

Menu Finalisation

For events up to 100 guests, menu selections must be finalised at least 7 days prior to the event.

For large events (over 100 guests) and weddings, a 14-day confirmation period applies.

No amendments will be accepted after the relevant deadline.



• NEON PHALIRON • CATERING SERVICE

Catering Terms & Conditions: www.neonphaliron.com/assets/terms/terms.pdf

Allergen Information: Numbers in brackets below each dish refer to the allergens listed below. Despite every effort, dishes may contain traces of allergens due to shared preparation areas. (Vg) Vegetarian, (V) Vegan. (1) Celery, (2) Crustaceans, (3) Fish, (4) Milk (including lactose), (5) Mustard, (6) Peanuts, (7) Soybeans, (8) Cereals containing Gluten, (9) Eggs, (10) Lupin, (11) Molluscs, (12) Tree Nuts, (13) Sesame seeds, (14) Sulphur Dioxide and sulphites.

Finger Food menu

Items for the table or bar

- | | | | |
|----|---|---|----------------------------------|
| 01 |  | <p>Meat Platter – Villani Antipasti</p> <p>3 Kinds of Meat, 120 gr total
(Prosciutto, Milano Salami, Coppa, condiments)
1 portion Serving up to 4 Guests
(1), (14)
Condiments served with the meat platter such as breadsticks and capers but not limited to these may additionally contain amongst others the following allergens: (5), (6), (7), (8), (9), (10), (13)</p> | <p>€18
per
platter</p> |
| 02 |  | <p>Premium Cheese Platter (Vg)</p> <p>4 Kinds of Cheese
(75gr Queso Oveja black truffle, 75gr Queso Oveja al Pedro Ximenes wine, 75gr Jacquin Flower and Honey Goat Cheese, 85 gr Parmesan Cheese, condiments)
1 portion Serving up to 4 Guests
(4), (12), (14)
Condiments served with the cheese platter such as breadsticks but not limited to these may additionally contain amongst others the following allergens: (6), (7), (8), (9), (10), (13)</p> | <p>€27
per
platter</p> |
| 03 |  | <p>Breadsticks (Vg)</p> <p>1 portion Serving up to 4 Guests
(6), (7), (8), (9), (10), (13)</p> | <p>€3,50
per
portion</p> |
| 04 |  | <p>Vegetable Crudities selection (Vg)</p> <p>(70gr cucumber sticks 70gr carrot sticks 70gr celery sticks, 50gr cherry tomatoes) Tyrokafteri on the side
(1), (4), (5), (6), (7), (14)</p> | <p>€3,50
per
portion</p> |

Catering Terms & Conditions: www.neonphaliron.com/assets/terms/terms.pdf

Allergen Information: Numbers in brackets below each dish refer to the allergens listed below. Despite every effort, dishes may contain traces of allergens due to shared preparation areas. (Vg) Vegetarian, (V) Vegan. (1) Celery, (2) Crustaceans, (3) Fish, (4) Milk (including lactose), (5) Mustard, (6) Peanuts, (7) Soybeans, (8) Cereals containing Gluten, (9) Eggs, (10) Lupin, (11) Molluscs, (12) Tree Nuts, (13) Sesame seeds, (14) Sulphur Dioxide and sulphites.

Menu Finalisation

For events up to 100 guests, menu selections must be finalised at least 7 days prior to the event.

For large events (over 100 guests) and weddings, a 14-day confirmation period applies.

No amendments will be accepted after the relevant deadline.

