

EKTORAS BUFFET

SALADS

- Cyprus village salad with crunchy green cuts, juicy fresh tomatoes, cucumbers garnish with feta cheese, capers, onion, olives and bell peppers.
- Potato salad with chopped spring onions, fresh coriander served with virgin olive oil and vinegar
- Crab salad served on a bed of green salad dress with rose island dressing
- Fresh juicy tomato salad with onions, feta cheese and oregano dress with virgin olive oil
- Beetroot salad with celery and dry apricots
- Penne salad with marinade chicken and sun dry tomatoes
- Tzatziki
- Tahini
- Taramas

HOT BUFFET

- Marinade in red dry wine and coriander seeds boneless pork souvla
- Marinade boneless chicken with wild oregano cooked on grill
- Lamb kleftiko
- Baked fish fillet with spring vegetables flavored with olive oil and bay leave
- Home made keftedes
- Macaroni pastitsio
- Roast potatoes
- Pourgouri
- Roast vegetables

DESSERTS

Chocolate cake
Daxtila
Pourekia with anari
Jelly with yogurt and peaches
Panna cotta with caramel
Fresh fruits in season



AKROPOLIS BUFFET

SALADS

- Greek salad with cherry tomatoes, cucumbers, bell peppers, onions, fetta cheese and olives flavored with oregano
- Athenian seafood salad marinade with ouzo
- Tomato salad
- Fetta cheese with olive oil and oregano
- Cucumber salad with yogurt dressing and dry mint
- Marinade artichokes with French vinaigrette
- Piperies florinis marinade with olive oil
- Melitzanosalata with fetta
- Tzatziki
- Humus
- Green and black olives

HOT BUFFET

- Lamb fricassee
- Roast chicken cooked with tomatoes, onions, bay leave and olive oil flavored with oregano
- Marinade pork pancetta cooked on grill
- Grill sword fish served with ladolemono, chopped onion and parsley
- Dolmades avgolemono
- Home made mousaka
- Roast potatoes with oregano and lemon
- Spanakorizo
- Roast vegetables

DESSERTS

Chocolate cake
Baklava
Galatopourekko
Siamali
Cream caramel
Fresh fruits in season



POSEIDON BUFFET

SALAD

- Greek salad with cherry tomatoes, cucumbers, bell peppers, onions, fetta cheese and olives flavored with oregano
- Avocado salad with baby prawns served on a bed of green cuts dress with rose island dressing
- Tomato mozzarella salad
- Fried haloumi cheese served with fresh coriander and cherry tomatoes garnish with pitta bread croutons
- Marinade chicken salad garnish with strawberries and mango
- Potato salad with rocket pesto sauce garnish with smoked salmon
- Chinese egg noodles with crab meat and spring vegetables flavored with light Soya sauce
- Mexican beef salad with red kidney beans, bell peppers, spring onions, cherry tomatoes, pickled cucumbers and chilies accompanied with tortilla chips
- Guacamole
- Red pepper tabenate
- Black olive paste with chopped tomato and basil

Mirror: Stuffed tartlets with creamy cheese mouse garnish with dry figs and fresh mint

HOT BUFFET

- Beef entrecote steaks flame with brandy and served in a reach creamy mushroom sauce
- Marinade Chinese spare ribs served with homemade barbeque sauce
- Boneless lamb cutlets pane served with fresh mint sauce (separate)
- Grill salmon steaks served with lemon and butter sauce garnish with asparagus
- Chili con carne served with tortilla bread
- Italian penne pasta cooked in reach fresh tomato mozzarella sauce flavored with fresh basil
- Rice pilaf cooked in carrot pure
- Sauté potatoes with lemon and garlic finish with herbs
- Putter garden vegetables

DESSERTS

Tiramisu
Banana cake with caramelized nuts
Baklava
Panna cotta with raspberry
Jelly with yogurt and peaches
Fresh fruits in season



