

# Delichef

CREATIVE CATERING

## WEDDING BUFFET 2 - BBQ

WELCOME DRINK: We welcome your guests with refreshing drinks:

**Champaign Cocktail** with Chios Mastic liqueur & cucumber slice

or

**Champaign Cocktail** with Fruit Punch

**Soft drinks** regular & light, **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 and balsamic

**"Greek"** with tomatoes, 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, tomatoes, 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 (6 kinds)

**Eggplant "Parmeziano"** with basil and tomato cream

**Grilled vegetables** marinated with pesto sauce

**Baked Potatoes** with olive oil, lemon and thyme

#### PASTA & RISSOTO STATION

*Chef is preparing at your presence*

**Farfale** with fresh tomato sauce, mozzarella and basil

**Rigatoni** with 4 cheese sauce

**Risotto** with mushrooms, truffle oil & parmesan flakes



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WEDDING BUFFET 2 – BBQ

## MAIN DISHES (6 kinds)

### BBQ STATION:

*All the below meats and poultry are roasted at the BBQ :*

**Chicken ribs** or fillets accompanied by honey – mustard sauce

**Oriental kebab** with parsley & tomato slices

Greek **sausages** with herbs from Myconos Island

**Pork pancetta fillets** marinated in balsamic and rosemary

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

**Light yogurt** sauce, **BBQ** sauce & **honey-mustard** sauce

**Casserole Veal** with sweet wine sauce & mushrooms

### CARVING STATION

*Chef is carving at your presence*

**Whole suckling pig**, accompanied by bbq and mustard sauce.

Or

### “GYROS” STAND

**Traditional “Gyros” pork or chicken**

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

*(Please choose Pig or “Gyro” pork or chicken)*

### DESSERTS

Peeled seasonal fresh **fruits**

**Honey puffs** with honey, cinnamon & grated walnuts

### *Celebration Wedding Cake*

**Wedding cake** served to bride & groom with Champaign.

**Individual cake pieces** for your guests you can choose from a variety of flavors  
(vanilla – chocolate, vanilla – strawberry, cookies oreo, bitter chocolate)

### *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.

