





Event Buffet Menu



BUFFET WITH BAKERY

CHOICE OF WHITE & BROWN BREAD / BISCUITS / BREADSTICKS / GALETES

COMPOSERS SALADS

POTATO SALAD WITH MAYONNAISE

AUBERGINE SALAD

BEETROOT WITH YOGURT AND WALNUT

TRADITIONAL SPICY CHEESE SALAD

ORGANIC GREEN SALAD LEAVES WITH POMEGRANATE AND PINE CONE SERVED WITH EXTRA VIRGIN OLIVE OIL BALSAMIC VINAIGRETTE

CRETAN SALAD WITH TOMATO, CUCUMBER, GREEN PEPPER, CAPER, ONION, BLACK OLIVES AND 'FETA' CHEESE WITH VIRGIN OLIVE OIL

DDESCING

OIL / VINAIGRETTE / BALSAMIC / 1000 ISLANDS / YOGURT

HOT DISHES

FRIED BALLS OF SQUASH

WILD MUSHROOMS WITH GARLIC AND PARSLEY

STUFFED PEPPERS WITH FETA

GRILLED VEGETABLES SERVED WITH CARAMELIZED BALSAMIC

ROASTED LAMB served with Cretan aromatics herbs

BAKED POTATOES



GRILL

PORK 'souvlaki' GRILLED

CHICKEN FILLET GRILLED

GRILLED BURGERS

PANDORA GRILLED served with lemon sauce

ACTION

PASTA SAUTED WITH FRESH CREAM & SMOKED SALMON

RISOTTO WITH TOMATO AND BASIL served with TRADITIONAL GRATED CHEESE

ACCOMPANIMENT
LEMONS - TABASCO-KETSUP- MUSTARD

BUFFET OF SWEETS

VARIETY OF FRUITS

Menu Cost

40€ per person

(A minimum of 40 persons is required for this menu)