



## Greek buffet menu

Price:£25.00

### Award-Winning Cuisine

Our chefs have curated a flavorful menu, showcasing the finest Greek ingredients and traditional recipes.

### SKEWERS & SOUVLAKI

**Chicken / Pork / Sheep** – Marinated in aromatic herbs and grilled over charcoal for a smoky, tender finish.

**Prawns** – Lightly seasoned and flame-grilled, offering a perfect balance of freshness and char.

**Halloumi (V)** – Cypriot cheese grilled until golden, with a crisp exterior and a soft, salty bite.

**Mushroom & Grilled Vegetables (VE)** – A hearty, plant-based skewer featuring marinated mushrooms, zucchini, peppers, and aubergine.

### PITAS & DIPS

**Selection of Spreads** – A taste of Greece in every bite, including:

Hummus – Smooth chickpea purée with tahini, lemon, and olive oil.

Tzatziki – Creamy yogurt with cucumber, garlic, and dill.

Melitzanosalata – Smoky roasted aubergine blended with olive oil and garlic.

Taramosalata – A rich and velvety fish roe spread with lemon and olive oil.

**Freshly Baked Pita Breads** – Served warm, soft, and perfect for dipping.

### SALADS

# Nostos Catering

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**Classic Greek Salad (V)** – Juicy tomatoes, crisp cucumbers, red onions, Kalamata olives, and feta, drizzled with extra virgin olive oil.

**Politiki – Crispy Cabbage Salad (VE)** – Shredded cabbage, carrots, and celery tossed in a light vinaigrette with fresh herbs.

**Beetroot, Green Apple, Walnuts & Yogurt (optional) (V)** – A vibrant mix of earthy beets, crisp apples, crunchy walnuts, and a velvety yogurt dressing.

**Starting from £25 per person**

Please note that we are more than happy to modify the menu further to accommodate your dietary preferences.

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