Sunnyday
DISHES & FLAVORS

2026 MENU





Choose your favorite food

MENU

Sunnyday
DISHES & FLAVORS

Coffee Break I
Essential Elegance
Beverage Selection

- Espresso & Americano coffee, crafted from premium blends (regular & decaffeinated)
- Premium tea collection featuring refined international varieties
- Freshly squeezed seasonal fruit juices
- Still natural mineral water

Refined Accompaniments

- Gourmet butter cookies, delicately baked / two selections
- Freshly baked signature cake / one selection

Price per person: €13.00
Service cost: €3.00
Minimum guarantee: 50 guests
VAT not included

Coffee Break II
Essential Elegance
Classic Variety

- Espresso & Americano coffee, crafted from premium blends (regular & decaffeinated)
- Premium tea collection featuring refined international varieties
- Freshly squeezed seasonal fruit juices
- Still natural mineral water

Refined Accompaniments

- Gourmet butter cookies, delicately baked / two selections
- Freshly baked signature cake / one selection
- Artisan bakery creation / one selection

Price per person: €16.00
Service cost: €4.00
Minimum guarantee: 40 guests
VAT not included

Coffee Break III
Essential Elegance
Beverage Selection

- Espresso & Americano coffee, (regular & decaffeinated)
- Hand-selected premium tea collection
- Freshly squeezed seasonal fruit juices
- Still natural mineral water

Refined Accompaniments

- Gourmet butter cookies – two selections
- Selection of freshly baked cakes – two selections
- Artisan bakery creation – one selection
- Gourmet sandwiches, elegantly presented – two selections

Price per person: €22.00
Service cost: €5.00
Minimum guarantee: 50 guests
VAT not included



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COFFEE BREAK SELECTIONS

Classic Cakes 3 Varieties:

- Vanilla Cake - soft, aromatic, classic flavor
- Orange Cake - made with natural orange juice and zest
- Raisin Cake - plump raisins with a subtle hint of cinnamon

Mix Cakes – 3 Varieties:

- Matcha Cake - delicate green tea aroma, light texture
- Apple Cake - moist and soft with fresh apple pieces
- Red Velvet Cake - vibrant color with a mild cocoa finish

Special / Vegan & Vegetarian Cakes - 3 Varieties:

- Carrot Cake - with walnuts and gentle spices
- Coconut & Chocolate Cake - coconut flour with vegan chocolate chips
- Banana & Oat Cake - naturally sweetened, vegan-friendly

Classic & Crunchy Cookies - 3 Varieties:

- Vanilla – classic and aromatic
- Orange – with natural juice and zest
- Raisin – chunky raisins with cinnamon notes

Vegan / Vegetarian Cookies - 3 Varieties:

- Olive Oil Cookies – soft yet crunchy
- Oat & Maple Syrup Cookies
- Coconut & Chocolate Chips Cookies

SAVORY SELECTIONS

Flatbread Selection Flatbread Selection
***(Classic or multigrain flatbread)*:**

- Flatbread with cream cheese & cucumber
- Flatbread with smoked salmon & dill
- Flatbread with mozzarella, pesto & cherry tomato (vegetarian)
- Flatbread with gravlax salmon & cream cheese
- Flatbread with roast beef, blue cheese & caramelized onion
- Flatbread with burrata, rocket & fresh basil (vegetarian)

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SAVORY SELECTIONS

Mini Brioche Bites Classic Selection:

- Mini brioche with roasted chicken, bacon & mayonnaise
- Mini brioche with smoked turkey, Edam cheese & mayonnaise
- Beetroot mini brioche with ricotta & basil (vegetarian)
- Mini brioche with prosciutto, fig & mascarpone
- Mini brioche with roast beef, cream cheese & caramelized onion
- Charcoal brioche with burrata & cherry tomatoes (vegetarian)

Wrap Lab Classic Selection:

- Chicken wrap with lettuce & mayonnaise
- Smoked turkey wrap with Edam cheese & mustard sauce
- Mozzarella wrap with cucumber & pesto (vegetarian)
- Roast beef wrap with rocket & cream cheese
- Gravlax salmon wrap with cream cheese & dill
- Vegan cream cheese wrap with microgreens & avocado

