and services.

The sophisticated "art de la table", according to all the needs of your event, makes every moment unique, elegant and festive!

The menu, which mixes in harmony the elements of gourmet and Mediterranean cuisine, satisfies every taste and adjust with flexibility to special requirements.

The incomparable quality, emphasizing on every detail give us the refined taste, make this gastronomic experience so unique.

G touch catering specialists, provides exceptional tastes and services, as it remains an incomparable choice for every special occasion.

So please count on the days to Christmas, and not the calories...

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GET IN TOUCH  
WITH FRIENDS & ASSOCIATES



## *Salad Bar*

### **Taboule salad**

with original bulgur from Lebanon, parsley, tomatoes, fresh onion and mint. All ingredients are marinated with lemon olive oil and salad is decorated with crispy mini pies

### **Caprese salad**

with fresh mozzarella Buffalo, tomatoes and pesto basil

### **Salad with French lettuce, greens,**

grilled fresh mushrooms, parmesan flakes, croutons and balsamic caramelized

### **Salad with rocket leaves,**

ice berg, radicchio, cherry tomatoes, cream cheese 'anthotyro' from Thessaly, pine, and pomegranate. Dressing is with extra virgin olive oil, vinegar, champagne and balsamic of figs

### **Salad with valerian greens,**

baby spinach with prosciutto, figs and blue cheese

### **Salas with quinoa,**

fresh seasonal fruits, cashews, coriander and lemon grass vinaigrette

### **Salad with smoked salmon,**

shrimps and brick

### **Carpaccio with zucchini,**

lemon olive-oil of truffle, parsley and gruyere flakes from Naxos

### **Classic Caesar's**

with parmesan flakes Grana Padamo, crispy croutons and anchovy vinaigrette

### **Valerian, escarole and French green salad with Bresaola and pear,**

almonds and vinaigrette of balsamic and honey

### **Classic salad Waldorf**

with green apples and celery

### **Mini baby jem**

with pomegranate, smoked salmon, brick and citrus vinaigrette

### **Zucchini marinated**

with lemon olive oil, mint and smoked salmon

### **Greek salad**

with portulaca, valerian, baby spinach, goji berries and raspberry, croutons and balsamic vinaigrette

### **Spinach salad**

with plums and apricots, roasted almonds and vinaigrette of balsamic and honey





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## *Cold appetizers*

### **Shrimps No 2**

marinated on citrus juice, with vegetables  
on zucchini waffles  
(3 pieces/per person)

### **Sea bream carpaccio**

with extra virgin olive oil and  
drops of fresh lime

### **Fresh fillets of marinated salmon**

with aromatics and spices, extra virgin olive oil,  
chives and multi seed bread

### **Carpaccio of veal fillet**

with rocket, parmesan and balsamic cream

### **Tataki of red tuna**

on layers of sea weed wakame and black sesame

### **Salmon tartar**

with mango and citrus

### **Carpaccio**

**of tuna, sea bass and salmon,**  
with thyme and extra virgin olive oil

### **Carpaccio of sea bream**

with lemon and extra virgin olive oil

### **Duo Carpaccio**

of fish (sea bass, red tuna)

### **Tataki or red tuna**

with valerian, lemon, extra virgin olive oil  
with pasta and zucchini

### **Timbale**

of lobster with fresh tomato and basil

### **Jumbo steamed shrimps**

on carpaccio of marinated zucchini  
(2 pieces/per person)

### **King crab legs**

on avocado mousse with olive oil,  
vegetable's brunoise and valerian

### **Octopus**

caramelized on fava layer

### **Salad 'Athinaiki' with sea grouper**

seasonal vegetables and home-made mayonnaise





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## *Main dishes*

### **Veal fillets of Donald Russell,**

grilled medium or rare, served with sauce Au poivre with three peppers and sauce of Porto wine.

Side dish potatoes and grilled vegetables

### **Cochon du Lait**

- small pork chops Bio -

we take out of the bones, add lots of herbs and spices and we slow cook over 150'.

We add charcutiere sauce, mustard Dijon, dry white wine, shallots and cucumber pickle

### **Pork roll stuffed**

with apricots, green apples and served with chutney of dry fruits

### **Stuffed turkey**

cooked with traditional stuffing of chestnuts, pines, raisins, plums and baby potatoes

### **Pork**

- 10 kg -

baked with the sauce from its broth, served with baked potatoes, aromatics and mustard sauce

### **Chicken roll**

with festive stuffing of chestnuts, pines, raisins, plums and baby baked potatoes

### **Chateaubriand**

with veal fillet Limousin on sauce of red wine from Nemea and béarnaise sauce. Served with grilled vegetables and potatoes ratte

### **Fillet mignon**

of veal fillet served with sauce morilles

### **Picanha**

of veal Black Angus

- cooked on skewers -

### **Tagliata Rib Eye Uruguay**

with aromatic thyme.

Served with sauted kales, baby zucchini, asparagus, carrots noisette, glazed cherry tomatoes and potatoes ratte

### **Tagliata of veal**

served with grilled vegetables.

Side of béarnaise and au poivre sauce

### **Tagliata of veal Black Angus**

served with grilled vegetables,

steamed potatoes and béarnaise sauce

### **Fillet mignon of American Black Angus**

with escalope foie gras and jus porto.

