



**PARKLANE
RESORT & SPA
LIMASSOL**

Pearl Blossom

Refreshing Salads

Caprese Salad

Mozzarella Cheese | Tomatoes, Basil Leaves | Micro Basil |
Olive Oil Balsamic Cream

Endive Leaf Salad

Gorgonzola Cheese | Dried Cranberries | Blueberries | Walnuts
Mustard Vinaigrette

Octopus Salad

Parsley | Red Onions | Gherkins | Lime Zest | Oregano | Olive Oil

Artichoke Heart Salad

Rucola Leaves | Red Onions | Confit Cherry Tomatoes | Black
Olives | Vierge Sauce

Greek Salad

Tomatoes | Cucumbers | Red Onions | Feta Cheese | Kalamon
Olives | Green Peppers | Capers

Chicken Caesar Salad

Lettuce Hearts | Butter Croutons | Parmesan Shavings | Caesar
Dressing

Quinoa Salad

Fresh Beetroot | Baby Spinach Leaves | Orange Segments | Blueberries
Orange Vinaigrette

Dip Selection

Tzatziki | Kopanisti Mykonos | Hummus



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Individual & Mirror Displays

Octopus

Fava Beans | Parsley Olive Oil

Seabream Tartare

Avocado Cubes | Lime | Shallots | Chives | Parsley | Red Chili Pepper |
Olive Oil

Beetroot Salmon

Pickled Ginger and Shallots | Jalapeño Peppers | Lime Segments

Antipasto of Asparagus

White and Green Grilled Asparagus | Cherry Tomato Confit | Pesto
Sauce | Parmesan Shavings

Cheese Station & Charcuterie Station

Goat Cheese with Nuts | Pecorino Bucaro | Gruyere Cheese | Brie Cheese |
Beef Bresaola | Pistachio Mortadella | Prosciutto Di Parma | Virginia Ham
Variety of Fresh & Dried Fruits | Nuts | Bread Sticks | Jams

Hot Displays

Veal Loin

Parsnip Purée | Baby Carrots | Red Wine Jus

Pork Tenderloin

Apple and Prune Compote | Calvados Sauce

Cashew Chicken

Carrots | Bell Peppers | Spring Onions | Oyster Sauce

Chicken Tandoori

Vegetable Couscous | Cucumber Raita

Seabass Fillet

Spinach and Mushroom Ragout | Capers | Parsley |
Beurre Blanc Sauce



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Seasonal Steamed Vegetables

Baby Carrots | Broccoli | Green Asparagus | Cauliflower |
Snow Peas

Wild Rice

Mushrooms | Herbs

Oven Baked New Potatoes

Rosemary | Oregano | Lemon Juice

Pasta Station

Penne

Crispy Bacon | Onions, Basil | Tomato Coulis

Spinach Ricotta Ravioli

Served with Blue Cheese Sauce

Carving Station

Slow Cooked Leg of Lamb

Mint Sauce | Thyme Jus | Variety of Mustards

Sweet Sensations

Red Fruit Inspired | Chocolate Caramel Pistachio | Exotic Praline

Coffee Experience | Peanut Caramel | Chocolate Black Forest

Pistachio Kateifi Plaka | Coffee Opera | Sacher Torte

Baked Caramel Cheesecake | Pistachio Doukissa

Mini Vanilla Chocolate Mango Tart | Crème Brûlée Cups

Banoffee in a Shot Glass | Tropical Savarin in a Shot Glass

Seasonal Whole and Cut Fresh Fruits

€ 130.00 PER PERSON



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Rose Gold Affair

Refreshing Salads

Chicken Caesar Salad

Lettuce Hearts | Butter Croutons | Parmesan Shavings | Caesar Dressing

Greek salad

Tomatoes | Cucumbers | Red Onions | Feta Cheese | Kalamon Olives | Green Peppers | Capers

Potato Salad

Celery | Spring Onions | Coriander Leaves | Capers | Stuffed Olives | Olive Oil

Avocado Salad

Lettuce Hearts | Walnuts | Goji Berries | Sunflower Seeds | Strawberries | Honey Mustard Vinaigrette

Seafood Salad

Prawns | Calamari | Octopus | Mussels | Fennel | Dill | Lemon Confit Vinaigrette

Rocca Salad

Strawberries | Pomegranate Seeds | Raspberries | Caramelized Hazelnuts | Parmesan Shavings | Balsamic Vinaigrette

