

2022-2023

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.

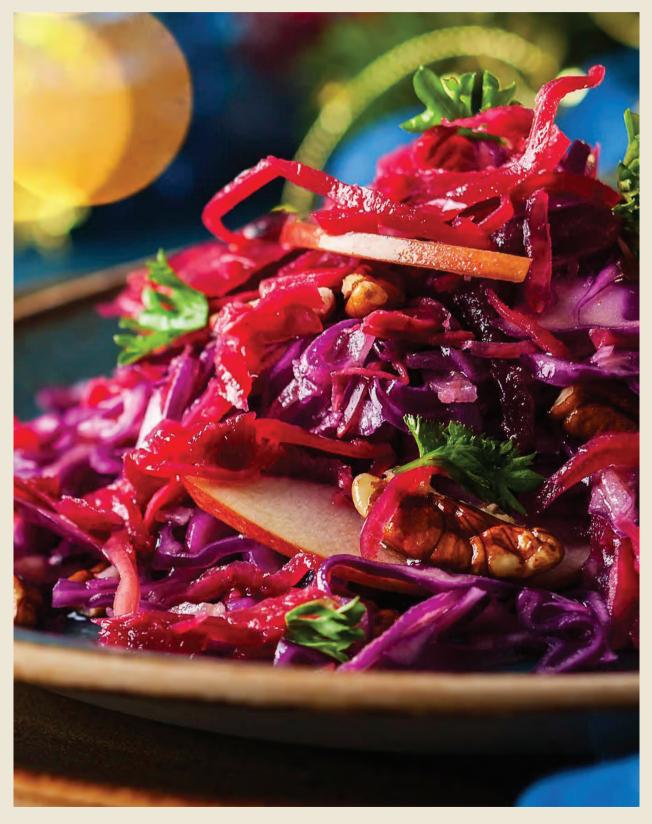
The incomparable quality, emphasizing on every detail give us the refined taste, make this gastronomic experience so unique.

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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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









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 salon,

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









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 mignion of American Black Angus

with escalope foie gras and jus porto. Served with sauté kales, butter zucchini, potatoes noisette, asparagus and quinces turne

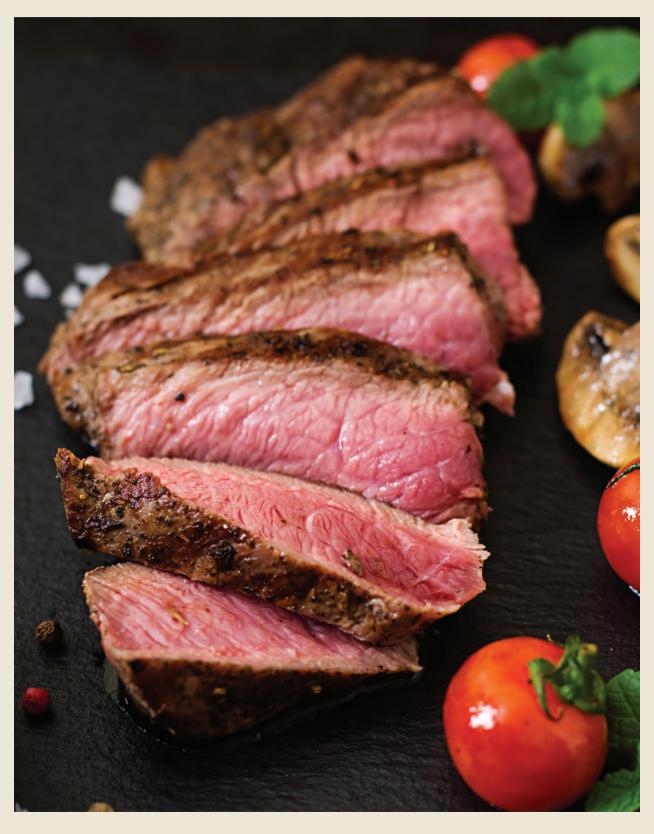
Lobster

with pasta of Crete fresh tomato and basil

Red mullets stuffed

with fresh tomato and risotto of basil









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

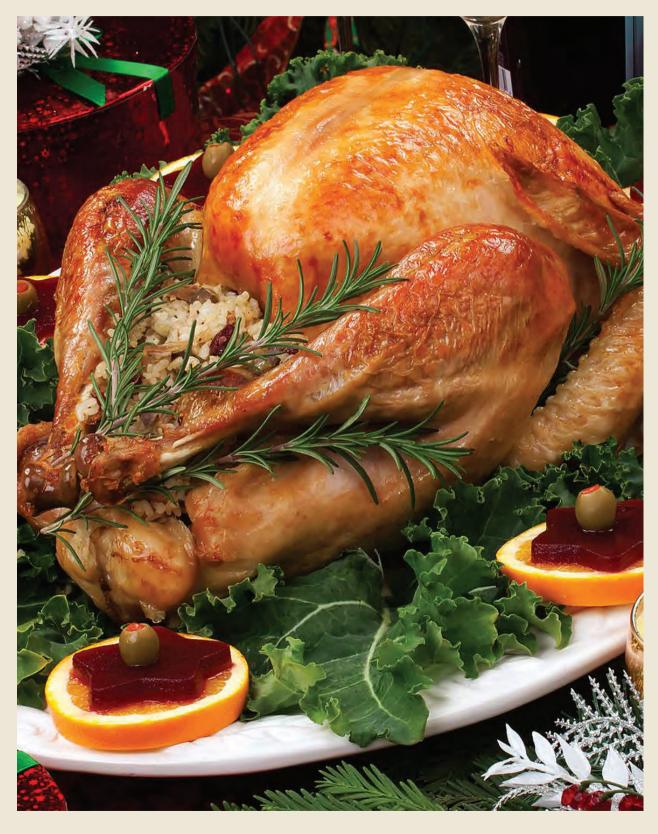
Salmon en croute

with sauté spinach, seasonal vegetables and beurre blanc

Beef Wellington

with forest mushrooms, sauce Perigourdine, seasonal vegetables and baby potatoes









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 Βαλεριάνα - 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









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









Pies & Zartlets

- 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









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

Halta Rice

- Persian recipe with rice - with pines, raisins and cashews









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.









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 paused 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 legere

Tiramisu

Cake of bitter chocolate

Cake of orange mousse

Chocolate mousse on petal

with miroir 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 quests

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