



Buffet “Simple Elegance”

Salads

Mixed green salad with Caesar’s sauce

Whole wheat pieces with rocket salad, manouri cheese and vinaigrette

Greek salad with capers

Tabuleh with fresh mint

Smoked trout

Niçoise

Cheese Platter

Manouri, Graviera, Ladotyri, Blue Cheese

Warm entrées

Fresh salmon fillet with fennel and oranges

Grilled chicken supreme with Dijon mustard and fresh herbs

Veal in celery sauce

Lamb wrapped in vine leaves and cheese

Penne, fresh tomato and basil

Risotto with ouzo

Roasted potatoes dauphinoises

Quiche Saint George

Desserts

Fruit on skewers

Panacotta

Chocolate mousse “Frame”

Crème brûlée

Milles Feuilles

Ice cream in ice bowls

Menu Apr.2007-Apr.2008