

10day Plan and Categories of our Greek Buffet style dinner for Half Board or Extra Meal Options

(Main restaurant 19:30-22:00)

Plan-Categories Hot meal Buffet

Choice of Meat	Specialty	Choice of Fish	Vegetarian	Pasta/Rice	Potatoes
				Greek Pie	

Plan-Categories Cold meal Buffet

Fresh Salads	Specialty	Hors d'oeuvre	Cheese selection	Desserts	Greek Yoghurt
		Marinated Specialty			Fruit selection

Plan-Categories Dry Buffet

Bread selection		Dips	Olives	Seasonal Fruit	
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Day1 (Corfu Theme Night)

Variety Hot Buffet meal

Pork Gyros	Traditional Sofrito	Cod Bianco style	Corfu Tsigareli	Pasta	Tomato sauce	Potato Puree
				Rice		

Variety Cold Buffet meal

Fresh Salads	Orange Salad	Tzatziki/Taramas	Corfu Graviera Cheese	Panakota Kumquat	Greek Yoghurt
		Homemade Anchovy	Feta		Melon

Day 2

Variety Hot Buffet meal

Greek Kebab	Rolled Pork with Dry Tomatoes and Kasseri Cheese	Steamed Mussels	Greek Imam Baildi	Cheese Pie	Oven Tomatoes	Fried Potatoes
					Spaghetti	

Variety Cold Buffet meal

Fresh Salads	Politiki Salad	Spicy Cream Cheese/Aubergines Salad	Kasseri Cheese	Corfu Sweets	Greek Yoghurt
	Greek Dolmas	Smoked Mackerel	Feta	Pecan Pie	Watermelon

Day 3 (Cretan Theme Night)

Variety Hot Buffet meal

Chicken Gyros	Roasted Lamb	Fish of the day with traditional Beans	Traditional Zucchini	Specialty	Oven Tomatoes	Oven Potatoes
				Pilaf Rice	Aubergines	

Variety Cold Buffet meal

Greek Salad with Pligouri Cheese	Cretan Bread	Tzatziki/Houmous	Greek Graviera Cheese	Fried Specialty	Greek Yoghurt
		Marinated Anchovy	Greek Mizithra Cheese		Melon/Bananas

Day 4 (North of Greece Theme Night)

Variety Hot Buffet meal

Roasted Chicken	Dusky Grouper with Onion and Plums	Filled Tomatoes	Vegetarian Moussakas	Spinach Pie	Potatoes Lemon Sauce	«
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Variety Cold Buffet meal

Greek Salad	Traditional beans and Zucchini	Taramas/Fava	Smoked Cheese	Halvas	Greek Yoghurt
	Mavromatika	Marinated Octopus	Feta		Peach

Day 5 (Aegean Islands Theme Night)

Variety Hot Buffet meal

Traditional Burgers	Oven Pork with Vine Beans	Greek Kakavia	Chickpea Meatballs	Traditional Omelet	Crushes Potatoes
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Variety Cold Buffet meal

Fresh Salads	Mavromatika Beans	Fava/Tzatziki	Greek Graviera Cheese	Traditional Pecan Pie	Greek Yoghurt
		Cuttlefish Salad	Feta		Melon

Day 6 (Peloponnese Theme Night)

Variety Hot Buffet meal

Traditional Rolled Chicken	Traditional Pork Fry	Traditional Cod Fish	Gigandes with Spinach	Grilled Aubergines	Lemon Rice	Potatoes Au Gratin
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Variety Cold Buffet meal

Greek Salad	Peloponnese Salad	Spicy Cream Cheese/Hummus	Greek Graviera Cheese	Orange Pie	Greek Yoghurt
		Greek Olives	Feta		Watermelon

Day 7 (Epirus Theme Night)

Variety Hot Buffet meal

Pork Kontosouvli	Coq Au Vin Rouge	Filled Dorades	Mushroom pie	Greek Short Pasta with Spices	Tomato sauce	Fried Potatoes
				Greek Trahanas	Smoked Metsovone Sauce	

Variety Cold Buffet meal

Fresh Salads	Chickpeas Salad	Galotiri Cheese/Gigandes	Greek Graviera Cheese	Greek Ravani	Greek Yoghurt
		Red Peppers from Florina	Metsovone Cheese		Peach

Day 8 (Athens City Theme Night)

Variety Hot Buffet meal

Traditional Burgers	Moussakas	Steamed Fish of the Day Lemon Sauce	Fresh Beans/Zucchini/Petas in Sauce	Rice with Vegetables	Tomatoes	Oven Potatoes
				Spaghetti	Mushroom	

Variety Cold Buffet meal

Greek Salad	Chef Salad	Athens Salad	Greek Graviera Cheese	Crème Caramel	Greek Yoghurt
		Mixed Salad	Feta		Watermelon

Day 9 (Greek Mainland Theme Night)

Variety Hot Buffet meal

Chicken Kotosouvli	Spetsofai Specialty	Grilled Octopus	Filled Sardines	Spinach Pie	Greek Pasta	Potatoes with Oregano
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Variety Cold Buffet meal

Greek Salad	Spinach/Arugula Salad	Tzatziki	Greek Kasserli Cheese	Halvas	Greek Yoghurt
		Greek Dolmas	Feta		Melon

Day 10 (Ancient Greece Theme Night)

Variety Hot Buffet meal

Pork Souvlaki	Chicken with Pligouri Cheese and dried fruit	Filled Squid with Spinach and local Herbs	Swordfish Souvlaki	Gigandes Lemon Sauce	Steamed Potatoes
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Επιλογές Κρύου Μπουφέ

Greek Salad	Traditional Wheat Salad	Fava/Tzatziki	Traditional Oil Cheese	Apples in the Oven	Greek Yoghurt
		Marinated Anchovy	Feta		Watermelon