



### **Greek / Cypriot BBQ Wedding Buffet**

#### **Refreshing Salads**

**Tomato & Onion Salad with Feta & Oregano  
Green Salad tossed with Ranchero Dressing  
Avocado, Pink Baby Shrimps, Celery & Mango  
Village Salad with Feta Cheese**

#### **Dips & Dressings**

**Taramasalata, Tahini, Tzatziki, Houmous, Roasted Pepper Dip,  
Selection of Pickled Vegetables, Olives  
Honey Mustard Dressing, Balsamic Vinaigrette,  
Mayonnaise Dressing, Marie Rose Sauce**

#### **Bread Station**

**Selection of Homemade Rolls Grilled Pitta Bread,  
Cyprus Bread with Olive & Oregano**

#### **From the Grill – Live Cooking**

**Three types of Sausages  
Marinated Tandoori Chicken Skewers  
Marinated Ginger Beef Medallions  
Cajun BBQ Pork Spare Ribs  
Cajun Style Salmon  
Marinated Baby Lamb Chops**

#### **Garnishes**

**Jacket Potatoes  
Grilled Seasonal Vegetables  
Corn on the Cob  
Mustard Station & Sauces**

#### **Desserts**

**Apple Crumble  
Chocolate cake  
Kataifi  
Baklava  
Panna Cotta  
Baked Cheese Cake  
Panna Cotta and fresh seasonal fruits**

**Minimum number of 50 guests is the requirement to serve the above BBQ Menu on a Buffet.**

**For under 50 guests, will be served family style.**

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