

INTERNATIONAL BUFFET MENU A

Salads & Appetizers

Cold Roast Beef | Grain Mustard Mayonnaise | Vegetables
Prawns | Avocado | Salmon in Shot Glass
Rocket Salad Leaves | Parmesan Slivers | Cherry Tomatoes
Diced Tomatoes | Crumbled Feta & Basil | Balsamic Dressing
Curry Cauliflower Salad | Bacon & Spring Onions
Grilled & Marinated Vegetables in Olive Oil | Garlic | Balsamic Glaze
Pasta Salad with Green Beans | Artichokes | Sundried Tomato
Seafood Salad | Vinaigrette & Shaved Fennel
Crudities with Cheese & Avocado Dips
Grave Lax | Sweet Mustard & Dill Sauce
Potato Salad | Crispy Bacon | Pickled Vegetables
Assorted Fresh Garden Greens
Rocca | Lettuce | Tomatoes | Cucumbers
Black & Green Olives | Mixed Pickled Vegetables

Assorted Dressings

Anchovy-garlic Dressing | Balsamic | Italian Dressing | Lemon Mayonnaise

Main Courses

Braised Fillet of Salmon | Green Asparagus | Mustard Vinaigrette
Beef Julienne in Red Wine Sauce with Wild Mushrooms
Medallions of Pork Basted in Commandaria | Apricot Sauce
Carved Supreme of Chicken | Avocado Lime Sauce
Lamb Curry | Coconut Chips | Dry Sultanas
Ravioli | Chopped Tomato & Pesto Cream
Roasted Sliced Potatoes | Glazed Onions
Selection of Garden Vegetables
Stir Fried Rice | Eggs & Peas

Pasta Station

Tagliatelle Carbonara | Penne Bolognese | Spaghetti with Pesto

Carvery | Under the Lamps

Slow Cooked Pork Neck with Selection of Mustards | Red Wine Jus
Coconut Breaded Prawns | Vegetarian Samosas
Mustard & Mayo | Sweet Chili Sauce

Sweet Temptations

International Cheese Board | Fruits | Crackers
Wide Selection of Dessert Specialities from Around the World
Selection of Fresh Seasonal Fruits

48 Euro Per Person
Including Unlimited Local Beverages
(Red & White House Wine, Beers, Soft Drinks & Water)

INTERNATIONAL BUFFET MENU B

Salads & Appetisers

Traditional Village Salad | Marinated Feta Cheese
Potato Salad with Mustard Mayo | Fresh Parsley & Capers
Pasta Salad | Black Olives | Sundried Tomato
Mediterranean Seafood Salad | Marinated Cabbage
Assortment of Local Dips: Tarama | Tahini | Tzatziki | Kopanisti
Noodle with Coriander | Chicken Salad
Corn Salad | Sweet Melon | Smoked Turkey
Classic Chicken Caesar Salad with Garlic Croutons
Rice Salad | Raisins & Roasted Almond Flakes
Chickpea Salad | Fresh Mint | Marinated Feta
Roasted Mediterranean Vegetables Flavoured with Thyme
Selection of Smoked Salmon | Mackerel with Condiments
Vine Cherry Tomato | Mozzarella | Aged Balsamic
Assorted Fresh Garden Greens
Rocca | Lettuce | Tomatoes | Cucumbers
Black & Green Olives | Mix Pickled Vegetables

Assorted Dressings

Anchovy-garlic Dressing | Balsamic | Italian Dressing | Lemon Mayonnaise

Main Courses

Roasted Chicken Breast on bed of Pea & Mascarpone Risotto | Chicken Jus
Pan Fried Fillet of Sea Bass on bed of Carrot Puree | Rocket Pesto
Seared Beef Medallions | Tarragon Mustard | Cream Sauce
Baked Fresh Salmon | Lemon Grass Foam | Spinach
Stir-fried Chicken | Noodles & Veg | Sweet & Sour Sauce
Porcini Tortellini | Chopped Tomato | Basil Oil
Roasted Spring Potatoes | Crushed Garlic | Thyme
Mediterranean Vegetables | Drizzled Olive Oil
Selection of Garden Vegetables

