



catering

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Sample of a sit down service menu no 1 (fish menu)

## BEFORE THE MEAL

Welcome drink 10€/pax

Proseco, Kir royal with fresh fruity puree (as cherry, peach etc.) & Bruschetta *with cucumber, octopus and olive oil* (on trays), Bruschetta I. & Peppers Horns *stuffed with feta, mint leaves, chopped tomato & onion*

MENU 67€/pax for over 200 ppl or 68,5€/pax for less of 200 ppl

First course:

Vegetable soup velouté

Salads (for every four people):

Greek Salad, Chickpea with chili & feta, Fava, Kous<sup>2</sup>

Cheese Plateau, Cold dishes (for every four people):

Traditional Tinian Cheese in various recipes: garlic and mint, thyme & garlic, chopped louza, sweet paprika,

Eggplant with flavored tomato sauce & yoghurt, Bruschetta I. & IV.

Hot Dishes (for every four people):

Octopus in red wine sauce, Swordfish marinated with basil pesto

Second course:

Shrimps a la crème cooked with ouzo and dill

Third course:

Salmon fillet and risotto with beets

Bottled wine: 22€/pax (see the “notes on alcohol” below)

Santorini Sigalas (Asyrtiko) & Sigalas Maurotragano

OpenBar: 35€/pax \* for 50ppl or 25€/pax\* for over 100 ppl or 600€\*\*\* for 50ppl

500€\*\*\* for over 100 ppl

You will find the notes below

## AFTER THE MEAL

Dessert (for every four people): 2€/pax

fruits: grapes, Watermelon, Pineapple, Cherries etc.& yogurt with homemade jam

Sweets: 200€(weddingcake) 3,5€ + 3,5€ + 3€= 8€/pax + 200€

WeddingCake, Melon sorbet with vanilla ice cream (in glass jam-jar), Sorbet Lemon with mint leaves and brown sugar (in glass jam-jar), Crème brulee (a clay bowl)

## Notes

- Please consult the "main menu" to find information about the dishes
- The total cost per person is **87€ or 88,5€** (plus VAT + Open Bar + 200€ wedding cake + bottled wines + extra costs [see below]) and includes: equipment, personnel, the above menu and soft drinks, beers, bottled water, bread, fruit salad\*\*Information on page 9/12 of the main menu

### Notes on Alcohol

- **BAR = \*\***in this case there is one or two professional bartenders who can make & serve you about 3 new recipes of cocktail just for your wedding reception. They have a menu of cocktail recipes and you can choose some of them. They usually use homemade purees-liqueurs-syrups, fresh fruits and local aromatic herbs. (all the beverages, alcohol etc. are included). It costs 35€/pax for 50ppl or 25€/pax\* for over 100 ppl \*\*\*If the couple will supply all the alcohol, spirits etc. and would like our bar staff make and serve the drinks for the entire event, the price is 600€ for 50 ppl or 500 for 100 ppl..
- Red wine "Sigalas Maurotragano" 12bottles X 35€ = 420,00€ and white "SantoriniSigalasAsyrtiko" 12 bottles X 20€ = 240,00€ (660€/30 ppl = 22€/pax).
- Beer, Wines, Water, orange juice, coke etc. will be served for the entire event

### OtherNotes

- Children are charged at – 3 children = 1 Adult
- \*About the chiavari chairs the extra cost is about 4€/piece + VAT 24% + shipping. This is the price that we can rent them.

### Extra costs

- Shipping is about 300€
- Accommodation is about 200 - 300€

We are social



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