PRESET BUFFETS

Minimum of 100 Persons Required

Menu Selections Include Rolls & Butter, Regular and Decaffeinated Coffee and a Selection of Hot Teas.

Two hours open bars serving House beer, wine and soft drinks

SELECT BUFFET #1

Salads

Village salad
Caesar salad with parmesan flakes and crispy bacon
Rocket salad with parmesan cheese and pomegranate
Fatoush salad

Dips

Tahini Taramosalata

Hot items

Stir fried chicken (Chinese style)
Grilled pork pancetta with barbeque sauce
Chicken roulade with tomato sauce and fresh peppers
Pasta with carbonara sauce

Accompaniments

Steamed vegetables Roast potatoes Steamed Rice

Sweets

Pannacotta
Chocolate cake
Halva
Rice pudding
Fruit mousses
Fruit salad

23 euro per person



SELECT BUFFET #2

Salads

Village salad
Rocket salad with parmesan flakes and cherry tomatoes
Potato salad
Rice and seafood salad
Coleslaw

Dips

Tahini Tzatziki Taramosalata Green olives

Hot items

Grilled chicken marinated with herbs
Lasagna (pasta with mince meat and béchamel sauce)
Roast pork with coffee and chili crust
Soutzoukakia

Accompaniments

Steamed vegetables
Care potatoes with herbs
Rice

Sweets

Pittes with honey and almonds
Anarokrema
Fruit cake
Cream caramel
Doukissa
Fresh fruits

25 euro per person



SELECT BUFFET #3

Salads

(choice of six)
Village salad
Fatoush
Thai noodle salad
Potato salad with mustard dressing
Tomato salad with fetta cheese and oregano
Tahini
Yogurt

Hot items

Penne with carbonara sauce Grilled chicken marinated with herbs Pork loin steaks with mushroom sauce Fillet of fish with italian tomato sauce Italian Beef stew

Accompaniments

Roast potatoes Seasonal vegetables Steamed rice

Desserts

Selection of sweets and fruits

27 euro per person



PARTY CITY SELECT #4

Salads / Displays

(Choice of six)

Charcuteries

Salad leaves with roasted sesame & soy dressing

Caesar salad with baby shrimps

Tomatoes with fetta cheese and oregano oil

Potato salad with capers

Nicoise salad

Waldorf salad

Spinach salad with croutons and crispy bacon

Rice salad with seafood and lime

Rocket salad with parmesan shavings

Village salad

Beetroot salad

Hot items

(choice of four)

Pasta: Choice of one pasta – Penne OR Tagliatelle OR Farfale Choice of one sauce - Napolitane OR Carbonara OR Pesto OR Arabiatta Canelloni filled with spinach and fetta cheese

Roast pork loin with thyme sauce Grilled pork loin steaks with mushroom cream sauce

Chicken strips with paprica and fresh peppers sauce Chicken grilled marinated with herbs

> Grilled tuna with tomato and olive sauce Baked perch fillet with herb crust

Accompaniments

(choice of three)

Steamed vegetables

Baked vegetables with tomato sauce and fetta cheese

Cauliflower au gratin

Steamed rice

Fried rice

Roast potatoes

Care with herbs

Boulangere potatoes (sliced cooked in vegetable stock)

Desserts

Selection of sweets and fruits



SELECT BUFFET #5

SaladsMixed salad

Rocket salad with parmesan slivers

Tuna salad

Greek salad (cucumber, tomatoes, green peppers, onion, fetta cheese)

Mexican salad (sweet corn and red kidney beans)

Pasta salad with prosciutto & salami & fresh peppers

Tzatziki –Taramosalata -Tahini

Hot items

Farfale with tomato cream sauce
Chicken kebabs
Slow cooked pork in wine with mushrooms
Beef curry
Fillet of fish baked with herb crust
Roast potatoes with herbs
Eggplants with parmesan cheese and fresh tomatoes
Steamed vegetables
Basmati rice

Carving station

Roast pork

Desserts

Selection of sweets and fruits

INTERNATIONAL DINNER BUFFETS

Minimum of 100 Persons Required

Menu Selections Include Rolls & Butter, Regular and Decaffeinated Coffee and a Selection of Hot Teas.

