

Red Eggs on the tables

Salads & Cold Appetizers

Selection of Artisan Breads & Rolls, Flaounes, Tsourekia & Koullouri
Traditional Village Salad
Roasted & Marinated Baby Vegetables, Feta Cheese Flakes
White Mushrooms, Virgin Olive Oil & Lemon, Fresh Herbs
Brine Red Beets
Italian Mozzarella & Fresh Tomatoes, Pesto Sauce
Traditional Greek Yoghurt & Mint
Smoked Apple-Wood Chicken Breast & Red Delicious Apples, Cucumber Julienne,
Celery, Leaves of Lettuce, Julienne of Carrots, Walnuts, Yoghurt Dressing
Quinoa Salad
Baby Atlantic Prawns, Lettuce & Shellfish Sauce
Mixed Baby Leaves, Croutons, Sundried Tomatoes, Syrup Poached
Pears & Blue Cheese
Baby Arugula, Parmesan, Toasted Pine Nuts, & Pomegranate
Tahini & Taramosalata Dips
Salad with Boiled Potatoes, Eggs, Beetroot, Celery, Goat's Cheese & Vinaigrette

Display

Prime Beef Carpaccio, Rocket Leaves & Parmesan Cheese
Whole Poached Salmon, Cucumber Scales

Live Carving

Fresh Whole Lamb Ovelia with traditional stuffing

Hot Specialties

Roast Prime Beef, Mushroom Duxelle, Red Wine Sauce
Grilled Chicken Thai Style
Pork Loin Scaloppini, Lemon Creamy Pesto Sauce, Fresh & Sundried Tomatoes
Salmon Medallions, Julienne Vegetables & Teriyaki Sauce
Lamb Chops with Farro
Creamy Spinach & Mushroom Lasagna
Tortellini with Mushroom, Ricotta & Tomato Sauce
Wild Rice & Macedonia Vegetables
Roasted Potatoes with Onions & Tomatoes
Seasonal Steamed Vegetables, Butter Glazed
Kokoretsi

Selection of Desserts

Homemade Loukoumades, Cinnamon Syrup & Vanilla Ice Cream
Bougatsa with Cream
Passion Fruit Panacotta & Orange Glaze
Madagascar Vanilla Crème Brule
Chocolate Marquise
Cardinalios with Fresh Cream & Cherries
Lemon Cheesecake with Strawberries
Hot Apple Crumble with Rum Sauce
White Chocolate Mousse
Selection of Seasonal Fresh Fruits
Selection of International & Local Cheeses
Crackers, Kritsinia, Marmalade, Dried Fruits & Nuts

Adults €38.00
Children 4-11yrs €19.00