Bagel Atelier Classic Selection
***(Available in classic or multigrain bagels)*:**

- Smoked salmon bagel with cream cheese & capers
- Turkey bagel with cheddar & mayonnaise
- Mozzarella bagel with pesto & sun-dried tomato (vegetarian)
- Gravlax salmon bagel with cream cheese & bottarga
- Prosciutto bagel with rocket & mascarpone
- Burrata bagel with cherry tomatoes & basil (vegetarian)

FINGER FOOD COCKTAIL



MENU

CHEESE & COCKTAIL I

Petit Fromage (50 guests min):

A refined cheese selection including Gouda Royale, Edam Classico, Graviera Kriti, Pecorino Italiano, Manchego Reserva, Feta Kalamata & assorted colored cheeses.
Served with artisan crackers, cherry tomatoes, fresh fruits, nuts & fig chutney (Grand selection).

Price per person: €18.00
Service cost per person: €5.00
All Prices include mineral water, soft drinks and selected house wines.
VAT 13% & 24% not included

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FINGER FOOD COCKTAIL I

A refined cocktail buffet including:

- Melon skewers with prosciutto & fresh mint
- Baton baguette with smoked turkey, cream cheese & cucumber
- Mini bagel with roasted vegetables, hummus & spinach (VG)
- Beetroot falafel with tahini-lemon dip (VG)
- Couscous salad with herbs, roasted vegetables & pomegranate dressing (VG)
- Mini spinach pies with feta (V)
- Mini beef patties with caramelized onion chutney
- Mini chicken skewers with honey mustard sauce
- Mini lemon tartlets & chocolate truffles (V)

Price per person: €35.00
Service cost per person: €10.00
All Prices include mineral water, soft drinks and selected house wines.
VAT 13% & 24% not included

FINGER FOOD COCKTAIL II

An elevated cocktail menu featuring:

- Cheese spread with homemade rusks (VG)
- Graviera cheese skewers with Kalamata olives & oregano (V)
- Focaccia with lemon chicken & yogurt sauce
- Mini quiche with smoked salmon, dill & mizithra
- Dakos-style salad with feta, cucumber, tomato & herbs (V)
- Mini pork skewers with BBQ sauce
- Flatbread with grilled mushrooms, hummus & goat cheese (V)
- Mini beef patties with pickle sauce
- Assorted dessert shooters (V)
- Mini ekmek with mastiha cream & roasted almonds (V)

Price per person: €45.00
Service cost per person: €10.00
All Prices include mineral water, soft drinks and selected house wines.
VAT 13% & 24% not included


ALL DAY CATERING

MENU

ALL DAY CATERING EXPERIENCE

Beverages:

- Espresso & Americano coffee (regular & decaffeinated)
- Elixir tea selection in a variety of flavors
- Fruit juices
- Mineral water
- Milk, white & brown sugar, stevia, lemon slices
- Soft drinks & wines

Bakery / Cookies / Assorted Crunchy Cookies (3.5 kg total):

- Vanilla – classic and aromatic
- Orange – made with natural juice and zest
- Raisin – chunky raisins with a subtle hint of cinnamon

Vegan / Vegetarian Cookies:

- Olive Oil Cookies – soft and crunchy, made with olive oil
- Oat & Maple Syrup Cookies – prepared with oats and maple syrup
- Coconut & Chocolate Chips Cookies – made with coconut flour and vegan chocolate chips

An elevated cocktail menu featuring:

- Cheese spread with homemade rusks (VG)
- Graviera cheese skewers with Kalamata olives & oregano (V)
- Focaccia with lemon chicken & yogurt sauce
- Mini quiche with smoked salmon, dill & mizithra
- Dakos-style salad with feta, cucumber, tomato & herbs (V)
- Mini pork skewers with BBQ sauce
- Flatbread with grilled mushrooms, hummus & goat cheese (V)
- Mini beef patties with pickle sauce
- Assorted dessert shooters (V)
- Mini ekmek with mastiha cream & roasted almonds (V)

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ALL DAY CATERING EXPERIENCE

Savor Selections Grand Fromage – Cheese Platters (3 platters):

