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BEFORE THE MEAL

PRE-CEREMONY | WELCOME DRINK & SNACK





PRE - CEREMONY

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

traditional sweets

1. Pasteli on a lemon leaf
2. Xerotigana (honey-drizzled fried pastry)
3. Psaraki
4. Assortment of amygdalota (almond sweets)

refreshments

1. Homemade lemonade
2. Fruit-infused water

sparkling wines *please consult the wine list*

Greek sparkling wine / Prosecco / Cava / Champagne

spritzes

1. Elderflower – sauvignon, elderflower liqueur, soda
2. Campari - prosecco, Campari or red bitter, soda
3. Aperol – prosecco, Aperol, soda
4. Pink Aperol - pink grapefruit, Aperol
5. Gingham – prosecco, limoncello liqueur, tonic
6. Pink Masticha – pink grapefruit, lemon juice, masticha liqueur
7. Bellini peach - prosecco, peach puree, soda
8. Fruit Cup - prosecco, bianco & rosso vermouth, soda
9. Gin basil* - gin based, basil syrup, lemon juice, lemon tonic
10. Hi Life* - gin based, chardonnay white wine, elderflower, soda



WELCOME SNACKS

g r a z i n g t a b l e

(includes all snacks in this category)

1. Assortment of Tinian products: cheeses, cured meats, artichokes, capers, rock samphire (kritamos), olives, sun-dried tomatoes
2. Assortment of breads: sourdough bread, aniseed rusk, breadsticks, carob rusk
3. Assortment of olive oils, tomato paste
4. Fruit, dried fruit, homemade jam
5. Verrine with fresh tomato sauce and a ball of Tinian cheese
6. Savory macaron with Tinian cheese cream, poppy seeds & louza

v e r r i n e

1. Tinian cheese mousse with mint and tomato chutney or homemade jam
2. Taramosalata mousse with beetroot sauce
3. Baby potato with Tinos kopanisti cream
4. Smoked eggplant square with feta cream
5. Fresh tomato sauce with a ball of Tinian cheese
6. Soft Tinos cheese, cherry tomato & flavored olive oil with parsley, dill & mint (in a pipette)
7. Florina pepper mousse with goat cheese cream

b r u s c h e t t a

(on handmade aniseed bread)

1. with Domokos katiki, Tinos hiomeri (cured pork leg) & dried fig
2. with artichoke mousse, pickled rock samphire & capers
3. with Tinian cheese with mint, capers & sun-dried tomato
4. with Tinian cheese with poppy seeds, dried fig & arugula
5. with Tinos kopanisti mousse, sautéed cherry tomatoes, thyme & oregano
6. with Tinian cheese mousse with mint and tomato chutney or homemade jam
7. with Tinos graviera, sun-dried tomato & Tinos capers
8. with sautéed zucchini, mint & coarse salt

s e a f o o d

1. Crostini with fava & caramelized octopus
2. Crostini with tarama mousse, Messolonghi bottarga & flavored olive oil
3. Red porgy tartare
4. Red porgy ceviche
5. Sushi rolls Hosomaki (Tekka, Shakke, Kappa, Local fresh fish)
6. Sushi rolls inside out (California, Tempura, Spicy tuna, Dragon roll, Salmon avocado, smoked salmon, etc)
7. Sushi Nigiri

MENU

1. serving styles

- buffet | family style | plated etc.

2. basic food categories

- included in the basic cost

3. optional food categories

- carving | BBQ station | spit roasts
 - cooking action station
 - seafood / fish

4. desserts





BUFFET STYLE

- BUILDING A BUFFET MENU : By choosing the number of dishes indicated for each category, you can create a basic menu with the corresponding basic cost, depending on the number of your guests.
- In addition, by choosing dishes from the optional (food) categories you can enrich the menu and tailor it to your own particular requirements:
 - Carving | BBQ station | Souvla
 - Cooking action station
 - Seafood / Fish
 - Desserts & sweets
- The optional food categories in the following list of dishes are marked with an asterisk or symbol, as above. These dishes are not included in the basic cost and are offered with an additional charge, about which you will be informed in detail after you make your selection.
 - Consult the event examples on [our website](#) for indicative guidance.

BUFFET STATIONS

- Apart from the above, you can also create a buffet-format menu with the dishes divided by category. For example, Stand 1 : Vegetarian | Stand 2 : BBQ station & live cooking | Stand 3 : Salads & Appetizers, Stand 4 : seafood etc.
- If your selections include dishes from the following optional food categories, as above, these are offered at an additional charge about which you will be informed in detail once you have made your selection.

