



EXO CATERING

PROPOSALS TO CREATE YOUR PLANNING

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Sample for sit down service menu No 1

Family style menu with bottled wines, sweets & desserts.

*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: 12€/pax (20 - 99 guests) 10€/pax (100+ guests)
w/ "Akakies" sparkling wine (Rose 11,5%) & Bruschettas with goat cheese, Tinian prosciutto & dried fig 1st option / with Tinian cheese with mint, capers & sundried tomato 2nd option / with Tinian cheese with poppy seeds, dried fig & arugula 3rd option.

MENU

20 - 50 guests	(70€ m.c. + 15€) 85€/pax +30€ (fish option)
51 - 99 guests	(60€ m.c. + 15€) 75€/pax +25€ (fish option)
100 - 149 guests	(45€ m.c. + 15€) 60€/pax +20€ (fish option)
150+ guests	(40€ m.c. + 15€) 55€/pax +20€ (fish option)

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) :

Traditional Tinian Cheese (mixed in) various recipes: garlic and mint 1st option, thyme & garlic 2nd option, sweet paprika 3rd option/

Hot Dishes (for every four people) : 5€ + 5€ + 5€ = 15€/pax

Octopus cooked in red wine / Cod fried with "skordalia" (creamy salad based on garlic) / Shrimps a la crème cooked with ouzo and dill

Main course:

1st option FISH: +30€-25€-20€/pax

Fresh fish (fillet) cooked in the oven w/ lemon, ouzo & rosemary, with puree of celeriac w/ saffron

2nd option MEAT:

(Pork) neck chops with rosemary & grape sauce + potato puree

3rd option VEGETARIAN:

Imam (eggplant with onions, tomato sauce & herbs in the oven)

Bottled wine: 55€/bottle (see the "notes on alcohol" below)

Glos Stegasta (Asyrtiko) it is a Tinian (local) premium wine

Open Bar: 1st ή 2nd ή 3rd option

- **1st 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)
- **2nd 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 $(18 \times 50€) + (12 \times 60€) = 1620,00€$
- **3rd 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

Notes

- Please consult the ["menu"](#) to find information about the dishes.
- The total price per person is **from 70€ to 112€ for 20 – 50 guests (+30€ for fish option)** / **from 60€ to 102€ for 51 – 99 guests (+30€ for fish option)** / **from 45€ to 87€ for 100 – 149 guests (+30€ for fish option)** **from 40€ to 75€ for 150+ guests (+30€ for fish option)** and includes the above menu (are not included the VAT 24% + bottled wines + open bar). 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
- For the above menu with the three main options, our company will be notified 20 days before the event for your guests' choices. What will need to be done is to send a questionnaire about which dish they would like to choose. This only applies if you choose to have more than one main course. Only for the guests who choose the fish dish we increase the price for 30€ - 25€ - 20€.

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



exo catering | catering | tel +30 2283 022191 & fax +30 2283 023091
www.exo.com.gr | www.exocatering.com/proposals | info@exo.com.gr