



## FOOD CATERING SERVICES

tinos | mykonos | paros | syros | andros | + more

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## Before the meal

Treats after the ceremony - Welcome drink & snacks

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### Treats after the ceremony

A treat for your guests after the ceremony, with a buffet of traditional sweets, refreshments or a light cocktail

\* Optional add

- Traditional sweets
  - i. Pasteli (Sesame paste with local honey on lemon leaves)
  - ii. Xerotegano (Fried rough with honey and walnuts)
  - iii. Psaraki (baked rough stuffed with cinnamon, walnuts, honey)
  - iv. Amegdalota (sweets based on marzipan)
- Refreshments
  - i. Home-made lemonade
  - ii. Water with fruits
  - iii. Mastic water
- Soft cocktails
  - i. Bellini
  - ii. Kir royal
  - iii. Aperol spritz
  - iv. Campari & soda
  - v. Martini royal bianco & rosato
  - vi. Mastiqua
  - vii. Me-raki (raki, cucumber & ginger)

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### Welcome drink

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

\* Optional add

- Greek Sweet & Soft sparkling wines
  - i. Moscato Bubbly / Matamis / Moscato Alexandrian 7,5% (white)
  - ii. Deus / Mega Spilaio / Sideritis, Moscato of Rio 8,5% (White)
  - iii. Deus Rosato / Mega Spilaio / Syrah 8,5% (Rose)
  - iv. D'lfestia / Hadjigeorgiou / Moscato Alexandrian 8,5% (White)
- Greek sparkling wines
  - i. Akakies / Kyr Yanni / Xinomavro 11,5% (Rose)
  - ii. Paraga / Kyr Yanni / Xinomavro, Roditis, Chardonnay 11,5% (White)
  - iii. Treis Mayisses / Barafagas / Agiorgitiko, Syrah, Moschofilero 11% (Rose)
  - iv. Amalia either Brut or Rose or Vintage 2013 / Tselepos / Moschofilero 12% (White)
  - v. Zitsa / Zoinos / Debina 11,5% (white)
- Sparkling wines
  - i. Prosecco / 11% (White)
  - ii. Moscato d'Asti / 5,5% - 7,5% (White)

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## Welcome snacks

- Verrine
  - i. Tarama creamy salad, beetroot mousse & breadsticks
  - ii. Baby potato with Tinian kopanisti
  - iii. Smashed smokey eggplant with creamy feta
  - iv. Local cheese ball, cherry tomatoes & aromatic olive from parsley, dill and mint (in a pipette)
  - v. Sweet red pepper mousse with chevre & smoked pork
- Bruschetta
  - i. with goat cheese, Tinian prosciutto & dried
  - ii. with smoked Tinian soft creamy cheese, pesto & tomato
  - iii. with Tinian cheese with mint, capers & sundried tomato
  - iv. with Tinian cheese with poppy seeds, dried fig & arugula
  - v. with Kopanisti sautéed cherry tomatoes, thyme, oregano & garlic
  - vi. with Kopanisti cheese, with homemade marmalade
  - vii. with Tinian gruyere, sundried tomatoes & capers (on a rusk with anise)
  - viii. with sautéed zucchini, herbs & coarse salt
- Macaron
  - i. with Tinian cheese with poppy seeds & louza
  - ii. with cheese cream, salt & black pepper
  - iii. smoked salmon with cheese cream
  - iv. cheese cream with olive paste

# Menu

Main menu – Optional dishes – Optional services

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## Menu selection

- **Buffet menu:**

The dishes in the buffet, at the basic cost, depending on the number of guests are:

- Up to 100 people = 16 dishes
- 100 - 150 people = 16 - 18 dishes
- 150 - 200 people = 18 - 20 dishes
- 200 - 250+ people = 20 - 22 dishes

By selecting the number of dishes indicated per main category, you configure your main menu with the corresponding basic cost, based on the number of guests. At the same time, choosing from the optional adds: **BBQ station & carvery / Cooking action station / Cold seafood dishes / Hot seafood dishes / Fish**

you can enrich the menu and customize it to your own specific requirements. The above optional adds are marked with an asterisk (\*) or symbols (🍷 / 🍴 / 🐟) and contain dishes that are not part of the basic cost as they are offered with an additional charge for which you will be informed in detail after their selection. Consult the examples provided [on our website](#) for an indicative guide.

- **Serving menu:**

The two types of serving at the basic cost are:

- Family style:  
2-3 Salads + 3-4 Appetizers (per 4 people) + Main course (individual)
- Formal dinner:  
1st dish (salads - appetizers) + 2-3 appetizers (per 4 people) + Main course

At the same time, choosing from the optional adds: **BBQ station & carvery / Cooking action station / Cold seafood dishes / Hot seafood dishes / Fish**

you can enrich the menu and customize it to your own specific requirements. The above optional adds are marked with an asterisk (\*) or symbols (🍷 / 🍴 / 🐟) and contain dishes that are not part of the basic cost as they are offered with an additional charge for which you will be informed in detail after their selection. Consult the examples provided [on our website](#) for an indicative guide.

- **Mix buffet & served menu:**

Combination of both types of serving with welcome standing buffet & cocktail and a serving of the main course

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## Salads

- Greek Salad with rusks and flavored olive oil from oregano (with or without feta) 🌱
- Greek Aromatic Salad with tomatoes, cucumber sticks, feta, fresh oregano, mint & marjoram
- Tinian Salad with lettuce, arugula, chopped tomato, pine nuts, raisins, cubes of louza, cubes of Tinian white cheese & grape syrup dressing
- Roka with arugula (rocet), dried figs, chopped tomatoes, crisp lettuce, diced orange, grapes & vinaigrette 🌱
- Little Suzie with spinach, arugula, sautéed Portobello mushrooms, cashews, sesame & vinaigrette 🌱
- Spinach with sour apple, sesame, honey 🌱
- Mediterranean with boiled potatoes, colorful peppers, capers, onion, parsley & mustard sauce 🌱
- Artichoke Salad with couscous, artichoke, chopped tomato, cucumber, mint, parsley, coriander, lemon juice 🌱
- Couscous with tomato, onions, chickpea, mint, basil, Tinian mozzarella
- Tabbouleh with bulgur, chopped onion, tomato, parsley, mint 🌱
- Boiled vegetables with zucchini, broccoli, cauliflower
- Baked vegetables (fennel, beetroot, zucchini, carrot, leek and onion) 🌱
- Black eyed peas with onion, cherry tomatoes 🌱
- Lentil Salad with parsley, chopped onion, tomatoes, colorful peppers 🌱
- String beans (from middle of June until early of August) 🌱 🌱
- Chickpea Salad with onions, zucchini, red pepper from Florina, garlic, rosemary, thyme, lemon juice 🌱
- Chickpeas with anchovy, tomato, fresh onion

\*We use extra virgin olive oil

🌱 = safe for vegans

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## Creamy salads

- Beetroots with sesame paste 🌱
- Beetroot Salad shred beets with green apple, walnuts
- Melitzanosalata (Greek eggplant creamy salad) 🌱
- Fava Bean Salad with caramelized onions 🌱
- Tzatziki
- Tarama Salad
- Herring Salad
- Green “Skordalia” with garlic and parsley 🌱

\*We use extra virgin olive oil

🌱 = safe for vegans

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## Cheese 📍

(Create a cheese plateau consisting of one type or variety of items)

- Tinian cheeses 📍
  - i. Gruyere
  - ii. balls (stuffed with mint & garlic / thyme & garlic/ sweet paprika / poppy seeds / black sesame)
  - iii. volaki
  - iv. malathouni (traditional cheese in round form, with a particularly buttery taste and texture hard on the outside and soft on the inside)
  - v. kapiki \* (traditional cheese that matures in a dry pumpkin and tastes between Roquefort, Gorgonzola and Tinian kopanisti)
  - vi. Kopanisti
  - vii. Ladotiri
- Other cheeses:
  - i. feta
  - ii. roquefort
  - iii. gorgonzola
  - iv. parmigiano
  - v. pecorino
  - vi. mozzarella
  - vii. brie
  - viii. stilton

