



Omega Venue

Buffet Menu

Starters

ΩV Salads (choice of 5)

- Green Salad with fresh crispy lettuce, arugula, sun-dried tomatoes and parmesan flakes
- Salad with fresh apples and walnuts, marinated in yogurt and mayonnaise, celery & paprika
- Greek Salad with tomatoes, lettuce, feta cheese with olive oil and vinegar sauce
- Grilled vegetables with vinaigrette sauce
- Exotic salad with rice, fresh peppers & pineapple with olive oil-lemon sauce
- Spinach salad with marinated mushrooms with garlic & coriander with olive oil & lemon sauce
- Pasta salad marinated with yogurt with ham, corn and mayonnaise
- German potato salad with mayonnaise, mustard & onion springs
- Rice Salad with tuna & spring onions with olive oil & lemon sauce
- Arugula Salad with pomegranate, parmesan & walnuts with balsamic dressing

ΩV Dips (choice of 4)

- Yogurt
- Tahini
- Tarama
- Eggplant salad
- Hummus
- Tzatziki
- Spicy Cheese sauce (Tyrokafteri)

ΩV Pasta (choice of 2)

- Creamy Pesto
- Pesto with olive oil
- Neapolitan
- Carbonara
- Arrabiata
- Creamy pasta with garlic

Main

ΩV Chicken (choice of 1)

- Marinated Chicken with olive oil & oregano
- Chicken Curry
- Chicken Souvla



- Chicken with parsley, garlic, olive oil & oregano sauce
- Tandoori Chicken
- Chicken with fresh spices
- Chicken with mushrooms and fresh cream

Ωv Pork (choice of 1)

- Medallion lean cuts of Pork Tenderloin with mushroom sauce
- Pork fillets marinated in wine sauce "Afelia"
- Pork pancetta "belly" on the grill
- Pork curry with carrots and peas
- Pork souvla

Ωv Beef (choice of 1)

- Beef Curry
- Stewed Beef with onions "stifado"
- Beef Stroganoff
- Beef with fresh cream and broccoli

Ωv Fish (choice of 1)

- Salmon with anise sauce

Garnishes

Ωv Rice (choice of 1)

- Rice with Corn
- Steamed Rice
- Rice with Peas
- Rice with carrot
- Pilaf Rice

Ωv Potatoes (choice of 1)

- Baked potatoes in the oven
- Potatoes with olive oil & oregano
- Potatoes with fresh herbs & paprika
- Fried potatoes in butter

Ωv Vegetables (choice of 1)

- 4 kinds of steamed vegetables

Dinner digestive selections

Ωv Deserts (choice of 3)

- Chocolate Pie
- Panna Cotta with Caramel Sauce
- Cypriot Machalepi with rose



- Profiterole
- Galatempourekos

Ωv Fruits (choice of 1)

- Seasonal Fresh Fruits

Ωv Drinks (ALL)

- Still Water
- Juices
- Beverages
- Beers
- Wine Red & White

Ωv Included Decoration Services (ALL)

- Tables
- White Tablecloths
- Cloth napkins - white
- Chiavari Chairs – white or gold
- Porcelain Plates
- Silver Cutleries
- 2x Buffet stations for 300+ persons
- 2x Glass Bars

Ωv Extra Services (Separate charge per Selection)

Drinks

- Welcome Drink
- Full Open Bar (adults charged only) Simple Spirits Selection
- Deluxe Open Bar (adults charged only) Premium Spirits Selection
- Spirits price per bottle (charge upon consumption)
 - Simple Spirits
 - Premium Spirits
 - Champagne Brut
 - Champagne Rose
 - Prosecco Rose

Dinner Selections

- Live Pasta Station
- Live Risotto Station
- Carvery Station with Pork Leg
- Carvery Station with Lamb & 2 sauces
- Carvery Station with Smoked Beef Ribs
- Loukoumades Live Station
- Live Donut Station
- Live Crepes Station



After Midnight Snack

- Mini Burgers
- Hot Dog
- Pizza Special & Margarita
- Mixed Grill Cypriot Meze

*Important Information

All prices include v.a.t

Menu Special Requests

Allergies



Upgraded Equipment Package:

- Any chair (choice between chivary gold white or silver, Napoleon Clear or Napoleon Gold)
- Gold cutlery
- Clear beaded or gold beaded underplate | OR gold or silver rim underplate
- Any colour table cloth
- Any colour napkin
- Crystal glasses OR gold rim glasses





NAPKINS



