

Cyprus Speciality Buffet

FROM THE BAKERY

- Selection of freshly baked bread rolls and French bread

COLD APPETIZERS

- Green and black olives
- Tahini
- Yoghurt
- Taramosalata

SALADS

- Cyprus village salad (tomato, onion, green peppers, lettuce, cucumbers, black olives, olive oil)
- Aubergine salad with green peppers, tomato, cucumber, onion and mint
- Rocket salad with dry figs, walnuts, Parmesan flakes with honey and balsamic dressing
- Tomato and cucumber salad
- Potato salad with fresh onion and coriander
- Grilled pepper and onion salad with Balsamic vinegar

HOMEMADE DRESSING, OIL & VINEGAR

- Native oil
- Balsamic vinegar
- Lemon

HOT SELECTION

- Beef Stifado stewed slowly cooked in onion and vinegar
- Lamb Kleftiko cooked in the oven with natural herbs
- Pork Afelia slow cooked in traditional red wine and dry coriander
- Pork & Chicken souvla barbequed
- Fried fish Atherina
- Traditional Mousaka
- Pilaf Pourgouri
- Grilled aubergine with fresh tomato sauce
- Potatoes with red wine and coriander, slow cooked in the oven

LIVE COOKING – PASTA STATION

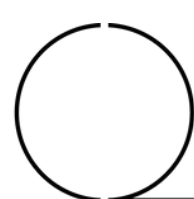
- Village pasta with fresh halloumi and mint
- Traditional pasta with vegetables

DESSERTS

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

€50 PER ADULT
€25 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