05



Nuts Bowl

Variety of quality nuts

(6), (7), (8), (10), (12), (13), (14)

€5
per bowl

Sushi (8 pieces each)

06



Phaliron Signature Rolls

Torched salmon tartar, tempura prawn, avocado, salmon sashimi, cucumber, spring onions, unagi dressing, bang-bang sauce

(2), (3), (5), (6), (7), (8), (9), (10), (11), (14)

€16

07



Soft Shell Crab Rolls

Avocado, chives, crispy tempura flakes, teriyaki dressing, Japanese teriyaki mayonnaise

(2), (5), (6), (7), (8), (10), (14)

€16

08



Tempura Prawns umami Rolls

Cucumber, avocado, umami sauce, sweet chilli dressing

(2), (6), (7), (8), (9), (10), (11), (14)

€14

Catering Terms & Conditions: www.neonphaliron.com/assets/terms/terms.pdf

Allergen Information: Numbers in brackets below each dish refer to the allergens listed below. Despite every effort, dishes may contain traces of allergens due to shared preparation areas. (Vg) Vegetarian, (V) Vegan. (1) Celery, (2) Crustaceans, (3) Fish, (4) Milk (including lactose), (5) Mustard, (6) Peanuts, (7) Soybeans, (8) Cereals containing Gluten, (9) Eggs, (10) Lupin, (11) Molluscs, (12) Tree Nuts, (13) Sesame seeds, (14) Sulphur Dioxide and sulphites.

Menu Finalisation

For events up to 100 guests, menu selections must be finalised at least 7 days prior to the event.

For large events (over 100 guests) and weddings, a 14-day confirmation period applies.

No amendments will be accepted after the relevant deadline.

09



Salmon California Rolls

€14

Salmon, cream cheese, avocado, cucumber, Japanese mayonnaise

(3), (4), (6), (7), (9)

10



Spicy Futomaki Sushi Rolls

€17

Crispy soft-shell crab, salmon, tempura prawn, avocado, spicy Korean Gochujang mayonnaise sauce

(2), (3), (5), (6), (7), (8), (9), (10), (11), (14)

11



Vegetables Maki Rolls (Vg)

€10

Carrot, cucumber, chives, avocado, edamame, cream cheese, vegan mayonnaise

(4), (6), (7), (9)

Premium Appetizers in a Cup

Note: 10 pieces minimum quantity required per item

12



Salmon Tartar

€4,50 /
pc

60gr Salmon tartar with avocado mousse and lemon

(1), (3), (5), (7), (14)

Catering Terms & Conditions: www.neonphaliron.com/assets/terms/terms.pdf

Allergen Information: Numbers in brackets below each dish refer to the allergens listed below. Despite every effort, dishes may contain traces of allergens due to shared preparation areas. (Vg) Vegetarian, (V) Vegan. (1) Celery, (2) Crustaceans, (3) Fish, (4) Milk (including lactose), (5) Mustard, (6) Peanuts, (7) Soybeans, (8) Cereals containing Gluten, (9) Eggs, (10) Lupin, (11) Molluscs, (12) Tree Nuts, (13) Sesame seeds, (14) Sulphur Dioxide and sulphites.

Menu Finalisation

For events up to 100 guests, menu selections must be finalised at least 7 days prior to the event.

For large events (over 100 guests) and weddings, a 14-day confirmation period applies.

No amendments will be accepted after the relevant deadline.

13



Seabass Ceviche

60gr Seabass Ceviche, avocado, lemon zest, pickled peppers
(1), (3), (5), (7), (14)

€4,50 /
pc

14



Wasabi Prawn

1 Wasabi prawn, sweet wasabi mayonnaise with pineapple sweet chili sauce
(1), (2), (5), (6), (7), (8), (9), (10), (14)

€3,80 /
pc

15



Crispy Queen Prawn

1 crispy Queen Prawn, smoked pepper aioli, mint fruity sweet chili sauce
(1), (2), (5), (6), (7), (8), (9), (10), (14)

€3,80 /
pc

16



Levantine Seabass Goujons

Seabass fillet goujons, Middle eastern spices, tahini and pomegranate molasses
(1), (3), (5), (6), (7), (8), (9), (10), (13), (14)

