

New Year's Eve Buffet

Variety of breads (mullet, rye, corn), sesame breadstick, crackers

SALADS

Traditional Greek salad with capers and rusks

Pasta salad with mozzarella, fresh tomato and basil pesto

Variety of Greek dips (melitsanosalata, tyrosalata, tzatziki)

Caesar salad with chicken

Variety of fresh salads

Various dressing vinaigrette, cocktail and balsamic

A variety of marinated Chalkidiki and Kalamata olives

COLD APPETIZERS

Fresh anchovies marinated with lemon and olive oil

smoked salmon with traditional garnish

Roast beef with mustard sauce and thyme sauce

Variety of Greek and International cheeses with crisps, dried fruits and nuts

(manouri, emmental, yellow cheese, blue cheese, feta cheese)

HOT DISHES

Penne with fresh tomato, olives and feta

Chicken fillets with estragon sauce

Handmade burgers with BBQ sauce

Pork fillets in soft thyme sauce

Sole meunière fillets

Vegetable butter with sesame seeds

Basmati rice with ginger and red quinoa

Baby potatoes with mustard and aromatic herbs

DESSERTS

Traditional French apple pie

Variety of syrupy Greek sweets (pecan pie, revani, saraglakia, halva)

Variety of cakes (chocolate, cheesecake, serrano, cointreau with white chocolate)

Mini Kourabiedes, melomakarona (Greek Christmas dessert),

chocolate pralines, variety of fresh fruits