



*Starz
Buffet*

Welcome to a unique experience..

Classic Buffet

At the arrival of the guests
various finger food will be offered

Buffet

Salads and cold appetizers

Fresh green salads
(Butterhead lettuce, lola, radish, iceberg)
with Corfiot noumboulo, figs and orange vinaigrette
Beetroot salad with walnuts, crab apple and yogurt cream
Salad with chopped cabbage, carrot, peppers, celery & garlic

Mediterranean pasta salad

Greek salad with barley rusks and basil oil

Politiki eggplant dip

Cheese dip

Tzatziki

Platter with a variety of cheese and charcuterie,
served with crackers- breadsticks various pickles-jams

Hot Appetizers and Side dishes

Savory muffins with graviera cheese,turkey
and sun-dried tomatoes

Corfiot pumpkin cheese pie with fresh herbs
with crispy dough

Fried dish with sausage, Cherry tomatoes and peppers

Wild rice with peppers and oriental spices

Roasted baby potatoes with thyme and butter

Classic Buffet

Pasta

Tricolor penne with chicken, fresh spinach and light graviera cheese cream

Hot main dishes

Burgers with fresh minced veal

Whole marinated chicken without bone on the grill

Braised beef with fresh vegetables and sauce from Xinomavro wine from Naoussa

Meat Carving stations

Virginia pork leg, marinated in red beer, roasted in the oven for 24 hours & sliced in the presence of your guests served with mustard sauce and yogurt dip

Desserts

Mini sweets:

Charlotte - Tiramisu - Milfeig

Cheese cake in various flavors

Chocolate bites - truffles - lokums - mantoles

Yogurt and spoon sweets

Fresh, peeled seasonal fruits

Ice cream in cones & cups

BBQ Buffet

At the arrival of the guests various
finger food will be offered
(tortillas, canapés, tartlets, etc.)

Buffet

Pastries

Variety of freshly baked pastries

Salads and cold appetizers

Mixed fresh salad with quinoa, pumpkin chips and
pomegranate vinaigrette

Salad with chopped cabbage, carrot, peppers,
celery & garlic

Cretan dakos with tomato, olive oil, oregano
and xinomyzithra

Potato salad with chives, dill, crispy bacon
and lemon sauce

Beetroot salad with walnuts, crab apple
and yogurt cream

Platter with a variety of cheese and charcuterie,
served with crackers - breadsticks various pickles jams

Tzatziki

Cheese dip with plum jam

Santorini fava beans with caramelized onions

Hot appetizers and side dishes

Grilled fresh mushrooms stuffed with spinach
and cheese pie

Savory cakes with feta mousse

Eggplant rolls with aromatic cream cheese
in tomato cream

French fries

Grilled tricolor peppers with balsamic cream

Grilled corn with fresh butter

BBQ Buffet

Pasta

Farfalle with tricolor cherry tomatoes and basil

Meat BBQ Carving stations

Grilled leek sausages with lemon oil

Whole beef Rib eye of special breeding

Whole pork pancetta

Whole Chickens A / O

Whole Lamb Thighs

Sauche and Dip

Chimichourri - Honey mustard - Sweet & spicy chili -
bbq - yogurt with herbs

Desserts

Mini sweets:

Cookies - Ferrero roche - Banofi

Lemon pie - Pavlova

Chocolate bites - truffles - lokums - mantoles

Yogurt and spoon sweets

Fresh, peeled seasonal fruits

Ice cream in cones & cups

Elegant Buffet

At the arrival of the guests various
finger food will be offered
(tortillas, canapés, tartlets, etc.)

Buffet

Pastries

Variety of freshly baked pastries

Salads and cold appetizers

Mixed vegetables, avocados, various seeds and
passion fruit vinaigrette

Tomato Mozzarella with Basil Pesto "Caprese"

Greek salad with barley rusks and basil oil

Beetroot salad with sour apples and cool yogurt

Platter with a variety of cheese
(graviera, pecorino, kaseri, emmental)
and charcuterie.

Accompanied by crackers, breadsticks & dried fruits

Shrimp Ceviche

Salmon rolls with cream cheese and herbs

Eggplant and zucchini rolls with aromatic anothytros
cheese filling

Hot appetizers and side dishes

Spring rolls with sweet-sour sauce

Pastry stuffed with crab, shrimp and zucchini

Vol-au-vent with turkey, fresh mushrooms and scented
with black truffle

Dauphinoise potatoes

Steamed rice with vegetable ratatouille

Elegant Buffet

Pasta

Penne with chicken, mushrooms, graviera
and Chios mastic

Farfalle with fresh tomatoes and basil

Hot Main Dishes-Main Dishes

Pork with honey and mustard sauce
Chicken fillet with tricolor peppers

Carving stations Meat

Whole pieces of beef slowly cooked in the oven
served with pink pepper sauce and yogurt
dip

Fish

Whole grilled salmon fillets with lemon zest and dill

Desserts

Panna cotta in various flavors
(chocolate-butter caramel-strawberry-kumquat)

Fresh fruit tart - Peanut butter tart

Tiramisu - Brawnies

Chocolate fountain
(cookies, sudakia and fruit on sticks)

Fresh, peeled seasonal fruits

Ice cream in cones & cups

*After Snack
(Vromiko)*

After a unique party, give your guests the pleasure to taste incredible snacks that will complete your wonderful evening in the best way.

(Select an item)

Burger

Veal burger on brioche bread

Extra ingredients: caramelized onions, pickles, iceberg, bbq, ketchup, mayonnaise

Hot dog

Steamed sausage on fluffy bread

Extra Ingredients: caramelized onions, sauerkraut, mustard, ketchup, mayonnaise

Bao buns

Various mushrooms with teriyaki sauce

Chicken with sweet-sour sauce, peppers of various colours, pineapple and crispy onions

Fish burger in crispy crust with spring mayonnaise



Starz Catering
a unique experience