CALIFORNIA BUFFET

SALADS

- Cyprus village salad with crunchy green cuts, juicy fresh tomatoes, cucumbers garnish with feta cheese, capers, onion, olives and bell peppers.
- Tomato mozzarella salad
- Garden salad with crispy chicken and crunchy bacon dress with Dijon mustard dressing
- Rocket salad with shaved parmesan cheese, sun dry tomatoes and roasted pine nuts
- Steam wheat flavored with ouzo served with pomegranates, roasted almond flakes, raisins and springl with roast sesame seeds
- Tropical salad served with marinade baby prawns
- Pasta salad with prosciutto cherry tomatoes, walnuts dress with creamy cheese dressing
- Guacamole
- Red pepper tabenate
- Black olive paste with chopped tomato and basil

MIRROR: Seafood platter with marinade salmon and smoked mackerels

HOT BUFFET

- Roast beef with gravy, mushrooms and sauté baby tomatoes
- Pork scaloppini served with blue cheese sauce garnish with white grapes
- Grill chicken breast fillet served on a bed of spinach and fetta cheese ragout
- Grill salmon steaks served with hollandaise sauce garnish with asparagus
- Somoza served with sweet and sour sauce
- Italian pasta with creamy mushroom sauce
- Rice pilaf with spring vegetables and saffron
- Potato cake with onions cooked with crave
- Steam garden vegetables

CARVING STATION

- Glazed Gammon with honey served with pineapple sauce

DESSERTS

Hazelnut cake
Strawberry cake
Baklava
Pourekia with anari
Daxtila
Panna cotta with raspberries
Jelly with yogurt and peaches
Cream caramel
Fresh fruits in season



GOLDEN GOLD BUFFET

SALADS

- Marinade chicken fillet salad with mango and coconut milk served on a bed of chicories garnish with strawberries and caramelized walnuts
- Smoked salmon served with artichokes and white beans ragout
- Fresh and juicy cherry tomato salad served with Italian mozzarella cheese garnish with oregano croutons dress with virgin olive springl with basil
- Paradise salad with king prawns and tropical fruits topped with grapefruit dressing
- Fried haloumi croutons marinade with sweet chili and honey dressing served with crunchy pitta bread springl with roasted coriander seeds
- Fresh & salty anari cheese served on fresh figs garnish with strawberries
- Turkey salad with tropical salad and blackberry cullies
- Chef pate and yogurt apple salad with orange vinaigrette
- Avocado mouse with dry tomato pure
- Roasted red bell peppers mouse flavored wth balsamic vinegar
- Black olive paste with chopped tomato, garlic, olive oil, fresh lime juice and basil
- Garlic potato pure served with roasted chestnut flakes

MIRROR: Seafood platter with cravlux and pepper mackerels Stuffed tartlets with creamy cheese mouse topped with raspberries sauce garnish with dry figs

SOUP: Ice Gazpacho soup flavored with vodka served with croutons

HOT BUFFET

- Beef tender loin medallions with 3 pepper corn sauce
- Pork fillets minion flame with brandy served with caramelized apples
- Chicken breast fillet with mushrooms in creamy champagne sauce
- Bone less lamb loin marinade with thyme covered with mustard herb crust roasted and served with light gravy mint sauce
- King prawns flame with ouzo served fresh tomato and garlic sauce
- Italian asparagus risotto garnish with prosciutto
- Penne pasta with creamy oyster mushroom sauce garnish with sun dried tomatoes
- Sauté new potatoes in clarified fresh butter flavored with rosemary
- Fresh steam snow peas, baby carrots, broccoli and baby corn flavored with majoring

CARVING STATION

- Marinade turkey breast fillet in light soy sauce roasted and served with Soya sauce, gravy sauce and cranberry sauce
- Fillet of salmon with horseradish crust served with dill sauce



DESSERTS

Chocolate cake
Passion fruit cake flavored with rum cover with white chocolate
Lemon meringue with tropical fruit salad
Crème Brulee flavored with mango
Tiramisu
Panna cotta with caramel sauce
Strawberry mille-feuille with chantilly and caramelized pistachios
Fruit tartlets
Fresh fruits in season

CHEESE BOARD DISPLAY

Colour cheddar cheese
Blue cheese
Mozzarella cheese
Gouda cheese
Edam cheese
Haloumi cheese

Cheese display served with crackers, dry fruits and nuts

