



B U F F E T M E N U

D I P S / A P P E T I Z E R S

(all dips are served with a variety of breads)

Pickled Vegetables

Greek Olives Variety (green & kalamata)

Tahini (creamy tahini, lemon & garlic)

Tzatziki (Greek yoghurt, cucumber, garlic, vinegar)

Tirokafteri (feta cheese, roasted peppers, paprika)

Baba Ghanoush (roasted eggplants, garlic & lemon)

Beetroot Hummus (roasted beetroots, chickpeas, balsamic)

S A L A D S

Caprese (mixed leaves, tomato, mozzarella, basil dressing) (Veg.)

Poached Pears (bitter leaf salad, roquefort, pecans, pomegranate) (Veg.)

Beetroot & Goat's Cheese (mixed leaves, grapes, pecans, honey mustard) (Veg.)

Asian Style Salad (mixed cabbage & carrot, noodles, wakame, peanuts, Asian dressing) (Vegan)

Villagers Salad (mixed leaves & white cabbage, tomato, cucumber, red onion, feta, oregano) (Veg.)

Taco Salad (lettuce, tomato, cucumber, avocado, corn, beans, crispy onions, tortillas) (Veg.)

Quinoa Salad (mixed leaves, cherry tomatoes, roasted vegetables, lemon dressing) (Veg.)

Caesar Salad (lettuce, cherry tomato, bacon, crouton, shaved parmesan, Caesar dressing)

Prawn Cocktail (romaine lettuce, Marie rose sauce)

M A I N D I S H E S

C H I C K E N

Coq Au Vin (braised chicken, mushrooms, onions, bacon)

Chicken Teriyaki (black & white sesame, spring onions)

BBQ Chicken (lemon & herb or spiced BBQ sauce)

Grilled Chicken Tandoori (legs, mint sauce)

Creamy Chicken (mushrooms, fresh herbs)



B U F F E T M E N U

P O R K

Sweet & Sour Pork (mixed peppers, pineapple, cashew nuts)
Asian Style Pork Fillet Stir Fried & Vegetables (Asian flavored pork fillet)
Carnitas Pulled Pork Shoulder (onion, tomato, coriander)
Pork Kofta in Tomato Sauce
BBQ Pork Spare Ribs

B E E F

Beef Bourguignon (red wine beef stew, mushrooms & onions)
Braised Short Ribs (on the bone, vegetables, demi glaze sauce)
Asian Style Beef Steak (stir fried colorful vegetables)
Beef Coconut Curry with Sweet Potato
Beef Kofta in Tomato Sauce

F I S H

Asian Style Salmon (spring onion, teriyaki sauce)
Lavraki Fillets (fresh herbs, lemon garlic dressing)
Mediterranean Style Cod (olives, capers, basil)
Prawn Linguine (Arrabbiata sauce)
Fish Curry (mild coconut cream)

P A S T A

Penne Pistachio Pesto (grated parmesan, chives)
Farfalle a la Creme (wild mushrooms, shallots, thyme, cream sauce)
Truffle Mac & Cheese (macaroni, truffle oil, cheese sauce)
Linguini Marinara (basil)



B U F F E T M E N U

R I C E / P O T A T O E S / V E G E T A B L E S

White & Wild Rice

Rice with sauteed vegetables

Roasted Potatoes (oregano, paprika, lemon)

Lyonnais Baby Potatoes (slow cooked onions)

Sweet Potato & Chickpea Stew (tomato sauce)

Tourlou Tourlou (Greek vegetable stew, feta, fresh herbs)

Ratatouille Cous Cous (roasted colorful vegetables)

Stir Fried Vegetables (Asian style, egg noodles)

Grilled Vegetables (herbs & lemon)

C O L D D I S P L A Y S

Local & European Cheeses, (crackers, chutney, grapes, dry fruits, nuts)

Local & European Charcuteries, (olives, cornichons, crostini, chutney)

Crudites (variety of vegetables & dips)

Fruit Platters (seasonal fruits)

A D D I T I O N A L C H O I C E S

Variety of Freshly Made Sushi

Braised Leg Of Lamb (falling from the bone, garlic & rosemary) (Per Pc.)

Creekstone Rib Eye (peppercorn sauce or béarnaise sauce) (Per Kg)

Beef Fillet (wild mushrooms sauce or red wine jus) (Per Kg)

Pork Gammon (honey mustard & apple sauce) (Per Pc.)

Roasted Duck (Asian style, hoisin dressing) (Per Pc.)



B U F F E T M E N U

D E S S E R T S

Duchess

Mini Tiramisu

Salted Chocolate Brownie

Mini Chocolate Mousse (hazelnuts)

Pavlova (Chantilly cream, mix berries)

Mini Apple Pies (salted caramel, pecans)

Mille - Feuille (cream patisserie, puff pastry)

Cheesecakes (strawberry or mixed berries)