€4 /
pc

17



Octopus Ceviche

60gr octopus ceviche, shallots, cress, parsley marinara and lemon ponzu
(5), (7), (11), (13), (14)

€5 / pc

Catering Terms & Conditions: www.neonphaliron.com/assets/terms/terms.pdf

Allergen Information: Numbers in brackets below each dish refer to the allergens listed below. Despite every effort, dishes may contain traces of allergens due to shared preparation areas. (Vg) Vegetarian, (V) Vegan. (1) Celery, (2) Crustaceans, (3) Fish, (4) Milk (including lactose), (5) Mustard, (6) Peanuts, (7) Soybeans, (8) Cereals containing Gluten, (9) Eggs, (10) Lupin, (11) Molluscs, (12) Tree Nuts, (13) Sesame seeds, (14) Sulphur Dioxide and sulphites.

Menu Finalisation

For events up to 100 guests, menu selections must be finalised at least 7 days prior to the event.

For large events (over 100 guests) and weddings, a 14-day confirmation period applies.

No amendments will be accepted after the relevant deadline.

Tarts

Notes:

10 pieces minimum quantity required per item

Tarts diameter: 3,5 cm

18



Smoked Salmon Mini Tart

Mini tart with smoked salmon, cream cheese mousse and chives

(1), (3), (4), (8), (9), (10)

€2,20 /
pc

19



Mini tart with Cream cheese, parmesan and fig jam (Vg)

(4), (8), (9), (10), (14)

€1,60 /
pc

Hot Finger Food

Note: 10 pieces minimum quantity required per item

20



Breaded Cheese Balls (Vg)

Breaded cheese balls served with balsamic cocktail sauce

(4), (6), (7), (8), (9), (10), (14)

€3 / pc

Catering Terms & Conditions: www.neonphaliron.com/assets/terms/terms.pdf

Allergen Information: Numbers in brackets below each dish refer to the allergens listed below. Despite every effort, dishes may contain traces of allergens due to shared preparation areas. (Vg) Vegetarian, (V) Vegan. (1) Celery, (2) Crustaceans, (3) Fish, (4) Milk (including lactose), (5) Mustard, (6) Peanuts, (7) Soybeans, (8) Cereals containing Gluten, (9) Eggs, (10) Lupin, (11) Molluscs, (12) Tree Nuts, (13) Sesame seeds, (14) Sulphur Dioxide and sulphites.

Menu Finalisation

For events up to 100 guests, menu selections must be finalised at least 7 days prior to the event.

For large events (over 100 guests) and weddings, a 14-day confirmation period applies.

No amendments will be accepted after the relevant deadline.

21



Tuna Kefte

€3 / pc

Tuna kefte served with sweet chili sauce

(1), (3), (6), (7), (8), (10), (13), (14)

22



Crispy Vegetable Spring Rolls (V)

€0,80 /
pc

Crispy vegetable spring rolls served with
Homemade chili sauce

(1), (5), (6), (7), (8), (10), (14)

23



Duck Gyozas

€2,50 /
pc

Duck Gyozas, sesame seeds, served with duck
sauce

(1), (2), (3), (5), (6), (7), (8), (10), (11), (13), (14)

24



Wasabi Prawn

€3 / pc

Wasabi Prawn with pineapple salsa

(1), (2), (5), (6), (7), (8), (9), (10), (14)

25



Crispy Prawn

€3 / pc

Head on crispy prawn with smoked pepper aioli
and sweet chili sauce

(1), (2), (5), (6), (7), (8), (9), (10), (14)

Catering Terms & Conditions: www.neonphaliron.com/assets/terms/terms.pdf

Allergen Information: Numbers in brackets below each dish refer to the allergens listed below. Despite every effort, dishes may contain traces of allergens due to shared preparation areas. (Vg) Vegetarian, (V) Vegan. (1) Celery, (2) Crustaceans, (3) Fish, (4) Milk (including lactose), (5) Mustard, (6) Peanuts, (7) Soybeans, (8) Cereals containing Gluten, (9) Eggs, (10) Lupin, (11) Molluscs, (12) Tree Nuts, (13) Sesame seeds, (14) Sulphur Dioxide and sulphites.

