Imagine a venue taking place at the shore of the Aegean Sea. Settled in Platys Gialos, Branco Mykonos will create for you an unforgettable experience.

Whether you are planning a religious or civil ceremony, the renewal of your vows, a private party or a celebration of a special occasion, Branco Mykonos is your place! Our experienced team will be more than pleased to organize your event; everything from the planning and setting, to the entertainment so you can enjoy every moment of your special day.

The perfect spot for a memorable event!
BUFFET MENU

Bread basket with traditional dips

SALADS

1/ Greek salad with cherry tomatoes, peppers, olives and cream feta cheese
2/ Green salad with melon, prosciutto, feta cheese and nuts
3/ Royal quinoa with smoked salmon, vegetables, avocado and eggs

MAIN COURSES

1/ Beef fillets «tigania» with peppers and graviera cheese
2/ Penne «Greek carbonara» with siglino, graviera cheese and poached egg
3/ Skewers with marinated chicken and sweet chili sauce
4/ Shrimps «saganaki» with ouzo and creamy feta cheese
5/ Roasted baby potatoes with garlic and herbs
6/ Risotto «gemista» with vegetables, creamy cheese and spearmint

DESSERTS

1/ Selection of mini greek desserts
2/ Selection of fruits

Depending the menu of your preference we can choose the best open bar options

65 euro per person
Bread basket with olive oil and spread variety

STARTERS
1/ Sea bass marinated with lime
2/ Octopus with cucumber, cherry tomatoes, fava and aged vinegar
3/ Meatballs from trip-tip beef with ouzo, feta cheese, yoghurt and homemade basil sauce

SALADS
1/ Greek salad
cherry tomatoes, peppers, cucumber tagliata, olives, carob rusk, mousse with feta and xinotiri cheese from mykonos and agourelaio

2/ Melon salad
wild boar prosciutto, feta cheese, sun dried tomatoes from santorini, rocket, valerian, spinach and orange with mustard vinaigrette

3/ Green salad with goat cheese
warm boar prosciutto, peach, caramelized hazelnuts and passion fruit vinaigrette

MAIN COURSE
1/ Fresh sea bass or salmon
2/ Rib-eye steak or flank steak

SIDE DISHES
1/ Broccoli with chili and lemon
2/ Potatoes with herbs and garlic
3/ Sautéed mushrooms
4/ Jerusalem artichokes

DESSERTS
1/ Variety of desserts platter
2/ Variety of fruits platter

Depending the menu of your preference we can choose the best open bar options
BUFFET MENU

Bread basket with olive oil and spread variety

SPREAD VARIETY
Spicy cheese spread with feta, hummus and tzatziki

GREEK SALAD
with cherry tomatoes, peppers, olives and cream feta cheese

MAIN COURSE
1/ Mini Souvlaki beef teriyaki
2/ Mini souvlaki chicken and lemon sauce
3/ Mini Burger

SIDE DISHES
1/ Baby potato with thyme and garlic

DESSERTS
Variety of traditional Greek desserts and fruit salads

50 euro per person

Depending the menu of your preference we can choose the best open bar options
**SERVED MENU**

Bread basket with traditional dips

**APPETIZERS**

1/ Carpaccio of sea bass with truffle oil, yuzu and chili pepper  
2/ Grilled octopus with fava and aged vinegar  
3/ Cheese-balls with bergamot chutney and microgreens  
4/ Meatballs from Tri-Tip Black Angus with tomato sauce, feta cheese, ouzo and chips

**SALADS**

1/ King crab  
   *with wakame, yuzu and spicy mayo*

2/ Greek salad  
   *with cherry tomatoes, peppers, olives and cream feta cheese*

3/ Green salad  
   *with melon, prosciutto, feta cheese and nuts*

**MAIN COURSE**

1/ Flap steak Wagyu with truffle sauce,  
   or  
2/ Sea bream fillets with saffron sauce

**SIDE DISHES**

1/ Baby potatoes  
2/ Mixed vegetables  
3/ Black wild rice  
4/ Mushrooms

**DESSERTS**

1/ Selection of desserts (ravani, walnut pie, chocolate ball, cheesecake)  
2/ Selection of fruits

*Depending the menu of your preference we can choose the best open bar options*

90 euro per person
PESCATAIAN
BUFFET
MENU

APPETIZERS
1/ Crabcakes or tuna cakes | King crab meat with shrimps and 5 spices with a spicy mayonesse dip or tuna meat with a spicy mayo dip
2/ Spring rolls with vegetables | Crispy rice roll with mixed vegetables and sweet chilly sauce
3/ Tacos with shrimps | Tacos with guacamole spicy sauce and shrimps

SALADS
1/ Mellon | Feta cheese, sun dried tomatoes from Santorini, rocket, valerian, spinach, and orange with mustard vinaigrette
2/ Green | Warm goat cheese, peach, caramelized hazelnuts and passion fruit vinaigrette
3/ Greek | Cherry tomatoes, tomatoes , peppers cucumber tagliatta, olives carob rusk, mousse with feta and xinotiri cheese from Mykonos

MAIN COURSES
1/ Sea Bass | Sauté with wild greens , tomato tartar, fruit vinaigrette and saffron from Kozani sauce
2/ Sea Bream | In a potato crust, roast tomato and olive oil with fruits and lemon
3/ Rissoto like gemista | with feta cheese from epiros vegetables ratatouille and spearment oil
4/ Baby potatoes | baby potatoes with herbs and garlic

DESSERTS
1/ Selection of mini desserts
2/ Selection of fruits

Depending the menu of your preference we can choose the best open bar options

60 euro per person
APPETIZERS
1/ Crabcakes | *King crab meat with shrimps and 5 spices with a spicy mayonesse dip*
2/ Cheeseballs | *With aged cheeses bergamot syrup and microgreens*
3/ Striftopita | *With feta and goat cheese apple tomato marmalade and wild strawberries*

SALADS
1/ Mellon | *Feta cheese, sun dried tomatoes from santorini, rocket, valerian, spinach, and orange with mustard vinaigrette*
2/ Green | *Warm goat cheese, peach, caramelized hazelnuts and passion fruit vinaigrette*
3/ Greek | *Cherry tomatoes, tomatoes, peppers cucumber tagliatta, olives carob rusk, mousse with feta and xinotiri cheese from Mykonos*

MAIN COURSES
1/ Sea bass | *Sauté with wild greens, tomato tartar, fruit vinaigrette and saffron from kozani sauce*
2/ Salmon | *With light cream cheese, cucumber, avocado, mesclun and citrus fruits sauce*

SIDE DISHES
1/ Baby potatoes | *Baby potatoes with herbs and garlic*
2/ Artichokes | *Jerusalem artichokes*

DESSERTS
1/ Selection of mini desserts
2/ Selection of fruits

*Depending the menu of your preference we can choose the best open bar options*
Every Detail Matters.
We build your dream around you!
Let’s Get the Party Started
Platis Gialos Beach, Mykonos
T. +302289023500
info@brancohotel.com

Remembered Always.