



WEDDING BUFFET FESTIVE SEASON

WELCOME DRINK: We welcome your guests with refreshing drinks:

Champaign Cocktail Fruit Punch

Soft drinks regular & light, Water

Passage appetizers with drinks:

Spring rolls with sauce mandarin

Canapé with smoked turkey and cream cheese flavored with herbs

Canapé with smoked salmon mousse and dill

SERVED FIRST COURSE

Pumpkin velouté soup flavored with truffle oil

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

SALADS (5 kinds)

"Christmas Feast" with French salad, colorful lola, bell peppers, sun dried tomatoes, pomegranate, parmesan flakes, crispy prosciutto, roasted pine nuts and balsamic vinaigrette with honey

"Greek" with cherry tomatoes, cucumber, bell pepper, onion, olives, capers and caper' leaves, feta cheese and Cretan barley rusks (v)

"Baby" spinach with poached pear, walnuts & "Graviera" cheese flakes (v)

"New York" with cabbage, apple, mayonnaise, walnuts, caramelized bacon and cinnamon

Potato salad with "Mani's syglino", traditional dried pork, celery and poached egg

CHEESE PLATTER

A variety of cheese, Greek and imported

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



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WARM APPETIZERS AND SIDE ORDERS (6 kinds)

Tart with mushrooms and crispy bacon

Crepes with smoked ham and cheeses

Roasted **Baby Potatoes** with rosemary (v)

Broccoli or **pasta gratin** with cheeses

LIVE PASTA & RISOTTO STATION

Chef is preparing at your presence

"Skioufihta" Cretan's handmade pasta

with smoked pork and cherry tomatoes' confié

Porcini mushrooms' Risotto flavored with truffle oil (v)

MAIN DISHES MEAT (5 kinds)

Turkeys' Roll stuffed with Philadelphia, Milano salami, sun dried tomatoes and chestnuts,
accompanied by aromatic sauce with fresh oregano

Choukiar Begenti Beef on eggplant mousse and rosemary

or

Lamb stew "tsigariasto" with fresh onion and white wine

(Please choose beef or lamb)

Grilled **beef burgers** with lime sauce

CARVING STATION:

Chef carves at your presence

Virginia **Pork leg** caramelized with pineapple and flavored with cloves

Accompanied by spicy mustard and gravy sauce

or

Roasted Pork loin with aromatic crackling

(please choose pork leg or loin)

DESSERTS

Honey puffs with honey and grated walnuts

Fresh **seasonal fruits** in platters

Chocolate pie accompanied by Madagascar vanilla **ice cream**
and warm chocolate sauce

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

