



2023 Menu Brochure

WHERE POSSIBLE WE SOURCE ALL
INGREDIENTS FROM LOCAL
FARMERS & BUTCHERS

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Our Levels of Service

Hi, from the Love Food Catering Team!

We're so happy you found us and look forward to providing you and your guests with a delectable dining experience! We have a few different ways we can work with you, so let me just talk you through them:

BUFFET & EVENTS:

You choose the menu from the selection below and we come to your villa/venue 4-5 hours before hand to set up and start cooking up a storm!

(we will need to access your kitchen and have access to electric points, we'll tell you when we need to arrive)

Next up we'll set up the tables to present and serve your buffet to your guests, once everyone is satisfied, happy and full we will ensure that the area is as we found it and remove any waste.

HOLIDAY CHEF & FOOD PREPARATION

Eat in style while on your Cyprus break! Our holiday chef service is a custom service to cater for you and fellow guests throughout your stay.

We offer a flexible daily chef package where we can provide you with breakfast, lunch and evening meal options cooked for you at your holiday villa. Special rates apply and a minimum of 3 consecutive days is required.

Alternatively we can come to your villa and prepare your food which will be refrigerated and then reheated by yourselves by using the instructions provided by our chef. Meal preparation has special rates and a minimum booking of 3 days.

A LA CARTE PRIVATE CHEF

Our head chef will come and cook a bespoke menu for the dining experience of your choice. We can craft a menu that suits romantic menus for 2 or a full dinner service for up to 12 at a dinner party.

Breakfast Menus

€22 Per Person - Min 8 People

THE AMERICAN DREAM

Scrambled Eggs

with a choice of onions, green peppers, tomatoes and chives.

Pancakes -

Maple Syrup, Banana, Nutella, Chocolate Chip Cookie Crumb

Streaky Smoked Bacon

Pork Sausages

Fried Mushrooms

Grilled Tomatoes

Mixed Fruit Yogurt Cups

Toasted Bagels With Cream

Cheese & Chives

Fresh Orange Juice

Fresh Ground Coffee &

Cream



UPGRADE TO AMERICAN LOADED BREAKFAST FRIES - €3.50 PP



THE FULL ENGLISH

Fried Eggs

Scrambled Eggs

Smoked Back Bacon

English Pork Sausages

Heinz Baked Beans

Grilled Tomatoes

Grilled Mushrooms

Potato Rosti/Hash Browns

Black Pudding

Fried Bread or Toast

English Tea

Fresh Ground Coffee

Orange Juice

EXTRA SAUCES

Tomato Ketchup

HP Brown Sauce

THE CONTINENTAL

Scrambled or Poached Eggs with

Smoked Salmon & Chives

A Selection of Butter Croissants &

Pain Au Chocolat Pastries

Fresh Artisan Breads & Mini Baguettes

Selection of Preserves & Marmalades

Selection Of Muesli & Granola with Milk

European Cheese Platter

European Cold Meat Platter

Cream Cheese Roulade

English Tea

Fresh Ground Coffee

Orange Juice

Mixed Dried Fruits



UPGRADE FOR FRENCH TOAST & TOPPINGS - €3.50 PP

Mini Buffet Menu

€22 Per Person - Min 12 People

SLIDERS

Beef, Chicken or Vegetarian Burgers
Served In A Bread Bun With A
Cheese Topping.

CHICKEN WINGS

Choice Of Marinade:
BBQ
Sweet Sticky Honey
Mild Chilli

BRUSCHETTA'S

Smoked Salmon Mousse With
Cheese & Chive

Caprice – Buffalo Mozzarella,
Homemade Pesto, Olive Oil And
Basil

SANDWICHES/BAGUETTES

A Selection of:
Shrimp in Marie Rose Sauce And Salad
Ham, Cream Cheese And Fresh Chives
Chicken & Bacon Bites With A Honey Glaze

MINI PIZZAS ON A GREEK PITTA BASE

Tomato & Mozzarella With Basil
Pepperoni & Mozzarella

STICKY MEAT BALL SKEWERS

Choice of:
Soy & Honey
BBQ
Jack Daniels Glaze

DIPS & ACCOMPANIMENTS

Homemade Coleslaw
English Potato Salad

FRUIT

Fruit Salad Skewers
With Cream or Maple Syrup

EXTRA SAUCES

Tomato Ketchup
Burger Sauce
Mayonnaise
BBQ Sauce
Chilli Sauce

CHARCUTERIE BOARD

Additional €6.00 Per Person

A mix of premium:
Cooked Meats
Cheeses
Olives
Grapes
Classic Crackers
Fresh Mini Cyprus Pittas

Souvla Bbq

€26 Per Person - Min 12 People

STARTERS & DIPS

Hot Pittas
Tzatziki
Hummus
Coleslaw

Roasted Mediterranean Veg
Beetroot & Mint Leaf Salad
Mixed Cyprus Olives
Lemon Wedges

MAIN DISHES

Souvla - Chicken & Pork
With Smoked Bacon
Grilled Halloumi
Grilled Lountza
Cyprus Roast Potatoes
with Rosemary & Lemon
Zest

SIDES

Village Salad -
Cucumbers
Feta Cheese
Red Onion
Tomatoes
Olives
Red Wine Vinegar & Olive Oil Dressing
Fresh Oregano

CYPRUS DESSERTS - €6.00 PER PERSON

Cypriot Feast

€35 Per Person - Min 12 People

STARTERS & DIPS

Hot Pittas
Tzatziki
Hummus
Coleslaw

Roasted Mediterranean Veg
Beetroot & Mint Leaf Salad
Mixed Cyprus Olives
Lemon Wedges

MAIN DISHES

Souvla - Chicken & Pork
With Smoked Bacon
Sheftalia
Cyprus Sausage
Grilled Halloumi
Grilled Lountza
BBQ Grilled Sea Bass or
Sea Bream
Cyprus Roast Potatoes
with Rosemary & Lemon
Zest

SIDES

Cyprus Salad -
Cucumbers
Feta Cheese
Red Onion
Peppers
Tomatoes
Olives
Red Wine Vinegar & Olive Oil Dressing
Fresh Oregano

CYPRUS DESSERTS - €6.00 PER PERSON

The Classic English Bbq

€30 Per Person - Min 12 People
1 Beer for every guest!

