exocatering

The "Classic selection" buffet

A refined menu without excess

Includes:

- Welcome drink with sparkling wine
- Welcome snacks
- MENU:
    1. Basic dish selection
    2. Dessert
- Basic drinks & bottled wines
- Open bar with three cocktails & late-night snacks
- Basic equipment with a choice of chair:
    1. Banquet table or round (rotunda) table
    2. Tiffany chair

**The number of dish choices (basic selections) depends on the number of guests. See p. 7 of the food and services catalogue*

Welcome drink:

- Prosecco or Greek sparkling wine

Welcome snacks:

- Bruschetta on handmade aniseed bread with Domokos katiki cheese, Tinos hiromeri (cured ham) & dried fig
- Bruschetta on handmade aniseed bread with Tinos cheese mousse with mint, and tomato chutney or homemade jam

MENU

Salads:

1. Cherry tomatoes with tomato sauce, capers, rock samphire & petroma (fresh pressed cheese) from Tinos
2. Spinach, rocket, apple, walnuts, oven-roasted cauliflower florets, petroma with Tinos kopanisti, & dressing with tahini, lemon, dill, mustard & honey
3. Mediterranean salad with boiled potato, multicoloured peppers, capers, onion, parsley & mustard sauce **v**
4. Artichoke salad with couscous, tender artichoke pieces, chopped tomato, cucumber, mint, parsley, coriander, lemon juice & olive oil **v**
   - **Extra aromatic yoghurt mousse with mint**
5. Beetroot salad with tart apple & walnut
6. Tzatziki

Cold starters:

7. Plateau of Tinos cheeses
8. Plateau of Tinos cold cuts
9. Homemade tart filled with: graviera, courgette, onion, potato, tomato & feta
10. Yalantzi dolmadakia (meatless stuffed vine leaves) with rice & mint **v**

Hot starters:

11. Tyropita (cheese pie) with Tinos cheeses
12. Portobello mushroom stuffed with graviera, anthotyro, spinach, chard & onion
13. Potato stuffed with tomato, onion, mint & feta

Pasta:

14. Rigatoni with leek, carrot, red peppers, Tinos graviera, basil & white cream sauce

Vegetarian:

15. Imam bayildi (stuffed aubergine) **v**

Main courses:

16. Pork neck steak with lemon juice, mustard, rosemary & thyme
17. Boneless chicken thigh with thyme & white wine
18. Pork belly **grilled**
19. Beef patty (bifteki) **grilled**

Sides:

20. Baby potatoes with coarse salt & herbs
21. White rice with leek, spring onion and dill

Desserts & sweets

- Seasonal fruit
- Mixed cake with biscuit & strawberry (100 g slice).

BEVERAGES

Basic drinks:

- Greek soft drinks
- Nissos beers / 0% beers
- Bottled water & sparkling water

Bottled wine:

1. Dama Koupa / Nico Lazaridi
2. Vales Koupa / Nico Lazaridi
3. Rigas Koupa / Nico Lazaridi

Open bar:

1. Fully equipped cocktail bar.
2. Professional bar equipment (barware, strainers, Boston shakers, ice crushers, bar mats, bar spoons, straws, napkins, etc.)
3. Framed board with the cocktails on offer.
4. Glass tumblers for the COCKTAILS and drinks (old-fashioned glasses) until 1:00 a.m., and good-quality plastic or kraft cups afterwards.
5. High-quality ingredients for preparing and garnishing the cocktails and regular drinks (fresh fruit purées, fresh produce, fresh tropical fruit, lime, passion fruit, pineapple, star fruit, physalis, etc.)
6. Soft drinks, juices, liqueurs, syrups, bitters and other ingredients necessary for preparing the cocktails and regular drinks.
7. High-quality ice (crushed and whole).

8. Ice and fruit storage units.
9. Appropriate staff attire in harmony with the aesthetic of your event.
10. 2-3 professional bartenders
11. SPIRITS: Gin / Rum / Vodka / Tequila / Whisky / Campari
12. COCKTAILS:

Late night snack:

- mini burgers
- mini hot-dogs

Equipment:

Table: Banquet or round table with white tablecloth
Chair: Tiffanys
Plate / Charger / Dessert plate:
Cutlery: Roma
Glassware: Strix
Napkins:
Extra: