



## **Menu Buffet A**

### **Salads**

Traditional Greek Salad

Spinach salad with smoked salmon, cherry tomatoes & orange fillet with vinaigrette sauce, olive oil & lemon juice

### **Cold Appetizers.**

Greek tapas with tzatziki, auberge cream & white tarama

Variety of traditional marinated olives with rosemary & feta cheese marinated with a variety of herbs

Smoked mackerel fish fillet with fresh anise.

### **Hot appetizer**

Cheese pie

Risotto with Safran & sea food

### **Main course**

Beef in red sauce, fresh herbs & haloumi cheese

Pork fillet with sage sauce

Sardine fillet plaki with fresh herbs, olive oil & lemon juice

### **Garnish**

Oven potatoes & steam vegetables

### **From the grill**

Pork steak

Mini chicken souvlaki

### **variety of bread rolls**

### **Dessert**

Panacota

Chocolate cake

Traditional Greek desserts

Seasonal fruits

***Price per person: 55 Euro***



## **Menu Buffet B**

### **Salads**

Greek traditional salad,  
Pasta salad with feta cheese , dry tomatoes, Roca & fresh red peppers  
Green salad with avocado, orange & green apple, baby shrimps, & crouton bread  
Mediterranean potato salad, with baby tomatoes, anchovies, fresh herbs & fresh baby onion

### **03 different dressings**

### **Cold appetizers**

Stuffed peppers with cheese cream  
Chicken pie  
Stuffed eggs with tuna cream & caviar  
Tzatziki & eggplant salad  
Spicy cheese cream

### **Hot appetizers**

Linguini pasta with shrimps & Mediterranean sauce  
Mussels with saganaki cheese & mustard from Thessaloniki

### **Main course**

Pork rolls with bearnaise sauce  
Giouvetsi with lamb  
Seabass fillet with olive oil, lemon & herbs cream  
Oven pork pancetta with BBQ & black beer sauce

### **Garnish**

Potato croquet  
Risotto with vegetables  
Steam broccoli with nuts fillet & butter

### **from the grill**

Tope fish fillet,  
Pork souvlaki & grilled corn

### **Desserts**

Black forest  
Panacota  
Chocolate mousse  
Mini baba with cream  
Mini tart  
Variety of seasonal fruits

### **variety of bread rolls**

**Price per person: 60 Euro**



## **Menu Buffet C**

### **Salads**

Greek traditional salad  
Caesar salad  
Seafood salad  
Auberge salad with orange, mozzarella, baby tomatoes, carrot,  
3 different sauces

### **Cold appetizers**

tzatziki  
Eggplant salad  
White tarama salad  
Salmon roll with cheese cream & anise  
Marinated octopus with balsamic sauce, olive oil & fresh oregano

### **Hot appetizer**

Cannelloni stuffed with spinach, mushrooms, mozzarella,  
Spinach pie  
Stuffed peppers with rice & minced meat

### **Main course**

Ossobuco beef  
Chicken fillet with Dijon sauce  
Pork in the oven with graven sauce  
Mullet fish with exotic sauce

### **Garnish**

Jacket potatoes  
Ratatouille vegetables  
Marsala pigouri

### **From the grill**

Shrimps grilled  
Lamb chops

### **Desserts**

Variety of Greek traditional desserts  
Milfeig  
Trigona panoramatos  
Yogurt with honey & nuts  
Caramel cake  
Variety of fruits  
  
Variety of bread rolls

**Price per person: 70 Euro**

*NOTE: It is upon the guests desire if they want to choose multiple choices from the menus above in order to have their final menu. In that case they can arrange it with the F&B Manager or the Executive Chef of the Hotel in order to be advised for the final menu costs*