

TRADITIONAL ANDRIANA BUFFET

Appetizers

Tahini – Taramas – Tzatziki – Octopus in vinegar – Giant beans – Hummus
fried pita bread – Pickled vegetables – olives

Salad

- Whole rocket leaves
- Greek salad – tomato, cucumber, peppers, feta cheese
 - Beetroot with fresh coriander garlic
 - Potato salad with celery and capers
- Green salad with coriander, rocket, cabbage and pita chips
 - Marinated mushrooms and cauliflower
 - Fried peppers and eggplants
- Black eye beans salad with eggs & fried onions

Cold in Platter

- Smoked Hiromeri with fresh fruits
 - Pastourma with pickles
- Selection of Greek cheese (Kefalotyri, Manouri, anthotyro, Feta, Graviera)
 - Black and green olives, vegetable sticks, bread display

From the Grill

Lamb – chicken fillets – pork souvlaki – sheftalies – pork sausages – pork
chops- swordfish skewers

Pitta bread – Village bread bread with olive oil

Hot dishes

Moussaka – stuffed vegetables – soutzoukakia– chicken lemonado –
beef kapama - rabbit stifallo – okra in tomato sauce – pasta with hal-
loumi – potatoes with mushrooms

Desserts

Variety of local desserts (baklava, kataifi, Gianniotiko, Kazan dipi,
ryzogalo, lokoumades)

Fresh seasonal fruits display

Yoghurt with honey, walnut and nuts

Coffee – Tea

Wedding Cake

30€

SILVER ANDRIANA BUFFET

Minimum 100 persons

Cold items presented on displays

- Smoked salmon presentation (mignonettes, roses) with accompaniments
- Selection of charcuterie display (Turkey, smoked pork, Salami) with pickles
 - Selection of smoked fish and terrines
 - Grilled vegetables marinated in Balsamico dressings

Salad Bar

- Marinated seafood with olive oil and lemon with crisp vegetables with Italian dressing
- Seasonal salad leaves with sun dried tomatoes and croutons
- Tomato with onions and bell pepper salad with feta cheese
 - Potato salad with bacon and chives
 - White cabbage with rocket and lemon dressing
 - Mix green salad with smoked fish, egg and Keta caviar
 - Tomato and mozzarella with basil leaves and olive oil
- Variety of "Greek Meze" (tarama, eggplant, beans, tahina)

Sauce

Vinaigrette, French and Italian dressing, olive oil and wine vinegar

From our Hot Buffet

Carving:

Roast Pork Loin (with herb crust) with gravy and apple sauce

Specialities:

- Soup of the day
 - Japanese barbecue chicken “Yakitori”
- Veal émincé with mushrooms in cream demi glace sauce
 - Fillet of sole with shrimps in pink vodka sauce
- Roast Lamb ragout French style with seasonal vegetables
 - Penne with vegetables in eggplant sauce
 - Roast potatoes with oregano
 - Assorted seasonal vegetables
 - Chinese style vegetable fried rice

International and local cheese display with traditional breads

Desserts

- Selection of Chocolate Cake, Torte, Pie, Cream, Mousses
 - Assortment of Greek sweets / fruit salad
 - Fresh fruit display

Coffee – Tea

Wedding Cake

35€

GOLD ANDRIANA BUFFET

Cold items presented on displays

- Smoked salmon presentation (poached-gravalax-smoked-terrine)
 - Poached Prawns with pink sauce flavoured with brandy
- Presentation of meats (charcuterie - roast beef - Hiromeri - Parma ham)
 - Grilled vegetables marinated in Balsamico dressings

Salad Bar

- Traditional Caesar salad with bacon, croutons and parmesan
 - Chicory and frisée endive with orange, walnuts and blue cheese sauce
- Mix crispy greens with avocado, cherry tomatoes. Emmental cheese and chicken
- Waldorf salad (apples-walnuts-celery-mayonnaise-orange jus)
- Rocket salad with sun dried tomatoes and shaved parmesan
- Niçoise salad (lettuce-green beans-potatoes-tuna-eggs-tomatoes-anchovies)
 - Mix Mushrooms marinated with fresh garden herbs
 - Farfalle with pesto and pine seeds
 - Iceberg with cottage cheese and “Brie” caviar
 - Tomato Mozzarella salad with basil leaves and oil
 - Variety of Mediterranean meze (hummus-eggplant-tarama)
 - Seafood marinated in olive oil with crispy greens

Sauce

Italian and French dressing, Vinaigrette, Thousand island, olive oil, wine vinegar and mayonnaise

From our Hot Buffet

Carving:

Roast Rib of beef served with horseradish and red wine sauce

Action cooking:

Prawns saganaki, flamed with ouzo

Specialities:

- Soup of the day
- Fillet mignon with cepes mushroom sauce
 - Tikka style chicken in skewers
- Pan-fried escalope of salmon with baby vegetables and lobster sauce
- Chinese sweet and sour seafood (shrimps-fish-mussels-clams)
- Roast loin of baby lamb on roasted potatoes, eggplants, bell pepper, zucchini) rosemary cheese sauce
 - Pork picatta with caper sauce and buttered spaghetti
 - Fried rice with vegetables and eggs
- Stir-fried noodles with chicken and homemade wok sauce
 - Fresh seasonal vegetables

International and local cheese display with traditional breads

Desserts

- Selection of Chocolate Cake, Torte, Pie, Cream, Mousses
 - Assortment of Greek sweets / fruit salad
 - Fresh Fruit Display
 - Coffee – Tea

Wedding Cake

40€

BBQ ANDRIANA BUFFET

Cold

Greek salad

Potato salad with ham, cheese, black beans, peppers, corn, herbs and mayonnaise

Green leaves with crispy bacon, parmesan and caesars dressing

Coleslaw carrot, cabbage, celery, coriander, white vinegar, mayonnaise

Tzatziki & tyrokafteri with crispy pita and cucumber slices.

Dolmadakia stuffed vine leaves with yogurt sauce and dill

Aubergines with garlic infused olive oil baked with feta

Manouri grilled with tomato slices, walnuts, spinach leaves and balsamic glaze.

Grilled vegetables with basil oil bbq

Contiments:

Mustard sauce, ketchup, sour cream, yogurt sauce, sauce remoulade, spices, aromatic salts

Side dishes

Jacket potatoes with sour cream

French fries

Rice pilaf with mixed vegetables

Corn on the cob

From the grill

Chicken souvlaki with paprika sauce

Pork souvlaki with tzatziki

Cyprian sieftalies with dijon cream

Mini beef burgers with spicy tomato sauce

Spare ribs with bbq sauce

Fillets of swordfish with mediterranean sauce

Traditional recipes (slowly cooked in clay pots):

Lamb and beef kleftiko

Spetzofai sausage and peppers stew from pelion

Cuttlefish with greens

Seasonal fruit

Desserts

Fried bananas with chocolate sauce

Loukoumades (dough balls) with cinnamon, honey and walnuts

Mini profiteroles

Yogurt mousse with traditional sour cherry relish

Strawberry cheesecake

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wedding cake

35€