



086 883 2444



MITIAJEVDENISCATERING

Buffet Menu

BY CHEF DENIS

MAINS BUFFET (CHOOSE 2)

- Tomato tart with caramelized onion, goat cheese, and basil.
- Middle eastern lamb, spiced carrots almonds, and tahini dressing.
- Beef Bourguignon, slow-cooked beef .pearl onions and mushroom. Moroccan lemon chicken, topped with a cumin riata.
- Roast tellagio and basil chicken. Thai yellow chicken curry with basil and lemongrass [vegetarian available]



SALADS

- Spring salad with asparagus, green beans, and nigella seeds.
- Roasted aubergine with feta yogurt, almonds, and pomegranate.
- Persian salad, mixed leaves, herbs, cucumber with sweet balsamic.
- Spring salad, nutty black barley, Chioggia, radish, chickpeas, rocket, maple dressing topped with a garlic yogurt.
- Winter slaw, fennel. beetroot and celeriac.
- Couscous with kale, carrot, almond, parsley, honey, and super seeds.
- Potato salad with green tahini, radish, and herb dressing





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DESSERTS (CHOOSE 1)

- Chocolate, Amaretto and almond torte.
- White chocolate meringue roulade with raspberries.
- Lemon, lime, and passionfruit cheesecake.

