



MENU & SERVICES



Επιλέξτε την ελληνική έκδοση

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BEFORE THE MEAL

1. ceremony treats
2. welcome drink
3. welcome snack

BEFORE THE MEAL

ceremony treats

Treat for your guests, after or during the celebration of the sacrament, with a buffet of traditional sweets, refreshments, or a light cocktail

1. Traditional sweets
 1. Pasteli in lemon leaf
 2. Xerotigano
 3. Psaraki
 4. Amigdaloto (Variety of almond treats)
2. Refreshments
 1. Homemade lemonade
 2. Fruit-infused water

welcome drink

Welcome your guests to the reception area with a sparkling wine, champagne, or spritz

1. Greek sparkling wines
 1. Moscato Bubbly / Matamis / Moscato Alexandrian 7,5% (white)
 2. Luna blu / Matamis / Moscato Alexandrian 7,5% (white)
 3. Deus / Mega Spilaio / Sideritis, Moscato of Rio 8,5% (white)
 4. Deus Rosato / Mega Spilaio / Syrah 8,5% (Rose)
 5. D'lfestia / Hadjigeorgiou / Moscato Alexandrian 8,5% (white)
 6. Akakies / Kyr Yanni / Xinomavro 11,5% (rose)
 7. Paraga / Kyr Yanni / Xinomavro, Roditis, Chardonnay 11,5% (white)
 8. Treis Mayisses / Barafagas / Agiorgitiko, Syrah, Moschofilero 11% (rose)
 9. Amalia / Brut - Rose - Vintage / Tselepos (white)
2. Sparkling wines
 - Prosecco / Moscato d'Asti / Cava / Champagne
3. Spritzes
 1. White spritz with elderflower
 2. Aperol spritz
 3. Pink Aperol
 4. Limoncello spritz
 5. Pink Masticha

Optional categories of services offered at an additional cost

w e l c o m e s n a c k s

v e r r i n e

1. with traditional taramosalata, beetroot sauce & breadsticks
2. with baby potato on Tinos cream kopanisti
3. with eggplant roast with feta cream
4. with soft Tinos cheese, cherry tomato & herb-infused olive oil with parsley, dill & mint (in a pipette)
5. with Florina pepper mousse with goat cheese cream & smoked pork

b r u s c h e t t a

1. with Domokos cheese, Tinos pork ham & dried fig
2. with baked Tinos anthotyro cheese, basil pesto & tomato
3. with Tinos cheese with mint, capers & sundried tomato
4. with Tinos cheese with sesame seeds, dried fig & arugula
5. with Graviera cheese leaves from Tinos & sautéed mushrooms with truffle
6. with Tinos cream, sautéed cherry tomatoes, thyme, oregano & garlic
7. with Tinos cream kopanisti & homemade jam
8. with Tinos Graviera cheese, sundried tomato & Tinos caper (on sweet bread crisps)
9. with sautéed zucchini, herbs & coarse salt
10. with eggplant sauté, onion, tomato & xinomyzithra cheese

o t h e r s

1. Gazpacho
2. Savory macaron with Tinos cheese cream with sesame seeds & louza
3. Savory macaron with cheese cream, salt & black pepper
4. Cold cuts, cheeses, and specialty products from Tinos (served on a platter or individually)

a s i a n d i s h e s b y K a z o o

1. Sushi rolls Hosomaki (Tekka, Shakke, Kappa, Local fresh fish)
2. Sushi rolls inside out (California, Tempura, Spicy tuna, Dragon roll, Salmon avocado, smoked salmon, etc)
3. Sushi Nigiri
4. Sashimi in mini plates skewered with dressing
5. Tartare on standing spoons

Optional categories of services offered at an additional cost

MENU

1. serving styles
(buffet, served etc.)
2. basic food categories (included in
the basic cost)
3. Optional food categories
 - a) BBQ station & carving
 - b) cooking action station
 - c) Seafood / fish
 - d) Sweet & dessert

