

2026-2027

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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Xmas Menu

by Vangelis Giannouklidis



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”

100 €

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

120 €

“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”

180 €

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

120 €

Each soup is for 8 guests.

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Salad Bar

Classic salad Waldorf,
with green apples and celery

90 €

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

80 €

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

120 €

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

120 €

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

120 €

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

120 €

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

120 €

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)

80 € (chicken) / 120 € (prawns)

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"

80 €

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

100 €

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

140 €

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

100 €

Each bowl is for 8 guests.

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Cold Appetizers

Shrimps No2,
marinated in citrus juice with brunoised vegetables
on zucchini marinated waffles (3 pieces/person)

80 €

Sea bream Carpaccio
with extra virgin olive oil and drops of fresh lime

80 €

Fresh fillets of marinated salmon
with aromatics and spices, extra virgin olive oil,
chive and multiseed buns

100 €

Carpaccio of veal fillet with arugula,
parmesan, and balsamic cream

120 €

Tataki of red tuna
on layers of wakame seaweed and black sesame

140 €

Salad “Athinaiki” with sea grouper,
seasonal vegetables and home-made mayonnaise

130 €

Cheviche of Sea Bream,
granny-smith and mango jus, sake and halapenos

100 €

Valley shrimp ceviche
with green apples, mango, sake, and jalapeños

100 €

Each appetizer is for 8 guests.

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Asian Flavors Stand

STAND WITH VARIETY OF SUSHI ITEMS

(*not available for delivery)

Nigiri
Salmon, Grouper

Sashimi
Salmon, Grouper

130 €

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

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Get in Touch
with friends & associates

Main Dishes

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)*

320 €

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

300 €

Tagliata from Black Angus beef,
served with grilled vegetables, steamed potatoes and Bearnaise sauce

300 €

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

250 €

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

200 €

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

200 €

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.

160 €

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

380 €

Grouper prime fillet «fricassee»,
herbs, greens, steamed broccoli and sake foam

350 €

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

280 €

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

280 €

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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

200 €

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

250 €

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.

200 €

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

200 €

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

200 €

Pork (10Kg)
baked in the oven with quinces and “petimezi”. Garnished with roasted quinces and potatoes.

320 €

Rabbit in red wine sauce,
Portobello mushrooms, purple mashed potatotoes, roasted endives and Cherokee cherry tomatoes

280 €

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

280 €

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Delicious Proposals

OUR SPECIALTIES

Stuffed cabbage leaves
on egg-lemon sauce

100 €

Coq au vin
with handmade pappardelle
and pecorino from Amfilochia

200 €

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

200 €

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

220 €

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

220 €

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

220 €

Lamb fricassee
with greens, egg lemon sauce and aromatic herbs

200 €

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

250 €

Veal Calvados
with cider, green apples
and roast meat sauce

220 €

Christmas Veal
with quinces, leeks, raisins
and pomegranate juice

220 €

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Sides

Potatoes
with rosemary and thyme

50 €

Potato puree
flavored with porcini mushrooms and truffle oil

50 €

Sweet-potato purée
with aged Parmesan shavings and
aromatic oil infused with cappuccino beans

50 €

Grilled vegetables
with caramelized balsamic

50 €

Ragout mushrooms
with fresh tomato wedges and fresh herbs

50 €

Au gratin,
broccoli, spinach and leek

60 €

Grilled asparagus

80 €

Brussels sprouts

60 €

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

60 €

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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
50 €

Cheese pie
with four different kinds of cheese, dill and mint
70 €

Tart with yellow pumpkin
“xynomyzithra” cheese, raisins and thyme honey
70 €

Tart with white cheese,
dried tomato and poppy seed
70 €

Quiche Loraine
with ham, Swiss cheese and bacon
70 €

Tart with graviera and anthotyro cheese,
colorful cherry tomatoes, sun-dried tomatoes,
fresh basil, and poppy seeds
70 €

Greens pie
with chard, spinach, dill, fresh onion, fennel, myrtle
and organic feta cheese aged for three months
70 €

Tart with yellow pumpkin,
Metsovo smoked cheese, raisins, sage,
and thyme honey
70 €

Quiche with salmon,
marinated and fresh, cream cheese,
lemon and chives
80 €

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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 Switcher land, “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.

150 €

Each plateau is for 8 guests.



Desserts

Buche de Noel,
filled with chestnuts
70 €

Traditional "kourabiedes"
from our pastry shop
23 € / kg

Traditional "melomakarona"
from our pastry shop
23 € / kg

Paris-Brest cake,
a classic French recipe with fluffy crème filling, roasted almond fillets, forest fruits and powdered sugar with framboise flavor
90 €

Vacherin Mont Blanc,
traditional Swiss meringues, with chestnut mousse, caramelized chestnuts and leaves of edible gold
90 €

Apple crumble
with a crunchy butter base, filled with aromatic green apples with cinnamon and brown sugar, served with handmade Madagascar vanilla ice cream
80 €

Cheesecake
with sour cherries
70 €

Profiterole in a bowl,
with handmade choux filled with milk caramel cream, light milk chocolate cream and ganache from Caribbean bitter chocolate
70 €

"Politiko" baked quince,
a traditional recipe, baked in five spices and served with mastiha ice cream
70 €

Trilogy of three different mousses
(bitter, lacte, white chocolate), served with caramelized nuts and sweet Valrhona cocoa croutons
80 €

Tiramisu
served in a bowl
80 €

Handmade ice cream with a flavor of "melomakarono"
19 € / kg

Handmade ice cream with a flavor of "kourabie"
19 € / kg

Fresh Fruit salad
in exotic fruits juice, served with sweet mascarpone mousse on side
60 €

Traditional greek milk pie from Mani
with sheep milk Madagascar vanilla flavoured. Sweet orange skin with geranium leaves
70 €

Greek style golden baba in syrup
and grape-honey flavoured ice cream
70 €

Crema Catalana
with orange and chestnuts jam
70 €

Traditional Greek semolina syrup cake
with sesame paste. Rose delight flavoured ice cream
60 €

Macedonian style walnut pie
with rose water cream and small fried pastry
70 €

Traditional walnut cake
with a delicate mascarpone mousse scented with rosewater
70 €

Each dessert is for 8 to 10 guests.

Minimum order: € 250

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