

"The Pearl"

***Tiger Prawns with Avocado ratatouille crispy Baby
Salad and Pasion Fruit salsa***

Cream of Vegetable Soup

***Chicken Breast stuffed with Fresh Mozzarella Cheese
and Sun Dried Tomato served on Basil Cream Sauce
Stuffed Potatoes & selection of freshly cooked
Seasonal Vegetables***

***Mango Cheese Cake Set on crispy Biscuits with
Pomegranate sauce***

Coffee & Mints

“The Emerald”

***Seared crusted Fresh Tuna Loin with Herbs, Avocado
Purée, Beetroots & Bloody Mary Jelly***

***Clear Onion & Leek Soup with Lavender, Vintage
Cognac and Cheese Croutons***

***Pork Fillet with Mushrooms & Béarnaise sauce Served
with Gratin Dauphinoise Potatoes & selection of
freshly cooked Seasonal Vegetables***

***Bar of Almond filling with Caramelized Apple served
with Vanilla Parfait***

Coffee & Mints

“The Amethyst”

Smoked Duck breast with Green Apple Jelly, Goat Cheese, Micro Green Caramelized Walnuts, Fig and Orange Vinaigrette

Wild Mushroom Cream Soup with Basil Oil

Roasted Rack of Lamb Lavender crust served with Grilled Halloumi cheese, Fondant Potatoes, Marinated Eggplant, Carob Syrup and Lamb Jus reduction

Belgian Dark Chocolate mousse and Wild Berries Panna Cotta served with Orange Sauce

Coffee & Mints

“The Sapphire”

***Parma Ham & Parmesan Cheese Panna Cotta with
Melon, Dry Fig compote & Pomegranate Glazed***

***Cream of Tomato Soup with Basil Foam & Black olive
Crostini***

***Baked Fresh Salmon with herbs crust set on
Mushrooms Risotto & Green Asparagus***

***Tiramisu with Mascarpone Cheese served with Espresso
Coffee sauce***

Coffee & Mints

“The Diamond”

***Smoked Salmon and Cream Cheese Roulade with
Avocado nori, Cucumber in Flour Tortilla served with
Mustard Dill Sauce & Caviar***

***Cream of Green Asparagus Soup with a Garnish of pan
fried Scallops***

***Pan Fried Beef Tenderloin on Wild Mushrooms Ragout,
Duck Foie Gras, Truffle sauce served with Pancake
Potatoes & selection of freshly cooked Seasonal
Vegetables***

***Amarena Bavaroise with Chocolate Mousse set on
Pistachio Nougatine and Berries sauce***

Coffee & Mints

“The Ruby”

***Avocado Tartare with Sour Cream on Cucumber
Carpaccio, Nacho Chips and Mango sauce***

or

***Marinate grilled Vegetables rolled in Flour Tortilla
with Creamy Fetta Cheese, Fresh Basil leaves on
Houmous***

Roasted Pumpkin Soup with fresh Ginger

or

***Clear Vegetables Soup with Sun Dried Tomato
Bruschetta***

***Aubergine cake with Minted Couscous salad, crispy
Fennel and Yoghurt dressing***

or

***Spinach and Goats Cheese Ravioli with Parmesan
sauce, Pine Nuts and Beetroots***

Apple Crumble with Vanilla Ice Cream

or

***Minted Strawberry Salad with Cherry Ice Cream and
Honey Sauce***

Min 25 Persons

“The
Aquamarine” —
Traditional
Buffet

A. **SALADS**

1. Village Salad 🌿
2. Rocket Salad with Crispy Pitta Bread, Cherry Tomatoes & Kefalotyri 🌿
3. Beetroot Salad 🌿
4. Marinated Octopus and Calamari
5. Tomato Salad with Red Onions, Green Pepper & Oregano 🌿
6. Crispy Hiromeri with Dry Anari Cheese, Rocket Leaves, Melon balls, Pomegranate and Almond Flakes
7. Beans with Tuna fish

B. **DIPS & ACCOMPANIMENTS**

1. TZatziki with garlic, cucumber and dry mint 🌿
2. Tahini 🌿
3. Taramas 🌿
4. Ladolemono dressing
5. Olive oil & Red wine Vinegar

C. **COLD CUTS**

1. *Hiromeri (traditional smoked ham) with Dry Figs*
2. *Dolmadakia with Yoghurt dressing*

