



XMAS MENU

BY VANGELIS GIANNOUKLIDIS

2024-2025

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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Soups and Consommé

Velvety Cream Soup of sweet pumpkin “Hokkaido”,
served with handmade “sour cream”, nutmeg powder,
crunchy textures of pumpkin seeds and
organic olive oil “argan”

Chestnut velouté,
with caramelized hazelnut textures,
served with fir honey cream and
crispy croutons of carob bread

“Bisque” soup
with medallions of Atlantic lobster “Boston”,
fine “brunoise” of root vegetables (celery root,
Jerusalem artichoke, Peruvian purple potato)
and Japanese basil leaves “shiso”

Consommé “Royal”
of beef broth simmered for 24 hours, served with
a duo of poached eggs and smoked quail fillets,
black truffle olive oil and handmade,
served with mini brioche rolls

Fusion borscht soup
with beetroots, vodka, jasmine tea and lamb

Cauliflower veloutée,
caramelized granny-smith apples, foie-grass
and crispy copa vinegar shallots
and sourdought croutons

Shoyu ramen with Chinese cabbage,
rice noodles pickled ginger, miso and boiled eggs



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Salad Bar

Classic salad Waldorf,
with green apples and celery

Xmas couscous
with authentic Moroccan couscous, ratatouille made from grilled vegetables, organic pomegranate, fresh tomato wedges and lemon mousseline, flavored with musk lemon and Greek aromatic herbs

Caprese salad
with authentic Buffalo mozzarella, tomato carpaccio, handmade basil pesto, salt flower, a mixture of five mignonette peppers and extra virgin olive oil

Belgium endive salad,
mixed yellow and red chicory leaves, butter lettuce hearts, authentic French Roquefort, pear confit cooked with five spices, walnut fillets and fine champagne vinaigrette dressing

Chevre salad,
selected microgreens, with pieces of original chevre goat cheese, sous vide beetroot wedges, delicate grenadine-scented forest fruit dressing and 12-year-old balsamic vinegar

Xmas detox superfood salad,
mixed organic quinoa, organic buckwheat, red cabbage, crunchy "Kale" leaves, dried fruits (plum, apricot, aloe, mango, kiwi, papaya), cracked nuts (peanuts, hazelnuts, almond, walnut) and original dressing made of apple cider vinegar, extra virgin olive oil, kefir, thyme honey and Greek spirulina

Classic Caesar's,
with crispy bites of "Roman" lettuce leaves, Padano parmesan flakes, handmade crispy croutons from whole meal bread and classic anchovy fillet dressing.
(You could choose whether you wish to accompany your salad with smoked hand-made chicken fillets or Atlantic prawns marinated in olive oil and aromatic herbs)

Granny Smith Valley salad,
with green salad hearts, slices of green Granny Smith apples, organic "anthotyro" cheese from Crete, two types of roasted sesame seeds and dressing made from organic aged "petimezi"

Italian salad,
early arugula, mixed colored cherry tomatoes, mozzarella "boconccini", crispy slices of prosciutto, roasted pine nuts, handmade basil pesto and classic Italian dressing

Ocean Gala salad,
salad hearts and selected microgreens, rosettes of handmade marinated "Gravlax" hand-cut salmon, Atlantic shrimps boiled in an aromatic "bouillon" of herbs, king crab crumbs, salmon eggs, zucchini spaghetti and a richly flavored dressing with cream cheese, musk lemon and citrus aromas

G touch Xmas salad,
fine spinach leaves, valerian, artichoke hearts, tarragon, orange and pink grapefruit fillets, pomegranate, dried plums and apricots, roasted pine nuts, smoked cheese flakes, mini-French puffs in the shape of star and an excellent Christmas dressing, made of vinegar fermented with Greek figs, Visanto from Santorini and cold-pressed grapeseed oil

Tataki beef salad
marinated in ginger, soba noodles, valeriana, red endives and Japanese dressing

Fattoush salad,
soumak crow fish, crispy pita bread and black sesame

Warm sweet potatoes
with Buffalo cheese, cherry tomatoes variety, sage pesto, pomegranate vinaigrette



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Cold Appetizers

Shrimps No2,

marinated in citrus juice with brunoised vegetables on zucchini marinated waffles (3 pieces/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, chive and multiseed buns