SERVING STYLES

1st : BUFFET STYLE

GUESTS	BASIC CATEGORIES								TOTAL DISHES SELECTION
	SALADS & CREAMY SALADS	PLATTERS (CHEESES & COLD-CUTS)	COLD DISHES	HOT DISHES	VEGETARIAN	PASTA	MAIN DISHES	SIDES	
upto 100	4	1-2	1-2	1-3	0-1	1	3-4	2	16
from 100 to 149	4-5	1-2	1-3	2-3	0-1	1	4	2	16-18
from 150 to 199	5-6	1-2	1-3	3	1	1	4	2	18-20
from 200 to 250+	5-7	1-2	1-2	3-4	1	1	4-5	2	20-22

1. DESIGNING A BUFFET MENU: By selecting the specified number of dishes per category, you can craft a foundational menu with the corresponding basic cost, tailored to the size of your guest list.
2. Furthermore, incorporating dishes from the optional food categories allows you to enhance the menu and customize it to meet your unique preferences and needs.
 1. BBQ station & carving 
 2. Cooking action station 
 3. Seafood / fish 
 4. Sweet & dessert
3. The optional food categories in the following list of dishes are marked with an asterisk or symbol as shown above. These dishes are not included in the basic cost and are offered at an additional charge, for which you will be informed in detail after selecting them.
4. Please refer to the event examples [on our website](#) for indicative guidance.

2nd : BUFFET STATION

1. In addition to the above method, you can also create a buffet-style menu with dishes separated by category. For example, Stand 1: Vegetarian | Stand 2: BBQ station & live cooking | Stand 3: Salads & Appetizers, Stand 4: Seafood, etc.
2. If your choices include dishes from the following optional food categories, as mentioned above, these are offered at an additional charge for which you will be informed in detail after selecting them.

3rd : SERVED STYLE

1. CREATING EVENT MENU WITH SERVED STYLE: By choosing one of the two serving styles indicated per category, you can create a menu tailored to your preferences.
 - a. Family style:
 - i. 2-3 Salads (per 4-6 people)
 - ii. 3-4 Appetizers (per 4-6 people)
 - iii. 1 or more main dishes (individual or per 4-6 people)
 - b. Plated service:
 - i. 1st course (Salads, Appetizers)
 - ii. 2nd course (Fish, Chicken, Vegetarian, or Seafood)
 - iii. 3rd main course (Meat, Fish, Vegetarian)
 - iv. Optionally, you can add a plateau between the courses or a velouté soup before the main course.
2. If your choices include dishes from the following optional food categories, as mentioned above, these are offered at an additional charge for which you will be informed in detail after selecting them.
3. In this particular serving style, additional dishes can be included before or after the main course is served. This could involve a platter (typically featuring meat) in the family-style service, or a velouté soup preceding the main course, or even a cheese and charcuterie platter in the plated service.
4. Please refer to the event examples [on our website](#) for indicative guidance.

4th : BUFFET & SERVED

1. It combines the above two types of serving styles.
2. Buffet: Guest reception with a standing buffet, canapés, live cooking dishes (risotto, pasta, etc.), and cocktails.
3. Served: Individual main course and dessert served at the table
4. If your choices include dishes from the following optional food categories, as mentioned above, these are offered at an additional charge for which you will be informed in detail after selecting them

5th : STREET FOOD

1. Combination of action stations featuring dishes from international cuisines that can be cooked live at a standing party..
2. Gyros, Burgers, Tacos, Risotto, Sushi station (more information on page 16)
3. This service is available for special occasions and dates.

