

EASTER BUFFET MENU

Traditional Red Eggs on the tables

Bread Station

Selection of Artisan Breads & Rolls, Flaounes, Tsourekia & Koulouri

Salads & Cold Appetizers

Greek Salad
Tzatziki, Taramosalata, Tahini, Tyrokafteri
Roasted & Marinated Baby Vegetables
Three kinds of Mushrooms, Virgin Olive Oil & Lemon, Fresh Herbs
Brine Red Beets
Italian Mozzarella & Fresh Tomatoes, Balsamic vinaigrette & Genoa Pesto Sauce
Seafood Salad with papaya & citronette dressing
Baby Arugula Parmesan Salad with crispy hiomeri cherry tomatoes & baby artichoke
Healthy Salad (Avocado, Baby spinach, Bell peppers & spring onions)
Black & Green Olives

Display

Prime Beef Carpaccio, Rocket Leaves & Parmesan Cheese
Prosciutto & Pastrami with continents (gherkins, pickled onions, two kinds of mustard)
Tuna Tataki wakame & Ponzu sauce
Selection of International & Local Cheeses
Crackers, Grissini, Marmalade, Dried Fruits & Nuts

Live Carving

Fresh Whole Lamb Ovelia with traditional stuffing Mint sauce & Thyme Jus
Five Bone Beef Ribs Bearnaise sauce

Hot Specialties

Kokoretsi
Chicken Souvla
Pork Souvla
Seared Salmon Fillet with Miso citrus Beurre Blanc
Ravioli Spinach & Ricotta Creamy Commandaria Sauce
Traditional Mousakka
Roast Potatoes with onions and tomatoes
Seasonal Fresh Vegetables flavor with basil
Live Pasta Station
Porcini Mushroom Truffle Risotto
Parmesan wheel

Selection of Desserts

Homemade Loukoumades, Cinnamon Syrup & Vanilla Ice Cream
Pavlova Roll
Passion Fruit Panacotta & Orange Glaze
Madagascar Vanilla Crème Brule
Chocolate Cake
Galaktopoureko
Selection of Baklava
Fresh Fruit Tart
Hot Apple Crumble with Rum Sauce
Selection of Seasonal Fresh Fruits

Adults €45.00
Children 4-11yrs €25.00