

Dips	Soups/Salads/Appetizers	Main Dishes	Accompaniments	Desserts
Choice of 2	Choice of 6	Choice of 4	Choice of 3	Choice of 4

DIPS (Choice of two)

Tahini
Tzatziki
Yoghurt
Taramosalata
Tyrokafteri
Eggplant

SOUPS / SALADS / APPETISERS (Choose up to six)

SOUPS

Cream of wild mushrooms
Tomato soup scented with gin and basil
Cream of celery with gorgonzola cheese
Gazpacho (cold)
Cream of vegetables topped with fried onions
Potato and leek topped with fried leeks
Yogurt & cucumber with fresh mint (cold)

SALADS & APPETISERS

Thai beef salad (mixed peppers, sliced roast beef, lime dressing)
Nicoise salad (tuna, green beans, potato, onions, capers, olive oil)
Caesar salad (romaine lettuce with croutons, crispy bacon and parmesan cheese)
Caprese (mozzarella with tomato and fresh basil)
Goat cheese on a bed of greens with fig balsamic glaze
Greek salad (cucumber, tomatoes, green peppers, onion, feta cheese)
Mexican salad (sweet corn and red kidney beans)
Mixed greens with Roquefort dressing
Rocket leaves with grilled halloumi Cheese and carob honey
Rocket salad with pomegranate and parmesan flakes
Rocket salad with sun dried tomatoes and parmesan shavings – balsamic dressing
Mixed Salad leaves with roasted sesame & soy dressing
Spinach salad with croutons and crispy bacon
Spinach salad with marinated mushrooms and bacon
Tomato salad with feta cheese and oregano
Village salad (mixed green, tomato, cucumber, capers, onions)
Thai noodle salad (mixed peppers, onions, egg noodles, soy dressing)
Pasta salad with prosciutto & salami & fresh peppers
Mexican pasta salad (guacamole, fresh peppers, Mexican spices)
Potato salad with capers
Potato salad with mustard dressing
Potato salad with tuna
Calamari salad
Rice salad with seafood and lime
Caesar salad with baby shrimps

Seafood salad with crispy greens and olive oil dressing
Seafood salad with rice, corn and fresh peppers
Shrimp salad with fresh peppers
Shrimp salad with rice fresh peppers
Avocado salad with celery and fresh coriander
Beetroot salad
Chicken mango spicy salad
Coleslaw
Fatoush salad
Waldorf salad (apples, walnuts, celery, yogurt, mayonnaise)
Tabbouleh (parsley, bulgur wheat, onions, tomato and lemon dressing)
Grilled artichokes served with herbs and garlic oil
Grilled vegetables Antipasti
Grilled vegetables with parmesan and balsamic dressing
Smoked and marinated salmon

APPETISER DISPLAYS

Charcuteries
Parma ham with melon
Seafood antipasti
Smoked salmon with traditional garnishes
Pyramid of jumbo prawns accompanied with spicy cocktail sauce
Green asparagus with Italian dressing

MAIN DISHES (Choice of four minimum)

PASTA

Choice of ONE type of Pasta

Penne
Tagliatelle
Farfalle

Choice of ONE sauce

Napolitano (tomato and basil sauce)
Carbonara (fresh cream with pancetta)
Pesto (basil, pine nuts, parmesan cheese and olive oil)
Arabiata (tomato sauce with peppers and chilli)
Siciliana (eggplants, green peppers and capers in tomato sauce)
Al Freddo (cream, parsley and parmesan cheese)
Marinara (seafood and tomato sauce)
Di Fungi (wild mushroom sauce)
Bolognese sauce (beef mincemeat with red wine and tomato)
Smoked salmon cream sauce with chives

OTHER PASTA DISHES

Cannelloni filled with spinach and feta cheese
Lasagne al Forno

Farfalle with tomato cream sauce
Tortellini with prosciutto and cream sauce
Ravioli stuffed with spinach and ricotta cheese

Pasta Chef Station

(Chef is required for every 100 guests)
Choice of Two pasta types and choice of two sauces

CHICKEN

Chicken breast filled with mozzarella, sun dried tomato and basil served with light tomato sauce
Chicken breast with cacciatore sauce
Chicken curry
Chicken kebabs
Chicken kebabs with fresh vegetables marinated in olive oil and herbs
Chicken strips with paprika and fresh peppers sauce
Grilled chicken breast with lemon sauce
Grilled chicken marinated with herbs
Thai chicken with coconut and fresh peppers
Chicken with cashew nuts
Chicken a la king (with peppers and fresh cream)
Chicken breast filled with spinach and feta cheese
Chicken breast filled with mango - Thai sauce
Chicken breast filled with mushrooms and goat cheese

