

ORTHODOX EASTER FAMILY SUNDAY BRUNCH BUFFET MENU

20 APRIL | 1PM TO 4PM

CANAPÉS

Creamy Egg Toast – V, E, M, G

Classic hard-boiled egg white mixed with a creamy mustard-mayo yolk on grilled toast

Smoked Salmon Blini with Dill Crème Fraiche & Caviar – F, D, E, G

Mini Russian pancakes topped with silky smoked salmon and herbed crème fraiche

Mushroom Vol-au-Vent – V, D, G

Flaky puff pastry filled with creamy wild mushroom ragout.

CHARCUTERIE & CHEESE BOARD

Cheese Selection:

Feta – V, D, SU, GF (Brined Greek Sheep's Milk)

Akkawi – V, D, GF (Brined Arabic Soft Salty)

Kashkaval - Semi-Hard Balkan Cheese – V, D, GF

Za'atar Labneh - V, D, SS, GF (Strained Yogurt Cheese with Za'atar)

Blue Cheese - V, D, GF (Aged Cheese with Blue Mold Veins)

COLD CUTS

Beef Pastrami – C, M, S, G (Cured, Smoked Pepper Crusted Beef)

Smoked Mackerel – F, S, GF (Hot Smoked Mackerel)

Turkey Mortadella – M, S, SU, GF (Roasted Turkey Breast)

Basturma – SU, GF (Air Dried Spiced Beef)

Chicken Terrine – D, E, N, G (Layered Chicken Pate with Herbs)

ACCOMPANIMENTS

Marinated Olives – VG, GF

Cornichons – VG, SU, GF

Pickled Turnips – VG, SU, GF

Mixed Herb Peppers – VG, GF

Dried Fruits – VG, GF

SALADS & RAW BAR

Horiatiki – V, D, GF

Greek village salad with tomatoes, cucumber, red onion, olives, feta, and oregano

Russian Olivier Salad – V, E, M, GF

A creamy potato and vegetable salad with boiled eggs and pickles in mayonnaise

Roasted Beetroot & Walnut Salad – VG, N, GF

Earthy beetroot with toasted walnuts and a light vinaigrette

Tabbouleh – VG, G

Parsley, mint, tomato, and bulgur tossed in lemon juice and olive oil.

Raw Salad Bar - VG, GF
Romaine, Rocket, Iceberg, Cherry Tomatoes, Cucumbers, Bell Peppers, Radish, Carrots,
Sweetcorn, Sprouts, Chickpeas, Red Cabbage, Broccoli

HOUSE DRESSINGS

- Lemon-Olive Oil Vinaigrette - VG, M, GF
- Yogurt Herb Dressing – V, D, GF
- Strawberry & White Balsamic – VG, M, GF

DIPS & SPREADS

Melitzanosalata – VG, GF (Greek Eggplant Dip)
Salată de Vinete – V, E, GF (Romanian Eggplant Salad)
Mutable – V, D, SS, GF (Levantine Eggplant Dip)
Tzatziki – V, D, GF (Greek Yogurt Dip)
Tahini Hummus – VG, SS, GF (Creamy Chickpea Dip)
Skordalia – VG, GF (Greek Garlic & Potato Spread)

ASSORTED BREADS

Sourdough - G
Rye - G
Multigrain – G, SS, G
Arabic Pita - G
Lavash - G

WHIPPED BUTTERS

Salted Butter – D, GF
Maple Butter – D, GF

LIVE GRILL STATION

Greek Lamb Souvlaki - GF
Skewered Lamb Marinated with Lemon, Garlic, and Oregano

Spicy Pomegranate Sausages - GF
Lamb Sausages Glazed with Pomegranate Molasses

Shish Tawook – D, GF
Tender Chicken Skewers Marinated in Yogurt, Garlic, and Lemon

Beef Shashlik - GF
Russian-style Marinated Beef Skewers Grilled Over Open Flame

Halloumi & Vegetable Skewers – V, D, GF
Grilled Cypriot Cheese with Zucchini, Peppers, and Onion

Chargrilled Eggplant, Peppers & Zucchini – VG, GF
Grilled Marinated Seasonal Vegetables

CONDIMENTS

Sumac Onions – VG, GF
Garlic Sauce (toum) – VG, GF
Mustard – VG, M, GF
Harissa – VG, GF
Pickled Chilies – VG, GF

LIVE PASTA STATION

Freshly prepared pasta of your choice with sauces and toppings:

Pasta Type

Penne, Spaghetti, Fusilli (Gluten)

Sauces

Alfredo (Dairy), Tomato Basil, Pesto (Nuts, Dairy)

Toppings

Chicken, Mushrooms, Olives, Cherry Tomatoes, Parmesan (Dairy)

CARVING STATION

Marinated Whole Lamb - GF

Slow-roasted, seasoned with Mediterranean herbs

Coffee-Rub Roast Beef - GF

Beef loin crusted with a coffee-spice rub and roasted medium

Grilled Chicken with Apples & Prunes - GF

Oven-roasted chicken stuffed with sweet prunes and apples

ACCOMPANIMENTS

Natural Jus - G

Horseradish Cream – V, D, GF

Yogurt-Mint Sauce – V, D, GF

Roasted Potatoes – VG, GF

Seasonal Vegetables – VG, GF

HOT DISHES

Baked Seabass with Rice Pilaf – F, N, GF
Oven-baked seabass served over fragrant rice with toasted nuts and herbs

Vegetarian Moussaka – V, D, G
Layered eggplant, zucchini, potato, and tomato baked with béchamel sauce

Kibbeh in Warm Yogurt Sauce – D, G
Levantine meat-stuffed bulgur dumplings in a savory yogurt broth

DESSERT STATION

Red Velvet Bullseye – V, D, E, N, G

Carrot Cake – V, D, E, N, G

Blueberry Gâteaux – V, D, E, N, G

Oreo Cheesecake Pot – V, D, E, N, G

Tiramisu Egg – V, D, E, N, G

Apple Crumble Tart – V, D, E, N, G

Pistachio Mousse Cake – V, D, E, N, G

Passionfruit Mousse Cake – V, D, E, N, G

Sunny Side Up Lemon Tart – V, D, E, N, G

Mango Mousse Cake – V, D, E, N, G

Hazelnut Praline Cannoli – V, D, E, N, G

Raspberry Mousse Cake – V, D, E, N, G

Cupcakes – V, D, E, N, G

Strawberry Pana Cotta – V, D, E, N, G

Cream Caramel – V, D, E, G

Chocolate Pudding – V, D, E, N, G

Fruits Salad – VG, GF

D- Dairy | E- Egg | F- Fish | G- Gluten | GF- Gluten Free | N- Nuts | SS- Sesame Seeds
V- Vegetarian | VG- Vegan



VIGNETTE
COLLECTION

FOR BOOKINGS

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