Baby Mozzarella Salad

Cherry Tomatoes | Baby Mozzarella | Pine Kernels | Rocca Leaves | Pesto Sauce

Artichoke Heart Salad

Rucola Leaves | Red Onions | Confit Cherry Tomatoes | Black Olives | Vierge Sauce

Dip Selection

Muham marram | Tarama | Tzatziki



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Individual & Mirror Displays

Smoked Salmon Sphere

Avocado Mousse | Cream Cheese | Lime | Avruga Caviar

Prosciutto Roll

Prosciutto di Parma | Mascarpone Cheese | Mellon Sphere |
Strawberry Pearls

Blue Fin Tuna Tataki

Seaweed Wakame Salad | Ginger Flowers | Lemon Pearls

Whole Poached Salmon

Citrus Mayonnaise | Gherkins | Limes | Pickled Onions | Amarillo

Italian Antipasto Platter

Artichoke Hearts | Mushrooms | Stuffed Red Peppers | Confit Tomatoes |
Aubergines | Zucchini

Cheese & Charcuterie Station

Manchego Cheese | Brie Cheese | Goat Cheese with Pistachios | Gruyere
Cheese | Parmesan Chunks | Napoli Salami | Prosciutto Cotto | Pistachio
Mortadella | Beef Bresaola | Salami Napoli | Fig Chutney | Bread Sticks |
Jams | Fresh & Dried Fruits

Hot Displays

Crispy Duck Breast

Apple & Pear Ragout | Forest Fruit Jus

Iberian Pork Neck Medallions

Grilled Iberian Pork Neck | Green Asparagus | Wholegrain Mustard
Sauce

Stir Fry Beef Teriyaki

Snow Peas | Spring Onions | Julienne Peppers | Bean Sprouts | Teriyaki
Sauce

Corn-fed Chicken Fillet

Corn on the Cob | Red Florine Peppers | Vierge Sauce



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Salmon Fillet with Citrus Herb Crust

Artichoke Ragout | Champagne Sauce | Keta Caviar

Grilled Vegetables

Bell Peppers | Florine Peppers | Zucchini | Aubergines | White &
Green Asparagus | Baby Carrots

Basmati Rice

with Vegetables

Dauphinoise Potatoes

Garlic | Fresh Cream | Cheddar Cheese | Halloumi Cheese

Pasta Station

Spinach Ricotta Tortellini

Served with Blue Cheese Sauce

Wild Mushroom Rigatoni

Pine Kernels | Sundried Tomatoes | Commandaria Wine Sauce

Carving Station

Prime Rib Beef on the Bone

Yokeshire Pudding | Bearnaise Sauce | Mushroom Sauce | Pepper Sauce

Provençal Rack of Lamb

Mint Sauce | Thyme Jus | Assortment of Mustards

Sweet Sensations

Chocolate Coconut | Coffee Experience | White Chocolate Cheesecake

Black Forest | Fruit Tart | Red Fruit inspired | Pavlova Red Fruit

Sacher Torte | Folies | Saragli | Vanilla Savarin | Carrot Caramel Cake |

Lemon Blueberry Tart | Crème Brule Cups | Tiramisu in a Shot Glass

Exotic Coconut Cream in a Shot Glass

Seasonal Whole and Cut Fresh Fruits

€ 150.00 per person



**PARKLANE
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Eternal Diamond

Refreshing Salads

Greek Salad

Tomatoes | Cucumbers | Red Onions | Feta Cheese | Kalamon Olives |
Green Peppers | Capers

Quinoa Salad

Fresh Beetroots | Baby Spinach Leaves | Orange Segments | Blueberries |
Orange Vinaigrette

Nicoise Salad

Green Beans | Bluefin Tuna Tartar | Quail Eggs | New Potatoes | Cherry
Tomatoes | Kalamon Olives | Lemon Mustard Vinaigrette

Avocado & Prawn Salad

Mango | Red Florine Peppers | Thousand Island Sauce

Dakos Cake

Greek Barley Rusk | Feta Crumble | Tomatoes | Kalamon Olives | Oregano |
Virgin Olive Oil

Rocket Salad

Variety of Cherry Tomatoes | Sundried Tomatoes | Roasted Cashew Nuts |
Parmesan Shavings | Balsamic Dressing