Menu Finalisation

For events up to 100 guests, menu selections must be finalised at least 7 days prior to the event.

For large events (over 100 guests) and weddings, a 14-day confirmation period applies.

No amendments will be accepted after the relevant deadline.

26



Pork Kebab

Pork Kebab, 3 mini skewers
(parsley and lemon wages on the side)
(6), (7)

€4,70
for 3
mini
skewers

27



Chicken Kebab

Marinated Chicken Kebab, 3 mini skewers
(1), (4), (5), (6), (7)

€6
for 3
mini
skewers

Burgers & Buns

Notes:

10 pieces minimum quantity required per item

Buns size: 7-8 cm big

28



Black Angus mini Burgers

Mini burgers of Homemade black angus Beef, NF
sauce, gherkins, crispy onions
(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (13),
(14)

€4,25 /
pc

29



Japanese Katsu Mini Burgers

Mini burgers of Japanese katsu chicken, Japanese
mayonnaise, tonkatsu sauce, iceberg lettuce
(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (13),
(14)

€3,50 /
pc

Catering Terms & Conditions: www.neonphaliron.com/assets/terms/terms.pdf

Allergen Information: Numbers in brackets below each dish refer to the allergens listed below. Despite every effort, dishes may contain traces of allergens due to shared preparation areas. (Vg) Vegetarian, (V) Vegan. (1) Celery, (2) Crustaceans, (3) Fish, (4) Milk (including lactose), (5) Mustard, (6) Peanuts, (7) Soybeans, (8) Cereals containing Gluten, (9) Eggs, (10) Lupin, (11) Molluscs, (12) Tree Nuts, (13) Sesame seeds, (14) Sulphur Dioxide and sulphites.

Menu Finalisation

For events up to 100 guests, menu selections must be finalised at least 7 days prior to the event.

For large events (over 100 guests) and weddings, a 14-day confirmation period applies.

No amendments will be accepted after the relevant deadline.

30



Asian Pork Buns

Steamed Asian pork buns with Asian barbeque sauce (char siu sauce)

Bun diameter Size: 6-7 cm

(1), (2), (3), (4), (5), (6), (7), (8), (10), (11), (13), (14)

€3,50 /
pc

Cocktail Mini Pitta

Notes:

10 pieces minimum quantity required per item

Buns are 6 cm big

31



Haloumi Pitta (Vg)

Haloumi, tomatoes & rocket, cocktail pitta

(4), (6), (7), (8), (10)

€2,50 /
pc

32



Falafel Pitta (V)

Falafel, houmous, gherkins and tahini sauce, cocktail pitta

(5), (6), (7), (8), (10), (13), (14)

€2,50 /
pc

33



Chicken Gyros

Our way Chicken gyros, tzatziki, tomatoes, cocktail pitta

(1), (4), (5), (6), (7), (8), (10)

€3 / pc

Catering Terms & Conditions: www.neonphaliron.com/assets/terms/terms.pdf

Allergen Information: Numbers in brackets below each dish refer to the allergens listed below. Despite every effort, dishes may contain traces of allergens due to shared preparation areas. (Vg) Vegetarian, (V) Vegan. (1) Celery, (2) Crustaceans, (3) Fish, (4) Milk (including lactose), (5) Mustard, (6) Peanuts, (7) Soybeans, (8) Cereals containing Gluten, (9) Eggs, (10) Lupin, (11) Molluscs, (12) Tree Nuts, (13) Sesame seeds, (14) Sulphur Dioxide and sulphites.

Menu Finalisation

For events up to 100 guests, menu selections must be finalised at least 7 days prior to the event.

For large events (over 100 guests) and weddings, a 14-day confirmation period applies.

