



EXO CATERING

FOOD CATERING SERVICES

*sample

Buffet no2

BEFORE THE MEAL

Welcome drink & snacks:

1. Drinks:

- a. Aperol spritz
- b. Prosecco

2. Snacks:

- a. Verrine tarama creamy salad, beetroot mousse & breadsticks
- b. Verrine local cheese ball, cherry tomatoes & aromatic olive from parsley, dill and mint (in a pipette)
- c. Bruschetta with smoked Tinian soft creamy cheese, pesto & tomato

MENU

Salads:

1. Greek Aromatic Salad with tomatoes, cucumber sticks, feta, fresh oregano, mint & marjoram
2. Spinach, arugula, apple, walnuts, roasted cauliflower florets in the oven, Tinos spicy cheese ball, and dressing with tahini, lemon, dill, mustard, and honey
3. Artichoke Salad with couscous, artichoke, chopped tomato, cucumber, mint, parsley, coriander, lemon juice 🌿
4. Baked vegetables (fennel, beetroot, zucchini, carrot, leek and onion) 🌿
5. Fava Bean Salad with caramelized onions 🌿
6. Melitzanosalata (Greek eggplant creamy salad) 🌿

Platters & cold appetizers:

7. Cheese Plateau 1. Local gruyere / small traditional bites of Tinian creamy cheese & Kopanisti spicy creamy cheese
8. Calcuterie Plateau with local cold cuts
9. Tart with Tinian Gruyere, onion, potato, tomato & feta cheese
10. Stuffed pepper horns stuffed with feta, mint leaves, chopped tomato & onion

Hot appetizers:

11. Artichoke pie with artichoke, carrot pieces & feta cheese
12. Zucchini pie with feta cheese
13. Baked potato filled with Tinian gruyere, Tinian smoked pork, leek & sundried tomato

Pasta:

14. Pasticcio with vegetables and lasagne
15. Rigatoni with vegetables as leek, carrot, mushrooms, red peppers, basil & white cream and grated aged gruyere

Main dishes:

16. Pork neck chops with rosemary, ginger, leek, and grape syrup sauce
17. Lamb baked with leek, sage & rosemary
18. Beef burger (100% veal) **grilled**

sides:

19. Baked baby potatoes with butter & herbs

BBQ station & carving :

20. Fillet mignon with butter & herbs 
Estimated portion ~150gr/guest
21. Caramelized pancetta **carving**
Accompanied with its sauce

Cooking action station :

22. Rissoto with mushrooms & truffle oil

BEVERAGES

Basic:

- Greek soft drinks & coca cola
- Beers
- Still and sparkling water

Bottled wines:

- Selection of bottled wine from the list. The categories are:
 1. Advanced 10€/bottle (more or less)
 2. Deluxe 15€/bottle (more or less)
 3. Premium 20€/bottle (more or less)
 4. Customized (for bottled wines not on the list or supplied from the customer)

Open Bar:

PREMIUM

- Vintage wooden cocktail bars fully equipped.
- Professional bar equipment (barware, strainers, Boston shakers, ice crushers, bar mats, bar spoons, straws, napkins, etc.)
- Frame with offered cocktails.
- Highball & old-fashioned glasses
- High level quality ingredients for the cocktails & regular drinks (fresh fruit puree, fresh fruits, handmade syrups etc.)
- Soft drinks, liqueurs, syrups, bitters.
- Ice cubes (& crushed).

