



BUFFET SERVICE CORE MENU

- Pricing €30 per person for a minimum number of 20 guests (excludes 5% VAT)
- Subject to availability
- Rechaud equipment to keep the food warm & table(s) if required for the buffet will be provided by us at an extra cost of €50 (excludes 19% VAT)
- Staffing, beverage services and rentals for your event are available upon request

BREAD & DIPS

- Warm bread basket

SALADS & PLATTERS (choose 3)

- Island salad (tomatoes · cucumber green peppers black olives capers feta)
- Rucola, pomegranate, walnuts, parmesan, cherry tomatoes
- Seasonal leaves, goat cheese, figs, pistachios
- Seasonal leaves, quinoa, grilled vegetables
- Iceberg, chick peas, edamame, wakame
- Chinese noodle salad
- Potato & chicken salad with chives – honey mustard dressing

MAINS (choose 5)

- Farfale with salmon, capers & lemon sauce
- Penne Bolognese ragu
- Penne, chicken, mushrooms cream sauce
- Roast whole deboned chicken with feta spinach sauce
- Pork fillet with pepper sauce
- Green Thai curry with chicken or prawns
- Chinese noodles with chicken or prawns
- Grilled chicken fillets mushroom sauce
- Orzotto with mushrooms
- Orzotto with prawns in tomato sauce
- Chicken meat balls in tomato or mushroom sauce

SIDES (Choose 2)

- Rice
- Roast lemon potatoes
- Boiled vegetables

SWEETS (Choose 3)

- Portokalopitta
- Apple pie
- Red velvet
- Tiramisu
- Walnut brownie
- Chocolate cake