

Cyprus Speciality Buffet

FROM THE BAKERY

- Selection of freshly baked bread rolls and French bread

COLD APPETIZERS

- Black olives
- Green Olives with Coriander Seeds
- Tahini
- Yoghurt
- Taramosalata
- Hoummous

SALADS

- Cyprus village salad (tomato, onion, green peppers, Romanian lettuce, cucumbers, black olives, feta cheese)
- Beetroot Salad with sour cream, fresh mint and spring onion
- Potato Salad with Capers, parsley, spring onion and dressing
- Baby Ruccola with pomegranate, figs, walnuts, parmesan flakes with honey and mustard balsamic dressing

HOMEMADE DRESSING, OIL & VINEGAR

- Native oil
- Balsamic vinegar
- Lemon

HOT SELECTION

- Pork Souvla Barbecued with Oregano
- Chicken Souvla Barbecued with Oregano
- Beef Stifado stewed slowly cooked in onion, red wine and vinegar
- Pork Tavvas, slow cooked in tomato, onion, zucchini & white wine
- Lamb "Kleftiko" cooked in the oven with natural herbs
- Fried Fish Goppa
- Traditional Moussaka
- Pilaf Pourgouri with tomatoes
- Grilled Aubergine with fresh tomato sauce and feta cheese
- Baby Potatoes with red wine and coriander seeds, slow cooked in the oven

LIVE COOKING – PASTA STATION

- Village Macaroni with fresh halloumi and mint
- Traditional pasta with vegetables and tomato

DESSERTS

- Seasonal fresh fruits plus 4 of your choices from our Pastry Chef (options shown on page 12)

Kindly note that our buffet menus are for the minimum of 40 persons
If less than this number, then a minimum charge of 40 will apply