GUESTS	BASIC CATEGORIES								TOTAL DISHES IN BASIC COST
	SALADS & CREAMY SALADS (DIPS)	PLATEAU CHEESES & CURED MEATS	COLD DISHES	HOT DISHES	VEGETARIAN	PASTA	MAIN COURSES	SIDES	
up to 100	4	1-2	1-2	1-3	0-1	1	3-4	2	16
100 - 149	4-5	1-2	1-3	2-3	0-1	1	4	2	16-18
150 - 199	5-6	1-2	1-3	3	1	1	4	2	18-20
200 - 250+	5-7	1-2	1-2	3-4	1	1	4-5	2	20-22

STAND NO1	STAND NO2	STAND NO3	STAND NO4
Salads & Appetizers	Vegetarian	BBQ station & live cooking	seafood



FAMILY STYLE

By choosing the family style of serving, all dishes are served in the center of the table for every **4 or 6 people**

- i. 2 - 3 Salads
- ii. 2 - 4 Appetizers & sides
- iii. 1 – 3 Main courses (*vegetarian, meat, fish*)

PLATED SERVICE

- i. 1st course *individual*
- ii. 2nd course *individual*
- iii. 3rd main course *individual*
- With this serving style, the first or second individual course (or both) can be replaced by dishes placed in the middle of the table, as in family style.
 - Consult the event examples on [our website](#) for indicative guidance.

COCKTAIL TO SEATED DINNER

The event is divided into two distinct phases:

Phase 1 (Cocktail Hour / Reception): Includes a **Grazing Table** (the impressive buffet you will find on page no. 5 “welcome snacks”) and a **Live Cooking Station** (pasta / risotto stations etc.). Guests stand, mingle and get to know one another.

Phase 2 (Plated Service): After the predetermined time has elapsed, guests are led to their seats for the main meal, which is served individually at the table.

STREET FOOD STYLE

- A combination of action stations with dishes from international cuisines that can be cooked live **at a standing party**.
 - Gyros, Burgers, Tacos, Risotto, Sushi station
- This service is offered **on special occasions and dates**.



SALADS

1. Classic tomato-cucumber salad with cucumber sticks, onion, pepper, rock samphire & rusk ▼
2. Aromatic Greek salad with cucumber sticks, flavored Tinian cheese, capers, fresh oregano, mint & marjoram
3. Cherry tomatoes (or tomato) with tomato sauce, capers, rock samphire & Tinos petroma (crumble)
4. Tinian salad with lettuce, arugula, chopped tomato, pine nuts, raisins, louza, Tinian graviera & petimezi vinaigrette
5. Arugula with dried figs, chopped tomato, orange, grapes, pine nuts & orange vinaigrette ▼
6. Bean mix with spinach, arugula, beans, chickpeas, black-eyed peas, zucchini, fresh onion & dressing with honey, mustard & orange ▼
7. Spinach, arugula, apple, walnuts, oven-baked cauliflower florets, petroma with Tinos kopanisti, & dressing with tahini, lemon, dill, mustard & honey
8. Mediterranean with boiled potato, colorful peppers, capers, onion, parsley & mustard sauce ▼
9. Artichoke salad with couscous, tender artichoke pieces, chopped tomato, cucumber, mint, parsley, coriander, lemon juice ▼

10. Bulgur with cherry tomatoes, onion, chickpeas, beans, mint, basil & anthotyro
11. Tabbouleh with bulgur, finely chopped onion, tomato, parsley, mint ▼
12. Boiled vegetable salad with zucchini, broccoli, cauliflower ▼
13. Roasted vegetables (fennel, beetroot, zucchini, carrot, leek & onion) ▼
14. Black-eyed peas with fresh onion & olive oil ▼
15. Lentils with parsley, finely chopped onion, tomato, colorful peppers, olive oil ▼
16. Ampelofasoula (vine beans) (from mid-June to early August) ▼
17. Aromatic chickpea salad with fresh & dried onion, zucchini, Florina pepper, garlic, rosemary, thyme, lemon juice ▼.

