



KEFALOS 2013

## YPO Harare | DAIRY CULTURE

### MORNING SHIFT CHANGE TEAS

Little Bottles of homemade lemonade  
Tea, Coffee, Rooibos, Sugar, Milk & Lemon

Vanilla Yoghurt, Muesli & Fresh Fruit Terrines  
Cheese Puffs with Herbed Cream Cheese  
Cheese Straws  
Scones with Homemade Strawberry Jam & Cream

### KEFALOS BARNYARD BRUNCH

Home-made Lemonade, Tea, Coffee,  
Pierre Jourdan Brut Magnums & Orange Juice

Whole Leg of Prosciutto for carving  
Little pots of Onion Marmalade,  
Relishes & Mustards

Caramelised Onion & Crème Fraîche Dip,  
Yoghurt and Cucumber Dip  
served with Sesame Crackers

Fried Kefalotiri Polenta napped with a Sage Butter

Ham Hock & Wholegrain Mustard Terrine

Slithers of Rib Eye Steak with Salsa Verde &  
Kefalotiri shavings

Jars of Red Wine Pickled Musrooms,  
Chargrilled Red Peppers in Olive Oil,  
Greek Style Pickled Aubergines & Chillis

Kefalos Feta Cheese Cake, topped with oven-  
roasted Cherry Tomatoes & Basil

Pan Fried Cypriot-style Halloumi Cheese with  
Chilli Tomato Jam & Capers

Butternut & Bean Salad with Kefalos Feta

Baby Leaf Salad with Croutons & Blue Cheese  
Dressing

Four Cheese Fondue of  
Mozzarella, Kefalotiri, Gouda and Cheddar

Overflowing Baskets of home-made breads,  
rolls and grissini

### ICE-CREAM CART

Individual little tubs of Kefalos Ice-creams  
served with squeeze bottles of  
Chocolate Sauce, Butterscotch, and Berry Coulis

**SELECTION OF KEFALOS CHEESES,**  
Unique Cheeseboard demonstration  
**HERB CRUSTED PORT CHEESEBALL**  
Fresh Fruit and Crackers



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