

BUFFET I

The Baker's Basket

Mini rolls in a variety of flavours

SALADS

Mixed with rocket, lettuce, peppers,
Santorini cherry tomatoes and vinaigrette.
Traditional rustic salad with Cretan kritharokouloura
Tricolore Penne with turkey and Emmental cheese
White and red cabbage, carrot and mustard sauce
Agioritiki Eggplant
Tyrokafteri Mykonos

HOT PLATES

Traditional pita with peppers
Grid Aubergine
Rigatoni with mushrooms, ham and smoked cheese regatto
Meat Balls 'Smirni style'
Grilled Chicken fillet with lemon sauce
Pork escalope with sauce Mavrodafni
Rice with vegetables
Potatoes with coriander and parmesan petals

DESSERTS

Fresh Fruit Salad
Yogurt with Sweet from Pelion
Chocolate and Strawberry Mousse



BUFFET I:

The Baker's Basket

Mini rolls in a variety of flavours

COLD PRESENTATIONS

Variety of cheeses with dried fruits and nuts

Smoked salmon and smoked trout

SALADS

Mediterranean salad with ricotta cheese sauce

Mixed with chicken fillet, blue cheese and zolites

Hearts of lettuce with trikolore peppers, pear, walnuts
and balsamic vinegar from mottle

Touch salad with yogurt sauce and coriander leaves

Potato salad with green onion and pickled cucumber

HOT PLATES

Mushroom Pie

Risotto with broccoli, hazelnut and gorgonzola cheese

Spetsofai

Rigatoni Amatrisciana

Tenderloin with four cheese sauce

Grilled Beef Burgers

Chicken fillet with Dijon Sauce

Potatoes with basil and pine nuts

Grilled Vegetables

CUTTING STAND

Leg of Pork with mint sauce

DESSERTS

Fresh fruit salad

Yogurt with Sweet from Pelion

Greek Sweet bites

Chocolate and Strawberry Mousse

BUFFET - 'Traditional'

The Baker's Basket

Rustic bread, Rye, Corn and mini rolls

SALADS

Tomatoes with feta cheese and fresh mint
Tender hearts of lettuce with fresh onions and dill
Grilled peppers with garlic and herbs
Beetroot with coriander and apple cider vinegar
Marinated anchovies
Octopus with sauerkraut
Potato salad with green onion and pickled cucumber
Fava 'Santorini' with olive oil and sweet paprika
Aubergine stuffed with mint leaves
Galotiri cheese with pickled peppers

COLD PRESENTATIONS

Variety of Greek cheese with breadsticks and dried fruit

HOT PLATES

Pie Caesarea
Vine leaves with lemon sauce
Grilled Meatballs
Traditional Rolls stuffed with lump liver herbs and Lemon sauce
Rooster in wine sauce and pasta
Veal lagoto
Lamb Spit
Baked Potatoes with fresh oregano
Rice with crab

CUTTING STAND

Wild Boar

DESSERTS

Fresh fruit salad
Yogurt with Sweet from Pelion
Greek Sweet bites
Mini Donuts with honey
Chocolate and cream pastry



BUFFET 'BBQ'

The Baker's Basket

Mini rolls and bread in a variety of flavors

SALADS

Country Style salad with capers, black olives and feta
Hearts of lettuce with fresh dill, cucumber and green olives
Salad with carrot, red cabbage and green onion
Green mixed salad with Syglino from Mani
Fried Peppers with vinegar and garlic
Beetroot with yoghurt sauce
Anithosalata
Eggplant
Cheese Salad 'Mykonos'
Tampoule with grilled halloumi

COLD PRESENTATION

Variety of Greek & International Cheeses with dried fruit and breadsticks

HOT PLATES

Vegetable Pie
Tomatoes stuffed with basil and Budge
Veal Giaourtlou
Kebab
Potatoes with goat butter and rosemary
Rice and pine nuts pastourma

GRILLED

Pork Pansetakia
Beef Burgers
Traditional Sausages
Chicken Leg bites

CUTTING STAND

Homemade Traditional Pork 'Gyros'
Roll of Lamb with Vine
Variety of Sauces: Yogurt, Mustard, BBQ, Sweet Chilly

DESSERTS

Fresh fruit salad
Walnut cake
Galaktoboureko
Pumpkin
Panna cotta



BUFFET GALA

The Baker's Basket

Mini rolls and bread in a variety of flavors

SALADS

Walnut with lettuce, celery, apple, walnut sauce and Dijon
Spinach with sautéed mushrooms, bacon, halloumi, olive oil and tarragon
Caprese with mozzarella, tomato and basil pesto
Rocket with courgettes, fennel, sun-dried tomatoes,
parmesan and strawberry vinegar
Mexican salad with tortilla flakes

COLD PRESENTATIONS

Prosciutto with melon nouazetes
Prawn Cocktail
Smoked trout and halibut

HOT PLATES

Grid Aubergine
Fish Popietes with lemon flowers
Veal escalope with mushroom sauce and Vin
Grilled Tenderloin
Roll lamb stuffed with herbs and cheese Katiki Domokos
Chicken fillet with plum sauce
Potatoes Ntofinouaz
Grilled Vegetables
Risotto with wild mushrooms and truffle aroma

CUTTING STAND

Leg of Pork with Mango Sauce
Whole Salmon in salt crust

STAND PASTA

Farfale with sea food and champagne sauce

DESSERTS

Fresh fruit salad
Chocolate Fodé
Cheese cake with fruits of the forest
Cheese selection with crackers and dried fruit
Fritters with honey-fir and walnuts