BASIC CATEGORIES

salads

1. Tomato and cucumber classic salad with cucumber sticks, onion, bell pepper, caper leaves, and rusks. **v**
2. Greek aromatic salad with cucumber sticks, flavored Tinos cheese, capers, fresh oregano, mint, and marjoram
3. Tinos salad with lettuce, arugula, finely chopped tomato, pine nuts, raisins, louza, Tinos graviera cheese, and petmezí vinaigrette.
4. Arugula salad with dried figs, finely chopped tomato, orange, grape, pine nuts, and orange vinaigrette **v**
5. Mixed bean salad with spinach, arugula, beans, chickpeas, black-eyed peas, zucchini, fresh onion, and honey, mustard, and orange dressing **v**
6. Spinach, arugula, apple, walnuts, cauliflower florets baked in the oven, smashed Tinos kopanisti cheese, and tahini, lemon, dill, mustard, and honey dressing.
7. Mediterranean salad with boiled potato, colorful bell peppers, capers, onion, parsley, and mustard sauce **v**
8. Artichoke with couscous, tender artichoke pieces, finely chopped tomato, cucumber, mint, parsley, coriander, lemon juice **v**
9. Bulgur with cherry tomatoes, onion, chickpeas, beans, mint, basil, and anthotyro cheese
10. Tabbouleh with bulgur, finely chopped onion, tomato, parsley, mint **v**
11. Boiled with zucchini, broccoli, cauliflower **v**
12. Grilled vegetables (fennel, beetroot, zucchini, carrot, leek, and onion) **v**
13. Black-eyed peas with fresh onion and olive oil **v**
14. Lentil salad with parsley, finely chopped onion, tomato, colorful bell peppers, olive oil **v**
15. Lima beans (from mid-June to early August) **v**
16. Chickpea salad aromatic with fresh and dried onion, zucchini, Florina pepper, garlic, rosemary, thyme, lemon juice **v**

v = vegan

Basic food categories that belong to the basic cost

creamy salads

18. Beetroot paste with tahini **v**
19. Beetroot salad with sour apple & walnut
20. Eggplant salad **v**
21. Fava beans with caramelized onions **v**
22. Tzatziki
23. Traditional taramosalata
24. Traditional herring salad
25. Parsley salad **v**

cheese platter

26. Tinos cheeses
 1. Graviera (gruyere)
 2. boukia cheese variations (with garlic & mint / thyme & garlic / sweet paprika / poppy seeds / black sesame)
 3. volaki
 4. malathouni (traditional cheese in round shape, with a rich buttery flavor and a hard exterior texture and soft interior)
 5. kariki* (traditional cheese matured in a dried zucchini and with a taste between Roquefort, Gorgonzola, and kopanisti of Tinos)
 6. kopanisti creamy cheese
 7. Ladotiri (matured in olive oil)
27. Greek & European
 1. feta
 2. roquefort
 3. gorgonzola
 4. parmigiano
 5. pecorino
 6. mozzarella
 7. Brie

v = vegan

cold-cuts platter

28. Tinos

1. louza
2. heromeri (similar to prosciutto)
3. saltisi (sausage with garlic & anise)
4. psaronefri *
5. salami

29. European

1. Jamon
2. Prosciutto
3. Chorizo
4. Cecina
5. Coppa
6. Bresaola

cold appetizers

30. Tinian corner ▼

1. artichokes, sun-dried tomatoes, capers, olives & rock samphire

31. Homemade tart with filling:

1. graviera cheese, chives, mint & cherry tomatoes
2. graviera cheese, smoked pork, leek & sun-dried tomato
3. graviera cheese, zucchini, onion, potato, tomato & feta
4. graviera cheese, spinach, scallion, fresh onion, dill & feta
5. graviera cheese, artichoke, onion, tomato & dill

32. Dolma with bulgur, chives, tomato, & mint ▼

33. Stuffed horn peppers with feta, mint leaves, finely chopped tomato & onion

▼ = vegan

Basic food categories that belong to the basic cost

h o t a p p e t i z e r s

34. Cheese pie with Tinian cheeses
35. Green pie with scallions, leeks, spinach & feta
36. Artichoke pie with tender pieces of artichoke, carrot & feta
37. Leek pie & feta
38. Zucchini pie
39. Eggplants with cherry tomatoes, sauce & graviera
40. baked pasta with fresh tomato, basil, peppers & feta
41. Stuffed portobello mushroom with graviera, anthotyro cheese, spinach, scallions & onion
42. Potato stuffed with smoked pork, leek, graviera & sun-dried tomato
43. Potato stuffed with tomato, onion, mint & feta

p a s t a

C h o i c e : Penne, farfalle, lasagna, shells, skiofikta & rigatoni

45. With flavored tomato sauce & herbs ▼
46. With pesto ▼
 1. Basil
 2. Mixed with mint, dill & parsley
 3. Parsley
 4. Dill
47. With leek, carrot, red peppers, Tinos graviera cheese, basil & white cream

▼ = vegan

Basic food categories that belong to the basic cost

v e g e t a r i a n

- 48. Vegetable veloute soup **v**
- 49. Vegetable pastitsio with lasagna
- 50. Imam Bayildi **v**
- 51. Ratatouille **v**
- 52. Stuffed tomatoes **v**
- 53. Vegetable burger **v**
- 54. Stuffed zucchini with a variety of mushrooms & rice **v**

m a i n d i s h e s

p o r k

- 56. Neck chops with rosemary, ginger, leek and grape syrup sauce
- 57. Stuffed with Tinos graviera cheese, sun-dried tomato, bacon & herbs
- 58. Neck chops with lemon juice, mustard, rosemary & thyme
- 59. Tinian sausage **grilled**
- 60. Pork belly or chops **grilled**
- 61. Liver **grilled**

c h i c k e n

- 62. With white sauce, sumac & fresh mushrooms
- 63. Chicken leg (boneless), with thyme & white wine
- 64. Stuffed with spinach & feta (ballotine)
- 65. Stuffed with peppers, zucchini & carrot (ballotine)
- 66. Skewers with sesame
- 67. Chicken leg (boneless), with white wine sauce, mustard & poppy seeds
- 68. Ribs **grilled**
- 69. Burger **grilled**

V = vegan

Basic food categories that belong to the basic cost

main dishes

l a m b / g o a t

- 70. Baked with leek, sage & rosemary
- 71. Kleftiko
- 72. Ribs **grilled**

v e a l

- 73. Burger (100% veal) **grilled**
- 74. Fillet skewer
- 75. Fillet with Tinos raki & herbs

s i d e s

- 76. Oven-baked potatoes
 - 1. Baby with butter & herbs
 - 2. With coarse salt & herbs
- 77. Rice
 - 1. White with leeks, fresh onion and dill
 - 2. Aromatic with colorful peppers, sweet basil, paprika & fresh butter
 - 3. Semi-wild with pine nuts
- 78. Mashess
 - 1. Celery root
 - 2. Vegetables
 - 3. Potato

Basic food categories that belong to the basic cost

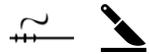
OPTIONAL FOOD CATEGORIES

bbq station & carving Meat with special cooking & carving techniques

p o r k

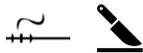
1. caramelized pork belly 
2. Crispy caramelized pork belly with vegetable sauce (whole) 

v e a l (Greek, Spanish, French, Black Angus, Wagyu, etc.)



1. Tartare
2. Fillet skewer
3. Fillet with Tinos raki & herbs
4. Fillet
5. Rib eye
6. Dry-aged T-bone steak
7. Tomahawk

s o u v l a



1. Lamb / goat
2. Pork

s a u c e s

1. Sour cream
2. Tar-tar sauce
3. BBQ sauce
4. Béarnaise

OPTIONAL FOOD CATEGORIES

cooking action station live cooking

1. Mushroom risotto with truffle oil
2. Risotto with a variety of wild mushrooms & Martini
3. Risotto with beetroot & aged Tinos graviera cheese
4. Risotto with asparagus & herbs
5. Cretan wedding pilaf
6. Linguine with smoked Tinos pork, Tinos graviera cheese & egg
7. Linguine with black garlic, cheeses & sun-dried tomato

with seafood

1. Lobster pasta
2. Crab pasta
3. Shrimp pasta
4. Linguine with mussels, clams, shrimp flambeed with ouzo
5. Linguine with cuttlefish ink & sea urchin
6. Seafood risotto with ouzo
7. Risotto with cuttlefish ink & squid
8. Seafood orzo with saffron
9. Orzo with squid & Tinos cheese
10. Mussels, Scallops, clams

