exocatering

The "Essential" buffet

Minimal, modern, and elegant

Includes:

- Welcome drink with sparkling wine & 1 spritz
- Welcome snacks
- MENU:
    1. Basic dish selection
    2. 1 risotto
    3. 1 carving
    4. Desserts
- Basic drinks & deluxe-category 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. Bamboo 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
- Spritz (choose one)
    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. Gangham – *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:

- Verrine with baby potato and Tinos kopanisti cream
- Bruschetta on handmade aniseed bread with Tinos cheese mousse with mint, and tomato chutney or homemade jam
- Savoury macaron with Tinos cheese cream, poppy seeds & louza powder

MENU

Salads:

1. Cherry tomatoes with tomato sauce, rock samphire & petroma (fresh pressed cheese) from Tinos
2. Rocket with dried figs, chopped tomato, orange, grapes, pine nuts & orange vinaigrette **v**
3. Artichoke salad with couscous (couscous or bulgur), tender artichoke pieces, chopped tomato, cucumber, mint, parsley, coriander, lemon juice & olive oil **v**
4. Tabbouleh with bulgur, chopped onion, tomato, parsley, mint **v**
5. Roasted vegetables (fennel, beetroot, courgette, carrot, leek & onion) **v**
6. Aromatic chickpea salad with fresh & dried onion, courgette, Florina pepper, garlic, rosemary, thyme, lemon juice **v**
7. Aubergine dip (melitzanosalata) **v**

Cold starters:

8. Plateau of Tinos cheeses (graviera, boukies, malathouni & kariki) + Parmesan (carved out, with the pieces ready-cut)
9. Plateau of Tinos cold cuts + bresaola

10. Tinos corner with artichokes, sun-dried tomato, capers, olives & rock samphire
11. Dolmadakia (stuffed vine leaves) with rice, chives & mint **v**
    - Extra yoghurt on the side




Hot starters:

12. Tyropita (cheese pie) with Tinos cheeses

Pasta:

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

Vegetarian:

14. Vegetable patty

Main courses:

15. Pork neck steak with rosemary & petimezi (grape molasses) sauce
16. Pork belly **grilled**
17. Filleted chicken thigh with thyme & white wine
18. Beef patty (bifteki)

Sides:

19. Baby potatoes with fresh butter & coarse salt
20. Semi-wild rice with pine nuts

Carving:

- Beef "sidirodromos" cut ***slow cooked***

Live cooking station:

- Hazelnut risotto with rocket pesto & asparagus

Bread:

- Sourdough

Desserts & sweets

- Seasonal fruit
- Ice cream: Chocolate, lemon sorbet, Madagascar vanilla, with cones and cups + toppings (+ brown sugar & mint leaves)
- Pavlova with two sauce options (strawberry & berries)
- Portokalopita (orange cake)





BEVERAGES

Basic drinks:

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

Bottled wine:

1. Paranga / Kir-Yianni
2. Paranga flower / Kir-Yianni
3. Dio Elies / Kir-Yianni

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:

