



BUFFET

(Indicative)



EQUIPMENT & SERVICE

- Kitchen and floor staff for the smooth service of the reception
- White-covered round or long tables (as per your preference) with white-covered chairs
- Cotton napkins, scented hand towels
- Individual bread varieties: semi-white, multigrain yellow, dark ten-grain, olive bread, mini French baguettes, wheat & whole grain breadsticks



COLD PREPARATIONS

- Canapés with German potato salad, pepper & egg
- Savory butter biscuits with black caviar
- Philadelphia canapés with smoked salmon & Florina pepper
- Cretan ntakos with feta, tomato, olive oil, mint & oregano
- Cheese and charcuterie platter with select European cheeses & cold cuts
- Marinated olives from Thassos, Kalamata & Amfissa
- Refreshing handmade tzatziki
- Feta mousse with olive oil, sweet & spicy peppers



SALADS

- **Traditional Greek village salad**
- **Magna Grecia** green French salad mix, iceberg, baby arugula, radicchio, cherry tomatoes, sesame, pine nuts, raisins, croutons, buffalo mozzarella & balsamic vinaigrette
- **Seasonal boiled vegetable salad**



PASTA

- **Penne rigate** with carbonara sauce & grated pecorino
- **Fusilli** with fresh tomato, basil & aged parmesan (vegan option)



MAIN PROTEIN DISHES

- **Juicy chicken fillets** with cream and fresh mushrooms
- **Handmade juicy burgers** in homemade brioche buns with lettuce, tomato, mayonnaise, pickles & BBQ sauce
- **Kalavryta-style roasted pork slices** with a sauce of red wine & citrus
- **Pork shanks in beer sauce** with vegetables
- **Pork tenderloin medallions** with a sauce of colorful peppers, tomato, fresh mushrooms, smoked bacon, white wine & kefalograviera cheese



SIDES

- Fresh French fries
- Oven-baked wedge potatoes with lemon, honey, mustard & chives
- Pilaf with colorful bell peppers, peas, carrots & corn



DESSERT

(In addition to the main reception cake)

- Chocolate mousse
- Sour cherry panna cotta
- A wide variety of fresh fruits
- Variety of nuts



DRINKS Unlimited Consumption

- Bottled varietal wines (white, rosé & red)
- Soft drinks (Coca-Cola, Sprite, lemonade, Fanta, orangeade, soda & bottled water)
- Beers (Mythos, Vergina, Amstel, Alpha)

Price per person: €50 + VAT

