



WEDDING BUFFET 3 -Platinum

WELCOME DRINK: In monastery tables specifically designed, with vases and aromatic plants

Homemade lemonade flavored with lavender in vintage glass barrel with beverage dispenser

Cocktail Bellini – sparkling wine with peach

or

Cocktail Mimosa – sparkling wine with orange

Passage appetizers in silver platters:

Mini bruschettas flavored with truffle oil, prosciutto and parmesan flakes

Shrimps pane with sweet chili sauce

Tartlets with cheese and exotic fruit marmalade

Spring rolls with mandarin sauce

AT THE BUFFET

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

COLD DELICATES / Salads on stand (5 kinds)

Italian salad Caprese with tomato, buffalo mozzarella and fresh basil leaves (v)

“Kinoa salad” with fresh herbs, tomato, colorful bell peppers, avocado, parsley & honey-mustard dressing

Baby arugula with spinach, tender lettuce, prosciutto di Parma, melon roulant and fresh basil vinaigrette

Traditional **“Cretan Cake”** with Cretan rusks, tomatoes, cheese mousse, oregano & olive oil (v)

Salad with smoked Scotch salmon with tender lettuce leaves, cucumber carpaccio and dressing with olive oil, coriander and lime (v)

Cheese and cold cuts Platter

A variety of cheese, Greek & imported and fine cold cuts

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



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WARM APPETIZERS & SIDE ORDERS on stand (5 kinds)

Traditional Greens pie with handmade phyllo (v)

Vegetable rolls, eggplant, zucchini, peppers, with tomato cream and basil, stuffed with smoked cheese (v)

Tart quiche Loraine or vegetable's (v)

Crepés with homemade dough stuffed with cheese and cold cuts or spinach and cream cheese "anthotiro" (v)

Baby potatoes roasted in the oven with fresh butter & rosemary (v)

PASTA & RISSOTO STATION (4 kinds)

Chef is preparing at your presence

Kritharoto with sea food (v)

Risotto with beetroot, smoked pancetta and vanilla infused oil

Pene Carbonara with cream, cheese and bacon

Tortellini with ricotta cheese and mushrooms (v)

MAIN DISHES

BBQ stand (4 kinds)

Beef grilled burgers with tomato chutney

Chicken fillets with mushroom sauce

Tenderloin with wine sauce flavored with orange

Lamp roasted in the oven with herbs

All the above are accompanied with **grilled pita bread** & 2 **delicious sauces**:

BBQ sauce & **honey-mustard** sauce

FISH stand (3 kinds)

Fish fillet poached with vegetables (v)

Sea food skewer Caberiana (v)

Shrimps fountain grilled or boiled

Accompanied with homemade mayonnaise and lemon – olive oil vinaigrette (v)

CARVING STATION

Chef is carving at your presence

Whole beef leg roasted slowly for 24 hours with sauce Béarnaise D' au poivré

Or **Whole suckling pig**, accompanied by bbq and mustard sauces

(please choose beef or pig)



DESSERTS

Peeled seasonal fresh **fruits**

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)

Desserts Buffet

Honey puffs with honey, cinnamon & grated walnuts

Yogurt mousse with traditional spoon sweets

Chocolate Ferrero mousse

Panacotta with caramel syrup

Ice cream cart

Please choose three of the following flavors

Vanilla, chocolate, strawberry, stracciatella, pistachio, banana

Served in cups or cones and accompanied by a variety of syrups

BEVERAGE

Bottled labeled white **wine** and red wine

Beers, Soft drinks regular & light, Mineral **water**

All the drinks are for unlimited consumption

