



**CROWNE PLAZA**<sup>®</sup>  
LIMASSOL  
AN IHG HOTEL

## **EASTER SUNDAY LUNCH BUFFET**

**ΚΥΡΙΑΚΗ ΤΟΥ ΠΑΣΧΑ**

Παραδοσιακό Μπουφέ

**20.04.25 | 13:00hrs**

Adults | Ενήλικες: €50,00

Kids | Παιδιά: €40,00



# EASTER SUNDAY LUNCH BUFFET 2025 | 13:00

## SALADS & PLATTERS

Potato salad with smoked salmon, chives and mayonnaise, garnished with quail eggs

Mixed leaf salad with truffle cheese, walnuts, pear, green apple and fig dressing

Forest mushroom salad with Feta cheese, cherry tomatoes, wholegrain croutons and basil

Roasted beetroot salad with spinach, citrus fruit, granola and honey-mustard dressing

Village salad with Feta cheese, capers, onion rings and black olives

Seafood salad with Tiger prawns, octopus, avocado, citrus fruit, crunchy lettuce, orange tobiko and ponzu dressing

Rocket salad with quinoa, dried fruit, pomegranate, caramelised goat's cheese and Carob dressing

Zucchini «balkaba» salad with olive oil and lemon

Smoked chicken salad with slow-cooked green apples, walnuts, peppery cheese, Iceberg lettuce and fig chutney dressing

Grilled vegetable platter with balsamic glaze

Tricolore salad with Mozzarella cheese, cherry tomatoes and basil pesto

Antipasti platter with «Hiromeri» & «lountza» smoked pork, beef pastrami and smoked turkey

## SALAD BAR

Mixed leaves | Rocket leaves

Tomatoes | Cucumber

Croutons | Parmesan | Olives

## TRADITIONAL BAKED GOODS

«Flaouna» cheese pie

«Tsoureki» sweet bread

«Koulouri» traditional bread

## DIPS

«Tahini» crushed sesame seed dip

«Tzatziki» garlic and cucumber yoghurt dip

«Melintzanosalata» aubergine dip

«Tyrokafteri» Feta and red bell pepper dip

## HOT DISHES

Lamb «souvla»

Chicken «souvla»

«Kokoretsi» lamb offals

Steamed cod and salmon with herbs on a bed of spinach with Vierge sauce

«Pastichio» pasta bake with minced meat and béchamel cream

«Koupepia» stuffed vine leaves

Orzo pasta with wild mushrooms and truffle oil

Basmati rice with vegetables

Steamed vegetables

Roast potatoes with rosemary

## CARVERY

Roast pork loin

## SAUCES

Apple

## DESSERT

Assorted oriental delights

Praline cups with profiteroles

Cheesecake

Panna cotta with forest berry sauce

Chocolate cake

Pistachio crème brûlée

Fruit charlotte

Chocolate mousse cups with brownies

Tiramisu cake

«Anarotourta» Anari cheesecake with honey and walnuts

Fruit salad | Seasonal fruit

International cheese platter