

Delichef

CREATIVE CATERING

CHRISTENING BUFFET 3 BBQ

Welcome Drink: We welcome your guests with refreshing drinks:

Refreshing **lemonade** with mint leaves

Fruit Punch with sparkling wine

Soft drinks regular & light, Orange **Juice**, **water**

Passage appetizers with drinks:

Canapé with cheese & variety of fine cold cuts

Mini **bruschettas** with sausage and mustard sauce

Spring rolls with mandarin sauce

AT THE BUFFET

Our unique designed buffet contributes to the fastest and better service of your guests

Baker's Basket

Variety of bread rolls and French baguettes

COLD DELICATES / SALADS on stand (4 kinds)

"Mediterranean" with salad leaves arugula, grated mozzarella, sour green apple, walnut,

pine nut, golden raisin and vinaigrette with honey balsamic

"Greek Salad" with tomato, cucumber, green bell pepper, onion, olives and feta cheese

"Arugula – Parmesan" with arugula, parmesan flakes, sun-dried tomatoes & balsamic sauce

"Diamond" cubes of grilled vegetables marinated in basil infused olive oil, pasta, tomato, yellow cheese, cubes of cold cuts & mayonnaise- paprika sauce

CHEESE PLATTER

A variety of cheese, Greek and imported

Accompanied by seasonal fresh fruits, freshly baked breadsticks and mini rusks

WARM APPETIZERS & SIDE ORDERS on stand (7 kinds)

Traditional spinach cheese pie with handmade phyllo (V)

Eggplant "Parmeziano" with basil and tomato cream (V)

Crepés with homemade dough stuffed with cheese and cold cuts

Baked Potatoes with lemon and thyme (V)

PASTA & RISSOTO STATION

Chef is preparing at your presence

Farfale Carbonara, with bacon, cream and mushrooms

Pasta alla Siciliana with eggplant, cherry tomatoes and mozzarella (v)

Rissoto with prosciutto, caramelized vegetables and parmesan's veloute



Continue

CHRISTENING BUFFET 3 BBQ

MAIN DISHES (6 kinds)

BBQ STATION

All meats and poultry below are roasted at a specifically designed BBQ area:

Traditional **Oriental kebab** with parsley & tomato slices

Or

Beef grilled burgers

(choose kebab or burgers)

Greek **sausages** with herbs from Mykonos Island

Chicken ribs or fillets accompanied by honey – mustard sauce

Pork pancetta filets with fresh oregano sauce

All the above are accompanied with **grilled pita bread** & **3 delicious sauces:**

Light yogurt, BBQ & honey-mustard

CARVING STATION

Chef is carving at your presence

Traditional Whole Pork leg marinated in Greek herbs and beer,
roasted in its juices at the oven

Accompanied by mustard & barbeque sauce

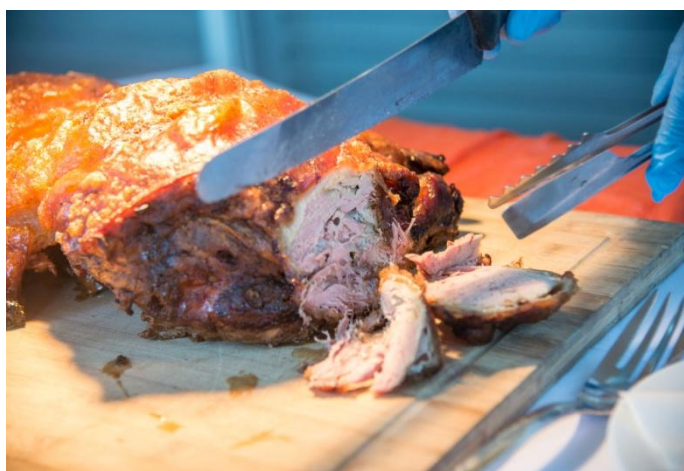
Or

“GYROS” STAND

Traditional “Gyros” pork or chicken

accompanied by tomato slices, onions, tzatziki and grilled pita breads

(Please choose Pork leg or “Gyro” pork or chicken)



DESSERTS

Peeled seasonal fresh **fruits**

Greek honey puffs coated in cinnamon & grated walnuts

Celebration Baptism Cake

A symbolic christening **cake**

Served to the parents and god parents with campaign

Individual monogrammed cake pieces for your guests,

you can choose from a variety of flavors

(vanilla – chocolate / vanilla – strawberry / oreo cookies / bitter chocolate / caramel)

Ice cream cart

Please choose three of the following flavors

Vanilla, chocolate, strawberry, stracciatella, pistachio, banana

Served in cups or cones and accompanied by a variety of syrups

BEVERAGES

Bottled labeled white & red **wine**

Beers,

Soft drinks regular & light

Mineral **water**

All the drinks are for unlimited consumption

