

THE

LUXURY

Cyprus Buffet Menu

Appetizers

Cyprus Charcuterie Platter, Smoked Hiromeri, Smoked Village Lountza Cyprus Meat Loaf with Quails Egg Deep Fried Eggplant Wedges, Tahini, Yogurt, Garlic Dressing Anari & Walnuts Balls, Strawberries Sauce

Refreshing Salads

Rocket, Arugula, Avocado, Cherry Tomatoes, Kefalotyri Flakes, Figs, Carob Vinaigrette Tomato Wedges, Cucumber, Bell Peppers, Red Onion, Feta, Mint, Olive Oil & Vinegar Spinach Leaves, Rocket Leaves, Quinoa, Fried Halloumi, Pomegranate, Balsamic Vinaigrette

Fried Anari-Tomato Slices, Glistirida, Spring Onion, Strawberries, Pastelaki "Finikotes" Tomatoes Slice, Grated Feta Cheese, Fresh Basil, Organic Olive Oil Beetroot with Celery, Spring Onion, Coriander, Orange Segments, Garlic Vinaigrette Marinated Wild & Button Mushrooms, Tarragon, Bell Peppers, Coriander, Spring Onion Grilled Marinated Vegetables with Fresh Herbs Traditional Village Salad

Cheese Station

Cyprus Cheese Platter Halloumi, Kefalotyri, Feta Cheese, Anari Almond Nuts, Walnuts, Hazelnuts, Dry Apricot, Prunes, Raisin White Crackers, Sesame Breadsticks

Bread Selection

Village Bread, Cyprus Koulouri, Pitta Bread, Daktilia, Olive Pie, Halloumi Pie Butter, Herbs Butter, Sundried Tomato Butter

Live Cooking & Carving

Slow Cooked Pork Belly in Red Wine and Coriander, Commandaria Sauce Village Macaroni, Garlic, Fresh Basil, Spring Onion, Hiromeri, Mushroom



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Grill Station Pork Sieftalies, Pitta Bread, Tomato, Cucumber, & Onion Salad Halloumi Cheese Smoked Wine Lountza Chicken & Pork Souvla, With Oregano

Hot Items Lamb Kleftiko with Potatoes Traditional Beef Stifado Grilled Octopus, Parsley, Oregano, Spring Onion, Fava Dip Stuffed Vegetables, Pork Mincemeat & Rice Cyprus Ravioli with Grated Halloumi & Mint Mousakas Deep Fried Calamari, Garlic Mayonnaise Sauce

> Desserts Almond Baklava Galatopoureko Kalo Prama Daktila Machalepi Pourekia with Anari Cheese Halvas Orange Chocolate Mousse Lokoumia, Candied Fruits Fruit Salad Fresh Fruit Display

Dessert Live Station Loukoumades & "Pisies" with Honey & Accompaniments



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Signature Buffet

Salads

Caesar Salad with Marinated Prawns Chef's Nicoise Salad, Seared Tuna, Quail Eggs, Baby Potatoes Arugula Salad, Spring Onions, Heirloom Tomatoes, Kefalotyri Flakes Artichokes, Crispy Bacon, Honey Mustard Dressing Marinated Grilled Bell-Peppers Chicory, Blue Cheese, Walnuts Peppered Tuna Tataki on Wakame Salad Shrimps, Quinoa salad, Avocado, Roasted Vegetables Cilantro Citronette Grilled Vegetables & Fetta Tabbouleh Served with Pistachio, Oregano and Pitta Chips Coji Berries, Quinoa, Garden Greens, Strawberries, Fried Halloumi & Coummandaria Dressing Braised Baby Kale, Roasted Shitake Mushroom, Radish, Edamame Beans, Miso-Ginger Vinaigrette Greek Salad

Appetizers

Smoked & Marinated Salmon, Onion Gherkins, Crème Fraiche Vitello Tonnato Charcuterie, Pickled Onion Cornichons Selection of Local & International Cheese, Fig Marmalade, Crackers & Dry Fruits



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Main Courses

Slow Cooked Beef Loin on Wild Mushroom Ragout, Veal Sweetbreads & Barolo Reduction Seared Salmon, Steamed Bok Choy & Chorizo Cream Saphsishia Crusted Rack of Baby Lamb on Sautéed Marrows & Herb Jus Miso Glazed Chicken Breast, Baby Swiss Chard, Enoki Mushroom Crispy Pork belly, Scallion Confit, Quince Coulis Spinach Ricotta Ravioli, Roquefort Velouté Enhanced with Port Seasonal Vegetables Flavored with Basil & Chives Grilled Vegetables, Sautéed Wild Mushrooms, Asparagus Roasted Baby Potatoes Flavored with Dashi, Parsley & Cardamom Rice

Carving Station

You may choose 2 of the available carving stations. For additional carving station there will be a supplement of €5.00 per person

> Stuffed Suckling Pig with Herbs, Mincemeat & Sage Emulsion or Roasted Bone in Ribeye with Red Wine & Balsamic Glaze or Whole Grouper in Salt Crust & Limoncello Sauce or Steamed Salmon Stuffed with Spinach & Champagne Cream



THE LUXURY COLLECTION

Desserts

Caramel Mille Feuille with Strawberry & Cinnamon Apple Tart with Walnuts & Raisins Chocolate Cake, Milk Chocolate Cremeux & Roasted Banana Ice Cream Truffle Torte, Butterscotch Crème, Caramelized Rice Krispies White Chocolate Cheesecake, Vanilla blood Oranges, Citrus Confit Forest Berry Charlotte Lime Orange Cake Tsoppopitta with Anari Cheese Galatopoureko & Mini Baklava Vanilla Choux Cake Pear Cranberry Tart Pistachio Nest Coconut & Pineapple Cake Fruit Salad Fresh Fruit Display