



ATHINAIOS CATERING

Member of STAR HOTELS

LIGHT BUFFET I

BAKERS BASKET

Assortment of mini breads

SALADS

"New York" salad with cabbage, green apple, mayonnaise,
pecans, caramelized bacon and cinnamon

"Napoli" with rocket, parmesan flakes, sun dried tomatoes and balsamic vinegar sauce

"Ballantines" with lettuce hearts, avocado, green apple, pecans and olive oil

CHEESE

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

HOT DISHES

Penne with smoked ham and mushrooms

Grilled vegetables tart

Grilled chicken thigh fillet with olive oil and lemon sauce

Grilled Beef patties

Village potatoes in the oven with lemon and olive oil

Rice with pine seeds and sweet peppers

DESSERTS

Peeled seasonal fruits

Profiterole





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LIGHT BUFFET II

BAKERS BASKET

Assortment of mini breads

SALADS

“Mediterranean” with rocket, lettuce, grated mozzarella, green apple, pecans, pine seeds, raisins and balsamic vinegar sauce

“Rafaelo” with French salad, smoked salmon, pine seeds and pesto sauce

“Dominique” with iceberg lettuce, bell peppers, papaya, melon, pomegranate, orange and orange vinaigrette

“Genova” with tomato, olive oil, parsley, parmesan cheese and avocado mousse

CHEESE

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

HOT DISHES

Spaghetti with meatballs in tomato sauce
Eggplant pie with traditional fillo dough, fresh tomato and smoked Metsovo cheese
Chicken fillet stuffed with prosciutto and sun dried tomato
Pork scallops with parmesan cream and paprika
Grilled salmon fillet with rosemary
Rice with bell peppers and pine seeds
Potatoes Rissolé with butter and sesame

DESSERTS

Peeled seasonal fruits
Tiramisu shots
Mini Millefeuilles with peach
Mini traditional “Halva” from semolina

