

## Menu No. 8

### Gala Dinner Buffet Menu

*“My First, My Last, My Everything”*

#### Refreshing Salads

Caesars Salad With Croutons, Parmesan Flakes & Bacon Bits

Traditional Village Salad

Fried Aubergines With Tomatoes & Garlic Drizzled With Olive Oil

Rocket Salad With Crispy Hiomeri, Kefalotyri Cheese

Cherry Tomatoes & Baby Artichokes

Marinated Mushrooms With Fresh Coriander & Olive Oil

Mexican Salad With Nachos

Tomato, Cucumber, Red Onion & Mint

Potato Salad With Horseradish & Whole Grain Mustard Sauce

Sliced Avocado With Baby Pink Prawns & Crab Meat

Apple & Celery Salad Flavored With Cinnamon

Tabouleh Salad, Tomato & Fresh Mozzarella Salad,

Smoked Chicken With Mango, Avocado & Bean Spouts

Mixed Green Salad With Blue Cheese & Pears

#### Mirrors & Platters

Poached Salmon Medallions

Smoked Marinated Salmon

Green & White Asparagus With Tarragon Vinaigrette

Selection Of Prosciutto & Bresaola With

Rocket Leaves & Parmesan Flakes

#### Dips

Melitzanosalata, Blue Cheese

Tzatziki, Houmous With Pine Nuts

#### Dressings To Accompany Your Salads

Ladolemono (Olive & Lemon Sauce)

Balsamic Vinaigrette

Cocktail Sauce

Mayonnaise

French Dressing

Dill & Honey Mustard Sauce

#### Bread Corner

Selection Of Freshly Baked Breads

#### Hot Items Selection

Beef Emince With Roquefort Cream Sauce & Oyster Mushrooms

Pork Tenderloin With Wild & Fresh Mushroom Sauce

Broiled Salmon & Sword On Spinach With Cremolata Sauce

Pan – Seared Chicken Breast With Whole Grain Mustard Sauce

Roasted Duck With Cinnamon On A Bed Of Cabbage Confit

Served With Vanilla Orange Sauce

Pasta In Creamy Garlic Sauce With Hiomeri & Sundried Tomatoes

Rice With Nuts & Saffron

Dauphinoise Potatoes

Fresh Seasonal Vegetables

#### Carvery

Roast Leg of Pork or Whole Turkey or

Honey Baked Gammon or Baron of Beef

(carved in the room - choice of two)

#### Sweet Corner - Desserts

Doukissa, Chocolate Espresso Mousse

Tiramisu With Coffee Brullee, Pistachio Cream Roll

Double Chocolate Brownies, Apple Strudel

Black Forest With Chocolate, Strawberry Cheese Cake

Cream Caramel, Apricot Crumble, Petit Choux A La Crème

Sacher Torte, Cyprus Torte

Fresh Fruit Salad, Fresh Fruit Selection

*\*\*The Hotel Reserves the right to alter any of the above items at its own discretion\*\**

**Price: €74.50 Per Person**

(Inclusive of all Taxes & V.A.T)

Min. 30 persons

The above menu includes unlimited local drinks (Superior House Wine, Red & White, KEO & Carlsberg Beers, Zivania, Local Brandy KEO VSOP, Soft Drinks, Juices & Water), service & taxes.

## Menu No. 9

### Gala Dinner Buffet Menu

#### "All I Need Is You"

#### Refreshing Salads

- Tomato & Fresh Mozzarella, Pesto & Balsamic Vinaigrette
- Fresh Marinated Mushroom Salad With Fresh Coriander & Garlic
- Caesar Salad With Croutons, Parmesan Flakes And Bacon Bits
- Fresh Spinach And Arugula Salad With Avocado & Papaya Drizzled With Yoghurt Vanilla Dressing
- Traditional Greek Salad
- Mediterranean Roasted Peppers With Thyme Lemon Vinaigrette
- Smoked Duck Breast With Pomegranate & Red Onion Marmalade
- Mexican Salad
- Tabouleh Salad
- Traditional Village Salad

#### Mirrors & Platters

- Pink Tuna Carpaccio With Spring Onion, Basil & Virgin Olive Oil
- Poached Salmon Fillet With Cream Horseradish Sauce
- California Rolls & Sashimi Platter
- Country Style Terrine & Pate With Pickled Onions & Cornichons
- Smoked & Marinated Salmon
- Green Asparagus With Quail Eggs
- Avocado Guacamole In Special Bowl Topped With Prawns

#### Carving Station (Selection Of Two)

- Salmon Coulibiac
- Served With Cream Champagne Sauce
- Or
- Roasted Fresh Leg Of Lamb
- Served With Rosemary Sauce
- Or
- Slow Roasted Prime Rib Of Beef
- Served With Béarnaise Sauce
- Or
- Roasted Leg Of Pork
- Served With Apple Sauce
- Or
- Honey Glazed Gammon
- Served With Grain Mustard Sauce

#### Dips

- Melitzanosalata, Blue Cheese
- Tzatziki, Hummus With Pine Nuts

#### Dressings To Accompany Your Salads

- Ladolemono (Olive & Lemon Sauce)
- Balsamic Vinaigrette
- Cocktail Sauce
- Mayonnaise
- French Dressing
- Dill & Honey Mustard Sauce

#### Bread Corner

- Selection Of Freshly Baked Breads

#### Hot Items Selection

- Sea Bass Fillet & Red Mullet On Vegetable Ragout With Tomato & Basil Oil
- Veal Tenderloin On A Bed Of Mushrooms & Asparagus Served With Truffle Sauce
- Roasted Duck Breast With Apple On A Bed Of Cabbage Confit With Maple Butter Sauce
- Pan-Seared Pork Medallions On A Layer Of Sautéed Baby Marrows
- With Grain Mustard Sauce
- Chicken Leg Tandoori Style With Toasted Sesame Seeds
- Home Made Ravioli With Spinach & Ricotta Cream Cheese Sauce
- Roasted Potatoes With Fresh Herbs
- Wild Pilaf Rice
- Fresh Seasonal Vegetables

#### Sweet Corner – Dessert

- Chocolate Banana Mouse, Mixed Nut Tart
- Pavlova Strawberry Cake, Pistachio Crème Brulee
- Lemon Baked Cheese Cake, Panna Cotta
- Apple Chocolate Pie, Pear Petivier, Pears & Prunes In White Wine
- Lemon Blue Berry Tart, Hazelnut Cake With Crème Brulee
- Strawberry & White Chocolate Fan Cake, Cyprus Pastries,
- Fresh Fruit Salad, Fresh Fruit Selection
- Selection Of National & International Cheeses

\*\*The Hotel Reserves the right to alter any of the above items at its own discretion

**Price: €79.50 Per Person**  
 (Inclusive of all Taxes & V.A.T.)

Min. 30 persons

The above menu includes unlimited local drinks (Superior House Wine, Red & White, KEO & Carlsberg Beers, Zivania, Local Brandy KEO VSOP, Soft Drinks, Juices & Water) service & taxes