MEATS ON THE GRILL

100% Beef Burgers
English Sausage Hot Dog
Sirloin or Rib Eye Steak

Chicken Drumsticks
Chicken Wings

MARINADES: Chilli & Garlic, BBQ Sauce, Jack Daniels, Honey Soy
& Garlic, Teryiaki

SIDES & SALADS

Caramelised Onions
Classic English Potato Salad
Home Made Coleslaw
Lemon Wedges

Cheese Slices
Mixed Leaf Salad
Hasselback Potatoes with Butter

CONDIMENTS

Sweet Chilli Sauce
BBQ Sauce
Ketchup
Mayonnaise
Tomato Relish

BREADS

Burger Buns
Hot Dog Buns

The Big Grill

€38 Per Person - Min 12 People

MEATS ON THE GRILL

100% Beef Burgers (150g)
Half Rack Of Ribs (Pork)
Rib Eye Steak

Chicken Kebabs
Minted Lamb Chops
English Jumbo Sausages

MARINADES: Chilli & Garlic, BBQ Sauce, Jack Daniels, Honey Soy & Garlic, Teryiaki.

SIDES & SALADS

BBQ Corn On The Cob
Caramelised Onions
Potato Salad
Garlic & Cream Portobello
Mushrooms

Home Made Coleslaw
Smokey Cheese
Mixed Leaf Salad
Potato Wedges

SAUCES & DIPS

Ketchup
Mayonnaise
Pickles - Gherkins
(optional Chilli)
Tomato Relish
BBQ Sauce

BREADS

Burger Buns
Tortilla Wraps or Small
Cyprus Pitta

Surf & Turf!

€45 Per Person - Min 12 People

MEATS & SEAFOOD ON THE GRILL

Prime Rib Eye Steak
Mixed Chicken Skewers
Pork Medallions
Seafood Paella

Salt & Pepper King Prawn
Mussels in Garlic, White Wine &
Chilli Sauce
Grilled Sea Bass Whole/Fillets

SIDES & SALADS

Grilled Cyprus Halloumi
Cous Cous Vegetable Royale
Roasted Potatoes In Garlic, Lemon & Thyme
Grilled Mediterranean Vegetables Kebab
Mixed Seasonal Salad With Pommegranate Molasses Dressing
Home Made Coleslaw

SAUCES & DIPS

BBQ Sauce
Ketchup
Mayonnaise
Tzatziki
Hummus

BREADS

Cyprus Pitta

The Last Supper

€80 Per Person - Min 12 People

MEATS & SEAFOOD ON THE GRILL

Aged Tomahawk Steak

Pork Fillet With Caramelised Onions & Whole Grain Honey Mustard.

Grilled Tiger Prawns Skewers In A Lime & Coconut Dressing

Grilled Minted Lamb Fillets/Chops

Choice of Salmon Steaks/Sea Bream/Sea Bass Fillets From The Grill

Mussels in Garlic, White Wine & Chilli Sauce

BBQ Chargrilled Chorizo Sausage

Grilled Chicken Fillets with a choice of marinade

ACCOMPANIMENTS

Salsa Verde

3 Cheese Baked Potato Gratin

Corn On The Grill With Butter & Parsley

Grilled Mediterranean Vegetable

Sautéed Garlic Mushrooms In A Cream Sauce

Grilled Halloumi

Walnut & Pomegranate Mix Leaf Salad With A Molasses Dressing

Home Made Coleslaw

Vegetable Paella

A Selection Of Condiments

BREADS

Flat Breads

Small Cyprus Pitta

Bread Rolls

Veggie Vegan Feast

€35 Per Person - Min 12 People

STARTERS

Vegetable Samosa

Panko Vegetable Croquettes

Pitta & Dips - Tzatziki, Hummus, Roasted Red Bell Pepper Dip

Caprese Salad

MAINS

Mixed Black Bean Burgers

Vegetable Paella

Grilled Corn On The Cob With Garlic Butter

Wild Mushroom Risotto Stuffed Courgette

Roasted & Grilled Butternut Squash With Coconut

Salt Baked Beetroot With Vegan Feta And Pickled

Onions

Salt & Pepper Asparagus & Broccoli

Shaved Fennel & Radish Salad With Roasted Peaches

Hasselback Potatoes

Roasted Vegetable Teriyaki

A Selection Of Condiments

BREADS

Small Pitta

Burger Rolls

Tortilla Wraps

How to Book

To book your event, meal preparation or private chef experience please contact Kevin:

PHONE: 00357 96639793

Available on Whatsapp

EMAIL: kevin@lovefoodcatering.com

Don't forget to follow us on Facebook!

<https://www.facebook.com/lovefoodcateringcyprus>

BOOKING TERMS

Booking your chosen date is only confirmed upon payment of a 20% deposit.

Your booking will be officially confirmed by email with confirmation of payment. Your deposit is non refundable if you cancel your event within 6 weeks of the booked date.

If you need to rearrange your date please contact us as soon as possible. We will accommodate your change subject to our availability. If we are unable to provide the service booked on your rescheduled date a full refund will be given subject to the rearrangement being made more than 6 weeks before the original date booked.

Full payment is required prior to the event by bank transfer, online payment or cash on the day.