

Premium Buffet

FROM THE BAKERY

- Selection of freshly baked bread rolls and French bread

COLD APPETISERS

- Bruschetta with salmon tartar
- White Taramas with King Prawns in salted tart
- Crostini with prosciutto, marscapone cheese and figs

SALADS

- Panache Salad (iceberg, tomato, cucumber, bell pepper, stuffed olives, artichokes, spring onion, baby corn and dressing)
- Salmon salad with avocado cherry tomatoes, red onion, rucola leaves and dressing
- Spinach & Strawberry Salad with balsamic poppy seed dressing, walnuts, kefalotyri, pastelaki and red onion
- Chicken Fillet Salad with mixed lettuce, peach raspberry, ricotta cheese, fresh basil and balsamic dressing
- Quinoa Salad with yellow tuna, mixed lettuce, red pumpkin, cucumber, dill, almond slices and lemon zest
- Tomato, cucumber and onion salad

HOMEMADE DRESSING, OIL & VINEGAR

- Native oil
- Balsamic vinegar
- Lemon

LIVE COOKING – PASTA STATION

- Pennes tricolor with prawns and tomato sauce
- Farfalle with four cheese sauce and parmesan cheese

Kindly note that our buffet menus are for the minimum of 40 persons
If less than this number, then a minimum charge of 40 will apply

HOT SELECTIONS

- Salmon "Tiradito"(red chilli, passion fruit, mango, fresh basil, fresh coriander, ginger, lime, lemon and spring onion)
- King Prawns with Garlic Butter Sauce, chilli pepper and parsley
- Pork Fillet stuffed with prunes and served with light gravy sauce
- Grilled Beef Fillet mignon served with Jack Daniels Sauce
- Chicken Breast stuffed with mushroom, spinach, mozzarella cheese, served with goats cheese sauce
- Duck fillet served with forest fruit sauce
- Americaine Potatoes (fresh cream, cheese, garlic butter)
- Wild Rice Creole
- Steamed Vegetables with Butter Sauce
- Grilled Fresh Vegetables tower with olive oil and blasamic dressing

LIVE COOKING – CARVERY STATION

Choose 2 of the below:

- Turkey breast with orange sauce & cherry sauce
- Beef with gravy sauce, french mustard sauce and yorkshire puddings
- Lamb leg with mint sauce

DESSERTS

- Seasonal fresh fruits plus 4 of your choices from our Pastry Chef (options shown on page 15)

€90 PER ADULT
€45 PER CHILD

