



SHERATON
Rhodes Resort

Dinner Buffet

Menu I

€68.00 PER PERSON | MINIMUM 50 PAX

Variety of freshly baked bread & rolls

Appetizers & Salads

Selection of fresh plain salads, dressings & condiments

Tzatziki, Taramosalata, Eggplant salad, Spicy cheese salad, Dolmadakia

Greek salad with Cretan carob rusks

“Caprese” tomato, mozzarella and basil

Caesar with chicken

Coleslaw with fresh onions, raisins, mango, poppy seeds, pineapple and almonds

Mediterranean couscous salad with lemon herb dressing

Roast beef with smoked salt

Selection of Greek & international cheeses

Warm Dishes

Broccoli quiche with blue cheese

Sea bream with leek fricassee

Steamed vegetables with olive oil

Vegetables Lasagna

Pork belly glazed with honey and spices

Tomato bulgur with vermicelli and vegetables

Grilled chicken thighs

Greek roasted potatoes with lemon and oregano

Lemony Beef stew with mushrooms and baby artichokes

Moussaka

Desserts

Greek traditional desserts (Kataifi, Baklava, Saraigli)

Chocolate cheese cake

Fruit tartlets

Mini French pastries

Plum flan

Tiramisu

Yoghurt with honey & walnuts

Whole & sliced fresh seasonal fruits



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Dinner Buffet

Menu II

€78.00 PER PERSON | MINIMUM 50 PAX

Variety of freshly baked bread & rolls

Appetizers & Salads

Selection of fresh plain salads, dressings & condiments

Tzatziki, Taramosalata, Eggplant salad, Spicy cheese salad, Dolmadakia

Greek salad with Cretan rusks

Smoked potato salad with octopus and fresh onion

Sweet corn with calamari, fennel, red grapefruit and yoghurt lime

Caesar salad

Coleslaw with red and white cabbage, raisins, walnuts and flax seeds

Royal quinoa with green pea, mint, figs, prawns and lemon vinaigrette

Roast beef with mustard cream

Selection of Greek & international cheeses

Meet the Grill

Grilled salmon with béarnaise

Swordfish with tomato vinaigrette

Beef burgers

Lamb chops with thyme

Add-ons

Baby artichokes quiche with smoked cheese

Marinated grilled vegetables

Steamed vegetables with olive oil

Roasted baby potatoes with sour cream

Rice with asparagus and spring pea

French fries

Live cooking

BBQ chicken thighs with orange and pork belly

Desserts

Lemon pie

Brownies

Carrot cake

Fruit tartlets

Flan crème caramel

New York-style cheesecake with berries

Whole & sliced fresh seasonal fruits



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Dinner Buffet

Menu III

€84.00 PER PERSON | MINIMUM 50 PAX

Variety of freshly baked bread & rolls

Appetizers & Salads

Selection of fresh plain salads, dressings & condiments

Tzatziki, Taramosalata, Eggplant salad, Spicy cheese salad, Dolmadakia

Greek salad with Cretan rusks

Grilled vegetables with "Talagani" cheese

Caesar with prawns

Niçoise

Quinoa Tabbouleh salad with feta cheese

Penne with roasted veggies, chicken fillet, goat cheese & balsamic dressing

Smoked salmon with honey mustard

Selection of Greek & international cheeses

Warm Dishes

Baby artichokes quiche with smoked cheese

Salmon with lemongrass sauce

Steamed vegetables with olive oil

Grilled sea bass with tomato vinaigrette

Cannelloni with spinach & anthotyro cheese

Roasted chicken with lemon & thyme

Marinated grilled vegetables

Pork loin with mustard pepper sauce

Saffron rice with spring pea & asparagus

Veal escalopes with mushroom and red wine sauce

Desserts

Greek traditional desserts (Kataifi, Baklava, Saraigli)

Apple pie

Fruit tartlets

Mini French pastries

Chocolate hazelnut torte

Black forest

Yoghurt with honey & almonds

Whole & sliced fresh seasonal fruits



SHERATON
Rhodes Resort

Dinner Buffet

Menu IV

€87.00 PER PERSON | MINIMUM 50 PAX

Variety of freshly baked bread & rolls

Appetizers & Salads

Selection of fresh plain salads, dressings & condiments

Tzatziki, Taramosalata, Eggplant salad, Spicy cheese salad, Dolmadakia

Greek salad with Cretan carob rusks

Beetroot with coriander, mint, walnuts, green apple and yoghurt

Seared calamari with fennel, white beans and rocket

Tuna with iceberg, cherry tomato, baby potatoes and green beans

Farfalle with semi dried tomatoes pesto, chicken fillet and "Graviera" cheese

Pork loin with mustard & plums

Selection of Greek & international cheeses

Warm Dishes

Spinach pie with feta cheese

Eggplant "Imam" with peppers

Grilled sea bass "Spetsiota" with tomato and olives

Steamed vegetables with olive oil

Moussaka

Roasted chicken with rosemary

Greek roasted potatoes with lemon & oregano

Crispy cod with parsley aioli

"Lahanorizo" cabbage with rice

Lamb chops with mustard and thyme

Pork "Gyros" with pita bread

French fries

Beef stew "Giouvetsi" with orzo pasta

Live cooking

Prawns "Saganaki"

Greek doughnuts "Loukoumades"

Desserts

Greek traditional desserts (Kataifi, Baklava, Saraigli)

"Rizogalo" Rice pudding with cinnamon

Chocolate walnut pie

"Halva" with raisins

Custard pie "Galaktoboureko"

Yoghurt with honey & walnuts

Whole & sliced fresh seasonal fruits