Served with sauté kales, butter zucchini, potatoes noisette, asparagus and quinces turne

### **Lobster**

with pasta of Crete fresh tomato and basil

### **Red mullets stuffed**

with fresh tomato and risotto of basil





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## *Main dishes*

**Popieta of fresh salmon**  
with vegetables julienne and  
beurre blanc sauce

**Sea grouper**  
steamed with vegetables,  
potatoes Parisian and sauce of white wine

**Fresh artichokes**  
stuffed with craw fish and lemon olive oil  
flavored with basil

**Sea grouper or Dentex**  
**- 4 to 5 kilos each -**  
paused on idea temperature, served with  
aromatic lemon olive oil, variety of vegetables:  
chicory, cervil, sorrel, hartwort. Forest vegetables,  
baby zucchini and potatoes steamed with olive oil

**Salmon fillets**  
baked with orange, mint and dill

**Salmon en croute**  
with sauté spinach, seasonal vegetables and  
beurre blanc

**Beef Wellington**  
with forest mushrooms, sauce Perigourdine,  
seasonal vegetables and baby potatoes



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## *Christmas delicatessen*

### **Terina Foie Gras**

with fresh entire with fresh entier, coarse salt, porto wine and Armagnac, served on brioche bread with fig nectar

### **Warm Foie Gras**

στο τηγάνι με σταφύλια Rose  
& εκλεκτή σαλάτα Βαλериάνα  
- a la minute -

### **Duck**

without their bones, marinated and cooked on soya, honey, ginger and plus. Served on fillets and gooseberry from Tripoli, quinces from Vermio and sweet potatoes from Naxos

### **Wild deer**

from Schwarzwald, braise with sauce of Grand Veneur & pepper Szechuan. Served with potatoes baked on the broth of duck with forest mushrooms

### **Traditional turkey**

cooked and served on a very nice display. Stuffed with chestnuts, raisins, pines and dry apricots

### **Pheasant cooked with wild mushrooms, red wine and forest fruits**

### **Virginia Ham**

with black sugar, pineapple and clove served with carrot puree and potatoes paille

### **Pork**

**- 10Kg -**

baked in the over with quinces and sugary.  
Served with baked quinces and potatoes

### **Baby duck a l' orange**

Served with quinces tourne, apples confit and mixed seasonal vegetables



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## *Delicious proposals*

### - Traditional specialties -

**Stuffed cabbage leaves**  
on egg-lemon sauce

**Coq au vin**  
with potato cake or Tagliatelle flavored with butter

**Veal with quinces**  
and chestnuts

**Pork cooked with chestnuts,**  
plums, orange and sweet potatoes

**Lamb or baby goat**  
fricassee with variety of vegetables and  
egg-lemon sauce

**Pork fricassee**  
with leek and celery on egg lemon sauce

**Veal Bourguignon**  
with mushrooms



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## *Pies & Tartlets*

- Home – made on country pastry phyllo -

### **Eggplant pie**

with 'kefalograviera' and nuts

### **Onion pie**

with cheese, cream cheese 'anthotyro',  
dill and chard

**Vegetable pie with spinach,**  
dill, fresh onion, fennel, chervil and  
feta cheese

**Tartlet with white cheese,**  
tomatoes confit and pop-seed

**Tartlet with yellow pumpkin**  
and 'xinomyzithra' cheese

### **Cheese cake**

with goat and cream cheese 'anthotyro',  
chutney of red peppers and ginger

### **Cheese pie**

with four different cheese, dill and mint

### **Quiche Loraine**

with ham, cheese and bacon

### **Quiche Cheese pie**

on kantaifi crust 'kunefe'

### **Quiche with salmon,**

marinated and fresh, with parmesan flakes  
and chives



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## *Sides*

**Grilled vegetables and forest mushrooms**  
marinated with balsamic vinaigrette sauce

**Potatoes**  
cooked with rosemary and thyme

**Tagliatelle with salmon**  
dill, fresh onion and cream

**Broccoli, spinach and leek**  
au gratin

**Halva Rice**  
- Persian recipe with rice -  
with pines, raisins and cashews



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# *Plateau de fromage* *"Afiner"*

- Make your choice from the below -

## **Eclectic cheese** of

gruyere from Amfilohia and Crete, smoked cheese  
from Metsovo, manouri from Crete

Cream cheese 'anthotyro' from Thessaly,  
brie, camembert, emmental from Sweden,  
kasseri Vermiou, 'Kefalotyri', Blue cheese and  
Blue Stilton

**All cheese are on display  
with nuts, grapes, plums, sticks of bread  
and variety of bread**

**Basket of variety of bread, white bread,  
multi grain, corn, sourdough, olive bread**

**Bread sticks with spinach or carrot flavor,  
whole wheat, sesame etc.**



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## *Desserts*

**Bavaroise of 70% chocolate cake,**  
with cocoa and chocolate peel

**Bûche de Noël**  
with chocolate or chestnut or mixed

**Chocolate cake**  
with Cointreau

**1 kg. of Melomakarona  
and 1kg of Kourabiedes**

**Lemon mousse**  
with lime peel

**Cake Bavaroise**  
with orange and orange jelly

**Black Forest cake**  
- designed on star scheme -

**Cake diplomat**  
with cream and forest fruits

**Mont Blanc cake**

**Caramel panacotta**  
with caramel coulis

**Tarte Tatin**  
- open apple tartlet -

**Pears Bourdaloue**  
- crème anglaise and poached pears  
with pistachio from Aegina -

**Pavlova**  
with cream and forest fruits

**Cheesecake**  
with sour cherries

**Mousse of bitter chocolate**  
with chocolate peels

**Bowl with milk chocolate**  
and caramelized cashews

**Profiterole on bowl**  
with mini choux stuffed with crème légère

**Tiramisu**

**Cake of bitter chocolate**

**Cake of orange mousse**

**Chocolate mousse on petal**  
with mirror of chocolate and  
Christmas decoration

**Baked quinces**  
with mastiha ice cream

**Apple pie**  
- Tart Tatin -

**Fruit salad**  
with fresh and exotic fruits, maraschino  
and mint

Each of the desserts concern 8 - 10 guests

Minimum order: € 200

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