Chicken Chef Station

(Chef is required for every 100 guests)
Chicken Gyro
(Served with tahini, tzatziki, tirokafteri, onions, tomatoes, parsley, garlic mayonnaise and pita bread)

PORK

Fillet of pork with wild mushroom sauce and truffle oil
Grilled pork loin steaks with mushroom cream sauce
Pork fillet marsala
Pork fillet with wild mushroom sauce
Pork fillets with celery and walnut cream sauce
Pork medallions gratinated with mozzarella
Roast pork loin with thyme sauce
Pork loin steaks with mushroom sauce
Slow cooked pork in wine with mushrooms

Pork Chef Station

(Chef is required for every 100 guests)
Roast Pork
Roast Pork loin with stuffed apricots
Caramelized Gammon (Served with Dijon Mustard)
Pork Gyro
(Served with tahini, tzatziki, tirokafteri, onions, tomatoes, parsley, garlic mayonnaise and pita bread)

BEEF & LAMB

Italian beef stew
Beef curry
Beef fillet mignon with mild pepper sauce

Beef Chef Station

(Chef is required for every 100 guests)

Beef Gyro

(Served with tahini, tzatziki, tirokafteri, onions, tomatoes, parsley, garlic mayonnaise and pita bread)

Roast beef sirloin (Served with Mustard)

Roast leg of lamb with herbs (Served with mint sauce)

Roast leg of lamb care Provençale

FISH

Baked perch fillet with herb crust

Baked salmon with herb crust

Baked salmon with butter lime sauce

Baked Fillet of fish with herb crust

Fillet of fish with Italian tomato sauce

Grilled tuna with tomato and olive sauce

Perch fillet on spinach leaves with saffron sauce

Seafood paella

Steamed salmon with shrimp cream sauce

Thai prawns with coconut and mango

ACCOMPANIMENTS – Choice of three

VEGETABLES

Baked eggplants and tomatoes with herbed cheese crust

Baked vegetables with tomato sauce and feta cheese

Broccoli florets with almond flakes

Cauliflower au gratin (with fresh cream and cheese)

Eggplants with parmesan cheese and fresh tomatoes

Grilled vegetables with herbs and olive oil

Spicy eggplants in tomato sauce

Steamed vegetables

Vegetable curry

POTATOES

Roast potatoes with herbs

Care potatoes with herbs (cube cut)

Boulangerie potatoes (sliced cooked in vegetable stock)

Dauphinoise potatoes (with fresh cream, garlic and cheese)

Duchess potatoes (mush potato cooked in oven)

Cajun roasted potatoes (with Cajun spices)

Jacket potatoes (with butter and herbs)

RICE

Basmati rice
Fried rice
Fried rice with vegetables
Jasmin rice
Steamed rice

DESSERTS – Choice of four

Baclava
Kadaifi
Galaktoboureko
Gliko koutaliou
Rizogalo
Halva
Chocolate Eclairs
Cream Puffs
Assorted Mousses
Assorted Petit Fours
Variety of Pies and Cakes
Panna cotta with raspberries
Tiramisu
Chocolate cake
Morello cheese cake
White chocolate and passion fruit mousse
Coconut and mango parfait
Apple pie with cream
Forest fruit cheese cake
Fresh fruit salad scented with coconut rum
Mini pastries tower plate

ADDITIONAL DESSERT DISPLAYS

VIENNESE PASTRY TABLE - (Choice of six)

Baclava, Kadaifi, Galaktoboureko, Daktila , Pishies
Tiramisu, Chocolate cake, Cheese cake, Black forest, Fruit cake
Apple pie
Gliko koutaliou
Rizogalo
Halva
Chocolate Eclairs
Cream Puffs
Assorted Mousses
Assorted Petit Fours
Panna cotta with raspberries
White chocolate and passion fruit mousse
Coconut and mango parfait
Fresh fruit salad scented with coconut rum

CHECK OUT OUR FUN STATIONS FOR ADDITIONAL CHEF STATIONS

<http://www.partycity.com.cy/index.php/en/party-city-catering/fun-stations>