

ECONOMIC OPEN BUFFET

Welcome Cocktail

Vegetable crudites, Mixed Nuts (Almonds, Hazelnuts, Cashew nuts), Crispy Olive Canapés

Cold Starters

Selection of Turkish Regional Cheeses

Grilled Eggplant Dip with Walnuts

Potato Salad with Fresh Herbs

Cold Shell Bean 'Pilaki' stewed with Olive Oil

Bell Pepper Dolmas stuffed with Seasoned Rice

Salads

Mixed Seasonal Greens and Arugula

Shepherd's Salad with Fresh Tomatoes, Cucumbers and Parsley

Salad Dressings

Lemon Sauce, Aromatic Olive Oil, Balsamic Vinegar

Breads

Ciabatta (Regular, Walnut & Olive versions)

Main Course

Chicken Saute with Curry, Chives and Colorful Peppers

Beef Collops with a Mushroom Sauce

Sauteed Mix of Vegetables

Bulghur Pilaf with Lentils and Caramelized Onions

*** Desserts

Chocolate Fudge Cake

6

Baked 'Şeker Pare' Cookies with Almonds, Resting in Syrup

Seasonal Fruits

Drinks

Unlimited Local Alcoholic and Non-Alcoholic Drinks

Please Note:

- Unlimited Local Drinks* include Turkish-produced Angora White and Red Wine, Beer, Raki, Vodka, Gin, Fruit Juices, Coke, Sprite, Fanta, Tea & Coffee.
- All menus may occasionally be subject to change due to seasonality and quality of local produce available.
- Upon request a vegetarian main course can be provided for our vegetarian guests.



SUPERIOR OPEN BUFFET

Welcome Cocktail

Vegetable crudites, Mixed Nuts (Almonds, Hazelnuts, Cashew nuts), Crispy Olive Canapés

Cold Starters

Selection of Local Cheeses

Mashed Fava Beans

Potato Salad With Fresh Herbs

Rice Salad With Saffron and Raisins

Marinated & Grilled Eggplant, Zucchini and Peppers

Hummous with Pastrami

Selection of Local Deli Meats

Mixed Seafood Salad with Garlic Sauce

Jerusalem Artichoke Stewed With Fresh Broad Beans and Dill

Salad Dressings

Lemon Sauce, Aromatic Olive Oil, Balsamic Vinegar

Breads

Ciabatta (Regular, Walnut & Olive versions)

Main Course

Slow Cooked Lamb Tandoori Sultan's Chicken Fillets, enveloped with Spinach Seasoned Rice Pilaf with Raisins and Pine Nuts

Puff Pastry with Sesame

Desserts

Baklava

Traditional 'Lady's Belly' Doughnuts in Syrup Mastic Gum Flavoured Rice Pudding

Seasonal Fruits

Drinks

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