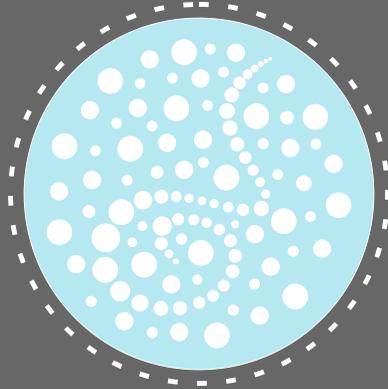


TURN YOUR LUNCH INTO A UNIQUE EXPERIENCE!



▶ CORPORATE ◀
BUFFET



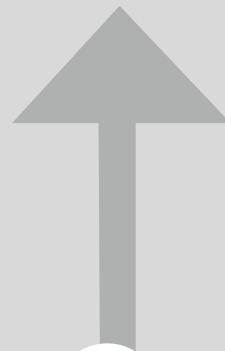
ARIA
fine catering

▶ CORPORATE ◀ BUFFET

1

DESSERTS

- Chocolate and dulce de leche tart
- Pecan pie cheesecake
- Selection of fruits & berries (GF, DF)
- Apple anzac pie



HOT PLATES

- Baked orzo mozzarella oregano
- Pork "Kleftiko" in a tagine
- Mediterranean-style stuffed chicken breast
- Garden vegetables (GF, DF, Vegan)
- Roast garlic & chive mash (GF, V)



COLD PLATES

- Pear, feta, walnut and baby rocket salad
- Grilled eggplant with lentils, sesame and yoghurt
- Panzanella Toscana
- Parsley, lemon and cannellini bean salad
- Pasta salad with chorizo, tomatoes and rocket
- Charred grilled broccoli with feta and charred lemon dressing

▶ CORPORATE ◀ BUFFET

2

Exceptional blend of passion and culinary expertise.

Passion and passionate people drive everything we do.

Team



GOLD PLATES

Salad bar with fresh salads and dressing

- Fresh mixed garden leaves
- Aubergine - Potato - Tomato
- Horiatiki salad, tomato, cucumber, olives, feta (GF, V)
- Traditional Caesar salad with garlic croutons & crisp pancetta
- Burnt Eggplant with garlic Yoghurt and Spanish Onion
- Cous Cou s- Grilled Zucchini - Citrus - Basil
- Chickpeas, Olives, Green Onion, Sun Dried Tomatoes, Feta Cheese
- Grilled Chicken - Raddichio - Fennel - Walnuts



Commitment

Priority to exceed your expectations and develop a long-lasting relationship built on trust



HOT PLATES

- Chicken Tikka Massala with Basmati Rice
- Lamb Kifta Tagine with Eggs
- Spinach & ricotta lasagne, Napoli, bechamel sauce (V)
- Mixed Grill Skewers (Pork, Beef, Chicken) Cooked Over Charcoal
- Roasted Greek potatoes with Oregano and Lemon
- Rice pilaf

Our "can do" attitude

We deliver a memorable experience

DESSERTS

- Lemon tart & mascarpone
- Caramelized apple & pecan strudel
- New York cheesecake with strawberries
- Strawberry tart
- Tahini and halva brownies

UPGRADE YOUR EVENT*

▶ MAKE THE DIFFERENCE! ◀

CARVING STATION

Σολομός BBQ
με αγγούρι και labneh

Antipasto Platter

Semi dried cherry peppers,
marinated olives,
marinated Greek feta,
sundried tomatoes,
rtichokes in oil,
hummus,
peppers in pil,
cherry tomatoes,
fig jam,
Greek cold cuts,
goat cheese,
herbed mozzarella

Charcuterie Platter

Air dried beef,
Hungarian salami,
Honey glazed
& smoked ham,
prosciutto Kalavriton,
Mortadella,
Coppa
(cured pork shoulder),
Spanish chorizo,
pickles,
cherry tomato
& pepper berry chutney

Hellenic Cheese Board

Graviera Amfilohias,
ladotiri,
kalathaki Limnou,
anthotiro Amfilohias,
Metsovone
katsikisio Tripoli's,
pekorino Amfilohias,
quince paste,
dried apricot,
mixed nuts,
Grapes
and lavoche biscuits

* (Not included in the package)