



EAT GREEK BOARDROOM LUNCH MENUS – 2019

BOARDROOM LUNCH MENU 1

(MINIMUM 10 PEOPLE)

Chicken Korma with toasted coconut

Or

Chicken Schnitzels with a thyme and mushroom sauce

Served with sautéed potatoes, creamed spinach and roasted butternut

Sugar bean & potato curry (**Please specify how many vegetarians**)

Served with basmati rice, sambals,
French salad to suit & Bread Rolls & butter

BOARDROOM LUNCH MENU 2

(MINIMUM 10 PEOPLE)

Chicken, Spinach & feta lasagne

Ratatouille, A French Dish Roasted Vegetables in an Italian plum tomato sauce, topped
with phyllo pastry (**V**)

Served with a Herb Salad & Bread Rolls

ALL PRICES EXCLUDE VAT AND ARE SUBJECT TO CHANGE WITHOUT NOTICE



**EAT
GREEK
CATERERS**
Where quality is no coincidence.

BOARDROOM LUNCH MENU 3

(MINIMUM 10 PEOPLE)

Chicken Breast filled with spinach & feta served in a creamy sauce & served with roasted Mediterranean Veggies

Vegetable Pastitio, a delicious creamy vegetable, pasta and béchamel bake (V)

Served with fresh bread rolls, butter
Crispy green salad with our famous Salad Mix

BOARDROOM LUNCH MENU 4

(MINIMUM 10 PEOPLE)

Strips of tender Beef in a Mushroom Cream Sauce
or

Tender Madras Beef Curry with trimmings

Italian Brinjal Bake

Rice

Crunchy Garden salad topped with mixed seeds,
radish & sundried tomato

Bread Rolls & Butter

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BOARDROOM LUNCH MENU 5
(MINIMUM 10 PEOPLE)

Lamb Masala Breyani with brinjal dhal
or
Tender Lamb Curry with Pappadums, chutney & sambal

Baby brinjal and Paneer Curry - (V)
Rice
Served with Bread Rolls & Butter

BOARDROOM LUNCH MENU 6
(MINIMUM 10 PEOPLE)

Surf & Turf, Roasted fillet medallions smothered in a creamy prawn sauce, served on a bed of tagliatelli, served with extra chilli pesto, parmesan & crushed garlic
or
Chicken and Prawn curry with sambals, roti, chutney, toasted coconut & banana cream sambal

Butternut & ricotta cannelloni served in a Neapolitan sauce, topped with a Provencal Crumb

Served with ciabatta bread & Chefs salad



CHEESE PLATTER

A Selection tantalising Local Cheese consisting of: Brie, Camembert Cheddar, Blue Cheese and Mozzarella accompanied with a selection of salted Biscuits, fresh Fruit & nuts

SWEET ENDING PLATTER

Chef Eric's selection of mini petit size desserts – select 4 varieties

Milk tarts, chocolate peppermint éclair puffs, lemon and lime tartlets, pecan nut pies, Portuguese Custard tarts, Banoffee pies, chocolate brownies, assorted macarons, millionaire's shortbread, salted caramel éclair puffs, and mocha latte éclair puffs, Chocolate Phyllo Tarts

THE SWEET GREEK PLATTER – 3 p.p.

BAKLAVA

(Phyllo pastry fingers filled with toasted almonds and spices topped with syrup)

KATAIFI

(Shredded Phyllo pastry filled with toasted walnuts and spices topped with syrup)

BOUGATSA

(Phyllo pastry filled with semolina custard dusted with icing sugar and cinnamon)

Delivery fees apply, depending where you are situated.

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