- Appropriate staff clothing
- STAFF: bartenders
- ALCOHOL: Estimated consumption of bottles with simple/special/premium labels of: Gin / Rum / Vodka / Tequila / Whisky
- COCKTAILS: Creating cocktails with special recipes after testing
- LATE NIGHT SNACK: Mini Hot dogs & mini hamburgers

Open Bar: **MEDIUM**

- Wooden cocktail bars fully equipped.
- Professional bar equipment (barware, strainers, Boston shakers, ice crushers, bar mats, bar spoons, straws, napkins, etc.)
- Old-fashioned glasses
- High level quality ingredients for the cocktails & regular drinks (fresh fruit puree, fresh fruits, handmade syrups etc.)
- Soft drinks, liqueurs, syrups, bitters.
- Ice cubes (& crushed).
- Appropriate staff clothing
- STAFF: bartenders
- ALCOHOL: Estimated consumption of bottles with simple/special/premium labels of: Gin / Rum / Vodka / Tequila / Whisky
- COCKTAILS: Creating cocktails with special recipes after testing
- LATE NIGHT SNACK: Mini Hot dogs & mini hamburgers

Open Bar: **CUSTOMIZED**

- As in the MEDIUM category, apart from the alcohol bottles which are supplied by the customer.

AFTER THE MEAL

Sweet & desserts:

- Seasonal fruits
- Yogurt with homemade marmalade and honey
- Ice cream (up to 3 flavors)
- loukoumades
- chocolate pie
- orange pie
- Verrine with bitter chocolate & strawberries
- Crème brulee

Late snack:

- Mini Hot dogs & mini hamburgers (incl. in open bar service)

EQUIPMENT

Table:

Chair:

Plate:

Cutlery:

Other:

COST ANALYSIS

Based on the example provided, the analysis is separated into categories as follows:

BEFORE THE MEAL

- **DRINKS & SNACKS DURING THE CEREMONY:** This example does not include this category. See all options in the list of food & services on page 3.
**Optional category (Service)*
- **WELCOME DRINK or STANDING COCKTAIL:** This example includes a standing cocktail, which exactly is a welcome drink with welcome snacks. See all options in the main menu on pages 3 & 4.
**Optional category (Service)*

MENU

- **The basic cost includes:**
 - DISHES SELECTED FROM THE CATEGORIES: Salads | Creamy salads | Cheese platter | Cold cut platter | Cold appetizers | Hot appetizers | Pasta | Vegetarian | Main | Sides + bread & fruits.
 - BASIC EQUIPMENT: Banquet or round tables with white tablecloth, sabrina chairs (white covered), napkins, glasses, cutlery, service equipment
 - PERSONNEL: Maitre, waiters, receptionists etc. according to the above board.
 - BASIC DRINKS: Soft drinks, beers, sparkling water, still water
[See more](#)
- **Dishes with additional charge:**
 - a. BBO station & carving  : no20 & 21
**Optional category (Food)*
 - b. Cooking action station  : Risotto no22
**Optional category (Food)*

BEVERAGES

- **BASIC DRINKS:** The beers, still & sparkling water and soft drinks are served during the event limitless. The beers & the soft drinks are made in Greece.
**It is included in the basic cost and it is free*
- **BOTTLED WINE:** Selection of bottled wine from the list.
The categories are:
 - Advanced 10€/bottle (more or less)
 - Deluxe 15€/bottle (more or less)
 - Premium 20€/bottle (more or less)
 - Customized (for bottled wines not on the list or supplied from the customer)**Optional category (Service)*
- **OPEN BAR:** In this example is analyzed the three categories of the open bar.
**Optional category (Service)*

AFTER THE MEAL

- **SWEET & DESSERTS:** This example includes a buffet with 7 desserts and fruits (which are included in the basic cost and it is free). See all options in the main menu on page 15.
**Optional category (Food)*
- **COFFEE:** This example does not include this category. See all options in the main menu on page 15.
**Optional category (Service)*
- **DRINKS DURING SPEECHES:** This example does not include this category. See all options in the main menu on page 15.
**Optional category (Service)*
- **LATE SNACK:** This example includes late-night snacks which are free of charge. When our company provides the open bar service the late-night snacks such as mini hot dogs & mini burgers are free. You can also add pasta, risotto or gyros stand with an extra charge for a late-night snack.
**Optional category (Service)*