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## Cold-cuts 📍

(Create a cold-cut plateau consisting of one type or variety of items)

- Tinian cold-cuts
  - i. louza
  - ii. heromeri
  - iii. saltse (sausage with anise & garlic)
  - iv. pork fillet \*
  - v. salami



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## Appetizers (cold dishes)

- Local products platter:  
    - i. Artichokes, capers, sundried tomato, olives, kritamos (*Crithmum maritimum*)
  - Home-made tart stuffed with:
    - i. Gruyere, chives, mind & cherry tomato
    - ii. Gruyere, Tinian smoked pork, leek & sundried tomato
    - iii. Gruyere, zucchini, onion, potato, tomato & feta cheese
    - iv. Gruyere, spinach, chard, scallion, dill & feta cheese
    - v. Gruyere, artichoke, onion, tomato & dill
  - Dolmadaki (stuffed vine leaf) with bulgur, chives, tomato & mint 
  - Stuffed mushroom (portobello) with cherry tomato, soft cheese & oregano
  - Stuffed pepper horns with feta, mint leaves, chopped tomato & scallion
-  = safe for vegans  = τοπικό προϊόν

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## Pasta

- Penne, farfalle, lasagna, shell, skioufichta & rigatoni
  - i. with tomato & herbs
  - ii. with basil pesto & cherry tomatoes
  - iii. with vegetables such as leek, carrot, mushrooms, red peppers, basil & aged Gruyere

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## Appetizers (hot dishes)

- Cheese pie
- Green pie with chard, leek, spinach & feta cheese
- Artichoke pie with artichoke, carrot pieces & feta cheese
- Leek Pie with feta cheese
- Zucchini pie with feta cheese
- Pan-fried eggplant with cherry tomatoes, sauce & gruyere
- Stuffed artichoke with goat cheese, spinach, chard & dill
- Soufflé with vegetables such as tomatoes, basil, peppers & feta cheese (+ capers)
- Stuffed baby potato
  - i. with gruyere, Tinian smoked pork, leek & sundried tomato
  - ii. with cherry tomato, onion, mint & feta
- Stuffed mushroom (portobello) with cherry tomato, soft cheese, gruyere, spinach, chard & scallion

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## Vegetarian

- Veloute soup 🌱🍴
- Gazpacho
- Pasticcio with vegetables and lasagne
- Imam stuffed eggplant with tomato, onions & herbs 🌱
- Gemista stuffed tomatoes with rice & herbs 🌱
- Burger
- Papoutsakia stuffed eggplant with bulgur, mint, scallion & soft cheese
- Stuffed zucchini with rice, mushrooms & dill 🌱

🌱 = safe for vegans    🍴 = serving menu

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## Main dishes

### Pork

- neck chops with rosemary, ginger, leek and grape syrup sauce
- with chard, celery root & dill
- pancetta stuffed with gruyere, sundried tomato, smoked pork & herbs 🍴
- stuffed with gruyere, sundried tomato, smoked port & herbs
- neck chops with lemon, mustard, rosemary & thyme
- sausage **grilled**
- pancetta or steak **grilled**
- fillet **grilled**

### Chicken

- with mushrooms, white sauce & sumac
- legs boneless with thyme & white wine
- stuffed with spinach & feta
- caramelized with sesame
- Sauté with white wine, mustard and poppy seeds
- with fennel, scallion, peppers & marjoram (baked in cooking paper)
- fillet **grilled**
- chops **grilled**
- burger **grilled**

### Lamb

- baked with leek, sage & rosemary
- chops **grilled**

### Beef

- burger (100% beef) **grilled**
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## Sides

- Baked potatoes
  - i. baby potatoes with butter & herbs
  - ii. with coarse salt & herbs
- Rice
  - i. with leek, fresh onion & dill
  - ii. with colorful peppers, sweet red, paprika & fresh butter
  - iii. semi-wild with pine nuts
- Mashed 
  - i. celery roots
  - ii. vegetables
  - iii. potatoes

