



...συνοδεύει τις καλύτερες στιγμές σας

CHRISTENING BUFFET II

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Upon arrival of your guests

Fruit Punch
Grenadine with Sprite
or
Blue Curacao with Sprite

AT THE BUFFET

BAKERS' BASKET

Assortment of mini breads

SALADS

"Orange Blossom" with rocket, iceberg, bell peppers, rocket, iceberg, cottage cheese, "Egina" peanuts and orange vinaigrette
"Naples" with rocket, parmesan flakes, sun dried tomatoes and balsamic vinegar sauce
"Massimo" with French lettuce, finnochio, avocado, crouton and lemon cream dressing
"Caesar's" with chicken, parmesan flakes, crouton and Caesar's dressing

COLD FLAVORS

Salmon "Balick" in cubes, marinated with lemon pepper, ginger, dill and olive oil
"Caprese" with tomato, mozzarella and basil

CHEESE PLATTER

Emmental, smoked German cheese, Provolone and Blue cheese
Served with red & white grapes



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HOT DISHES

Eggplant “Parmeziano” with tomato cream & basil

Traditional pie with greens, “Anthotiro” cheese and dill

Oriental kebab with olive oil and lemon

Chicken fillet marinated with “Chios” gum

Rissolée potatoes with butter and sesame

STAND DONER

Traditional doner kebab with pita bread, onion, parsley, tomato and yogurt sauce

PASTA STAND

(Prepared at your presence)

Penne with smoked ham and mushrooms

Risotto with mushrooms, cheese and saffron

DESSERTS

Peeled seasonal fruits

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Profiterole

Milles feuilles with peach

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Mini French pastries with bubble gum flavor

Mini traditional Greek desserts