



GOLDEN
FOOD CONCEPT

SOCIAL EVENTS



CORPORATE EVENTS

GOURMET KOSHER MENUS

SOPHISTICATED CATERING SERVICES







GOLDEN

FOOD CONCEPT



Golden Food Concept took all necessary steps, with the undivided and utterly important contribution and supervision of the Jewish Community of Athens and their kosher department in order to ensure the correct kosher use of Golden Catering's facilities and equipment.

Our company maintains a 2000 sq.m. modern facilities in Vari Athens where the preparation and production of all types of dishes takes place. Within the same facilities, a dedicated area has been reserved exclusively as "Kosher kitchen", always under the supervision and guidance of the Rabbinate of Athens, accredit our catering company as the most responsible kosher catering in Athens Greece.

Our elaborate premises combined with our renowned chef, our skilled and experienced staff alongside the excellent quality of raw materials can offer and guarantee sophisticated catering services for every occasion, social or corporate.

We are always prepared to adapt to the location particularities, whether it is an estate, hotel, organized venue, conference center or a private residence.

Additional services in terms of event management can be provided, in order to deliver an excellent outcome both in flavor and aesthetics, in Athens, Mykonos and the rest of Greece.

*Golden
Foodconcept.*



GOLD IN-A-BOX



Gold in-a-box is a unique solution to give a special gastronomic character to your festive table!

It will be delivered to your place decorated and full of wonderful dishes in disposable utensils, suitable for reheating.

All you have to do is to serve your guests! The **Golden Food Concept** brings a kind of gastronomic magic, on your plate.

BREAKFAST

BREAKFAST BOXES

Spinach pie

or

Omelette with vegetables
& bread

&

Orange pie

or

Fruit salad

22€ per meal

- Pre requisition to order breakfast boxes is to order either the delivery or Shabbat meals
- *vat 24% not included
- Meals are delivered in disposable plates and cutlery, as well as instructions in English on how to store and reheat the meals
- Minimum order 20 meals
- Delivery expenses: In Attica area free of charge

SHABBAT SHALOM

SHABBAT MENU 1

Appetizer

Green salad with salmon

Main dish

Chicken & baby potatoes

Dessert

Walnut pie

32€ per meal

SHABBAT MENU 2

Appetizer

Green salad with salmon

Main dish

Beef tagliata with
mushrooms & baby potatoes

Dessert

Walnut pie

36€ per meal

Meat: Halak (Glatt)

Bread: Pat Akum

Golden Delivery



DELIVERED KOSHER MEALS

MENU 1

Greek salad
Chicken baked in oven
Potatoes baked in oven
Walnut pie

28€ per meal

MENU 2

Boiled vegetables & aromatic herbs
Baked salmon
Aromatic rice
Pavlova

30€ per meal

MENU 3

Sautéed vegetables
Lamb in oven
Halvas with cinnamon

38€ per meal

MENU 4

Tabbouleh salad
Baked potatoes
Beef with mushrooms
Orange pie

38€ per meal

VEGETARIAN MENU

Beetroot with walnuts & extra virgin olive oil
Stuffed tomatoes with quinoa & fresh greens
Fruit salad

26€ per meal

- *vat 24% not included
- Meals are delivered in disposable plates and cutlery, as well as instructions in English on how to store and reheat the meals
- Minimum order 20 meals
- Delivery expenses: In Attica area free of charge

Meat: Halak (Glatt)

Bread: Pat Akum



Golden[®] Gala

GALA KOSHER MENUS

GALA MENU 1

APPETIZER

Black lentils with smoked tuna, aromatic herbs and poached eggs

SALAD

Baby spinach salad with baby spinach leaves, spring onion, fig, walnuts & dressing

MAIN DISH

Lamb with baby potatoes

DESSERT

Pavlova with strawberry cream and fresh fruit

Meat: Halak (Glatt)

Bread: Pat Akum



GALA MENU 2

APPETIZER

Mushrooms & asparagus

SALAD

Mediterranean Salad with chopped parsley, colorful cherry tomatoes, fresh basil, pomegranates, chopped cucumber. Honey, lemon & mustard sauce

MAIN DISH

Sea bass fillet with wild greens "horta"

DESSERT

Halvas (Greek traditional dessert)



GALA MENU 3

APPETIZER

Smoked salmon with lemon & salad leaves

SALAD

Green salad with rocket, colored mini tomatoes, nuts, and lemon & virgin olive oil sauce

MAIN DISH

Beef tagliata with crusted potatoes frizzled with red wine

DESSERT

Orange pie

Meat: Halak (Glatt)
Bread: Pat Akum

VEGETERIAN MENU

APPETIZER

Mushrooms and asparagus

SALAD

Beet root salad with virgin olive oil & walnuts

MAIN DISH

Stuffed tomatoes with quinoa & aromatic herbs

DESSERT

Variety of seasonal fruits

- For more information about the event – menus please contact our sales department: sales@goldencatering.gr

Buffet® Menus

MENU BUFFET CEREMONY

WELCOME

Alcohol drink upon request

Fresh lemonade with mint

Bruchetta with grilled vegetables

SALADS

Greek Salad with tomato, cucumber, olives & virgin olive oil

Tabbouleh salad with quinoa with trilogy of peppers, fresh dill, spearmint, spring onions & lemon

Melon salad with baby lollo rosso, lollo verde, spring onions & walnuts

Salmon Salad with lettuce, radish, dill, lemon & mustard

MEAT

Chicken with lemon & virgin olive oil sauce



Mini kebab with tomato

Beef with mustard & thyme

PASTA

Pennes al olio

Farfalle with fresh vegetables & tomato sauce

CARVING STAND

Roasted lamb

TEMPURA STAND

Crispy vegetables, include peppers, broccoli, sweet potatoes, eggplant, zucchini, mushrooms served with spicy tomato sauce

FISH STAND

Cod strips marinated with non alcohol beer, deep fried on the spot with fried potatoes

SIDE DISHES

Baked potatoes with Kosher salt

Rice with plums, apricots, roasted onions and almonds

Eggplant with tomato sauce and basil

DESSERT

Wedding cake upon request

Seasonal fruits served in platters

Donuts with walnuts, cinnamon & honey

Greek traditional walnut pie

Meat: Halak (Glatt)

Bread: Pat Akum



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Buffet® Menus

INDICATIVE KOSHER BUFFET MENU

WELCOME

Drink upon request

Accompanied by:

Bruscetta with grilled
vegetables

**Cucumber, carrots, peppers
in shots**

SALADS

Tabbouleh salad

Baby spinach salad with
baby spinach leaves, spring
onion, fig, walnuts & honey
sauce

Green salad with strawberry,
melon, grapes & citrus
vinaigrette

Beetroot salad with
coriander & garlic

MAIN DISHES

Chicken with spinach &
lemon sauce

Lamb with tomato sauce &
rosemary

Beef with mushrooms

Salmon with fennel &
mustard



SIDE DISHES

Pennes al olio

Farfalle with fresh vegetables
& tomato sauce

Rice with dry fruits, almond
& cranberries

Baked potatoes with lemon
& thyme

Grilled vegetables with
lemon & theme

DESSERT BUFFET

Seasonal fruits served in
platters

Donuts with walnuts & honey

Walnut pie

Meat: Halak (Glatt)

Bread: Pat Akum

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Creating Food Experiences

www.goldencatering.gr



goldenfoodconcept

