



Mediterranean Buffet

FROM THE BAKERY

- Selection of freshly baked bread rolls and French bread

COLD APPETISERS

- Tahini
- Tzatziki
- Taramasolata
- Mixed Pickles
- Cold Cuts with Salami & Mortadella

SALADS

- Cyprus Village salad (tomato, onion, green peppers, lettuce, cucumbers, black olives, feta cheese and dressing)
- Pasta Seafood salad, spring onion & cocktail sauce
- Chicken salad with baby ruccola, crispy bacon, boiled egg and dressing
- Melon and avocado with anari cheese
- Spinach Salad with Crab Sticks, Onion, Boiled egg, and dressing
- Tomato and Onion Salad

HOMEMADE DRESSING, OIL & VINEGAR

- Native oil
- Balsamic vinegar
- Lemon

HOT SELECTIONS

- Beef medallion with Mushroom sauce
- Pork fillet with charcuterie sauce and grilled apples
- Grilled Chicken Fillet with glazed goats cheese, honey and rocket pesto sauce
- Poached fish fillet with champagne sauce
- Grilled Vegetables: Courgettes, aubergine, carrots, onion, bell peppers, Oregano, Olive Oil
- Steamed Seasonal Vegetables
- Jacket Potatoes with Garlic Butter
- Rice with Spring Vegetables

LIVE COOKING – PASTA STATION

- Pasta with garlic and tomato sauce
- Pasta with vegetables

LIVE COOKING – CARVERY STATION

- Smoked gammon with forest fruit and pepper sauce

DESSERTS

- Seasonal fresh fruits plus 4 of your choices from our Pastry Chef (options shown on page 15)

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

