

Barbecue Buffet

FROM THE BAKERY

- Selection of freshly baked bread rolls and French bread

COLD APPETIZERS

- Tahini
- Tzatziki
- Aubergine salad, with white cheese and parsley
- Potato salad with fresh onion and coriander
- Beetroot salad with fresh onion, parsley and olive oil
- Pickles

SALADS

- Village salad (tomato, onion, green peppers, lettuce, cucumbers, black and green olives, olive oil)
- Coleslaw salad
- Tomato and cucumber salad
- Green leaves salad with vinaigrette dressing
- Shrimp salad with lettuce and cocktail sauce

HOMEMADE DRESSING, OIL & VINEGAR

- Native oil
- Balsamic vinegar
- Lemon

FROM THE GRILL

- Beef Piccata (pepper, mushroom or Bearnaise Sauce)
- Mixed grill (Siefertalia, Village sausages & grilled halloumi)
- Pork & chicken souvla
- Grilled fish with olive oil and lemon dressing

HOT SELECTIONS

- Pasta au Gratin, with fresh cream and selection of cheeses
- Pasta with fresh Basil Pesto sauce
- Corn on the cob
- Grilled vegetables: pepper, onion, courgette and aubergine
- Jacket potatoes with sour cream
- Rice

LIVE COOKING – CARVERY STATION

- Leg of lamb with mint sauce

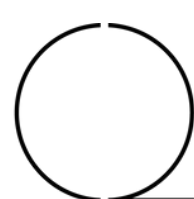
DESSERTS

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

€58 PER ADULT

€29 PER CHILD

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



CAVO ZOE