CREAMY SALADS (DIPS)

18. Beetroot paste with tahini ▼
19. Beetroot salad with sour apple & walnut
20. Melitzanosalata (eggplant dip) ▼
21. Fava with caramelized onions ▼
22. Tzatziki
23. Traditional taramosalata
24. Traditional rengosalata (smoked herring dip)
25. Parsley dip ▼



CHEESE PLATEAU

26. Tinos
 1. graviera
 2. bite-size cheese in variations (With garlic & mint / Thyme & garlic / Sweet paprika / Poppy seeds / Black sesame)
 3. volaki
 4. malathouni (traditional round cheese with a particularly buttery flavor, hard on the outside and soft on the inside)
 5. kariki * (traditional cheese that matures inside a dried gourd, with a flavor between Roquefort, Gorgonzola and Tinos kopanisti)
 6. kopanisti
 7. ladotyri
27. Greek & European
 1. feta
 2. roquefort
 3. gorgonzola
 4. parmigiano
 5. pecorino
 6. mozzarella
 7. Brie

CURED MEATS PLATEAU

28. Tinian cured meats
 1. louza (traditional salt-cured pork)
 2. hiromeri (pork leg)
 3. saltsisi (garlicky sausage)
 4. pork tenderloin *
 5. salami
29. European cured meats
 1. Jamon
 2. Prosciutto
 3. Chorizo
 4. Cecina
 5. Coppa
 6. Bresaola



COLD APPETIZERS

30. Tinian corner ▼
 1. artichokes, sun-dried tomato, capers, olives & rock samphire
31. Homemade tart with filling :
 1. graviera, chives, mint & cherry tomato
 2. graviera, smoked pork, leek & sun-dried tomato
 3. graviera, zucchini, onion, potato, tomato & feta
 4. graviera, spinach, chard, fresh onion, dill & feta
 5. graviera, artichoke, onion, tomato & dill
32. Dolmadaki (stuffed vine leaf) with bulgur, chives, tomato, & mint ▼
33. Horn peppers stuffed with feta, mint leaves, chopped tomato & onion

HOT APPETIZERS

34. Cheese pie with Tinian cheeses
35. Greens pie with chard, leek, spinach & feta
36. Artichoke pie with tender pieces of artichoke, carrot & feta
37. Leek pie
38. Zucchini pie
39. Eggplant with sauce & graviera
40. Artichoke stuffed with goat cheese, spinach, chard & dill

41. Portobello mushroom stuffed with graviera, anthotyro, spinach, chard & onion
42. Potato stuffed with smoked pork, leek, graviera & sun-dried tomato
43. Potato stuffed with tomato, onion, mint & feta

PASTA

Choice of pasta :

Penne, farfalle, lasagne, shells, skioufichta & rigatoni

44. With aromatic tomato sauce & herbs ▼
45. With mushrooms, bacon & tomato
46. With pesto ▼*
 1. Basil
 2. Mix with mint, dill & parsley
 3. Parsley
 4. Dill
47. With leek, carrot, red peppers, Tinos graviera, basil & white cream



VEGETARIAN

- 48. Vegetable pastitsio with lasagne
- 49. Imam eggplant ▼
- 50. Briam ratatouille ▼
- 51. Stuffed tomatoes ▼
- 52. Vegetable patty ▼
- 53. Eggplant stuffed with bulgur & anthotyro
- 54. Zucchini stuffed with assorted mushrooms & rice ▼

MAIN COURSES

p o r k

- 55. Pork neck steak with rosemary & petimezi sauce
- 56. Stuffed with Tinos graviera, sun-dried tomato, bacon & herbs
- 57. Pork neck steak with lemon juice, mustard, rosemary & thyme
- 58. Pork belly slices or chops **grilled**
- 59. Pork tenderloin **grilled**

b e e f

- 60. Beef patty (100% beef) **grilled**
- 61. Beef shoulder with dark beer (*sous vide*)
- 62. Beef chuck tender (pontiki) with Tinos raki & herbs (*sous vide*)

c h i c k e n

- 63. With white sauce, sumac & fresh mushrooms
- 64. Filleted thigh with thyme & white wine
- 65. Ballotine with spinach & feta (*sous vide*)
- 66. Skewer with sesame
- 67. Filleted thigh with white wine sauce, mustard & poppy seeds
- 68. Lamb chops **grilled**
- 69. Patty with herbs **grilled**

l a m b / g o a t

- 70. With leek, sage & rosemary
- 71. Kleftiko: filleted lamb with herbs & graviera
- 72. Traditional oven-roasted

SIDES

76. Oven-roasted potatoes

- 1. Baby with butter & herbs
- 2. with coarse salt & herbs

77. Rice

- 1. white with leek, fresh onion & dill
- 2. aromatic with colorful peppers, sweet boukovo chili flakes
- 3. semi-wild rice with pine nuts

78. Purée

- 1. celeriac | vegetable | potato

CARVING

This is a **Carving Station**, at the buffet where the chef carves large pieces of roasted (or raw) meat live in front of the guests.

- Crispy caramelized pork belly with accompanying vegetable & orange sauces (*slow cooked*)
- Beef short ribs (sidirodromos) (*slow cooked*)
- Beef brisket with dark beer (*sous vide*)
- Beef fillet with Tinos raki & herbs (*sous vide*)
- Beef tartare

BBQ STATION

Choice of beef (Greek, Spanish, French, Black Angus, Wagyu etc.)

- **Regular aging:** Rib eye / Tenderloin / Striploin / Flank / Picanha
- **Dry aged 45+ days:** T-bone / Tomahawk / Rib eye

SPIT ROASTS

Choice of meat

- Lamb / goat
- Suckling pig
- Kontosouvli (spit-roasted pork)

Accompanying sauces:

- Sour cream / Tar-tar sauce / BBQ sauce / Béarnaise



COOKING ACTION STATION

*This is a **Live Station**, at the buffet where the chef cooks live*



risotto, pasta or kritharoto (orzo).

t e r r a

1. Hazelnut risotto with arugula pesto & asparagus
2. Mushroom risotto with truffle oil
3. Risotto with assorted wild mushrooms & Martini
4. Risotto with beetroot & aged Tinos graviera
5. Cretan gamopilafo (wedding pilaf)
6. Linguine with Tinos smoked pork, Tinos graviera & egg

m a r e

1. Calamarata with fennel, lime zest & shrimp
2. Lobster pasta (priced per kilo)
3. Shrimp pasta
4. Linguine with mussels, smooth clams, shrimp, deglazed with ouzo
5. Linguine with cuttlefish ink & sea urchin
6. Seafood risotto with ouzo
7. Risotto with cuttlefish ink & squid
8. Seafood kritharoto (orzo) with saffron
9. Kritharoto (orzo) with squid & Tinian cheese
10. Steamed mussels, venus clams, smooth clams





S E A F O O D

r a w o r c u r e d

1. Sea bass / red porgy tartare
2. Sea bass / red porgy ceviche
3. Marinated anchovy & sardine
4. Lakerda (cured bonito)
5. Sea urchin in lime
6. Boiled octopus with oil & oregano dressing
7. Octopus salami
8. Venus clams & smooth clams
9. Oysters
10. Dolmadaki with bulgur & octopus

m a i n

1. Octopus deglazed with red wine & petimezi
2. Shrimp in cream deglazed with ouzo & dill
3. Saganaki with shrimp & mussels
4. Squid with mustard sauce, capers & herbs
5. Lobster with mustard & dill
6. Fried cod
7. Shrimp, lobster, crab, octopus, squid

f i s h

1. Fresh grilled fish (*golden grouper, common dentex, grouper, etc.*)
2. Red porgy (fagkri) fillet in parchment with ouzo, lemon & herbs
3. Red porgy (fagkri) fillet in parchment with tomato, capers & herbs



DESSERTS

all desserts on the list come from the Mesklies pastry shop

B u f f e t & p l a t e d

1. Mixed cake with biscuit & strawberry (100 g piece).
2. Verrine 100gr: individual desserts in a glass in flavors such as
 1. Profiterole
 2. Tiramisu
 3. Black forest
 4. Dark chocolate mousse with strawberry sauce & biscuit
 5. Banoffee
 6. Cheesecake.
3. Lemon pie with Tinian cheese
4. Fruit tart
5. Yogurt with spoon sweets
6. Chocolate pie
7. Orange pie
8. Baklava bites
9. Chocolate fountain with strawberries, bananas & biscuits
10. Chocolate fondue + toppings

p a s t r y s t a t i o n

12. Ice cream: choice of three flavors in a cone or cup + toppings
13. Lemon sorbet with mint leaves & brown sugar
14. Melon sorbet with vanilla ice cream
15. Loukoumades (honey doughnuts)
16. Pavlova with fruit
17. Crème brulee



BEVERAGES & SERVICES

BASIC DRINKS | BOTTLED WINE
SPEECHES | COFFEE | OPEN BAR | LATE
NIGHT SNACKS





BASIC DRINKS

the drinks in this category are provided free of charge within the basic cost

- Greek soft drinks
- Beers / alcohol-free (0% alc.) beers
- Bottled water / sparkling water

