

Group Buffet

Menu 1

Starters:

Roll crusted cheese pies with dip herbs Brochette with aubergines and sourcheese Polenta with vegatables Meat balls with tomato sauce Salmon tartar inside Arabic pie(wonton) Cheese and cold cuts variety

Salads:

Greek salad (Horiatiki) Russian salad with cabbage Salad with tambule orange and cranberry Salad with various greenery baby tomatoes, cucumber and mini mozzarella balls

Main Course:

Penne with white sauce and mushrooms Pork with lettuce, onions, fresh dill and celery Beef with lemon sauce baby carrots and garnish rice or French fries

Desert:

Greek Halvas Yogurt with Fruit chutney Chocolate mouse

Price per person: 79 euro

<u>Menu 2</u> Starters:

Brochette with sausage ragout and graviera cheese Cheese balls with spicy mayonnaise Graviera cheese with pear chutney Stuffed potatoes with sausage and sauce Cheese and cold cuts variety

Salads:

Santorinian salad with hloro cheese Salad with beetroot orange and smoked turkey Fresh Asian Salad with baby tomatoes and coriander Potato salad with honey vinaigrette and mustard

Main Course:

Rigatoni with salmon vodka and white sauce Lamb in pot baked in the oven with fennel Pork belly with coriander sauce, garnish rice or baby potatoes Leeks with rice

Desert:

Nutpie White chocolate mouse with fruits and champagne Milk pie

Price per person: 89 euro

<u>Menu 3</u> Starters:

Grilled haloumi cheese with apple chutney Humus with fried mushrooms Stuffed potatoes with sausage and sauce Ravioli stuffed with cheese Cheese and cold cuts variety

Salads:

Summer salad with grilled aubergines, zucchini vinaigrette from soya ginger and honey Tomato salad with basil rocket and olive cheese Salad with beetroot, orange ,smoked turkey and ice berg Salad with various greenery, asparagus , baby tomatoes and fennel cultivar

Main Course:

Spaghetti with avocado sauce Leg of Lamb with artichokes celery root and chards Beef fry with soya sauce, lime , sesame and vegetables Garnish wild rice or field potatoes with feta cheese

Desert:

Strawberry Cake Tiramisu Tsoureki (brioche) with chocolate syrup

Price per person: 115 euro

<u>Menu 4</u>

Starters: Shrimps with feta cheese and tomato sauce Smocked salmon with lemon sauce and Valeriana herd Anchovy with vinegar and garlic Tomato balls

Cheese and cold cuts variety

Salads:

Green salad with crab meat Salad with watermelon, rusks, feta cheese, and marinated tomato Salad with cabbage –carrot and seafood mix Santorinian salad with hloro cheese

Main Course:

Octopus with half tube pasta Cod fish with carrot puree and thyme sauce Sea bass fillet with vegetables Garnish Potatoes with oregano or basmati rice

Desert:

Lemon sweet cake Chocolate pie Saragli

Price per person: 140 euro