OPTIONAL FOOD CATEGORIES

seafood

raw & cooked

1. Sea bream tartare
2. Sea bream ceviche
3. Marinated anchovies & sardines
4. Mackerel
5. Sea urchin with lime
6. Roe of Mesolonghi with dried fig
7. Sautéed shellfish in mussel shell
8. Boiled octopus with oregano
9. Octopus salami
10. Scallops & clams
11. Stuffed vine leaves with bulgur & octopus

main dishes

1. Octopus stewed in red wine & vinegar
2. Shrimp flambeed in ouzo cream & dill
3. Saganaki with shrimp & mussels
4. Grilled squid
5. Squid with mustard sauce, capers & herbs
6. Lobster with mustard & dill
7. Fried cod
8. Shrimp, lobster, crab, octopus

BBQ station 

fish

Fresh Grade A fish

1. Grilled fresh fish
2. Fish fillet in parchment with ouzo, lemon & herbs
3. Fish fillet in parchment with tomato, capers & herbs

Optional food categories available at an additional cost

OPTIONAL FOOD CATEGORIES

sweet & dessert

All the desserts on the list are from the pastry shop Mesklies

Buffet & served

1. cake with biscuit & strawberry (100g slice)
2. Verrine 100gr: individual desserts in a cup with flavors like
 1. Profiterole
 2. Tiramisu
 3. Black forest
 4. Bitter chocolate mousse with strawberry sauce & biscuit
 5. Banoffee
 6. Cheesecake.
3. Lemon pie with Tinos cheese
4. Fruit tart
5. Yogurt with spoon sweets (home-made marmalade)
6. Chocolate pie
7. Orange pie
8. Baklava bites
9. Chocolate fountain with strawberries, bananas & biscuits
10. Chocolate fondue + toppings
11. Cupcakes, Cake-pops, Macarons

pastry station

12. Ice cream selection of three flavors in a cone & cup + toppings
13. Lemon sorbet with mint leaves & brown sugar
14. Melon sorbet with vanilla ice cream
15. Loukoumades
16. Pavlova
17. Crème brulee

BEVERAGES & SERVICES

1. basic drinks
2. bottled wines
3. toast beverage
4. coffee
5. open bar

BEVERAGES

basic drinks

The drinks in this category are part of the basic cost

1. Greek soft drinks
2. Beers
3. Still water
4. Sparkling water

bottled wines

Selection of bottled wines category

1. Advanced 10€/bottle (more or less)
2. Deluxe 15€/bottle (more or less)
3. Premium 25€/bottle (more or less)
4. Customized TBD€/bottle (for wines not on the list or those provided by the client for the event)

toast beverage

Select the beverage for your guests to enjoy during the speeches from the welcome drinks list

coffee

1. Espresso
2. Black coffee
3. Tea
4. Greek coffee

Optional categories offered at an additional cost in addition to the basic drinks

SERVICES

open bar

bar service

- Wooden cocktail bar fully equipped
- Professional equipment (barware, strainers, Boston shakers, ice crushers, bar mats, bar spoons, straws, napkins, etc.)
- Cocktail display frame.
- Highball & old-fashioned glasses
- High-quality ingredients for cocktails & regular drinks (fresh fruit purees, fresh fruits, homemade syrups, etc.)
- Soft drinks, liqueurs, syrups, bitters.
- Ice (cubed & crushed)
- Appropriate attire for the staff
- STAFF: Bartenders
- ALCOHOL: Estimated bottle consumption based on the number of guests: Gin / Rum / Vodka / Tequila / Whisky
- COCKTAILS: Crafting cocktails with special recipes after tasting
- LATE NIGHT SNACK: Mini Hot dogs & mini hamburgers

cocktails

1. Mojito (classic or flavored)
2. Daiquiri (classic or flavored)
3. Margarita (classic or flavored)
4. Paloma
5. Negroni
6. Caipirinha
7. Passion fruit Caipiroska w/ vodka (sweet & sour)
8. Zombie w/ Anejo (dark rum), passion fruit, orange juice & Falernum liqueur
9. Refreshing Cucumber w/ gin & homemade ginger syrup (spicy)
10. Pineapple blossom w/ rum & homemade sorbet lemon (lemon)
11. Coconut vs Mango w/ Aperol & plata tequila

