

Luxurious Buffet Choices

MEDITERRANEAN BUFFET MENU

Cold Display

Salmon Medallions and smoked fish
Traditional Smoked Hiromeri and Lountza Season fruits.

Refreshing Salads

Cyprus Village Salad
Rocket salad with sun dried tomatoes, fresh mushrooms,
pomegranate, cheese shaving and croutons
Gourgettes with sesame seed paste (tahini) and green onions
Beetroot salad with fresh coriander, garlic and mustard seeds
Roast Vegetables with olive oil and fresh herbs

Dips: Tzatziki, taramosalata, tahini, black and green olives

Dressings: Special thousand island dressing, lemon and Olive oil dressing, French dressing

Hot Dishes

Grilled pork ribs marinated with red wine and coriander
Grilled sword fish fillets with parsley 'ladolemono' dressing
Chicken Souvlaki Style
Pan Roasted beef with mushrooms and paprica sauce
Oven baked Mousaka
Boiled cheese ravili with mint pesto creamy tomato sauce
Roasted tomatoes with onions and tommatoes
Cous cous pilaf, topped with roasted almonds flakes

Dessert Selection

Crème caramel, Chocolate cake, Anarokrema, Galatopoureko,
fresh fruits

Price: €52.00 per person - Minimum 30 persons
For Person of less than 30 persons a minimum charge of Euro 1000 will apply

More menu choices upon request