

# EWASS 2016 – CONFERENCE DINNER MENU

## **Seated Buffet**

### **On the Bar**

Smoked Eggplant salad with crispy arabic pies

### **Butler style served**

Spring Rolls with 'katiki Domokou' cheese & sundried tomatoes  
Traditional zucchini croquettes  
Fresh mushrooms filled with herbs

### **Salads**

Arugula & endive leafs with sundried tomatoes & graviera flakes  
Traditional Greek salad with tomatoes, cucumbers, onions, Ipiros Feta cheese, Kalamata olives & green peppers  
Mediterranean Tabouleh with bulgur, parsley & diced tomatoes  
Hearts of lettuce with endive leafs, avocado, walnuts & Dijon dressing

### **Cold & Hot appetizers**

Plateau with a variety of Greek & foreign cheeses, decorated and accompanied with grapes, walnuts, freshly baked grissini & variety of bread

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Eggplant with tomato & yogurt  
Traditional "dolmadakia" with yogurt dip  
Oven potatoes with oregano & olive oil  
Traditional 'kaseri' cheese pie made from village pastry with tomato & peppers  
Grilled vegetables with olive oil & balsamico

### **Pasta stand on the spot**

Penne pomodoro with fresh tomato & basil  
Risotto with porcini mushrooms

### **BBQ Stand on the spot**

Freshly ground beef burgers  
Chicken fillets marinated in Dijon mustard  
Mini pork cocktail skewers with tomato & peppers  
Beef scaloppini with olive oil and herbs  
-accompanied with small pita bread-

### **Desserts**

Variety of mini Greek sweets  
&  
Freshly sliced seasonal fruits presented with décor  
'Loukoumades' sweet honey dumplings, prepared on the spot and sprinkled with cinnamon