

# CORAL

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## RESIDENCES

### *Cyprus Buffet Menu*

#### *Starters*

- cyprus village salad
- aubergines & feta salad
- tomato & purslane salad
- rocket, pomegranate, pine nuts
- beetroots & potato salad
- marinated mushrooms, micro herbs
  - avocado salad
  - mini rolls & loafs
- local cheese & charcuteries
- assorted dips: tahini, tzatziki, tyrokafteri, taramas
- pickles in vinegar: capers, quail eggs, chilies

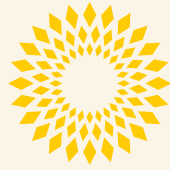
#### *Hot dishes*

- beef tenderloin stifado
  - pork belly 'afelia'
- orzo with lamb & vegetables
- grilled chicken, warm wheat salad, pomegranate sauce
  - octopus, prawns & seabass, black eyed beans
  - sheftalia, wine sausage, smoked pork
    - mousaka
- roasted potatoes with tomatoes
  - onions & herbs

#### *Desserts*

- chocolate cream cake
- dark chocolate doukissa
- blackcurrant cheesecake
  - mixed nuts tart
- anarocrema with honey & walnuts
- daktyla, pishies (almond nut sweet)
  - fresh fruits

**price: €65.00 per person**  
**minimum 50 adults**



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### *Carving Buffet Menu*

#### *Starters*

- tomato capers salad
  - avocado salad
- iceberg, blue cheese, bacon, cranberries
  - seafood salad
- apple, cranberry coleslaw
- fried aubergines, tomatoes, coriander, black olives
- rocket, mushrooms, pecans, sundried tomatoes
  - asparagus vinaigrette
- prosciutto, seasonal fruits
- assorted dips: aubergine, tzatziki
  - tahini mini rolls & loafs

#### *Hot dishes*

- mushroom rice
- steamed vegetables
- strozzapretti pasta, tomatoes, basil au gratin

#### *Carving station*

- roast pork loin
- roast beef tenderloin
  - roast lamb leg
  - glazed gammon
- sauces: mushroom, thyme jus, mint, pineapple

#### *Desserts*

- panna cotta with strawberries
- opera cake, chocolate ganache
  - apple crumble
- apricot frangipane tart
  - caramel profiteroles
- macaroons assortment
  - fresh fruits

price: €70.00 per person  
minimum 50 adults



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## RESIDENCES

### *Barbeque Buffet Menu*

#### *Starters*

- greek salad, micro herbs, radishes, black olive rounds
  - couscous, roasted vegetables, feta cheese
  - seafood salad, olive oil & lemon dressing
- rocket, parmesan, sundried tomatoes, pomegranate
  - avocado, chicken fillet, mango
- marinated artichokes, zucchini, pistachio
  - mini rolls & loafs
  - whole poached salmon
  - roast pork fillet, mango chili sauce
  - greenland prawns, curry mayonnaise

#### *Hot dishes*

- beef tenderloin, grilled pineapple & red onion relish, whiskey sauce
  - chicken thighs, lime & garlic marinade
- lamb chops, ratatouille vegetables, thyme jus
  - bbq pork belly, potato puree, bbq sauce
  - tiger prawns, tomatoes & capers sauce
  - potato wedges with paprika & garlic
    - grilled vegetables
    - jeweled rice

#### *Desserts*

- white chocolate & raspberry mousse
  - espresso tiramisu
  - chocolate truffle cake
  - baked cheesecake
- lemon meringue tart catalana cream
  - fresh fruits

**price: €75.00 per person**  
**minimum 50 adults**