Pasta Station

Selection of our home-made pasta with the sauce of your choice

Carvery | Under the Lamps

Lamb Leg & Loin with Herbed Crust | Lemon Glazed Ham with Mustard Sauce
Chinese Spring Rolls | Indian Samosas | Beef Tortillas | Chicken Tacos

Sweet Temptations

International Cheese Board | Fruits | Crackers
Wide Selection of Dessert Specialities from Around the World
Selection of Fresh Seasonal Fruits

55 Euro Per Person

Including Unlimited Local Beverages

(Red & White House Wine, Beers, Soft Drinks & Water)

Elias Beach Hotel

Ancient Amathus Avenue 125, Pareklisia 4533, PO Box. 54300, 3722 Limassol Cyprus

For calls within Cyprus: +357 25 636 000 – For calls outside Cyprus: +357 99 535 000

Email: info@eliasbeach.com

INTERNATIONAL BUFFET MENU C

Salads & Appetizers

Two Ways Salmon in Shot Glass with Glazed Limes
Avocado | Prawn Salad | Citrus Vinaigrette | Mint Leaves
Baby Spinach with Gorgonzola | Roasted Pine Nuts
Barbecue Duck Salad with Chilly | Capsicum Jam Dressing
Mini Mozzarella Balls | Cherry Tomatoes | Basil
Mix Salad Leaves | Pecan Nuts Roasted Beets | Raspberry Vinaigrette
Asparagus | Rocket Salad with Parmesan Shaving
Figs | Ricotta | Crispy Prosciutto Salad | Caramelised Walnuts
Trilogy of Cheese Mousse with Cherries

Fresh Vegetables & Lettuce Salads

Arugula | Romaine | Lolo Rosso | Oak Leaves | Radicchio
Cherry Tomatoes | Sliced Cucumber | Shredded Carrots | Bell Peppers

Condiments & Dips

Green & Black Olives | Mixed Pickled Vegetables | Gherkins | Pickled Quail Eggs
Parmesan Slivers | Sliced Onions | Tarama | Cheese Dip | Tzatziki | Humous
Dressings: Thousand Islands | Horseradish Cream | Italian Dressing | Garlic Mayonnaise
Balsamic Vinaigrette | Marinated Olive Oil | Chili Oil

Fish & Shellfish Station

Jumbo Tiger Prawns | Smoked Salmon | Marinated Salmon | Poached Whole Salmon
Condiments: Capers | Lemon Wedges | Red Onion Rings | Cream Cheese

Main Courses

Seared Ocean Tuna Steak on Bed of Potato | Garlic | Ginger | Soy Sauce
Poached Fish Catch of the Day Flavoured with Lemon Grass | Honey & Carrot Sauce
Salmon Medallions with Prawns | Braised Fennel | Asparagus & Caponata
Roasted Chicken Breast Gratinated with Mozzarella | Olives & Red Wine Sauce
Pork Tenderloin with Apple Crust in Calvados Sauce
Lamb Two Ways Served on Provencal Vegetables | Rosemary Jus

Accompaniments

Mushroom & Asparagus Vanilla Risotto with Mascarpone
Spinach Ricotta Ravioli | Basil Cream Sauce
Potato Gratin | Crushed Garlic | Parmesan
Buttered Seasoned Vegetables

Live Cooking Station

Tiger Prawns with Orange Sauce
Veal Picada with Whole Grain Mustard Sauce

Carvery | Under the Lamps

Roasted Five-bone Rib | Roasted Lamb Loin | Roasted Smoked Pork Belly
Sauces: Mint Sauce | Pepper Sauce | Mustard Sauce
Red Wine Sauce | Bearnaise | Mustards

Pasta Station

Spaghetti | Penne | Tagliatelle
Choice of: Mushrooms | Peppers | Olives | Onions | Chillies
Cream | Bolognese | Napoli Sauce | Aioli

Sweet Temptations

International Cheese Board | Fruits | Crackers
Wide Selection of Dessert Specialities from Around the World
Selection of Fresh Seasonal Fruits

69 Euro Per Person

**Including Unlimited Local Beverages
(Red & White House Wine, Beers, Soft Drinks & Water)**

ELIAS
BEACH HOTEL

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