exocatering

"Simple & fine" buffet

Clean & tasty

Includes:

- Welcome drink with Greek sparkling wine & a choice of spritz
- Welcome snacks & grazing table
- MENU:
    1. Basic dish selection
    2. + 1 carving dish
    3. + 1 BBQ dish
    4. + 1 live cooking seafood dish
    5. + 1 fresh fish dish
    6. Dessert
- Basic drinks, coffee & bottled wines from the Cyclades
- Open bar with three cocktails & late-night snacks
- Premium equipment:
    1. Wooden monastery (refectory) table
    2. Cross back 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:

- Karanikas Speciale 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:

- Crostini with fava (split-pea purée) and caramelised octopus
- Crostini with taramas mousse and bottarga
- Fagri (common seabream) ceviche

Grazing table:

- Selection of Tinos products: cheeses, cold cuts, artichokes, capers, rock samphire, olives, sun-dried tomato
- Selection of breads: traditional sourdough loaf, aniseed rusk, breadsticks, carob rusk
- Selection of olive oils, tomato paste
- Fruit, dried fruit, homemade jam
- Verrine with fresh tomato sauce and a ball of Tinos cheese
- Savoury macaron with Tinos cheese cream, poppy seeds & louza





MENU

Salads:

1. Cherry tomatoes with tomato sauce, rock samphire & petroma (fresh pressed cheese) from Tinos
2. Mixed bean salad with spinach, rocket, beans, chickpeas, black-eyed peas, courgette, spring onion & dressing with honey, mustard & orange **v**
3. Artichoke salad with couscous, tender artichoke pieces, chopped tomato, cucumber, mint, parsley, coriander, lemon juice & olive oil **v**
4. Boiled vegetable salad with courgette, broccoli, cauliflower (served alongside the fish) **v**
5. Ampelofasoula (green vine beans)

Cold starters:

6. Selection of Tinos cheeses and cold cuts
7. Homemade tart with graviera, courgette, onion, potato, tomato & feta
8. Dolmadakia (stuffed vine leaves) with rice, chives & mint **v**
    - Extra yoghurt on the side

Hot starters:

9. Tyropita (cheese pie) with Tinos cheeses

Pasta:

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

Vegetarian:

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

Main courses:

12. Pork neck steak with rosemary & petimezi (grape molasses) sauce

Sides:

13. Baby potatoes with fresh butter & coarse salt

Carving :

- Beef "sidirodromos" cut

BBQ station:

- Uruguayan black Angus rib eye

Fish:

- Fagri (common seabream) fillet en papillote with ouzo, lemon & herbs, on a bed of julienned courgette with mint & lemon zest

Live cooking station:

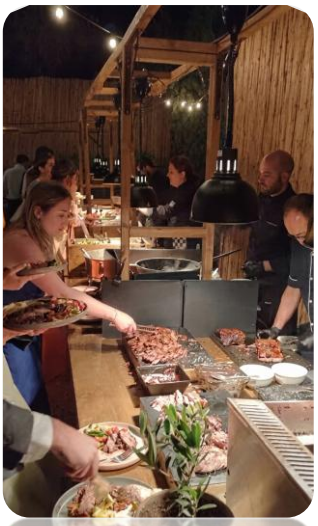
- Calamarata with prawns

Bread:

- Sourdough

Desserts & sweets

- Seasonal fruit
- Ice cream: Chocolate, lemon sorbet or tiramisu, Madagascar vanilla
- Cones and cups + toppings





BEVERAGES

Basic drinks:

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

Coffee:

- Espresso

Bottled wine:

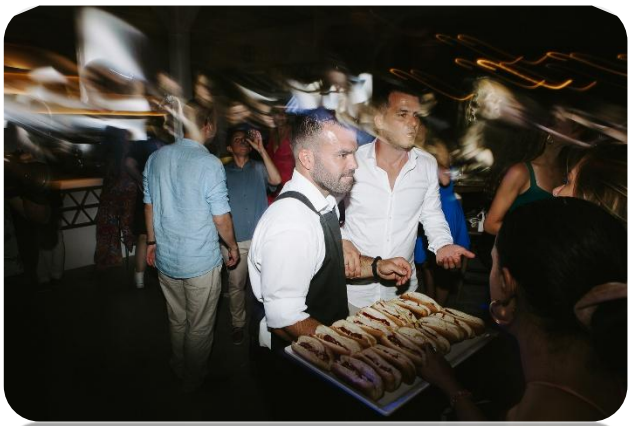
1. Alkar / Potamisi / Messarea
2. San ta Maratha / Assyrtiko / Hatzakis winery
3. Mavrose / Mavrotragano / T-oinos

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. Estimated consumption: 40 to 60 bottles
12. SPIRITS: Gin / Rum / Vodka / Tequila / Whisky / Campari
13. COCKTAILS:
    1. Vodka Martini (Vodka, dry vermouth, olive or lemon twist)
    2. Paloma
    3. Gin elderflower (Gin, elderflower liqueur, fresh cucumber, lime juice, soda water)

Late night snack:

- mini burgers
- mini hot-dogs
- Penne or rigatoni with tomato sauce (in a kraft bowl)





Equipment:

Table: Monastery no1
Chair: Crossback
Plate / Charger / Dessert plate:
Cutlery: Roma
Glassware: Strix
Napkins:
Extra:

