

THE LUXURY COLLECTION™

*Hotels & Resorts*

# BANQUET MENU

# BUFFET MENU

## BUFFET MENU I

### **Cold dishes**

Assortment of ham, turkey and salami with roast vegetables

Platter of smoked fish: trout, mackerel with pepper  
with their accompaniments

Greek cheese selection with breadsticks and grapes

### **Salads**

Assortment of fresh seasonal salads

Greek salad

'Fava' purée with capers and chopped onion

Smoked eggplant purée

Rice with tuna and spring onion

Potato salad with sausages

Corn with peppers and chili

## **Dressings**

Balsamic, basil, Italian, French, vinaigrette, Thousand Islands

## **Garnishes**

Bacon, croutons, parmesan, capers, pumpkin seeds

## **Main dishes**

Grilled chicken fillets 'tandoori'

Mini veal entrecote with mushrooms

Grilled salmon with olive oil-lemon and herbs

Penne carbonara

Fresh seasonal vegetable with olive oil

Roast potatoes with thyme

## **Desserts**

Assortment of Greek and French delights

Seasonal fruit salad

Yoghurt mousse with compote and berries

## **BUFFET MENU II**

### **Cold dishes**

Beef carpaccio with rocket and parmesan

Smoked salmon with its accompaniments and Hovis bread rolls

Shrimp with courgettes and coriander

Greek and international cheese selection with breadsticks,  
mini tomato and dried fruit

## **Salads**

Assortment of fresh seasonal salads

Greek salad with 'dakos' rusk

Pasta with mozzarella and basil

Tuna salad with tomato and colorful peppers

Mykonos cheese 'kopanisti'

Caesar salad with chicken

Cabbage with carrot and mayonnaise

### **Dressings**

Balsamic, basil, Italian, French, vinaigrette, Thousand Islands

### **Garnishes**

Bacon, croutons, parmesan, capers, pumpkin seeds

### **Main dishes**

Grilled chicken with bacon and mushrooms

Roast lamb loin with herbs, rosemary and sundried tomato sauce

Roast pork with honey, garlic and light mustard sauce

Beef fillets with green pepper

Grilled white grouper with olive oil-lemon

Risotto with parmesan and mushrooms

Aubergine medallions with onion and feta cheese

Fresh seasonal vegetable with olive oil

Roast potatoes with oregano

### **Desserts**

Assortment of Greek and French delights

Seasonal fruit salad

Selection of mini crème brûlée

### **BUFFET MENU III**

#### **Cold dishes**

Assortment of smoked meat with paprika and pickles  
Smoked salmon and halibut roses with their garnish and Hovis bread rolls  
Roast octopus with mustard and herb dressing  
Greek and international cheese assortment with breadsticks and grapes

### **Salads**

Assortment of fresh seasonal salads  
Tomato with mozzarella and basil pesto  
Baby spinach with warm bresaola  
Baby potatoes with green herbal dressing  
Green asparagus with vinaigrette  
Fish salad with capers, olive oil and lemon

### **Dressings**

Olive oil with balsamic vinegar, mayonnaise with ginger, cocktail with chopped pickles, red pepper vinaigrette

### **Garnishes**

Bacon, croutons, parmesan, pine nuts

### **Main dishes**

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Sea bass meuniere with capers and tomato brunoise  
Cannelloni filled with mushrooms and 'kaseri' cheese  
Sautéed pork fillets with prosciutto and sage  
Marinated grilled chicken  
Entrecote of beef fillets with balsamic vinegar and slow-roasted tomato  
Penne with spinach, capers and ricotta  
Roast potatoes with meat glaze and cheese  
Fresh vegetable

### **Desserts**

Assortment of Greek and French delights  
Sliced fresh seasonal fruit  
Berries and exotic gazpacho  
Duo choco mousse

## **BUFFET MENU VI**

### **Cold dishes**

Shrimp with lime and ginger dressing  
Assortment of cold cuts

Assortment of smoked fish: salmon, halibut, and trout served with spring onion, egg, capers, pickles and Hovis bread rolls

Roast turkey with pineapple and Philadelphia cheese

Veal with tuna sauce

Greek and international cheese assortment with breadsticks and grapes

### **Salads**

Assortment of fresh seasonal salads

Mozzarella with roast vegetables

Roast chicken with avocado, mini tomatoes, and spearmint vinaigrette

Roast eggplant with feta cheese

Rocket with mushrooms and parmesan

### **Dressings**

Olive oil with balsamic vinegar, mayonnaise with ginger, cocktail dressing with chopped pickles, red pepper vinaigrette

### **Garnishes**

Bacon, croutons, parmesan, pine nuts

## **Main dishes**

White grouper with warm citrus vinaigrette

Grilled lamb cutlets with thyme

Pork fillets with Marsala wine

Chicken with mushrooms and estragon

‘Taccozette’ with seafood and ouzo

Roast potatoes with coriander

Risotto with saffron

Fresh seasonal vegetable

## **Desserts**

Assortment of Greek and French delights

Sliced seasonal fruit

Assorted macaron

Crêpe Suzette

## **GREEK BUFFET**

### **Cold dishes**

Marinated sea bass with olive oil and herbs

Cooked white grouper with mayonnaise, olive oil and lemon

Roast pork loin with rosemary and mustard

Grilled freshly marinated octopus with oregano and capers

Assortment of Greek cheese

graviera, kasseri, manouri, ladotiri, metsovone

served with mini rusks, breadsticks, grapes and dried nuts

### **Salads**

Tuna salad with egg and onions

Greek salad

Santorini 'fava'

Aubergine salad

Fish roe salad

'Tirokafteri' spicy cheese dip

Greek lettuce with dill and spring onion

Boiled greens 'horta', broccoli, cauliflower  
Sweet red Florina peppers, piaz beans  
Diced feta cheese with olive oil  
Black and green olives, pickles

### **Main dishes**

Roast white grouper with olive oil and lemon  
Fried squid with garlic  
Shrimp 'saganaki' with feta cheese  
Cheese pie with greens  
'Moussaka'  
'Giaprakia' with vine leaf - Cabbage rolls

Veal 'giouvetsi'  
Grilled lamb chops  
Roast potatoes  
Rice with spinach

### **Desserts**

Galaktobureko  
Baklava, Kantaifi, Saragli

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Walnut pie, ravani, halvah with semolina

Yoghurt mousse

Sliced seasonal fruit