

Barbecue Buffet

FROM THE BAKERY

- Selection of freshly baked bread rolls and French bread

COLD APPETIZERS

- Tahini
- Tzatziki
- Smoked Aubergine Salad
- Potatos with garlic "skordalia"
- Capers
- Mixed Pickles

SALADS

- Cyprus Village salad (tomato, onion, green peppers, lettuce, cucumbers, black olives, feta cheese and dressing)
- Rainbow Coleslaw salad
- Tomato and cucumber salad
- Green leaves with mushroom, spring onion and pomegranate dressing
- Marinated shrimp salad, red pepper, onion, lettuce, cocktail dressing
- Avocado Salad, Crab Sticks, Sweet Corn, Spring Onion, Bell Pepper and mustard dressing
- Tomato and Cucumber Salad

HOMEMADE DRESSING, OIL & VINEGAR

- Native oil
- Balsamic vinegar
- Lemon

FROM THE GRILL

- Beef Piccata served with green peppercorn sauce and fresh cream
- Pork Siefertalia
- Cyprus Halloumi Cheese
- Traditional Village Sausages
- Pork Souvla with Oregano
- Chicken Souvla with Oregano
- Grilled Fish with "Salamoura" dressing (olive oil, lemon juice, onion & parsley)

HOT SELECTIONS

- Pasta Penne au gratin with fresh cream and selection of cheeses
- Cheese Balls with Strawberry Sauce
- Corn on the Cob with Butter Sauce
- Grilled Vegetables, aubergine, courgette, carrot, onion, bell peppers, oregano & olive oil
- Jacket Potatoes with sour cream and parsley
- Rice with vegetables

LIVE COOKING – CARVERY STATION

- Roast Leg of lamb with mint 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