No amendments will be accepted after the relevant deadline.

34



Pork Gyros

€3 / pc

Our way Pork gyros, spicy cheese mousse (Tyrokafteri), tomatoes, mustard
(1), (4), (5), (6), (7), (8), (9), (10)

35



Chicken Fajitas

€3,50 / pc

Chicken Fajitas with avocado & sour cream and edam cheese, mini wrap
(1), (4), (5), (6), (7), (8), (10)

Mini Open Sandwiches

Notes:

10 pieces minimum quantity required per item

Focaccia dimensions: 3 x 6 cm big

36



Beef Pastrami

€2,50 / pc

Beef pastrami, honey and mustard, gherkin, rockolino and parmesan cheese, focaccia open sandwich
(1), (4), (5), (6), (7), (8), (9), (10), (14)

37



Turkey Breast

€2,20 / pc

Turkey breast with teriyaki mayonnaise, cherry tomatoes, cheese, focaccia open sandwich
(1), (4), (5), (6), (7), (8), (9), (10), (14)

Catering Terms & Conditions: www.neonphaliron.com/assets/terms/terms.pdf

Allergen Information: Numbers in brackets below each dish refer to the allergens listed below. Despite every effort, dishes may contain traces of allergens due to shared preparation areas. (Vg) Vegetarian, (V) Vegan. (1) Celery, (2) Crustaceans, (3) Fish, (4) Milk (including lactose), (5) Mustard, (6) Peanuts, (7) Soybeans, (8) Cereals containing Gluten, (9) Eggs, (10) Lupin, (11) Molluscs, (12) Tree Nuts, (13) Sesame seeds, (14) Sulphur Dioxide and sulphites.

Menu Finalisation

For events up to 100 guests, menu selections must be finalised at least 7 days prior to the event.

For large events (over 100 guests) and weddings, a 14-day confirmation period applies.

No amendments will be accepted after the relevant deadline.

Potato

39



Potato Wedges (V)

Potato Wedges with herbs and garlic
1 portion Serving up to 4 Guests
(1), (6), (7), (8), (10), (14)

€4,50
per
portion

40



French fries (V)

1 portion Serving up to 4 Guests
(6), (7), (8), (10), (14)

€4,50
per
portion

41

Ketchup & Mayonnaise (V)

(1), (5), (7), (8), (10)

€0,90 /
pc

Children Menu

Notes:

10 pieces minimum quantity required per item

Buns size: 7-8 cm big

42



Homemade Chicken Goujon

(1), (6), (7), (8), (9), (10)

€2,50 /
pc

Catering Terms & Conditions: www.neonphaliron.com/assets/terms/terms.pdf

Allergen Information: Numbers in brackets below each dish refer to the allergens listed below. Despite every effort, dishes may contain traces of allergens due to shared preparation areas. (Vg) Vegetarian, (V) Vegan. (1) Celery, (2) Crustaceans, (3) Fish, (4) Milk (including lactose), (5) Mustard, (6) Peanuts, (7) Soybeans, (8) Cereals containing Gluten, (9) Eggs, (10) Lupin, (11) Molluscs, (12) Tree Nuts, (13) Sesame seeds, (14) Sulphur Dioxide and sulphites.

Menu Finalisation

For events up to 100 guests, menu selections must be finalised at least 7 days prior to the event.

For large events (over 100 guests) and weddings, a 14-day confirmation period applies.

No amendments will be accepted after the relevant deadline.