Optional categories offered at an additional cost

late night snack

1. Hotdogs (free with the open bar)
2. Mini hamburgers (free with the open bar)
3. Hotdogs with carrot with fresh butter
4. Pasta station
5. Risotto station
6. Gyros station

street food

1. Gyros station
2. Hot dog station
3. Burger station (beef, chicken & vegan)
4. Pasta station
5. Risotto station
6. Soup station
7. Mexican food station (tacos, burritos, tortillas etc.)
8. Sushi station
9. Fried noodle station: Vegan/ Shrimp/ Chicken/ Pork/ Beef
10. Bao Buns station: Vegan/ Shrimp/ Chicken/ Pork/ Beef
11. Asian finger foods: Dumplings, Spring Rolls & Thai rolls(handmade)/ Peking duck & pancake

Optional food categories offered at an additional cost

INFORMATION

1. event costing
2. cost policy

INFORMATION

event costing 1/2

A. the basic cost includes:

1. Dishes from the basic categories:

1. salads
2. creamy salads
3. cheese platter
4. cold-cut platter
5. cold appetizers
6. hot appetizers
7. pasta
8. vegetarian
9. main
10. sides
 - bread & fruits

The number of dish choices is proportional to the number of guests or the serving style (see pages 7 & 8)

2. The basic equipment:

1. banquet tables or round tables with white tablecloths
2. Sabrina chairs (with white covers)
3. fabric napkins
4. glassware
5. cutlery
6. serving equipment, etc.

3. The staff:

1. maître / waiters / receptionist / debarassage / event manager

The number of staff is proportional to the number of your guests

4. Basic drinks:

1. greek soft drinks
2. coca-Cola
3. beers
4. bottled water & sparkling water

INFORMATION

event costing 2/2

B. You can enhance your menu by selecting dishes from the optional food categories

1. BBQ station & carving
2. Cooking action station
3. Seafood / fish
4. Sweet & desserts

C. You can enhance your event by selecting services such as:

1. Ceremony treats
2. Welcome drink & snack
3. Bottled wine
4. Toast beverage
5. Coffee
6. Open bar & late night snacks

D. You can enhance your event by selecting additional or different equipment such as:

1. Chairs
2. Tables
3. Fabrics
4. Serving ware
5. Other furniture

[Download the catalog from our website](#)

COST POLICY

1. The final cost per person is calculated based on the basic cost (which is proportional to the number of your guests) and the choices you make from categories B, C, & D on page 25.
2. Event planners, photographers, decorators, DJs, musicians, and other vendors who are not part of the catering staff and will stay at the event venue to be served food are billed at a 1/2 ratio (one to two), indicating that 2 vendors are equivalent to 1 person. The discount is applicable for events with over 100 guests.
3. Children aged 3 to 12 are billed at a ratio of 1/3 (one to three), which translates to 3 children counting as 1 person. Guests aged 13 and above are considered regular attendees. The discount is applicable for events with over 100 guests.
4. To ensure an accurate calculation of the final cost for your event, we kindly request that you provide us with the exact number of guests attending fourteen (14) days prior to the event. This information is crucial for determining the total cost, irrespective of the actual number of guests present. Please note that any additional guests can only be added up to two days before the event.
5. For events held outside Tinos, please be advised that there will be an extra charge for ferry tickets and accommodation required for our staff.

*"Each client is a personal relationship for us.
Each event is a new challenge.
We respond to every demanding detail,
always providing quality in our services.
Our cuisine is influenced by local, Cycladic, and
Mediterranean recipes, selecting local ingredients from
producers across the island for our cooking."*

exo catering team