D. **HOT DISHES**

1. *Cyprus Mixed Grilled (Halloumi, Lountza, Sheftalia)*
2. *Mousakas*
3. *Beef Stifado*
4. *Lamb kleftiko*
5. *Chicken Kebab with Grilled Pitta Bread & Parsley Salad*
6. *Ravioli with Halloumi Cheese* 🌿
7. *Pourgouri Pilaf* 🌿
8. *Potatoes with Wine & Coriander* 🌿
9. *Baked Vegetables* 🌿

E. **Fresh Fruits & Cyprus Sweets**

F. **Coffee & Mints**

- *All prices and dishes are subject to change without prior notification
Prices include V.A.T. and Service Charge*

Vegetarian Dishes 🌿

Min 25 persons

"The Topaz" - Bbq Buffet

A. **SALADS**

1. *Greek Salad* 🌿
2. *Tomato Wedges Salad with Rucola, Red Onions, Avocado Drizzled with Olive Oil* 🌿
3. *Rocket Salad with Baby Prawns, Parmesan Flakes, Sun Dried Tomatoes & Pine Nuts*
4. *Politiki Salad with Cabbage, Carrots, Celery, Fennel, Red Bell Peppers, Parsley and Toasted Sesame Seeds* 🌿
5. *Caesar's Chicken Salad*
6. *Marinated Grilled Vegetables with Rosemary, Olive Oil and Balsamic Vinegar* 🌿
7. *Fresh Tuna Salad with Baby Artichokes, Cherry & Sun Dried Tomatoes, Quail Eggs and Spring Onions*

B. DIPS & ACCOMPANIMENTS

1. Tyrokafteri 🌿
2. Houmous 🌿
3. Thousand Island Dressing , Vinaigrette Dressing & Caesar Dressing

C. COLD CUTS

1. Smoked Mackerel & Marinated Salmon with Dill Mustard Sauce and Horseradish
2. Turkey Breast with Cranberry Sauce

D. HOT DISHES

1. Marinated Boneless Chicken Souvla with Grilled Corn on the Cob served with Honey Mustard sauce
2. "Kontosouvli" Spit Roasted Barbecue Pork with Grilled Peppers
3. Lamb Cutlets with Grilled Eggplant Mint Sauce
4. Grilled Beef Mini Steaks with Grilled Mushrooms & Jack Daniel's Sauce
5. Casarecce with Tomato & Basil 🌿
6. Rice Pilaf 🌿
7. Spicy Wedges Potatoes 🌿
8. Steamed Vegetables 🌿
9. Vegetables Samosas 🌿

E. Sweets & Fresh Fruits

F. Coffee & Mints

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Vegetarian Dishes 🌿

Min 25 persons

"The
Moonstone" Mixe
d Bby Buffet

A. SALADS

1. Cyprus Village Salad 🌿
2. Coleslaw Salad with Coconut and fresh Pineapple
3. Rocket Salad with Smoked Duck, Goat Cheese
4. Baby Prawns with Avocado and crispy Lettuce
5. Buffalo Mozzarella with Tomato wedges 🌿
6. Marinated Seafood Salad
7. Green Potatoes Salad with Dijon Mustard sauce 🌿

B. DIPS & ACCOMPANIMENTS

1. Tahini 🌿
2. Tyrokafteri 🌿
3. Tzatziki 🌿
4. Thousand Island Dressing , Vinaigrette Dressing & Roasted Garlic Dressing

C. COLD CUTS

1. Smoked & Marinated Salmon with Mustard Dill Dressing
2. Roast Beef with Horseradish sauce

D. HOT DISHES

1. Marinated Lamb Chops with Mint sauce
2. Grilled free ranch Chicken with Corn on Cob served with Honey and Mustard sauce
3. Beef Tenderloin with Béarnaise sauce
4. Seafood Mixed Grill (Prawns, Salmon & Octopus)
5. Mongolian Spare Ribs with Barbeque sauce

6. *Penne with Mushrooms, Broccoli florets, Cherry Tomatoes and Pesto creamy sauce* 🌿
7. *Wild Rice* 🌿
8. *Roasted Wedges Potatoes with fresh Herbs* 🌿
9. *Grilled Vegetables* 🌿
10. *Chinese Vegetable Spring Rolls with Sweet & Sour sauce* 🌿

E. SWEETS & FRESH FRUITS

F. COFFEE & MINTS

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Vegetarian Dishes 🌿