43



Beef Mini Burger plain

(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (13), (14)

€3,50 /
pc

44



Chicken Mini burger

(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (13), (14)

€3 / pc

45



Margherita Pizza (Vg)

(4), (8), (10)

€9 per
pizza

46

Ketchup & Mayonnaise (V)

(1), (5), (7), (8), (10)

€0,90 /
pc

Mini Desserts

Note: 10 pieces minimum quantity required per item

47



Anarokrema tart (Vg)

60gr Mini Anarokrema tart with Honey, Konafa & nuts

(4), (6), (7), (8), (9), (10), (12)

€2,50 /
pc

Catering Terms & Conditions: www.neonphaliron.com/assets/terms/terms.pdf

Allergen Information: Numbers in brackets below each dish refer to the allergens listed below. Despite every effort, dishes may contain traces of allergens due to shared preparation areas. (Vg) Vegetarian, (V) Vegan. (1) Celery, (2) Crustaceans, (3) Fish, (4) Milk (including lactose), (5) Mustard, (6) Peanuts, (7) Soybeans, (8) Cereals containing Gluten, (9) Eggs, (10) Molluscs, (11) Tree Nuts, (12) Sesame seeds, (13) Sulphur Dioxide and sulphites.

Menu Finalisation

For events up to 100 guests, menu selections must be finalised at least 7 days prior to the event.

For large events (over 100 guests) and weddings, a 14-day confirmation period applies.

No amendments will be accepted after the relevant deadline.

48



Fruit Tart (Vg)

30gr Mini Fruit tart with cream patisserie and seasonal fruits
(4), (8), (9), (10)

€2,50 /
pc

49



Banoffee tart (Vg)

30gr Mini Banoffee tart with Banana & Whipped cream
(4), (8), (9), (10), (14)

€2,50 /
pc

50



Lebanese Mahalepi cup (Vg)

90 gr Mini Lebanese Mahalepi cup with pistachio nuts
(4), (8), (10), (12)

€3 / pc

51



Mini Baklava (Vg)

30gr Mini Baklava 1.50
(4), (6), (7), (8), (10), (12)

€1,50 /
pc

Catering Terms & Conditions: www.neonphaliron.com/assets/terms/terms.pdf

Allergen Information: Numbers in brackets below each dish refer to the allergens listed below. Despite every effort, dishes may contain traces of allergens due to shared preparation areas. (Vg) Vegetarian, (V) Vegan. (1) Celery, (2) Crustaceans, (3) Fish, (4) Milk (including lactose), (5) Mustard, (6) Peanuts, (7) Soybeans, (8) Cereals containing Gluten, (9) Eggs, (10) Lupin, (11) Molluscs, (12) Tree Nuts, (13) Sesame seeds, (14) Sulphur Dioxide and sulphites.

Menu Finalisation

For events up to 100 guests, menu selections must be finalised at least 7 days prior to the event.

For large events (over 100 guests) and weddings, a 14-day confirmation period applies.

No amendments will be accepted after the relevant deadline.

52



Espresso Cream (Vg)
90gr Mini espresso cream
(4), (8), (6), (7), (9), (10), (14)

€3,50 /
pc

53



Cream Brulle (Vg)
90gr Cream Brulle
(4), (8), (9), (10), (14)

€3,50 /
pc

54



Mini Cheesecake (Vg)
30gr Mini cheesecake
(4), (8), (9), (10)

€2,50 /
pc

55



Dubai Cheesecake (Vg)
50gr Mini Dubai cheesecake
(4), (6), (7), (8), (9), (10), (12), (14)

€3 / pc

Catering Terms & Conditions: www.neonphaliron.com/assets/terms/terms.pdf

Allergen Information: Numbers in brackets below each dish refer to the allergens listed below. Despite every effort, dishes may contain traces of allergens due to shared preparation areas. (Vg) Vegetarian, (V) Vegan. (1) Celery, (2) Crustaceans, (3) Fish, (4) Milk (including lactose), (5) Mustard, (6) Peanuts, (7) Soybeans, (8) Cereals containing Gluten, (9) Eggs, (10) Lupin, (11) Molluscs, (12) Tree Nuts, (13) Sesame seeds, (14) Sulphur Dioxide and sulphites.

Menu Finalisation

For events up to 100 guests, menu selections must be finalised at least 7 days prior to the event.

