

Corfiot deli welcome table

Bread sticks – Corn bread

Savory cakes with olives and sundried tomatoes

Varieties of olives and olive oil from Corfu

Corfiot cheeses: Gruyere, Feta and Fresh Mizithra

Corfiot cold cuts: Noumboulo, beef Noumboulo and salado

Chutney Kumquat nona rosemary

Chutney Kumquat siora Anise

Corfiot fig pie – Spoon sweet Kumquat

Orange salad with red pepper and olive oil

CLASIC BUFFET

Salads

Beet roots salad with walnuts apple and fresh yogurt

Greek salad with feta, barley cruller and basil oil

'Capreze' Tomato mozzarella

Mixed fresh salad with quinoa, pumpkin seeds and pomegranate vinaigrette.

Corfiot noumboulo salad with mellon, cherry
tomatos, red chili pepers and baby rocket

Potato salad with crispy broccoli, bacon, aged herbs
and truffle oil

Cold Appetizers

Tzatziki – Eggplant salad – Taramosalata

Fava from Santorini with fresh onions and aromatic
herbs

Eggplant and feta roll with mint and thyme

Zucchini rolls stuffed with manouri cream and truffle oil

Hot Appetizers

Pouches with feta mousse flavored with mint
Tart with turkey onion and fresh mushrooms
Stuffed mushrooms with spinach like a spinach pie

Pasta

Farfalle with fresh tomato and basil

Accompanying

Steam Rice with ratatouille vegetables
Baby baked potatoes with thyme and butter
Steamed Vegetables

Main Dishes

Chicken fillet with three colors peppers
Vegetarian Moussaka

Grilled Meat- BBQ

Souvlaki (Pork or Chicken or Beef)
Lamb chops

SPECIAL CORFIOT DISHES

Pastitsada. One of the island's signature dishes, it's made with veal. The meat is browned with spices, onions and garlic, deglazed with red wine, and then simmered with cinnamon, bay leaf, nutmeg, chopped fresh tomato, tomato paste and sugar, in which thick macaroni is cooked at the end.

Bianco (Sea bass), A way of cooking fish with garlic, parsley, lemon juice and potatoes.



PREMIUM BUFFET

Salads

Greek salad with feta, barley cruller and basil oil

Shrimp salad served with avocado

Fresh green salad with Corfiot noumpoulo, fig pie
and orange vinaigrette

Mediterranean pasta salad

Mediterranean Tabouleh

Cold Appetizers

Beetroot Burger with feta cheese mouse in toasted
bread and rocket leaves

Posse Shrimps with vinaigrette from lime & aromatic
herbs

Zucchini rolls stuffed with manouri cream and truffle oil

Hot Appetizers

Oil pie of Kimolos “Ladenia” with onion and tomato

Baked feta cheese in crust with sesame and honey

Quiches with salmon, zucchini and herbs

Shrimps saganaki with tomato sauce and feta cheese

Pasta

Fresh capeli with spinach and ricotta cheese in
parmesan cream

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Accompanying

Baby baked potatoes with thyme and butter

Jasmine rice with mushroom

Grilled vegetables with olive oil and balsamic sauce

Main Dishes

Chicken stuffed with spinach, gruyere and coriander

Grilled salmon fillet with lemon, fresh onions and dill

Grilled Meat- BBQ

Beef Tomahawk (Irish prime) 1000gr

Pork or chicken 'kontosouvli'

SPECIAL CORFIOT DISHES

Sofrito. Another of Corfu's most famous dishes, this consists of thin slices of veal which have been dipped in flour and fried lightly, and then layered with plenty of finely chopped parsley and garlic, and simmered with oil and white wine vinegar.

Bourdeto (Cod). A Corfiot recipe for fish cooked with sauteed onion, a light tomato sauce and a powerful pinch of hot red pepper quenched with orange juice.