



BUFFET MENU

CREATIVE CATERING EXPERIENCES BY HOLY COW

- €35.00 per person for a minimum number of 20 guests.
- For smaller parties, price available on request.
- Three working days prior notice is required.
- Rechaud equipment to keep the food warm & table(s) if required for the buffet will be provided by us.
- Live cooking, staffing, beverage services and rentals for your event are available upon request.

- Warm bread basket with two types of homemade dips

SALADS & PLATTERS (choose 3)

- Rucola, pomegranate, sundried tomatoes, parmesan salad
- Quinoa, guacamole, edamame beans, roasted salmon flakes, wasabi mayonnaise
- Goat cheese, figs and pistachio salad
- Chicken Caesar salad
- Powerhouse salad with carrot, beetroot, walnuts, chia seeds, avocado, orange segments, egg whites
- Quinoa, grilled vegetables, feta salad
- Smoked salmon, cream cheese, cherry tomatoes, mixed salad leaves, mango
- Cherry tomatoes, mozzarelline, pesto, rucola
- Chinese noodle salad with crispy vegetables
- Pasta salad with cherry tomatoes, basil pesto, mixed nuts & rucola
- Island salad with tomatoes, cucumber, black olives, green peppers, capers, radish, feta
- Baby potatoes, black lentils, tomatoes, green peppers, capers, parsley, rucola
- Bit size wraps with duck fillet, hoisin sauce, cucumber, spring onion & iceberg lettuce
- Shot glasses with tzatziki, sweet red pepper & pitta chip

HOT (choose 5)

- Fresh pasta meat lasagna
- Fresh tagliatelle with beef and mushrooms in porcini sauce
- Grilled fresh salmon, coriander pesto
- Grilled fresh sea bass fillet, black olives and capers salsa
- Mini holy cow cheeseburgers
- Marinated chicken kebabs
- Honey soy chicken with noodles
- Honey soy prawns with noodles
- Green Thai curry with chicken
- Green Thai curry with prawns
- Grilled chicken fillet with gorgonzola sauce
- Grilled chicken fillet with herbed butter, sundried tomatoes & walnuts
- Duck fillet with honey and tamarind sauce
- Roasted leg of lamb, lamb jus +€3.00 per person
- Pork fillet with mushroom sauce
- Pork fillet with black pepper sauce
- Rolled beef stuffed with haloumi and sundried tomatoes
- Slow cooked, fresh Black Angus fillet chateaubriand (served medium) with béarnaise sauce +€20.00 per person
- Penne with chicken, mushrooms and mustard sauce
- Whole rolled de-boned chicken served with spinach and feta sauce
- Pork fillet with grape sauce
- Prawns orzotto, prawn bisque, tomato sauce
- Beef with broccoli in teriyaki sauce
- Salmon skewers, teriyaki sauce, sesame seeds

SIDES (choose 2)

- Basmati rice infused with green tea, lemongrass & ginger
- Steamed vegetables
- Sweet potato mash
- Roast baby potatoes with fresh herbs

SWEETS (choose 3)

- Carrot cake
- Red velvet cake
- Chocolate cake
- Bannoffee
- Orange cake
- Cheesecake with salted caramel
- Doukissa with dark & white chocolate & lime
- Cardinalios with red fruits coulis
- Apple pie with crumble
- Avocado chocolate mousse (vegan)
- Kinder Bueno cream
- Tiramisu

PLEASE INFORM US OF ANY FOOD ALLERGIES OR INTOLERANCES