



# EXO CATERING

PROPOSALS TO CREATE YOUR PLANNING

FOOD CATERING SERVICES | [INFO@EXO.COM.GR](mailto:info@exo.com.gr) | [EXOCATERING.COM](http://EXOCATERING.COM) | [EXO.COM.GR](http://EXO.COM.GR)

## Sample for sit down service menu No 2

Family style menu with live cooking dishes, bottled wines, sweets & desserts, are included.

\*The dishes of the sample are indicative. It means that you can discard any dish you don't like and replace it with another one from the same category of the ["menu"](#) and make your own sample menu for your reception

20 - 50 guests the main cost starts 70€/pax  
51 - 99 guests the main cost starts 60€/pax  
100 - 149 guests the main cost starts 45€/pax  
150+ guests the main cost starts 40€/pax

## BEFORE THE MEAL

Welcome drink: 15€/pax (20 - 99 guests) 12€/pax (100+ guests)  
w/ Aperol spritz - Campari & Soda - Bellini & Bruschettas with goat cheese, Tinian prosciutto & dried fig 1<sup>st</sup> option / with Tinian cheese with mint, capers & sundried tomato 2<sup>nd</sup> option / with Tinian cheese with poppy seeds, dried fig & arugula 3<sup>rd</sup> option.

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## MENU

20 - 50 guests (70€ m.c. + 10€ + 10€ + 10€) 100€/pax

51 - 99 guests (60€ m.c. + 10€ + 10€ + 10€) 90€/pax

100 - 149 guests (45€ m.c. + 10€ + 10€ + 10€) 75€/pax

150+ guests (40€ m.c. + 10€ + 10€ + 10€) 70€/pax

### Family style hors d'oeuvres

Salads (for every four people) :

Greek aromatic Salad / Artichoke Salad with couscous, artichoke, chopped tomato, cucumber, mint, parsley, coriander, lemon juice & olive oil 🍷 / Fava bean salad 🍷 / Aromatic Chickpea Salad with onions, zucchini, red pepper (sweet), garlic, rosemary, thyme, lemon juice & e.v. olive oil 🍷,

Cheese Plateau, Cold dishes (for every four people) : 5€ + 5€ = 10€/pax

Traditional Tinian Cheese (mixed in) various recipes: garlic and mint 1<sup>st</sup> option, thyme & garlic 2<sup>nd</sup> option, sweet paprika 3<sup>rd</sup> option/ Anchovy & Sardine marinade / Raw shellfish ("gialisteres", "kedonia" etc.)

Hot Dishes (for every four people) : 5€ + 5€ = 10€/pax

Octopus cooked in red wine / Squid roast

Main dish (family style) w/ live cooking 🍷: 5€ + 5€ = 10€/pax

1<sup>st</sup> Aromatic Seafood risotto w/ mussels & ouzo

2<sup>nd</sup> Seafood Linguini w/ Crabs & Shrimps

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Bottled wine: 55€/bottle (see the “notes on alcohol” below)  
Glos Stegasta (Asyrtiko) it is a Tinian (local) premium wine

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Open Bar: 1<sup>st</sup> ή 2<sup>nd</sup> ή 3<sup>rd</sup> option

- **1<sup>st</sup> OPTION** The premium option of “open bar”. Includes cocktails (up to 3) from “special list” of the “[welcome drinks & cocktails](#)” menu. Fresh ingredients as fruits & herbs and premium soft drinks “[3cents](#)” are used for the cocktail making. The bartenders can make up to 3 different cocktails for the party & in the list of the alcohol as Gin, Vodka, Tequila etc. can also include a premium bottle as Belvedere, Titos, Grey Goose, Hendricks etc. From **25€/pax**. (the cost varies depending on the number of guests)  
(the price per person applies to more than 100 people and includes bar equipment, bartenders, 3 cents refreshments & the bar station when needed)
- **2<sup>nd</sup> OPTION** Open Bar with the beverages of your choice (gin, rum, whisky etc.) & 2-3 cocktails (mojito, daiquiri flavored, margarita flavored, caipirinha). The cost is defined based on consumption.  
**50€/bottle - 60€/bottle for cocktail making & 70€/special.**  
(the price per person applies to more than 100 people and includes bar equipment, bartenders, refreshments & the bar station when needed. Minimum cost of 20 bottles.  
FOR EXAMPLE: For an event of 200 people, it will take about 40 bottles (18 Rum, 10 Gin, 6 Vodka, 3 Whiskey & 3 Tequila) for the open bar. At the end of the event, if 30 (the 12 of them are rum for cocktail making, so the cost for them is 60€/bottle) of 40 bottles have been consumed, the cost is set at  $(18 \times 50€) + (12 \times 60€) = 1620,00€$
- **3<sup>rd</sup> OPTION** Open Bar with the beverages of your choice (gin, rum, whisky etc.) & 2-3 cocktails (mojito, daiquiri flavored, margarita flavored, caipirinha). In this option the client supplies the alcohol & spirits.  
From **5€/pax or 500€** (minimum amount for at least 100 guests).  
(the price per person applies to more than 100 people and includes bar equipment, bartenders, refreshments). \* For less than 200 guests, there is a small cost for the renting of bar station.

## AFTER THE MEAL

Dessert (for every four people): 3€/pax

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

Sweets: 4€ + 4€ + 4€ = 12€/pax

Melon sorbet with vanilla ice cream (in glass jam-jar) / Sorbet Lemon with mint leaves and brown sugar (in glass jam-jar) / Crème brulee

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## Notes

- Please consult the ["menu"](#) to find information about the dishes.
- The total price per person is **from 70€ to 130€ for 20 - 50 guests / from 60€ to 115€ for 51 - 99 guests / from 45€ to 100€ - 105€ for 100 - 149 guests / from 40€ to 95€ for 150+ guests** and includes the above menu (the VAT 24% + bottled wines + open bar, **are not included**). The total price also includes : the ["basic equipment"](#), the staff, the above dishes, soft drinks, beers, bottled water, sparkling water, bread.
- The above menu includes lot of seafood dishes. You can keep the main cost per person and build your own (if you discard seafood dishes or live cooking, you have to replace them with other from the menu to make a balanced menu).
- There are 2 more options of wedding chairs for your reception. The **white folding or tiffanys/Chiavari limewah** with renting cost **2,5€ & 4€** respectively.

## Notes on the alcohol

- **OPENBAR** = Check the cocktail list here → [cocktails](#)
- All the beverages will be served for the entire event with no limit.
- The beers & the soft drinks are Greek, except coca cola.

## Other Notes

- The ["basic equipment"](#) includes tables (banque or round), chairs (wooden white or white with cover), tablecloths, napkins, glasses, cutlery, buffet equipment, etc.
- The use of furniture such as chiavari, napoleon chairs etc., as well as monastery type tables or any extra equipment which is not included in the "standard equipment", are subject to extra charge
- The catering company needs to be informed one week before the event how many guests you will have in the reception. This figure is calculated for the total cost of the event
- The photographers, wedding planners, florists, music bands, Djs etc. who will remain in the reception to be served food, charged at half of the total cost per person.
- Children (from 3yo to 12yo) are charged at **3 children = 1 Adult**, from 13yo and over are counted as adults.

We are social



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