

Buffet Menu

Dips / Appetisers

*(*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

Classic Hummus, Tahini, Roasted Garlic, Chickpeas, Paprika

Beetroot Hummus, Roasted Beetroots, Chickpeas, Balsamic

Salads

Villagers Salad, Rusks, Tomato, Olives, Feta, Oregano

Caprese, Tomato, Mozzarella, Basil Dressing, Balsamic Glaze

Beetroot & Goat's Cheese, Grapes, Pecans, Honey Mustard

Quinoa Salad, Cherry Tomatoes, Roasted Vegetables, Lemon Dressing

Poached Pears, Bitter Leaf Salad, Roquefort, Pecans, Pomegranate

Asian Prawn Salad, Noodles, Wakame, Asian Dressing, Peanuts

Taco Salad, Avocado, Corn, Beans, Tomato, Onion, Crispy Tortillas

Chicken Caesar Salad, Bacon, Lettuce, Crouton, Caesar Dressing

Potato & Bacon Salad, Spring Onions, Jalapeno, Fresh Herbs

Classic Coleslaw Salad, Homemade Lemon Mayo Dressing

Main Dishes

Chicken

Coq Au Vin, Braised Chicken, Mushrooms, Onions, Bacon

Chicken Teriyaki, Black & White Sesame, Spring Onions

Grilled Chicken Tandoori, Boneless Thighs, Coriander

Creamy Chicken Marsala, Mushrooms, Fresh Herbs

BBQ Chicken, Lemon & Herb or Spiced BBQ Sauce

Pork

Pork & Celery, a Traditional Greek Dish with Lemon and Celery

Pork Fillet Stir Fried & Vegetables, Asian Flavoured Pork Fillet

Pork Stroganoff, Mushrooms, Smoked Paprika, Creamy Sauce

Carnitas Pulled Pork Shoulder, Onion, Tomato, Coriander



Buffet Menu

Beef

Beef Bourguignon, Red Wine Beef Stew, Mushrooms & Onions
Braised Short Ribs, on The Bone, Vegetables, Demi Glaze Sauce
Greek Pasticcio, Beef Bolognaise, Bechamel Sauce, Cheddar
Asian Style Beef Steak, with Stir Fried Colourful Vegetables
Beef Teriyaki, Vegetables, Spring Onion, Sesame

Fish

Norwegian Salmon, Teriyaki Sauce, Sesame, Spring Onion
Fresh Grilled Swordfish, Mediterranean Sauce, Fresh Herbs
Steamed Cod Fillets, Lemon Butter Sauce, Fresh Herbs
Lavraki Fillets, Lemon Garlic Dressing, Fresh Herbs

Pasta

Penne, Pistachio Pesto, Grated Parmesan, Chives
Orzo Puttanesca, Spiced Tomato Sauce, Feta, Parmesan
Farfalle, Wild Mushrooms, Shallots, Thyme, Cream Sauce
Truffle Mac & Cheese, Macaroni, Cheese Sauce, Truffle Oil

Vegetarian

Baked Cauliflower Gratin, Cheese Sauce & Breadcrumbs
Tourlou Tourlou, Greek Vegetable Stew, Feta, Fresh Herbs
Ratatouille Cous Cous, Roasted Colourful Vegetables
Stir Fried Vegetables, Asian Sauce, Egg Noodles

Rice / Vegetables

White & Wild Rice

Basmati Rice, Plain Fresh Herbs
Basmati Rice, Sauteed Vegetables
Roasted Potatoes Oregano, Paprika, Lemon
Lyonnais Baby Potatoes Slow Cooked Onions
Seasonal Vegetables, Grilled, Steamed or Roasted



Buffet Menu

Cold Displays

Local & European Cheeses, Crackers, Chutney, Grapes, Dry Fruits, Nuts

Local & European Charcuteries, Olives, Cornichons, Crostini, Chutney

Seafood Antipasti, Octopus, Sardines, Prawns, Smoked Salmon

Crudites Variety of Vegetables & Dips

Fruit Platters Seasonal Fruits

Additional Choices

Variety of Freshly Made Sushi, California, Tempura Prawn Etc.

Trio of Smoked Salmon, Beetroot, Lemon, Dill & Capers

Braised Leg Of Lamb, Falling From The Bone, Garlic & Rosemary (Per Pc.)

Creekstone Ribeye 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.)

Desserts

Duchess

Mini Tiramisu

Mini Rice Puddings

Mini Chocolate Truffles

Salted Chocolate Brownie

Mini Chocolate Mousse, Hazelnuts

Pavlova, Chantilly Cream, Mix Berries

Mini Apple Pies, Salted Caramel, Pecans

Mini Tarts, Cream Pâtissier, Fresh Berries

Cheesecakes, Strawberry or Mixed Berries

Cakes

Marble cake

Banana Cake

Classic Carrot Cake

Double Chocolate Cake

Spiced Walnut Cake, Orange Syrup

Ice Cream Cart/ Selection of Ice Creams

