

POIJA

R O Y A L H A L L

DINNER BUFFET MENU

Welcome drink

Sparkling wine, fruit punch

Bread Rolls

(White, brown, multigrain) with butter & margarine

Salads (Choice of 6 salads)

1. **Rocca salad** with pomegranate, croutons of halloumi cheese, cherry tomatoes, dry figs and honey- balsamic dressing
 2. **Greek salad** (*cucumber, tomato, green pepper, feta cheese, black olives and dry mint*)
 3. **Mexican salad** (*sweet corn, peppers and red kidney beans*)
 4. **Village salad** (*mixed green, tomato, cucumber, caper, and radish*)
 5. **Coleslaw** (*mayonnaise, carrots, cabbage*)
 6. **Tambouleh** (*parsley, bulgur wheat, onions, tomato and lemon dressing*)
 7. **Shrimp Salad** with avocado & Cocktail Sauce
 8. **Caprese Salad** (*mozzarella, tomatoes, fresh basil leaves*)
9. **Italian salad** with green Asparagus, dry tomatoes, marinated mushrooms and mozzarella cubes
10. **Waldorf Salad** with lettuce, apple slices, blue cheese and celery

Dips

Tahini, Tzatziki, Green olives

Cold Display

Deluxe Italian antipasto (*Prosciutto, Italian Salami & cheese and dry fruits*)

Main Dishes

1. Pasta Dishes (Choice of Two)

Farfalle or penne with Carbonara (fresh cream with pancetta)
Vodka (bacon, tomato sauce, vodka and fresh cream-spice)
Napolitani sauce (cherry, tomatoes, fresh basil and tomato sauce)
Tortellini (with cream sauce, ham and mushrooms)
Tortellini Aurora (cream –tomatoes sauce and pancetta)

2. Meat Dishes (Choice of Four)

Grilled chicken breast with Aromatic herbs
Chicken breast with mushrooms and fresh cream
Pork fillet with wild mushroom sauce
Saltimbocca alla Romana (Fillet of pork with prosciutto and red wine sauce)
Grilled Pancetta marinated with Coumantaria sauce
Roast Pork with lasmarine and garlic
Baby veal with light Coumandaria sauce and dry fruits

3. Fish Dishes

Sliced poached Salmon with Champagne sauce
(or)
Sliced poached Salmon with Saffron sauce

4. Potatoes

Roasted Potatoes with Fresh herbs
(or)
Potatoes with onion olives and tomato

5. Vegetables

Sautee seasonal Vegetables
(or)
Broccoli and cauliflower aux gratin

6. Rice

Wild rice
(or)
Rice Pilaf with Vegetables

Carving Station

Gammon honey glazed with apple and mustard sauce
(or)

Roast Pork with Gravy and mustard sauce

(or)

Leg of lamb

Desserts (all included)

Chocolate Cake

Hot Galatopourekkio

Panacota

Profiterole

Cream Brule

Fresh fruits

Fresh Fruits salad

Coffee and Tea

Filter, Nescafe, Nespresso, Cyprus Coffee, Variety of teas

Drinks (included)

Selection of Red & White wines, Greek Papagiannakos, Local beer, Zivania, Soft drinks, Juice, Water

Welcome coffee/ coffee break

Coffee, tea, sodas water, juices will be available at all time.