



Easter Buffet Menu 2024

Cold Section

Greek Salad
Rocket Salad with Sundried Tomatoes, Pine Nuts & Parmesan
Caesar Salad with Chicken
Marinated Grilled Oyster Mushrooms
Fried Eggplant with Tahini Sauce
Cherry Tomatoes with Grilled Anari Cheese
Prosciutto Al Crudo with Fresh Fruit
Grilled Vegetables
Avocado with Pomegranate

Cheese & Dips Selection

Graviera chanion, Pop Feta, manouri, brie cheese
Blac Olives, Green Olives
Spicy Feta with Peppers
Taramas
Tahini
Melitzanosalata
Yoghurt
Tzatziki

Soup

Magiritsa

Carvey Section

Kokoretsi-roasted vegetables/new potatoes

Hot Stations

Green Beans in Tomato Sauce
Fresh market Vegetables-dressed with olive oil
Lamb Souvla
Chicken Souvla
Kritharotto with wild mushrooms/apaki Kritis
Kaltsounia anamikta
Baked Salmon with Herb Crust
Ravioli in Broth Mint Flavor
Leek and Feta Pie (round)
Fillet of Sea Brass on Fennel Compote, Vierge Sauce
Greek Moussaka
Pourgouri
Roasted Potatoes with Onions & Tomatoes
Stuffed Vegetables (gemista)

Variety of Local and International Desserts