



# SAMPLE MENU

## BUFFET

FOCACCIA, SUNDRIED TOMATO, OLIVE AND BASIL BUTTER

ROASTED CHICKEN BREAST, TARRAGON AND WHITE WINE  
CREAM SAUCE

SALMON TERIYAKI STYLE, SPRING ONION AND CRISPY  
GARLIC

SQUASH ROASTED, IN GARLIC BUTTER SMOKED PAPRIKA,  
FETA YOGHURT AND CRISPY CHICK PEAS. (V)

ROASTED NEW POTATOS WITH CHIMICHURRI BUTTER

TENDER STEM BROCCOLI & GREEN BEANS

LEMON BUTTER ASPARAGUS WITH AGED BALSAMIC AND  
PARMIGIANO

GREEK SALAD, OLIVES, FETA AND SUNDRIED TOMATOS  
CHOCOLATE MOUSSE AND SALTED CARAMEL POPCORN

BLACKBERRY AND LEMON CHEESECAKE, CHAMPAGNE  
POACHED BERRIES



LUXURY CHEFS

SUSTAINABLE CATERING AND HOSPITALITY