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## BBQ station & carvery

special cooking & cutting executions  
\* Optional add

- Baked pork shoulder with orange and herbs (carvery)
- Caramelized pancetta with vegetables (carvery)
- Beef tartare
- Beef skewers (cost is calculated per kg)
- Beef fillet with Tinian raki & herbs (cost is calculated per kg)
- Tagliata (cost is calculated per kg)
- Rib eye (cost is calculated per kg)
- Rib eye black angus (cost is calculated per kg)
- Dry aged steak (cost is calculated per kg)
- Souvla (spit roaster)

### \*Sauces:

- Sour cream
  - Tar-tar sauce
  - BBQ sauce
  - Béarnaise
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## Cooking action station

Live cooking

\* Optional add

- Risotto with mushrooms & truffle oil
- Risotto with wild mushrooms & Martini
- Risotto with beets & aged Tinian Gruyere
- Gamopilafo = Cretan risotto with goat
- Linguini with smoked pork, gruyere & eggs

### Seafood live cooking dishes

- Linguini with Lobster (cost is calculated per kg)
- Linguini with Crabs
- Linguini with Shrimps
- Linguini with mussels, shrimps & ouzo
- Linguini with squid ink & sea urchins
- Seafood Risotto with ouzo
- Squid ink Risotto with squid
- Seafood Kritharoto (orzo) with saffron
- Seafood Kritharoto (orzo) with squid & Tinian cheese
- Steamed Mussels

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## Seafood\* (cold dishes)



\* Optional add

- Anchovy & Sardine marinated
- Lacerda
- Sea urchin on a slice of lime
- Roe of Mesolonghi with dried fig
- Sautéed shellfish in a shell
- Boiled octopus with olive oil & oregano
- Salami octopus
- Clams, mussels etc
- Dolmadaki (stuffed vine leaf) with bulgur, chives, tomato, mint & octopus

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## Seafood\* (hot dishes)

\* Optional add

- Octopus in red wine & grape syrup sauce
- Shrimps a la crème with ouzo and dill
- Cod fried
- Squid with mustard sauce, capers & herbs
- Lobster with cream of mustard, olive oil & dill (cost is calculated per kg)
- Cod fried 
- Shrimp, Lobster (cost is calculated per kg), Crab, Octopus grilled 






 = BBQ station or Carvery

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## Fishes

Fresh fishes such as grouper, seabass. The cost is calculated per kg

\* Optional add

- Roasted fish  **grilled**
- Fillet baked in cooking paper with ouzo, lemon & herbs 
- Fillet baked in cooking paper with tomato, capers & herbs 
- Seabass tartare 
- Seabass ceviche 

 = BBQ station or Carvery  = serving menu

## After the meal

Sweet & desserts – Coffee – Drinks during speeches

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## Sweet & desserts

\* Optional add

- Piece of wedding Cake (pieces 100gr.)
- Wedding cake (usually the cake that the couple cuts after their entrance)
- Mousse bitter chocolate with fresh strawberries and biscuits
- Sweet verrines: profiterole, Limoncello, tiramisu, crème brulee, chocolate mousse, caramel, cheesecake.
- Yogurt with home-made marmalade or fruit salad
- Chocolate pie
- Lemon Pie with local cheese
- Orange Pie
- Baklava
- Chocolate fountain with strawberries, bananas and biscuits
- Meringues
- Cupcakes, Cake-pops, Macarons

Pastry action station 

- Ice Cream (up to three flavors)
- Lemon Sorbet with mint leaves and brown sugar
- Melon Sorbet with vanilla ice cream
- Loukoumades
- Pavlova
- Crème brulee
- Profiterole

*\*All the desserts are made from the **Mesklies** pastry shop*

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## Coffee

\* Optional add

- Espresso
- Filtered
- Tea
- Greek/Turkish coffee

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## Speeches

\* Optional add

- Choose a drink, from the list you will find on page no.3 (welcome drinks) that you want to be served during the speeches

