



FOOD CATERING SERVICES

Formal plated service menu

**This is an example of a formal plated service menu for a catering event, including details on drinks, menu items, beverages, equipment, cost analysis, and cost policy. It outlines options for before the meal, beverages, after the meal, equipment selection, and information on creating an event menu.*

BEFORE THE MEAL

Standing cocktail:

- Bar
 1. Champagne (you will only be charged for the bottles consumed)
 2. White wine
 3. Aperol spritz
 4. Mojito
 5. Still water
 6. Sparkling water
 7. Soft drinks
- On trays ** (waiters will pass between the tables with trays to serve the guests)
 1. Verrine with smashed smokey eggplant with creamy feta
 2. Verrine with seabass ceviche
 3. Bruschetta with goat cheese, Tinian prosciutto & dried fig
 4. Verrine with fava & caramelized octopus
 5. Verrine with Tarama creamy salad, beetroot mousse & breadsticks

MENU formal plated service

1st course:





- Roka with arugula (roccet), dried figs, chopped tomatoes, crisp lettuce, diced orange, grapes & Volaki cheese (+sweet sauce)

2nd course:

- Stuffed zucchini with rice, mushrooms & dill 🌱 (vegan)

Main:

- Seam bream (Fagkri) fillet with vlita and lemon sauce 🐟
Sides: with little artichoke & bean puree (separately) on the plate

-  = safe for Vegans
-  = Live BBQ station
-  = Live cooking station
-  = fish

BEVERAGES

Basic beverages:

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

Bottled wine:

- Selection
 1. Basic
 2. Medium
 3. Premium
 4. Provided by 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: 3 bartenders
- ALCOHOL: Estimated consumption 40 to 50 bottles of regular labels of: Gin / Rum / Vodka / Tequila / Whisky

AFTER THE MEAL

Sweets & desserts: buffet

- Local seasonal fruits | local honey | grilled watermelon 🍉 | icing sugar
- Crème brulee
- Baklava
- Fruit tarts
- Lemon pie
- Orange pie
- Chocolate cakes
- Ice cream

Late snack:

- Hot dogs & mini hamburgers

EQUIPMENT

Table:

Chair:

Plate:

Cutlery:


COST ANALYSIS

According to the example above, the total cost in each category is:

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*
- **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*
- **CHAMPAGNE:** This example includes champagne served and the charge depends on the consumption of the bottles. See cheaper options on the main menu such as sparkling wines, Prosecco, etc.
- **WELCOME SNACK:** This example includes snacks
**Optional category*

MENU

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

BEVERAGES

- **OPEN BAR:** This example includes a Premium open bar. See the other two options (basic & basic+) in the [main menu](#) on page 17.
**Optional category*
- **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 wine from our list.
The categories are:

i.	Basic	8€-10€/bottle
ii.	Medium	11€ - 15€/ bottle
iii.	Premium	16+€/ bottle
iv.	Παροχή εμφιαλωμένου κρασιού από τον πελάτη	5€/ bottle

**Optional category*

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*
- **COFFEE:** This example does not include this category. See all options in the [main menu](#) on page 15.
**Optional category*
- **DRINKS DURING SPEECHES:** This example does not include this category. See all options in the [main menu](#) on page 15.
**Optional category*
- **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*






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.*

INFORMATION

- You can create your event menu by consulting the above example as a reference.
- Select dishes or services from the [main menu](#), 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.
- The above example is a **Family style service**, that are added *optional categories with extra charge.

More detailed:

- **Family style:**
 - a. 2-3 Salads (shared between 4 or 6 people)
 - b. 3-4 Appetizers (shared between 4 or 6 people)
 - c. 1 or more main dishes (individually or shared between 4 or 6 people)
- ***Optional categories:** 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:
 - e. Main required categories: Sweet & desserts | Bottled wine
 - f. Optional services: Drinks & snacks during the ceremony | Welcome drink - standing cocktail | Welcome snack | Open bar & late-night snack |
 - g. 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

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