



WEDDING BUFFET 2 - GOLD

WELCOME DRINK: We welcome your guests with refreshing drinks:

Champaign Cocktail Fruit Punch

Soft drinks regular & light, Water

Passage appetizers with drinks:

Bread sticks wrapped with **prosciutto** & Philadelphia cream cheese
flavored with arugula

Canapé with cheese and cold cuts

Spring rolls with sauce mandarin

AT THE BUFFET

Our unique designed buffet contributes to the fastest and better service of your guests

Baker's Basket

Variety of bread rolls and French baguettes

COLD DELICATES / Salads on stand (4 kinds)

Traditional "Greek salad" with tomato, cucumber, green bell pepper,
onions, olives, and feta cheese (v)

"Green" salad with baby arugula leaves, French lettuce, grilled beetroot, walnuts,
pomegranate, grilled "haloumi" cheese and molasses vinaigrette (v)

"Mediterranean Tabouleh" with bulgur, plentiful parsley, mint leaves
& chopped tomatoes (v)

"Cabbage" salad with carrot, almond flakes, parsley & aromatic apple yogurt sauce (v)

CHEESE PLATTER

A variety of cheese, Greek and imported

Accompanied by seasonal fresh fruits, freshly baked breadsticks and mini rusks

WARM APPETIZERS AND SIDE ORDERS (5 kinds)

Lasagna with spinach, "anthotiro" soft cheese and "apaki" smoked pork

Tart quiche Loraine with variety of cheeses and cold cuts

Traditional Greens pie with handmade phyllo (v)

Roasted **potatoes** with olive oil, lemon and thyme (v)

RISOTTO STATION

Chef is preparing at your presence

Mushroom risotto with "Metsovone" smoked cheese and cherry tomatoes



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MAIN DISHES & BBQ STATION (5 kinds)

Chicken fillet with Philadelphia cream cheese and fresh mushrooms

Beef with light lemon sauce **or** with ratatouille sauce

From our grill:

Beef burgers stuffed with Cheddar cheese

Mykonos's sausages with light mustard sauce

The above are accompanied with grilled **pita breads** and
3 sauces: light yogurt, BBQ & mustard

CARVING STATION

Chef carves at your presence

Lamb marinated with fresh herbs cooked in parchment paper

Or

Roasted **Pork leg** slowly cooked in the oven in its juices, flavored with green apples and molasses, crispy crust is created

Accompanied by mustard & BBQ sauce

(Please choose one from above lamb or pork leg)



DESSERTS

Peeled seasonal fresh fruits

Honey puffs with honey, cinnamon & grated walnuts

Celebration Wedding Cake

Wedding cake served to bride & groom with Champaign.

Individual cake pieces for your guests you can choose from a variety of flavors
(vanilla – chocolate, vanilla – strawberry, cookies oreo, bitter chocolate)

BEVERAGE

Bottled labeled white wine and red wine

Beers, Soft drinks regular & light,

Mineral water



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