Carpaccio of veal fillet with arugula,

parmesan, and balsamic cream

Tataki of red tuna

on layers of wakame seaweed and black sesame

Salad "Athinaiki" with sea grouper,

seasonal vegetables and home-made mayonnaise

Cheviche of Sea Bream,

granny-smith and mango jus, sake and halapenos

Yellow fin tuna Carpaccio

with yuzu mayo, fennel, wakame, wasabi sesame, radish and beetroot spawn

Timbale of lobster

with fresh tomato and basil



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Asian Flavors Stand

STAND WITH VARIETY OF SUSHI ITEMS

California rolls (inside out)

Crab, Salmon, Tuna, Shrimps
Avocado, Cucumber, Omelet

Maki rolls (classic)

Crab, Salmon, Tuna
Shrimps, Avocado, Cucumber

Each of the above sushi items concerns 8 guests (64 items/total).

Nigiri

Salmon, Shrimps, Dentex, Grouper

Sashimi

Salmon, Shrimps, Dentex, Grouper

Each of the above sushi items concerns 8 guests (24 items/total).



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Main Dishes

Veal fillet of Donald Russell,

grilled medium rare, sliced and served with Au poivre sauce made with three peppers and Porto wine, and Bearnaise sauce. Garnished with potatoes & grilled vegetables

Black Pork Porchetta,

classic Italian recipe with pork pancetta, marinated with a mixture of Italian herbs, slow-cooked and served with apple sau

Boar salmi,

mashed sweet potatoes, romanesko cauliflower, marinated radicchio and Cohiba leafs

Traditional Turkey

cooked sliced and set whole in a nice presentation. Filled with minced meat, chestnuts, raisins, pine nuts, dried fruit, orange zest and maple syrup. Served with British gravy sauce, American cranberry sauce and Brussels sprouts.

Tagliata Rib Eye from Uruguay

with its jus, flavored with thyme.

Served with sauté kales, baby courgettes, steamed asparagus, carrot noisette, glazed cherry tomatoes and potatoes ratte

Tagliata from Black Angus beef,

served with grilled vegetables, steamed potatoes and Bearnaise sauce

Sea Groupers or Sea Breams

(4 to 5 kg each) whole poached at room temperature. Served with aromatic lemon oil, various traditional vegetables in stew: chicory, chervil, sorrel, hartwort, forest wild herbs, small tender zucchini and potatoes steamed in olive oil

Grouper prime fillet «fricasee»,

herbs, greens, steamed broccoli and sake foam

Salmon citrus,

whole salmon fillets baked on a galette of mixed rice and beurre blanc with citrus fruits

Beef Wellington

with a mix of finely chopped forest mushrooms, slices of slow-aged ham, Perigourdine sauce, seasonal vegetables and baby potatoes
*(*not available for delivery)*

Salmon «Wellington»,

mushrooms variety, greens and prawns dyxelles covered by pastry. Asparagus, baby potatoes and sweet Greek wine sauce
*(*not available for delivery)*



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Christmas Delicatessen

Terina Foie Gras,

with fresh entier, with Photo & Armagnac wine glaze, served with slices of brioche bread, fig chutney, mignonette pepper and pomegranate jelly

Warm Foie Gras

in the pan with kumquat, grilled polenta with provolone, Valerian salad and pomegranate glaze (a la minute)

Duck,

cooked with honey, green apples, sweet potatoes, plums and cranberry. Filleted and served with gravy from its juices, garnished with the vegetables and fruits that were cooked with.

Crispy Peking duck

(24 hours marinated), hoi-sin glaze, ginger, steamed mini duck pies and vegetables

Boletus quails,

quail fillets cooked with three types of mushrooms (baton, king mushrooms, morels), pois mange tout peas, demi-glaze sauce and baby corn

Smoked quails fillets

and carnaroli rice, porcini mushrooms, chestnuts and gratin

Virginia Ham

with brown sugar, pineapple and cloves. Served with carrot puree and potatoes dauphinoise.

Pork (10Kg)

baked in the oven with quinces and "petimezi". Garnished with roasted quinces and potatoes.

