

BUFFET 1

SALADS & DIPS

Rocket leaves, parmesan cheese, cherry tomatoes, pomegranateade, balsamic dressing
Greek village salad with feta cheese and oregano
Smoked Fish rice Salad

Iceberg & Blue cheese salad

Summer Spring salad

Assorted Dips(Humus, Tzatziki with fresh mint, Tahini with sesame seeds and lemon)

ANTIPASTI

Mozzarella caprese

MAIN COURSES

Lamb Kleftiko

Pork fillet with sage sauce

Chicken skewer

Beef stroganoff

Grilled salmon fillets with white wine sauce

Mousaka

Penne with tomato basil sauce

vegetables with fresh herbs thyme

Rice pilaf with wild mushrooms

Lyonnaise Potatoes

DESSERTS

Baklavadakia

Baked halva

Lemon tart

Chocolate cake

Fresh fruit selection

€33.00 per person

BUFFET 2

SALADS & DIPS

Caesar Salad

Fresh garden greens, cherry tomatoes, croutons, crispy bacon, Caesar dressing

Seafood salad with crispy greens and olive oil dressing

Rocket leaves, grilled halloumi cheese, cherry tomatoes, carob honey

Greek village salad with feta cheese and oregano

Eggplants with fetta and oregano

Assorted Dips (Hummus, Tzatziki with fresh mint, Tahini with sesame seeds and lemon)

ANTIPASTI

Mozzarella caprese with basil oil

MAIN COURSES

Herb crusted lamb chops with mint sauce

Pork medallion with sage sauce

Chicken roll with mozzarella and sun-dried tomatoes served with tomato basil sauce

Roast beef tenderloin served on wild mushroom ragout with pepper corn sauce

Steamed sea bass with Meunier sauce

Penne with Pesto Sauce

Grilled vegetables with fresh herbs

Basmati rice with turmeric

Potatoes Baby

CARVERY

Roasted Pork with mustard sauce

DESSERTS

Fyllo tower filled with anari mousse served with cinnamon and vanilla sauce

Panna cotta with raspberries

Baklavadakia

Cheese cake with Kiwi

Chocolate cake

Fresh fruit selection

€42.00 per person

BUFFET 3

SALADS & DIPS

Trattoria salad with Italian dressing
Rocket salad, sun dried tomatoes, parmesan shavings, balsamic dressing
Goat's cheese on a bed of greens with a fig balsamic glaze
Fresh garden greens, cherry tomatoes, croutons, crispy bacon, Caesar dressing
Seafood salad with crispy greens and olive oil dressing
Greek village salad with feta cheese and oregano
Smoked eggplants with feta cheese and sesame sauce
Tzatziki with fresh mint
Tahini with sesame seeds and lemon

ANTIPASTI

Smoked salmon and seafood with green leaves, lemon mustard dressing and dill
Mozzarella caprese with basil oil
Prosciutto served with melon

MAIN COURSES

Herb crusted lamb chops with mint sauce
Pork medallion with sage sauce
Chicken Roll with mozzarella and sun-dried tomatoes served with tomato basil sauce
Duck breast with sweet port wine reduction
Roast beef tenderloin served on wild mushroom ragout with thyme sauce
Steamed Grouper with citrus
Gnocchi with tomato served with a light white wine sauce and basil
Fresh Seasonal Vegetables
Wild rice
Potatoes Lyonnaise

CARVERY

Roasted Lamb stuffed with Haloumi

DESSERTS

Panna cotta with raspberries
Selection of Cypriot sweets
Tiramisu
Chocolate cake
Millefeuille
Fresh fruit selection

€50.00 per person