



# XMAS MENU

BY VANGELIS GIANNOUKLIDIS

2025-2026

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”

**Velouté of wild mushrooms**  
with traditional white cheese “tsalafouti” from Tzoumerka,  
roasted king mushrooms, crispy crostini with black pork prosciutto  
and gruyere cheese, winter truffle, and chives





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WITH FRIENDS & ASSOCIATES



## *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

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

**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





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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

### **Valley shrimp ceviche**

with green apples, mango, sake, and jalapeños



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## *Asian Flavors Stand*

STAND WITH VARIETY OF SUSHI ITEMS

(\*not available for delivery)

### **Nigiri**

Salmon, Grouper

### **Sashimi**

Salmon, Grouper



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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, romanesco 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 «fricassee»,**

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)

### **Soy-citrus salmon**

roasted salmon fillets served on sweet-potato purée, with caramelized fennel bulbs, peas and pois mange-tout, and a citrus-lemongrass teriyaki sauce





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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

## **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

## **Hare stifado**

with king mushrooms, caramelized pearl onions, Peruvian purple potato purée, fresh rosemary, and toasted almonds with stakovoutyro (Cretan clarified butter)





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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

**Slow-roasted lamb or kid (rolled)**  
in a casserole with winter vegetables and an aromatic herb crust,  
served with its own pan sauce



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## *Sides*

### **Potatoes**

with rosemary and thyme

### **Potato puree**

flavored with porcini mushrooms and truffle oil

### **Sweet-potato purée**

with aged Parmesan shavings and  
aromatic oil infused with cappuccino beans

### **Grilled vegetables**

with caramelized balsamic

### **Ragout mushrooms**

with fresh tomato wedges and fresh herbs

### **Au gratin,**

broccoli, spinach and leek

### **Grilled asparagus**

### **Brussels sprouts**

### **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

**Tart with white cheese,**  
dried tomato and poppy seed

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

**Tart with graviera and anthotyro cheese,**  
colorful cherry tomatoes, sun-dried tomatoes,  
fresh basil, and poppy seeds

**Tart with yellow pumpkin,**  
Metsovo smoked cheese, raisins, sage, 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 "Afiner"*

(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

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

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

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

**Tiramisu**  
served in a bowl

**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

**Traditional walnut cake**  
with a delicate mascarpone mousse  
scented with rosewater

Each dessert is for 8 to 10 guests.

Minimum order: € 250





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