



THEMED
BUFFETS
A FEAST FOR
ANY CELEBRATION



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GREEK THEMED

STARTERS

Classic Greek Salad (No Lettuce)

Greek Potato Salad

Grilled Chicken Breast with Tabouleh

Marinated Grilled Sweet Peppers, Grilled Brinjals and Roasted Onions

Spanakopita

Zucchini and Feta Fritters

Served with Tzatziki, Hummus and Pestos

MAIN COURSE

Beef Moussaka

Greek Style Baked Fish with Tomato and Olives

Kotopoulo skorthato (Roast Garlic and Lemon Chicken)

Lahanika Skharas (Grilled Vegetables on Skewers)

Roasted Lemon Potatoes

Herbed Rice

DESSERT

Baklava

Greek Rice Pudding

Greek Yoghurt with Honey

Kataifi

Lemon Cake



ASIAN MENU

STARTERS

Chinese Chicken and Crispy Noodle Salad

Kimchi (Pickled Cabbage)

Steamed Vegetable Dumplings

Thai Beef Cucumber Salad

Vegetable Spring Rolls with Sticky Plum Sauce

Condiments: Soy Sauce

MAIN COURSE

Fillets of Line Fish Infused with Soy, Ginger and Lemon Grass

Grilled Beef Satay with Peanut Dressing

Thai Style Cashew Nut Chicken

Stirfried Beef with Bell Pepper and green Beans

Vegetable Green Curry

Fried Rice

DESSERTS

Green Tea Crème Brulee

Mango and Ginger Mousse

Coconut and Lemon Grass Tarts

Chocolate Fudge Cake with Wasabi Crème



MIDDLE EASTERN DINNER

STARTERS

Keftes served with Coriander Yoghurt

Chicken Kebabs Marinated in Olive Oil, Lemon, Chili served with Green Olive Raison and Cinnamon Salsa

Bastilla with Grilled Cinnamon pumpkin, honey and brown Sugar served with Sour Fig Jam

Falafel

Fatoush Salad

Served with Baba Ghanoush, Hummus, Tzatziki, Harissa, Tahini and Olive Tapenade

SOUP

Harina-Traditional Moroccan Lamb and Vegetable Soup served with Flat Breads

MAIN COURSE

Middle Eastern Chicken Stuffed with Wild Rice, Feta and Mint served wit Green olive and Lemon Preserve

Ras el Hanout spiced Leg of Lamb

Beef Tagine with Okra and Almonds

Chermoula Baked Line Fish with Roasted Pepper and Red Onion Relish

Steamed Minted Cous Cous

Roasted Vegetable on a tomato and Chickpea tagine

Grilled Sweet Potato tossed with Sautéed Spinach and Coconut Shavings

DESSERTS

Rose Water Pudding with Roasted Nuts

Keneffa - Sweet Bisteeya With Almond milk Sauce

Turkish Delight

Baklava

Sticky Date Pudding with Custard



INDIAN MENU

STARTERS

- Bowls of Chevda
 - Assorted Samosas
 - Chili Bites with Coriander Yogurt Dip
 - Potato and Cheese Balls
 - Vegetable Pakora with Chili Dip
 - Vegetable Spring Rolls with Sweet Chili Dip
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MAIN COURSE

- Traditional Rogan Josh Lamb Curry
- Indian Butter Chicken
- Beef Vindaloo
- Rock Fish Tikka Masala
- Butternut and Sweet Potato and Lentil Curry
- Red Lentil Dahl
- Herbed Infused Basmati Rice

Accompaniments:

- Tomato and onion Sambal, Banana in Yogurt, Coconut and Raisins, Chutney, Chopped Chillies, Pompadums and Riata
 - Baskets with Naan Bread and Roti
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DESSERTS

- Sweet Meats
- Coconut Pineapple Trifle
- Kheer – Rice pudding with Raisins and Almonds
- Spice Banana Fritters