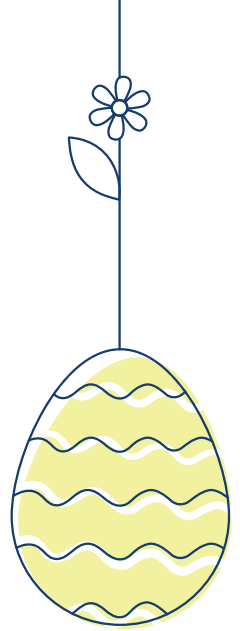




Aphrodite Hills

Easter Sunday Buffet

MENU



COLD DECORATED DISPLAYS

Crudities & Vegetable Cuts
Antipasti Platter of Hiromeri, Lountza &
Grilled Vegetables

Homemade Stuffed Vine Leaves
Potato Salad with Wholegrain Mustard
Grilled Vegetable Platter with Shredded
Feta Cheese

Avocado Segments, Orange Segments &
Prawn Cocktail

SALADS

Village Salad with Feta Cheese
Tomato, Onion & Mint Salad

Marinated Mushrooms in Coriander & Garlic
Olive Oil

Roasted Pepper Florinis with Balsamic
Vinegar & Goat Cheese

Rocket & Parmesan Salad with Pastelaki,
Pomegranates

Waldorf Chicken Salad with Yoghurt Dressing
Lightly Pickled Red Beetroots
Lebanese Tabbouleh

DIPS & DRESSINGS

Tzatziki, Taramasalata, Tahini, Roasted
Pepper Dip, Melitzanosalata, Houmous,
Tyrokafteri, Black Olives, Tsakistes Green
Olives, Capers, Pickled Vegetables

BREAD

Easter Flaounes, Tsourekia, Red Easter Eggs,
White & Brown Rolls, Olive Bread, Koulouri

HOT DISHES

SOUP

Avgolemono Soup

LIVE CARVING

Whole Roast Lamb Ovelias
Chicken Souvla
Pork Kontosouvli
Kokoretsi
Grilled Beef Liver, Ladoregano

UNDER THE HEAT LAMPS

Grilled Halloumi, Loukaniko, Lountza
Keftedes with Minted Yoghurt Dip

MAIN DISHES

Traditional Greek 'Moussaka'
Oven Baked Seabass, Onions, Tomatoes,
Fennel & Citrus Vierge
Homemade Gemista, Onions, Peppers,
Tomatoes, Zucchini & Eggplant
Vegetarian Lefkaritikos Tavas
Pourgouri Pilaf
'Village Style' Roast potatoes
Grilled Seasonal Vegetables

DESSERTS

Fruit Tart
Trigona Pistachio
Strawberry Mousse
Apple Tart
Pavlova
Profiteroles
Cheesecake
Chocolate Mousse
Pina Colada Parfait
Vanilla Crème Brûlée
Cheese Brownies
Doukissa
Mille-feuille
Chocolate Easter Eggs
Tsourekia
Loukoumades Live Station
Fresh Fruit Display

€65 per person

€32.50 per child (3-11 years old)