Rabbit in red wine sauce,

Portobello mushrooms, purple mashed potatoes, roasted endives and Cherokee cherry tomatoes

Baby duck a l' orange,

slow cooked with orange, filleted and garnished with baked quinces, sweet potato puree and glazed apples with cinnamon and honey

Deer stifado

(traditional Greek recipe with shallots), rosemary flavoured, mashed chestnuts, walnut aioli, broccolini and baby carrots

Venison

in molasses and balsamic sauce, dry figs, gratin potatoes dauphinoise, sautéed spinach and raspberries



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Delicious Proposals

OUR SPECIALTIES

Stuffed cabbage leaves
on egg-lemon sauce

Coq au vin
with handmade pappardelle and pecorino
from Amfilochia

Iberian pork
cooked with dried fruits, sweet potatoes, chestnuts
and sweet wine from Samos

Crackling Pork Belly
(7 hours slow cooking), mashed potatoes,
beetroot chips, baby corns and pea leaves

Lamb or Goat
(shoulder) slow roasted with aromatic vegetables
(served with sauce from roasting)

Lamb fricassee
with greens, egg lemon sauce and aromatic herbs

Leg of lamb
(9 hours slow cooking), potatoes in the oven,
mung beans, fennel and Portobello mushrooms

Veal Calvados
with cider, green apples and
roast meat sauce

Christmas Veal
with quinces, leeks, raisins and
pomegranate juice



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Sides

Potatoes

with rosemary and thyme

Potato puree

flavored with porcini mushrooms
and truffle oil

Grilled vegetables

with caramelized balsamic

Ragout mushrooms

with fresh tomato wedges and fresh herbs

Au gratin,

broccoli, spinach and leek

Grilled asparagus

Brussels sprouts,

glazed with sauteed Canadian bacon

Lebanese Rice,

Persian rice recipe with roasted vermicelli,
pine nuts, raisins, almonds and cow butter



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Pies & Tarts

(All pies and tarts are exclusively made from rustic dough “phyllo”, traditionally made by us, with a rod)

Onion pie

with petimezi and graviera from Crete

Greens pie

with chard, spinach, dill, fresh onion, fennel, myrtle and organic feta cheese aged for three months

Cheese pie

with four different kinds of cheese, dill and mint

Cheese pie

on kantaifi crust “kunefe”

Tart with white cheese,
dried tomato and poppy seed

Tart with yellow pumpkin,
“xynomyzithra” cheese, raisins and thyme honey

Quiche Loraine

with ham, Swiss cheese and bacon

Quiche with salmon

marinated and fresh, cream cheese,
lemon and chives



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Plateau de fromage "Finer"

(Make your choice from the below options)

Eclectic cheese from small biological farms, "graviera" from Crete, smoked cheese from Metsovo, "manouri" from Meteora, "anthotyro" from Thessaly, French brie, Emmental from Switzerland, "kasseri" from Grevena, French Roquefort and English Stilton.

On display with dried fruits, walnuts and a variety of breadsticks.

The cheese platters are accompanied with a basket of freshly baked pastries from our bakery: wheat, multi-seeded, with corn, with sourdough, oil-baked, breadsticks with spinach, carrot, wholewheat, with sesame, etc. and various pastries from our bakery.



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Desserts

Buche de Noel,
filled with chestnuts

Traditional “kourabiedes”
from our pastry shop

Traditional “melomakarona”
from our pastry shop

Paris-Brest cake,
a classic French recipe with fluffy crème filling,
roasted almond fillets, forest fruits and
powdered sugar with framboise flavor

Vacherin Mont Blanc,
traditional Swiss meringues, with chestnut mousse,
caramelized chestnuts and leaves of edible gold

Apple crumble
with a crunchy butter base, filled with aromatic green
apples with cinnamon and brown sugar, served
with handmade Madagascar vanilla ice cream

Cheesecake
with sour cherries

Tiramisu

Profiterole in a bowl,
with handmade choux filled with milk caramel cream,
light milk chocolate cream and ganache
from Caribbean bitter chocolate

Trilogy of three different mousses
(bitter, lacte, white chocolate), served with
caramelized nuts and sweet Valrhona cocoa croutons

“Politiko” baked quince,
a traditional recipe, baked in five spices and
served with mastiha ice cream

**Handmade ice cream with a flavor
of “melomakarono”**

**Handmade ice cream with a flavor
of “kourabie”**

Fresh Fruit salad in exotic fruits juice,
served with sweet mascarpone mousse on side

Traditional Greek milk pie from Mani,
with sheep milk Madagascar vanilla flavoured.
Sweet orange skin with geranium leaves.

Greek style golden baba in syrup
and grape-honey flavoured ice cream

Crema Catalana
with orange and chestnuts jam

Traditional Greek semolina syrup cake
with sesame paste. Rose delight flavoured ice cream.

Macedonian style walnut pie
with rose water cream and small fried pastry

Each dessert is for 8 to 10 guests.

Minimum order: € 250

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