For large events (over 100 guests) and weddings, a 14-day confirmation period applies.

No amendments will be accepted after the relevant deadline.

56



Mini Brownie (Vg)

30gr Mini brownie

(4), (6), (7), (8), (9), (10), (12)

€2,25 /
pc

Whole Dessert

57 **Nutella Chocolate Cake** (Vg)

(4), (6), (7), (8), (9), (10), (14)

€50

58 **Dubai Cheesecake** (Vg)

(4), (6), (7), (8), (9), (10), (12), (14)

€50

59 **Baked Cheesecake** (Vg)

(4), (8), (9), (10)

€45

60 **Espresso Coffee Cream** (Vg)

(4), (8), (6), (7), (9), (10), (14)

€45

61 **Anarokrema with Honey** (Vg)

(4), (6), (7), (8), (9), (10), (12)

€40

62 **Banoffee Pie with Banana & Whipped cream** (Vg)

(4), (8), (9), (10), (14)

€40

63 **Apple Pie** (Vg)

(4), (8), (9), (10)

€35

64 **Fig Pie (Upon Seasonality)** (Vg)

(4), (8), (9), (10)

€40

65 **Halva with sweet, dried fruits** (Vg)

(8), (10), (12), (14)

€30

66 **Lebanese Mahalepi with sweet dry fruits (Pyrex serving up to 10 Guests)** (Vg)

(4), (8), (10), (12)

€30

Catering Terms & Conditions: www.neonphaliron.com/assets/terms/terms.pdf

Allergen Information: Numbers in brackets below each dish refer to the allergens listed below. Despite every effort, dishes may contain traces of allergens due to shared preparation areas. (Vg) Vegetarian, (V) Vegan. (1) Celery, (2) Crustaceans, (3) Fish, (4) Milk (including lactose), (5) Mustard, (6) Peanuts, (7) Soybeans, (8) Cereals containing Gluten, (9) Eggs, (10) Lupin, (11) Molluscs, (12) Tree Nuts, (13) Sesame seeds, (14) Sulphur Dioxide and sulphites.

Menu Finalisation

For events up to 100 guests, menu selections must be finalised at least 7 days prior to the event.

For large events (over 100 guests) and weddings, a 14-day confirmation period applies.

No amendments will be accepted after the relevant deadline.

Terms & Conditions

- All prices are in Euros (€) and include all applicable taxes.
- For events up to 100 guests, menu selections must be finalised at least 7 days prior to the event. For large events (over 100 guests) and weddings, a 14-day confirmation period applies. No amendments will be accepted after the relevant deadline.
- Product images, dimensions, and weights are approximate and for reference only. Actual presentation may vary slightly due to the handmade nature of preparation and seasonal ingredient availability.
- This menu is subject to general service terms including (but not limited to) pricing validity, availability, service conditions, and event-specific limitations.
- For the full Terms & Conditions governing all catering services provided by ADELFOI ANTONIOU ESTIATORIA LIMITED through Neon Phaliron Restaurant, please refer to the official document available at:
<https://www.neonphaliron.com/assets/terms/terms.pdf>
- By proceeding with a booking, the client is deemed to have read, understood, and accepted our full Terms & Conditions.

Catering Terms & Conditions: www.neonphaliron.com/assets/terms/terms.pdf

Allergen Information: Numbers in brackets below each dish refer to the allergens listed below. Despite every effort, dishes may contain traces of allergens due to shared preparation areas. (Vg) Vegetarian, (V) Vegan. (1) Celery, (2) Crustaceans, (3) Fish, (4) Milk (including lactose), (5) Mustard, (6) Peanuts, (7) Soybeans, (8) Cereals containing Gluten, (9) Eggs, (10) Lupin, (11) Molluscs, (12) Tree Nuts, (13) Sesame seeds, (14) Sulphur Dioxide and sulphites.