



Christening Packages

COLUMBIA PLAZA

VENUE CENTRE

• Christenings •



Lunch - Dinner Packages

Minimum 100 people

Venue: Venue Centre

Food: Please find below our buffet menu for your perusal

Menus can be adapted to guest's individual need

Beverages: Unlimited local drinks

Children up to 3years are free of charge and from 3 years to 12years is half price

Classic

Selection of breads, sesame crostini & creamy butter

SALADS

Traditional Greek salad
Caesar salad with parmesan & crispy croutons
Sesame noodle salad with ginger & soya Sauce
Potato salad with green peas & spring onion
Beetroot & yoghurt salad with roasted walnuts
Fattoush salad with pomegranate, radishes & sumac
Rucola salad with semi dried tomatoes & pecorino flakes

DISPLAY PLATTERS & DIPS

Tomato & mozzarella with basil oil dressing
Smoked salmon & marinated salmon platter
Dips: tzatziki, tahini, tarama, oliva tapenade
Dressings: lemon, balsamic, Caesar

MAIN COURSE

Pork fillet, port wine sauce & mushrooms
Chicken curry with coconut cream
Basmati rice
Baked salmon fillet with miso & ginger
Penne carbonara
Oven roasted potatoes with tomato & Spanish red onion
Steamed seasonal vegetables
Lasagne with bolognese

CARVING STATION

Leg of lamb with rosemary & oregano
Pork leg ham
Roast rib of beef (+€6 per person)
Mushroom sauce & pepper sauce
(English, French & Dijon mustard, mint sauce)

DESSERTS

Fruit charlotte
Crème brûlée
Hazelnut praline chocolate cake
Cheese cake
Profiteroles
Assorted fresh fruit platter

Signature

Selection of breads, sesame crostini & creamy butter

SALADS

Traditional Greek salad
Pumpkin salad with pumpkin seeds & goat's cheese
Roasted mushrooms salad with sun-dried tomato, thyme & lemon olive oil
Coleslaw salad
Beetroot & yoghurt salad with roasted walnuts
Mixed leaf salad
German potato salad with gherkins & spicy sausage
Broccoli pasta salad with pine nuts, semi dried tomatoes & basil pesto

DISPLAY PLATTERS & DIPS

Cold meat cuts platter
Whole poached salmon display
Bread crostinis
Dips: tzatziki, tahini, tarama, hummus
Dressings: lemon, balsamic, Caesar

MAIN COURSE

Chicken breast with sautéed kale & mushroom sauce
Baked seabass with leek & fennel & spicy tomato salsa
Pork fillet with green curry sauce
Beef 'Soutzoukakia' with tomato & cumin sauce
Aubergine ravioli with tomato sauce, peppers & black olives
Oven roasted potatoes with mustard, oregano & olive oil
Penne with bolognese
Special fried rice
Grilled vegetables

CARVING STATION

Leg of lamb with rosemary & oregano
Traditional Italian porchetta
Salmon fillet baked with herbs & lemon zest
Saffron bisque sauce, mushroom sauce, pepper sauce
(English, French & Dijon mustard, mint sauce)

DESSERTS

Panacotta with strawberries
Profiteroles
Hazelnut praline chocolate cake
Fruit charlotte
Baked cheesecake
Apple crumble
Assorted fresh fruit platter
Cheese platter

Grand

Selection of breads, pita bread, sesame crostini & creamy butter

SALADS

Traditional Greek salad
Baby spinach, cherry tomatoes, mushrooms, red onion & gorgonzola cheese
Avocado & mango salad with blood orange vinaigrette
Penne provencal with tuna
Fattoush salad with pomegranate & sumac
Potato salad, chorizo, spring onions, parsley & sun-dried tomato
Prawn Caesar salad
Artichoke & asparagus salad

DISPLAY PLATTERS & DIPS

Selection of maki rolls (prawn, crab, avocado mango). Served with pickled ginger, soy sauce & wasabi
Cheese platter
Cold meat cuts platter
Smoked salmon & marinated salmon platter
Bread crostinis
Dips: tzatziki, tahini, tarama, hummus, olive tapenade
Dressings: lemon , balsamic , Caesar, sun-dried tomato

MAIN COURSE

Beef fillet & wild mushroom creamy sauce
Sea bass fillet with beurre blanc sauce
Chicken curry
Lobster ravioli with cabbage & lobster sauce
Roasted potatoes with tomatoes & Spanish red onion
Prawns in tomato, ouzo & dill sauce
Lasagna with bolognese
Steamed vegetables
Herb basmati rice

CARVING STATION

Slow roasted rib of beef with thyme & black pepper
Lamb stuffed with spinach, sun-dried tomato & halloumi
Salmon fillet baked with herbs crust
(English & French mustard, béarnaise sauce,
mustard sauce, pepper sauce)

DESSERTS

Chocolate praline
Strawberry charlotte
Lebanese sweets
Apple pie
Crème brûlée
Blueberry cheese cake
Tiramisu
Assorted fresh fruit platter

Local Drinks

NON ALCOHOLIC

Mineral Water
Soft Drinks
Fruit Juices

BEER

Keo
Carlsberg

WHITE WINE

Ayioklima, Constantinou Winery
or Ktima Dafermou

RED WINE

Veloudo, Constantinou Winery
or Ktima Dafermou

ROSÉ WINE

Levanda, Constantinou Winery
or Ktima Dafermou

Coffee and Tea upon request

Additional Carvery and Sushi

RIB OF BEEF

BEEF FILLET

SALMON FILLET WHOLE

LAMB LEG

BARON OF LAMB

SUSHI



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