BOTTLED WINE

Choice of bottled wine category

- Advanced from €10/bottle
- Deluxe from €15/bottle
- Premium from €25/bottle
- Customized corkage fee €/bottle
(for wines not on the list or those supplied by the client for the event)

SPEECHES

- From the **wine list** choose your drink for the toasts

COFFEE

- Espresso
- Filter coffee
- Tea
- Greek coffee



OPEN BAR

Service

- Fully equipped wooden cocktail bar.
- Professional equipment (barware, strainers, Boston shakers, ice crushers, bar mats, bar spoons, straws, napkins, etc.)
 - Framed cocktail display.
 - Highball & old-fashioned glasses
- High-quality ingredients for cocktails & regular drinks (fresh fruit purées, fresh fruit, handmade syrups, etc.)
 - Soft drinks, liqueurs, syrups, bitters.
 - Ice (regular & crushed).
 - Appropriate staff attire
 - STAFF: bartenders
- SPIRITS: Gin / Rum / Vodka / Tequila / Whisky / Campari etc.
 - COCKTAILS: Cocktail creation
- LATE NIGHT SNACK: Mini Hot dogs & mini hamburgers

cocktails

1. Mojito
2. Daiquiri
3. Margarita
4. Paloma
5. Negroni
6. Caipirinha
7. Passion fruit Caipiroska w/ vodka (sweet & sour)
8. Zombie w/ Anejo (dark rum), passion fruit, orange juice & Falernum liqueur
9. Refreshing Cucumber w/ gin & homemade ginger syrup (spicy)
10. Pineapple blossom w/ rum & homemade sorbet lemon (lemon)
11. Coconut vs Mango w/ Aperol & plata tequila

late night snack

1. Hotdogs (free with the open bar)
2. Mini hamburgers (free with the open bar)
3. Hotdogs with caramelized carrot
4. Pasta station
5. Risotto station
6. Gyros station



INFORMATION

EVENT PRICING | PRICING POLICY



EVENT PRICING

A. the basic cost includes:

dishes from the basic categories:

- salads
- creamy salads (dips)
- cheeses
- cured meats
- cold appetizers
- hot appetizers
- pasta
- vegetarian
- main courses
- sides
- bread & fruit

The number of dishes to choose is proportional to the number of guests or the serving style (see pp. 7 & 8)

basic equipment:

- banquet or round tables with white tablecloths
- cloth napkins
- glassware
- cutlery
- serving equipment etc.

staff:

- maître d' / waiters / reception / table clearing / event manager

The number of staff is proportional to the number of your guests

basic drinks:

- Greek soft drinks
- Coca-Cola
- Beers / alcohol-free (0% alc.) beers
- bottled water & sparkling water



EVENT PRICING

B. *you can enrich your menu by choosing dishes from the optional categories*

- BBQ station & carving
- Cooking action station
- Seafood / fish
- Plated menu
- Desserts & sweets

C. *you can enrich your event by choosing services such as*

- Pre-ceremony
- Welcome drink & snack
- Bottled wine
- Toast beverage
- Coffee
- Open bar & late-night snacks

D. *you can enrich your event by choosing additional or different equipment such as:*

- Chairs
- Tables
- Linens
- Tableware
- Other furniture

[Download the catalog from our website here](#)



1. The final cost per person is calculated from the basic cost A (which is proportional to the number of your guests) and the choices you make from categories B, C, & D on page 25.
2. Photographers, decorators, DJs, musicians and other vendors who are not part of the catering staff and will remain at the venue to be served food are charged at 1/2 (one to two), i.e. 2 vendors = 1 person. The discount applies for more than 100 guests.
3. Children aged 3 to 12 are charged 1/3 (one to three), i.e. 3 children = 1 person. From age 13 and up they count as full persons. The discount applies for more than 100 guests
4. You must inform us of the exact number of your guests fourteen (14) days before the event. This number is used to calculate the final cost of the event, regardless of how many guests actually attend. *You can only add guests up to two days before the event.
5. The minimum billing number is 100 guests, while for micro weddings with fewer than 80 guests a discount is provided on the total basic cost.
6. For our services outside Tinos, there is an additional cost for ferry tickets and accommodation of the staff.

PRICING POLICY



We craft
recipes with the
understanding
that flavors are
fragrances,
memories,
and emotions
from moments
in our lives,
even before
they reach our
plates.

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