

# BUFFET MENU

À Table Catering Services

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## **BUFFET MENU**

### **BAKER'S BASKET**

- Variety of bread
- White bread rolls, whole grain bread rolls, sourdough bread rolls with poppy seeds

### **SALADS**

- **TRADITIONAL GREEK** – Feta PDO, tomato, cucumber, olives, Cretan breadcrumbs, onion, fresh oregano, caper leaves, extra virgin olive oil from Mani district
- **POTATO SALAD** – Potato, spring onion, capers, olives, oregano, mustard, lemon, fresh parsley
- **VEGETABLE FEAST** – Arugula, Parmesan cheese, sun-dried tomatoes, croutons, pine nuts, aged honey vinaigrette
- **ROYAL QUINOA** – Two-colored quinoa, three-colored peppers, cherry tomatoes, fresh mint with lime sauce and extra virgin olive oil from Mani district



## **BUFFET MENU**

### **COLD DISHES**

- Variety of Greek and international cheeses, dried fruits, breadsticks, and traditional crackers
- Traditional Brouskes with Greek flavors

### **SIDE DISHES**

- Potatoes with orange, bacon, honey and rosemary
- Eggplants with tomato sauce and Feta cheese
- Ravioli stuffed with spinach, ricotta cheese and cream cheese sauce
- Grilled vegetables with Balsamic sauce
- Traditional spinach pie with handmade filo pastry





## **BUFFET MENU**

### **HOT DISHES**

- Juicy burgers made from fresh minced beef
- Grilled chicken legs, marinated in sweet paprika and beer
- Pork fillets marinated in aromatic herbs and Port wine sauce
- Beef stew with fresh vegetables

### **DESSERT**

- Variety of sweets in a shot
- Selection of Greek sweets
- Seasonal fruits

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[www.atable.gr/catering](http://www.atable.gr/catering)

info@atable.gr | +30 2284027889 | Paros, Greece

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