



ESPERIA PALACE HOTEL

Athens

Member of STAR HOTELS



WEDDING BUFFET I

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Upon arrival of your guests

Fruit Punch

&

Refreshing sour cherry soda

AT THE BUFFET

BAKERS' BASKET

Assortment of mini breads

SALADS

"Dominique" with rocket, iceberg, sweet peppers, papaya, melon,
pomegranate and orange vinaigrette

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

"Soprano" with tomato, onion, green bell peppers, capers, oregano and vinaigrette

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

COLD PLATTERS

Fine Italian cuts

(Spiagnatta – Salami Milano – Salami Napoli – Prosciutto)

Served with sweet peppers and pickles

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





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WEDDING BUFFET I

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HOT DISHES

Rigattoni “Amatriciana” with fresh tomato, caper and basil

Eggplant with Feta cheese & sweet red peppers

Zucchini pie with traditional Fillo dough, soft cheese and dill

Grilled chicken thigh fillets with prosciutto and red wine sauce

Oven baked lamb fillet with thyme and “Egina” peanuts

Grilled beef patties

Oven baked potatoes with smoked ham

Rice with mushrooms and sweet peppers

CARVING STAND

Whole pork leg in the oven
served with mustard and Barbeque sauce

DESSERTS

Peeled seasonal fruits

Yogurt mousse with traditional sour cherry syrup

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Wedding cake of your choice

Champagne





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WEDDING BUFFET II

Page 1

Upon arrival of your guests

Fruit punch & "Chios" gum liqueur with tonic

Cold canapés with:

Prosciutto, rocket and parmesan cheese

Paté Foie and grapes

Tomato, oregano, garlic and olive oil

AT THE BUFFET

BAKERS' BASKET

Assortment of mini breads

SALADS

"Orange Blossom" with rocket, iceberg, sweet peppers,
cottage cheese and "Egina" peanuts with orange vinaigrette

«Massimo» with French lettuce, finocchio, avocado, crouton and lemon cream dressing

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

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

COLD PLATTERS

Fresh salmon "Balick" in cubes marinated in lemon pepper, ginger, dill and olive oil

«Caprese» with tomato slices, mozzarella, basil and balsamic vinegar

Prosciutto with melon noisettes

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served with red & white grapes





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HOT DISHES

Eggplant “Parmeziano” with basil and tomato cream
Leeks pie with traditional fillo dough
Penne with smoked ham and mushrooms
Grilled chicken fillet with sauteéd Finocchio and peppers
Oriental kebab with parsley and yogurt
Pork scaloppini with Dijon mustard sauce
Oven baked potatoes with fresh butter and rosemary

CARVING STAND

Lamb shoulder stuffed with Katiki chesse and herbs

DESSERTS

Peeled seasonal fruits
Mini traditional Greek desserts

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Wedding cake of your choice

Champagne