Gouda Royale, Edam Classico, Graviera Kriti, Pecorino Italiano, Manchego Reserva, Feta Kalamata, Fromages Colorés
Accompaniments: artisan crackers, cherry tomatoes, fresh fruits, nuts, fig chutne

Deluxe Nuts Platter – Nuts Only (3 platters):

- Almond Royale
- Cashew Delight
- Pecan Elegance
- Walnut Reserve
- Coconut Shreds

Mini Brioche Collection (70 pcs):

- Mini brioche with prosciutto, fig & mascarpone
- Mini brioche with roast beef, cream cheese & caramelized onion
- Charcoal mini brioche with burrata & cherry tomatoes

Tortilla Wrap Collection (70 pcs):

- Chicken wrap with lettuce & mayonnaise
- Smoked turkey wrap with Edam cheese & mustard sauce
- Mozzarella wrap with cucumber & pesto (vegetarian)

Mini Beef Burgers with Cheddar (100 pcs):

- Mini beef burgers served with cheddar cheese

Sweet Selections (100 pcs):

- Assorted dessert shooters: profiterole, chocolate & lemon mousse (V)
- Mini ekmek with mastiha cream & roasted almonds (V)
- Macarons in assorted flavors
- Assorted cheesecake & banoffee dessert shooters

MENU

ALL DAY CATERING EXPERIENCE

Beverages & Wines:

- Soft drinks
- Mineral water
- Beer (Lager)

Proposed White Wine

- **Lafazanis “Prorogos” Dry White Wine – Nemea, 750 ml**

A refined dry white wine crafted from Roditis (40%), Savvatiano (40%) and Moschofilero (20%) grapes, sourced from selected vineyards in Nemea and Corinthia. Pale yellow color with green reflections, fresh citrus aromas dominated by lemon, crisp on the palate with a pleasant finish.

Proposed Red / Rosé Wines

- **Lafazanis “Prorogos” Dry Red Wine – Nemea, 750 ml**

Varieties: Agiorgitiko (60%) – Merlot (40%)
Origin: Nemea vineyards
Tasting notes: Bright red color, fresh red fruit aromas, smooth mouthfeel with gentle tannins.

Lafazanis “Prorogos” Dry Rosé Wine – Nemea, 750 ml

An elegant dry rosé wine from the Nemea region, offering delicate flavors, fresh aromas and a refined character, ideal for any occasion.

PACKAGE PRICE
Price: €2,750 per day
Service included
25 bottles of wine included
VAT 13% & 24% not included

MENU

ADDITIONAL HOSPITALITY SERVICES

ICE CREAM CART:

- Chocolate (5 kg), Vanilla (4 kg), Pistachio (4 kg), Strawberry Sorbet (3 kg)
- Serving hours: 10:00 – 18:00
- One waiter included
- Waffle cones, paper bowls, spoons & napkins included
- Chocolate & caramel syrup included
- Dimensions: 140 × 60 × 205 cm

Ice Cream Cart Price: €800.00
VAT 13% & 24% not included





PAYMENT TERMS

BANK TRANSFER:

1. 30% of the total amount upon signing the private agreement
2. 60% thirty (30) days prior to the event date
3. Remaining balance seven (7) days before the event

CREDIT CARD:

1. Visa or MasterCard via mail order

BANK ACCOUNTS – SUNNYDAY CATERING

- PIRAEUS BANK

IBAN: GR17 0172 1310 0051 3110 2772 267
SWIFT / BIC: PIRBGRAA

- EUROBANK

IBAN: GR43 0260 0050 0001 2020 1256 922
SWIFT / BIC: ERBKGRAA

- ALPHA BANK

IBAN: GR80 0140 2690 2690 0200 2007 197
SWIFT / BIC: ALPBGRAA

COMPANY DETAILS:

- Company Name: SUNNYDAY MARKETS Single Member Private Company (IKE)
- Trade Name: SUNNYDAY MARKETS
- Legal Form: IKE (Private Company)
- G.E.M.I. Number: 1586152070000
- Chamber of Commerce Registration No.: 56659
- VAT Number: 801531542
- Tax Office: 1st Piraeus Tax Office
- Registered Address: 19th km Athinon-Lavriou Avenue, peania 190 02