



Christmas Day Festive Buffet
Sunday December 25, 2011 • 13:00

Salads and Chilled Buffet Presentation

Caesar Salad: Leafy Lettuce, Grilled Chicken, Anchovies, Parmesan, Croutons •
Coleslaw with Green Apples, Walnuts & Pomegranate • Spinach Salad with Baked
Quince, Pomegranate & Chestnuts, Sesame Oil & Balsamic • Smoked Salmon Platters
Greek & International Cheeses • Assorted Home Baked Breads, Tomato Bread, Olive Bread

Hot Buffet:

Pumpkin Pie with Walnuts & Raisins • Cheese Pie with Feta, Gruyere, Manouri &
Emmental • Traditional Roasted Turkey with Stuffing • Pork Loin with Quince Stew •
Sauteed Sweet Potatoes • Potatoes Sauteed with Bacon •
Creamed Broccoli with Katiki and Gruyere Cheese

Carving Station:

Slow Roasted whole Kid (baby goat)

Dessert Buffet:

Greek Traditional Christmas Cookies: Diples, Melomakarona, Kourambiedes •
Ravani Bites • Kadaif • Baklava • Rolled Baklava • Filo Pouches with Almonds •
Profiterol • Cream Puffs with Caramel • Apple Pudding with Caramelized Hazelnuts
Fresh Fruit Display

€ 40,00 / person — Children Up to 12 years € 25,00

Included in price: White & Red House Wine, Beer & Beverages

New Year's Eve Celebration

Saturday December 31, 2011 • Nereus Room • 22:00 untill . . .

Dancing to the tunes of our DJ while enjoying a 'Festival of Tastes'

Salads & Chilled Buffet:

Colorful Salad with Pomegranate, Fried Pumpkin, Duck Flakes, Metsovone
Cheese & Pomegranate Vinaigrette • Chicory Salad with Arugula, Strawberries,
Shrimp & Sherry Vinaigrette • Crunchy Iceberg, Leafy Lettuce, Radicchio,
Pomegranate, Caramelized Walnuts • Saffron Chicken Galantine
Greek & International Cheese Platter • Home Baked Breads, Tomato & Olive Bread

Hot Buffet:

Mushroom, Leek & Chervil twist with Gruyere • Sweet Cracked Wheat Tart with
Sun-dried Tomatoes • Veal Scaloppini topped with Porcini Mushroom Sauce •
Wild Boar with Quince & Cardamom over Pumpkin Puree with Cilantro •
• Braised Rooster marinated in Honey & Cinnamon spiced Raki Liquor with
Balsamic Syrup over Barley • Eggplant Puree with Marjoram • Broccoli Gratin
with Bacon & Cheddar Cheese • Lyonnaise Potatoes

Carving Station: Whole Poached Salmon with Dijon, Honey & Dill Sauce

Dessert Buffet:

Greek Traditional Christmas Cookies: Diples, Melomakarona, Kourambiedes •
Mini Galaktoboureko Rolls • Fruit Cheese Cake • Bitter & Milk Chocolate Torte •
Pear Tart with Caramelized Hazelnuts

Fresh Fruit Display

Traditional New Year's Cake & Glass of Champagne at your table

€ 65 / person

Included in price:

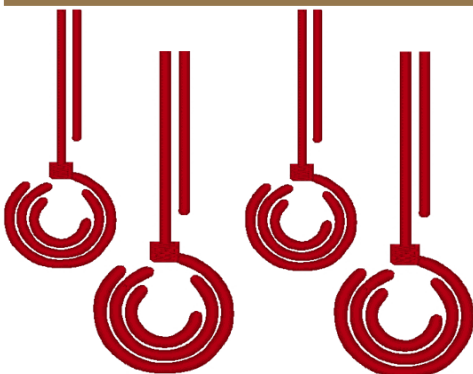
White Wine: Katogi Averof • Red Wine: Rapsani Reserve Tsantalis
Beer & Beverages • Glass of Champagne 'A toast to the New Year'



SEASON'S
GREETINGS!

HAPPY
& HEALTHY

2012!



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