

PREMIUM FAMILY AND LIVE COOKING MENU

Starz catering can transform cooking into entertainment.

Live cooking stations are an event trend we think will become classic!!!

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: Nouboulo, beef Nouboulo and salado

Chutney Kumquat nona rosemary

Chutney Kumquat siora Anise

Corfiot fig pie – Spoon sweet Kumquat

Orange salad with red pepper and olive oil

SERVED AT THE TABLE

SALADS AND APPETIZERS

Corfiot salad

Fresh green salads | Corfiot noumboulo | fig pie | kumquat | orange vinaigrette

Spinach pie salad

Baby spinach | fresh onion | herbs | crust | lemon | cheese cream

Dips and Pita bread

Tzatziki | Tarama | Cheese dip | Aubergine salad

Zucchini rolls

Anthotyros cheese | black truffle

Salmon rolls

Cream cheese | herbs | sesame

Tart

Mushrooms/onions/herbs/cheese

Bourdeto

Shrimps | sweet potatoes

LIVE COOKED IN THE BUFFET (SELF SERVIS)

PASTA AND MAIN DISHES

Kritharoto

Orzo pasta | shrimps | crab | cherry tomatoes

Meat

Beef Rib eye of special breeding | colors full peppers | Chimichurri

Fish

Corfiot Sea bass | butter potatoes | garlic | lemon | parsley
(like bianco)

Vegetables

Aubergine | minced vegetables | potatoes | vegan bechamel
(oat milk)
(like moussaka)