Two hours open bars serving Local beer, house wine and soft drinks

ITALIAN STATION

Cold items

Mozzarella caprese
Rocket salad with parmesan shavings
Caesar Salad
Vegetarian antipasti
Prosciutto with melon
Pasta salad with pesto drizzles

Hot items

Pasta station

(chef is required for every 100 guests @ 75 euro each)
-with choice of Pasta (Farfalle OR Penne OR Tagliatelle)
-with choice of two sauces (Marinara, Carbonara, Napolitan, Mushroom, Bolognaise)
Chicken caciatore

Pork fillet with wild mushroom sauce Eggplants and tomato with parmesan cheese Grilled Tuna with Sicilian sauce Italian Beef stew

Accompaniments

Roasted potatoes with Italian herbs Grilled Vegetables with balsamic vinegar Rice with basil and garlic

Desserts

Selection of Italian sweets

GREEK STATION

Cold items

Greek salad
Tomato salad with manouri cheese
Rocket leaves with kefalotyri shavings
Beetroots With Garlic, Oil & vinegar
Dolamadakia with Yoghurt and Dill Sauce
Marinated octopus salad
Melinzanosalata - Tzatziki - Tyrokafteri

Hot items

Mousakka
Pork souvlaki with lemon & oregano sauce OR Bekri meze
Lamb frikasse with lettuce leaves
Chicken stew in red wine
Fillet of fish ala spetsiota

Accompaniments

Potato cubes with olive oil and herbs Rice pilaf Eggplant with tomatoes and feta cheese

Desserts

Selection of Greek sweets

ORIENTAL STATION

Cold items

Thai beef salad
Noodle salad with fried vegetables
Spicy mango salad with chicken
Calamari salad with chilies and fish sauce
Thai spicy salad with carrots and turnips

Hot items

Stir fried beef OR Chicken or Pork with vegetables (chef is required for every 100 guests @ 75 euro each)

Vegetarian thai curry with coconut

Pork satay

Red curry chicken

Fillet of perch with shitake mushrooms

Accompaniments

Stirfried rice Basmati rice Egg noodles

Desserts

Selection of sweets

INDIAN STATION

Cold Items

Rajma chaat (red kidney beans,onion , tomatoes, coriander)
Kachumbar (cucumber, tomatoes, mint, chillies, coriander)
Raita (yogurt, cummin, mint, cucumber)
Paneer salad (cotage cheese, tomatoes, herbs)

Hot items

Tandoori murgh(chicken tandoori)
Murgh makhani (chicken in rich tomato and cashewnut sauce)
Pork vidaloo (cooked in vinegar sauce)
Kadhai jhinga (prawns spicy sauce)
Gosht biriyani (lamb with rice)

Accompaniments

Vegetarian curry
Jeera aloo (potatoes with cummin and chillies)
Basmati rice
Popodums

Desserts

Selection of sweets

MEDITERRANEAN STATION

Cold Items

Tabouleh Fatoush Greek salad Cyprus salad

Babaganoush (eggplant deep) Octopus salad with green beans Dips: Tahini, Humus, Taramosalata, Tirokafteri

Hot Items

Chicken lemonato Pork kebab Beef tavas Grilled halloumi Seafood paella

Carving Station

(chef is required for every 100 guests @ 75 euro each)
Roast leg of lamb with Mediterranean herbs

Accompaniments

Ratatouille

Potato lyonaisse (sliced roasted potatoes cooked onions and herbs) Boulgour wheat with fresh mint and halloumi cheese

Desserts

Selection of fresh sweets

TEX-MEX STATION

Nachos with guacamole and tomato salsa

Cold Items

Tomato,avocado green beans and chilli Sweet corn, red kidney beans and fresh peppers American coleslaw Chicken Salad Potato salad

Hot Items

BBQ spare ribs - Burger - Grilled Chicken - Hot Dogs (chef is required for every 100 guests @ 75 euro each) Chilli con carne Mexican chicken Cajun salmon Jambalaya

Accompaniments

Mini jacket potatoes with sour cream Creole rice Corn on the cob

Desserts

Selection of sweets