

BANDSTAND WEDDING & CELEBRATION SHARING MENU

[Mediterranean & Middle Eastern Flavors, Spring & Summer Inspired]

- Sharing dishes & small plates served in large quantities
- Includes a welcome cocktail: Limoncello Spritz
- Price: £45 per person

Starters & Dips:

- Fried Carrot Tarator – Lightly fried shredded carrot with a creamy, garlicky yogurt dressing.
- Tirokafteri – Spicy whipped feta dip with roasted red peppers and olive oil.
- Muhammara – Smoky and sweet red pepper-walnut dip with pomegranate molasses.
- Baba Ghanoush – Charred and silky eggplant dip with tahini and garlic.
- Hummus – Smooth and creamy chickpea dip with tahini, lemon, and olive oil.
- Tzatziki – Refreshing yogurt, cucumber, garlic, and dill dip.

Seafood & Hot Starters:

- Grilled Octopus with Olive Oil & Spring Onions – Tender, smoky octopus drizzled with citrusy olive oil.
- Karides Cüveç – Prawns cooked in butter, fresh garlic, and spicy tomato sauce.
- Sesame-Crusted Halloumi Saganaki with Black Currant Jam – Crispy, golden halloumi with a sweet-tangy jam.
- Arnavut Ciğeri – Albanian-style crispy lamb liver with potatoes, green peppers, and spiced red onions.

Warm Small Plates:

- Fried Pastry Rolls – Light, crispy filo pastries filled with creamy feta and herbs.
- Calamari Mücver – Golden-fried calamari fritters with fresh herbs and spices.
- Marinated Chicken Skewers – Juicy, charred chicken skewers with a blend of Mediterranean spices.
- Armenian-Style Meat Köfte – Spiced and grilled meat patties with Middle Eastern herbs.

Accompaniments:

- Greek Salad – Fresh tomatoes, cucumbers, red onions, feta, and olives with a lemon-oregano dressing.
- ☑ Served with Long Turkish Pitta Bread – Perfect for dipping and sharing.

This menu offers a vibrant, flavor-packed selection of seasonal dishes, perfect for spring and summer celebrations.

LET US KNOW IF YOU'D LIKE ANY REFINEMENTS.

Contact us : info@constantinoplecatering.com