***WELCOME COCKTAIL***

An Assortment of Nuts from the Spice Bazaar

 Green Olives stuffed with Red Peppers

**Vegetable Bouquet**

 **Unlimited Alcoholic Local Beverages**

***\*Red wine;*** *Selection Öküzgözü & Boğazkere*

***\*White wine****; Selection Narince & Emir*

*Efes Beer, Yeni Rakı, Assorted Soft Drinks*

*and Lemonade*

**\*Our wines are chosen from Kavaklidere’s Premium quality wines.**

**(Cocktail served for one hour)**

***COCKTAIL MENU 1***

An Assortment of Nuts from the Spice Bazaar

 Green Olives stuffed with Red Peppers

**Vegetable Bouquet**

**Cold Starters on Bamboo Skewers**

Feta Cheese and Cherry Tomatoes

Chicken Bologna wrapped with fire-grilled red pepper

Smoked Salmon and cream cheese with dill

**Tartelettes with**

Circassian Chicken, Aubergine Salad, Salmon Tartare

**Served in shot glasses**

Almond aubergine soup

(Seasonal changes may apply)

**Warm Starters;**

Mini Chicken Wraps

Mini Meat Ball Wraps

Vine leaves stuffed with minced meat served on porcelain spoons

Hünkar Beğendi served on porcelain spoons

(Meat stew over eggplant puree)

**Deserts and Fruits**

Pudding with cherries

 Baklava Variations

Seasonal Fruits on Skewers

**Unlimited Alcoholic Local Beverages**

***\*Red wine;*** *Selection Öküzgözü & Boğazkere*

***\*White wine****; Selection Narince & Emir*

*Efes Beer, Yeni Rakı, Assorted Soft Drinks*

*and Lemonade*

**\*Our wines are chosen from Kavaklidere’s Primary quality wines.**

**(Cocktail served for three hours)**

***COCKTAIL MENU 2***

An Assortment of Nuts from the Spice Bazaar

 Green Olives stuffed with Red Peppers

**All passed**

***Cold Starters on Bamboo Skewers***

Feta Cheese and Cherry Tomatoes

Chicken Bologna and beef wrapped with fire-grilled red pepper and pickles

***Tartelettes with***

Circassian Chicken, Aubergine Salad, Salmon Tartare

***Cold Crepe Rolls;***

Herbed cream cheese and salmon Gavlaks

Grilled vegetables with fresh mint pesto

***Mini Shrimp Cocktails***

***Mini Vol au vans;***

Mushroom with herbs

Fresh Seafood

**Warm Dishes Placed on the buffet;**

Veal stew over aubergine puree

Stuffed grape leaved with group beef served with strained yoghurt

***Fresh Fruits & Desserts***;

Oven baked rice pudding with mastic

Sour cherry baklava

“Tulumba” dessert

Seasonal Fruits on Skewers

**Unlimited Alcoholic Local Beverages**

***\*Red wine;*** *Selection Öküzgözü & Boğazkere*

***\*White wine****; Selection Narince & Emir*

*Efes Beer, Yeni Rakı, Assorted Soft Drinks*

*and Lemonade*

**\*Our wines are chosen from Kavaklidere’s Primary quality wines.**

**(Cocktail served for three hours)**