



# GRECIAN PARK HOTEL

PROTARAS - CYPRUS

## SUNDAY EASTER LUNCH BUFFET

### Refreshing Salads:

Village salad

Buffalo mozzarella with rucola, avocado, artichokes, red onion, sun dried tomatoes, balsamic caviar and basil pesto

Coleslaw salad with fresh pineapple and coconut

Rocket salad with smoked duck, smoked scamorza cheese, berries, pomegranate and roasted hazelnuts, balsamic, passion fruit dressing

Quinoa salad with goat cheese, rose petals, almond flakes, strawberries, avocado, mango and cranberries, pomegranate dressing

Marinated seafood salad

Crab meat and prawn salad with wakame, crispy lettuce, cucumber, carrots, avocado, grilled fresh pineapple, honey lemon grass mayonnaise

Chicken Caesar salad with iceberg, romaine lettuce, parmesan, herbed croutons, crispy bacon bits, grilled chicken breast

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### Dips & Accompaniments:

Tzatziki - tahini - stuffed peppers - stuffed olives - quail eggs - pickled celery - cherry tomatoes - cucumber- olives

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### Platters:

Smoked, marinated and poached whole fresh salmon with green asparagus, mustard dill sauce

Prosciutto with fresh seasonal fruits

Marinated beef Carpaccio with rucola, parmesan flakes, pine nuts, virgin olive oil





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### Hot Dishes:

Lamb Ovelias  
Lamb souvla  
Pork souvla - lemon - parsley and chopped onion  
Chicken boneless souvla  
Kokoretsi  
Macaroni pastitsio  
Dolmades  
Grilled prawns set on fennel ragout  
Baked Salmon with Rose Champaign sauce, spaghetti vegetables  
Penne with mushrooms, broccoli florets, cherry tomatoes and creamy pesto sauce  
Roasted baby potatoes with fresh herbs  
Grilled vegetables (baby eggplant - baby marrows - color peppers - mushrooms - carrots)  
Steamed vegetables (broccoli - cauliflower - marrows - carrots - saffron kohlrabi - asparagus - Peruvian blue potatoes)  
Rice pilaf

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### Carving:

Roast leg of pork, Japanese gingered apple sauce  
Roast leg of lamb, lamb jus  
American black angus beef silverside, béarnaise sauce, peppercorn sauce  
Gourounia (Suckling Pig)  
Grilled whole halloumi  
Grilled Cyprus sausage

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### Desserts:

Panna cotta  
Crème Brulée  
Cheese cake  
Profiteroles  
Chocolate mousse cake  
Saragli  
Galaktoboureko  
Tsourekia  
Glyka koutaliou  
Soutzioukos - kiofteri - sykopita  
Fresh seasonal fruits  
Flaounes with anari and cheese