EQUIPMENT SELECTION

- **CHAIR:** The basic cost includes sabrina chairs (white covered), although you have the opportunity to select from our catalog all the other options, either from our own such as Tiffany decape, white folding, and tavern chair or from our external partners from Athens.
**There are options included in the basic cost and others with an additional charge per piece.*
- **TABLE:** The basic cost includes tables (banquet or round), although you have the opportunity to select from our catalog all the other options, either from our own such as a monastic wooden table measuring 105*250 or banquet with sand-colored tablecloth measuring 110*250, or from our external partners from Athens.
**There are options included in the basic cost and others with an additional charge per piece.*
- **OTHER EQUIPMENT:** The basic cost includes other equipment such as: plates, glasses, cutlery, napkins, white tablecloths, although you have the opportunity to select from our catalog all the other options, either from our own such as linen napkins, crystal glasses, etc., or from our external partners from Athens.
**There are options included in the basic cost and others with an additional charge per piece.*

ESSENTIAL DETAILS

- The above example is a **buffet style menu** that includes *optional categories with an extra charge.
- Select dishes or services from the [list of food & services](#), either are included in the basic cost or not. In other words, you can change, remove or add any dish or service seems unnecessary or necessary, respectively.





More detailed:

- **Buffet style menu:**

The number of dishes in the buffet, in the basic cost, is proportional to the number of guests:

- a. Up to 100 people = 16 Dishes
(4 salads & creamy salads, 1-2 plateau, 1-2 cold appetizers, έως 3 hot appetizers or vegetarian, 1 pasta, up to 4 main dishes, 2 sides)
- b. 100 – 150 people = 16 – 18 Ειδῶν
(4-5 salads & creamy salads, 1-2 plateau, 1-3 cold appetizers, 3 hot appetizers or vegetarian, 1 pasta, 4 main dishes, 2 sides)
- c. 150 – 200 people = 18 – 20 Ειδῶν
(5-6 salads & creamy salads, 1-2 plateau, 1-3 cold appetizers, 3 hot appetizers or vegetarian, 1 pasta, 4 main dishes, 2 sides)
- d. 200 – 250+ people = 20 -22 Ειδῶν
(5-7 salads & creamy salads, 1-2 plateau, 1-2 cold appetizers, έως 4 hot appetizers, 1 pasta, 1 vegetarian, up to 5 main dishes, 2 sides)

- ***Optional categories (Food & services):** Selecting dishes or services that noted as *optional category from the main menu, enrich the event menu as well. These categories are not included in the basic cost and their additional charge is displayed after selection. See below the categories marked as “optional”, but some of them are required:

- Main required categories: Sweet & desserts | Bottled wine
- Optional services: Drinks & snacks during the ceremony | Welcome drink - standing cocktail | Welcome snack | Open bar & late-night snack |
- Dishes from the categories marked with asterisk or symbols: BBQ station & carving  | Cooking action station  | Street food  | Seafood* | Fish  |

- The dishes with this symbol  are safe for Vegans

COST POLICY

1. The total cost is calculated from the basic cost, adding all the selected optional categories.
2. All the external vendors such as event planners, photographers, videographers, florists, technicians, etc. who are not included in the catering's staff and being served food during the reception, are charged ½. For instance, 2 vendors = 1 people. The discount applies to events with more than 100 people.
3. The children from 3 to 12 years old are charged 1/3. For instance, 3 children = 1 people. From 13 years old and above they are charged as adults. The discount applies to events with more than 100 people.
4. **We need to know the final number of your guests (adults, vendors, children) fourteen (14) days before the event.** You can **only** add (not remove) people until two days before the event. From this final number the total cost is calculated.
5. For the events out of Tinos where is our base, there is a different basic cost, as well as an additional charge for ferry tickets & accommodation.

We are social

 @exo_catering |  @exo catering

www.exo.com.gr | www.exocatering.com | info@exo.com.gr | +30 2283 022191 | Stavros Bay, Tinos Island