



INTERCONTINENTAL.
APHRODITE HILLS RESORT HOTEL CYPRUS

International Buffet 'D'

Cold decorated displays

Charcuterie platter

Mexican style wraps with Prawns

Trio of Salmon (smoked, marinated and beetroot)

Tomato Mozzarella with rocket and basil

"Vitello tonata" with ciabatta croutons

"Arook" in pitta

Chicken and foie gras terrine with pistachios

Quiche Loraine

Grilled eggplant rolls with Anari cheese, pine nuts and herbs, garnished with tomatoes confit

Shots of avocado tartare and grapefruit jelly

Salads

Varosiotiki salad

Black peppered Tuna "Nicoise" salad

Shrimp cocktail salad with heart of palms, quail eggs and cocktail sauce

Mixed garden greens with Brie cheese, pomegranate, crispy Pancetta and Pastellaki

Beetroot, potatoes and pickled egg salad

Deep fried cauliflower salad with Tahini and yoghurt dressing

Potato salad with mayonnaise, garnished with quail egg and crispy capers

Marinated mushrooms "A la Greque"

Dips and accompaniments

Taramas, Tahini, Tzatziki, Houmous, roasted pepper dip

Black eye bean dip and caramelized onions

Selection of pickled vegetables, olives and accompaniments

Honey mustard dressing, balsamic vinaigrette

Mayonnaise dressing, "Marie Rose" sauce

Selection from our herbed oil and vinegar display

Cheeses

Our local and international cheese board accompanied by our homemade French baguette and herbed crostini bread, marmalades and chutneys

Bread display

A large variety of our homemade bread rolls and local bread



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Hot dishes

Live station "A"

Prawn Scallops and black shell Mussel's pasta in pink vodka sauce

Live station "B"

Chilly con carne with accompaniments

Live station "C"

Slow roast leg of Lamb filled with halloumi cheese, thyme jus

Main dishes

Beef "Stroganoff" garnished with gherkins

Pork "Picata Milanaise"

*Herb crusted Chicken breast stuffed with black olive purée set on asparagus ragoût,
pesto cream sauce*

Seafood kebab on a leek and pepper ragoût, saffron sauce

Seasonal vegetables

Gnocchi with caramelized chicory in Frascati wine sauce dusted with walnuts

"Dauphinoise" potatoes

Cumin basmati rice pilaf

Dessert buffet

Raspberry mousse

Black forest

Charlotte aux fruits

Almond and peach tart

Milk chocolate mousse

Selection of Cyprus desserts

Doukissa

Panna Cotta in glasses

Pistachio Crème Brulée

Apricot glafoutis

Cherry tart

Opera

Fruit salad

Fruit display

Dessert Live station

Loukoumades or Crepe "Souzette"

€ 53.00 per person