Buffalo Mozzarella Salad

Tomato Slices | Mozzarella Slices | Basil Leaves | Pesto Sauce | Balsamic
Pearls

Waldorf Salad

Granny Smith Apples | Celery Stalk | Walnuts | Yogurt | Honey

Lebanese Tabouleh Salad

Parsley | Couscous | Tomatoes | Spring Onions | Olive Oil | Lemon Juice

Dip Selection

Muham Marram | Tyrokafteri | Babaganoush | Tzatziki



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Individual & Mirror Displays

Seabream Tartare

Avocado Cubes | Lime | Shallots | Chives | Parsley | Red Chili Pepper | Olive Oil

Smoked Duck

Quince Compote | Raspberry Pearls

Beetroot Tian

Layers of Beetroot | Goat Cheese

Poached Tiger Prawns on Ice

Thousand Island | Citrus Olive Oil | Amarillo Chili Sauce

Smoked Fish

Smoked Salmon | Beetroot Salmon | Smoked Halibut | Smoked Eel | Quail Eggs | Lemon Confit | Condiments

Cheese & Charcuterie Station

Novella con Pepperoncino | Pecorino Romano | Gorgonzola Cheese | Gruyere Cheese | Parmesan Chunks | Prosciutto di Parma | Milano Salami | Bresaola Pistachio Mortadella | Dried and Fresh Fruit | Nuts | Jam | Bread Sticks

Sushi Station

Salmon & Blue Fin Tuna Sashimi

Soy Sauce | Pickled Ginger | Wasabi Paste

Spicy Tuna Roll

Bluefin Tuna | Cucumber | Togarashi Sauce

Soft Shell Crab Roll

Avocado | Sweet Soy Sauce | Creamy Wasabi Mayonnaise

Samurai Roll

Prawn | Seared Salmon | Avocado | Sweet Soy Sauce | Mango Mayonnaise

California Roll

Crab Meat | Avocado | Orange Masago



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Hot Displays

Beef Tenderloin

Eringi Mushrooms | Truffle Jus

Stuffed Chicken Fillet

Wild Mushrooms | Pine Nuts | Sundried Tomatoes | Prosciutto Cotto |
Herbs | Port Wine Sauce

Turkey Mango

Oyster Mushrooms | Garlic | Green Asparagus | Mango Chutney | Wine
Cream Sauce

Herb Crust Rack of Lamb

Florine Peppers | Thyme Jus

Iberian Pork

White & Green Asparagus | Honey Mustard Cream Sauce

Oven Baked Halibut Fillet

Fennel and Red Florine Pepper Ragout | Chimichurri Sauce

Prawns & Scallops

Yellow Peppers | Spring Onions | Broccoli Florets | Lemon Grass Soy
Sauce

Steamed Vegetables

Broccolini Flowers | Snow Peas | Cauliflower | Baby Carrots | Green
Asparagus

Basmati Rice

Nuts | Aromatic Turmeric

Lyonnais Potatoes

Caramelized Onions

Pasta Station

Lobster & Prawn Casarecce

Bisque Cream Sauce

Penne with Grilled Vegetables

Grilled Zucchini | Green and Yellow Peppers | Aubergines | Cherry Tomato Sauce



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Carving Station

(choice of 2 carvery selections)

Prime Rib of Beef on the Bone

Variety of Mustards | Yorkshire Pudding | Bearnaise Sauce |
Green Peppercorn Sauce

Beef Wellington

Beef Tenderloin | Mushroom Duxelles | Prosciutto di Parma | Puff
Pastry | Bearnaise Sauce | Veal Jus

Pork Porchetta

Pork Belly | Thyme | Rosemary | Oregano | Butter | Pineapple Sauce |
Mustard Sauce

Baron of Lamb

Variety of Mustards | Mint Sauce | Lamb Jus

Sweet Sensations

Red Fruit Inspired | White Chocolate Cheesecake | Peanut Caramel
Chocolate Coconut | Blueberry Fruit Tart | Exotic Praline
Baked Cherry Cheesecake | Carrot Caramel Cake
Pistachio Opera | Sacher Torte | Selection of Macaroons
Lemon Praline Tart | Kateifi Plaka Pistachio
Mandilakia Almond | Crème Brule
Pavlova in a Shot Glass
Exotic Savarin in a Shot Glass
Seasonal Whole and Cut Fresh Fruits

€180.00 per person

The above buffet menus are based on a minimum of 50 people.