# Beverages

Main beverages – Bottled wine – Open bar & late snacks



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## Main beverages

The beverages on the list below belong to the main cost that you will read on page no.19

- Greek soft drinks & coca cola
- Beers
- Still water
- Sparkling water

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## Bottled wines

\* Optional add

1. Selection
  - i. Basic 8€-10€/bottle
  - ii. Medium 11€ - 15€/bottle
  - iii. Premium (the cost depends on the bottle)
2. The bottled wine be supplied by the customer

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## Open bar

Our company has the equipment (bartender equipment, glasses, ice, bar furniture, etc.) to operate an Open Bar

\* Optional add

1. **1<sup>st</sup> OPTION of Open Bar:** Professional bartenders prepare & serve up to 3 cocktails from the list provided. Including alcohol (regular bottles of vodka/gin/whisky/tequila etc. for main drinks, plus some bottles of premium category such as premium vodka/gin/whisky), bartenders, equipment, ice, glasses etc.
2. **2<sup>nd</sup> OPTION of Open Bar:** Alcohol bottles of your choice (gin, rum, whisky, vodka etc.). The cost depends on alcohol bottles consumption. If you want to add up to 3 cocktails from the list below that would have an additional cost.
3. **3<sup>rd</sup> OPTION of Open Bar** The bottled alcohol be supplied by the customer and the cost depends on consumption. If you want to add up to 3 cocktails from the list below that would have an additional cost.

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## Cocktails

\* Optional add

- Mojito (classic or flavored)
- Daiquiri (classic or flavored)
- Margarita (classic or flavored)
- Negroni
- Caipirinha
- Passion fruit Caipiroska w/ vodka (sweet & sour)
- Zombie w/ Anejo (dark rum), passion fruit, orange juice & Falernum liqueur
- Refreshing Cucumber w/ gin & homemade ginger syrup (spicy)
- Pineapple blossom w/ rum & homemade sorbet lemon (lemon)
- Coconut vs Mango w/ Aperol & plata tequila

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## Late snack

\* Optional add

1. Mini Hotdogs & mini hamburgers (it is free of charge in a case the open bar service is supplied by exo catering)
2. Choose a dish such as pasta / risotto / pitta souvlaki that you would like for a late snack.

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## COSTING POLICY

1. **Main cost:**

The main cost includes: basic equipment (banquet or round tables), Sabrina chairs (with white cloth), tablecloths, napkins, glasses, cutlery, serving equipment, etc.), the stuff, a menu with no optional adds, soft drinks, coke, beers, bottled water, sparkling water, bread & fruits.

2. The final cost would be calculated from the **main cost** (which is proportional to the number of your guests) and your **optional adds**.
3. The dishes with the asterisks ( \* ) and the optional adds have an additional charge.
4. The vendors such as photographers, wedding planners, florists, music bands, DJs, etc. who will be served food, are charged at half of the total price per person. The discount is valid for a reception of more than 100 guests.
5. Children from 3 to 12 years old, it is estimated that 3 children = 1 adult. From the age of 13 and up are calculated in the cost normally as adults. The discount is valid for events with more than 100 guests.
6. For the exact number of your guests, the company should be informed ten days before the event. This number is calculated for the final cost of the event, regardless of the number of guests who will attend. \* You can only add guests up to two days before the event.
7. For our services on other islands, there is an extra cost of ferry tickets and accommodation.

## EQUIPMENT

1. Request to receive the equipment list to make selections in:  
**Tables / chairs / glasses / dishes / cutlery / etc.**

*"Every customer for us is a personal relationship.  
Every reception is a new challenge.  
We respond to every demanding detail,  
always providing the quality of our services.  
Our cooking has been influenced by local,  
Cycladic & Mediterranean scents and we choose ingredients  
from Tinos, which is a famous gastronomic destination for its primary production."*

**Μιχάλης & Γιώργος Αμοιραλής**

