
WEDDING BUFFET

Greek Buffet

SALADS & COLD ITEMS

Sampling of Traditional Greek Spreads
Tzatziki, Fava (*Yellow lentil*), Eggplant cream spread
Taramosalata (*Red roe mousse*), Tirokafteri (*Spicy cheese spread*)
Fresh salads of the season
Dolmadakia (*Vine leaves stuffed with rice*)
Greek Salad *with Kalamata Olives & Feta Cheese*
Dakos, *Dry rusks with fresh cheese & tomato*
Potato Salad *with rosemary and olive oil*
Fresh beetroots, Boiled greens
Assorted Greek Olives

HOT ITEMS

Greek style roast Pork
Roast Lamb on the bone baked with potatoes
Roast Chicken with Okra
Stifado (*Tender chunks of beef in a red wine sauce with onions*)
Spinach Pie (*Spinach, Leeks & Feta cheese in crispy phyllo*)
Green Beans cooked in fresh tomato & Olive oil
Moussaka (*Oven baked layered, eggplant, potatoes, spiced ground beef & cream Béchamel*)

SIDE DISHES

French Fries
Roast potatoes
Broccoli & Carrots

DESSERTS

Selection of Greek Cheese
Assorted Cakes
Choice of Greek Traditional desserts
Baklava (*with walnuts, pistachios & spiced honey syrup*)
Galaktoboureko, (*Creamy Semolina wrapped in phyllo, bathed in citrus syrup*)
Kantafi, (*Shredded pastry with honey and nuts*)
Display of Seasonal Fresh Fruits

55€ per person

