

MENUS 2026

COFFEE BREAK



ALL DAY BOOTH CATERING



FINGER FOOD COCKTAIL





COFFEE BREAK

Min guarantee: 50 pax

1

COFFEE BREAK 1

BEVERAGES

Espresso & Americano coffee
(regular & decaf)

Elixir tea in a variety of tastes

Fruit juices

Mineral water

Coffee & Tea accessories:

Milk, white & brown sugar, stevia, lemon slices

2

COFFEE BREAK 2

BEVERAGES

Espresso & Americano coffee
(regular & decaf)

Elixir tea in a variety of tastes

Fruit juices

Mineral water

Coffee & Tea accessories:

Milk, white & brown sugar, stevia, lemon slices

ACCOMPANIMENTS

Cookies: 2 choices

Cakes: 1 choice

ACCOMPANIMENTS

Cookies: 2 choices

Cakes: 2 choices

Bakery: 1 choice

Price per person: €16
Service cost per person: €4

Price per person: €20
Service cost per person: €4



VAT 13% & 24% is not included in above prices





COFFEE BREAK

Min guarantee: 50 pax

COFFEE BREAK 3

BEVERAGES

Espresso & Americano coffee
(regular & decaf)

Elixir tea in a variety of tastes

Fruit juices

Mineral water

Coffee & Tea accessories:

Milk, white & brown sugar, stevia, lemon slices

COFFEE BREAK 4

BEVERAGES

Espresso & Americano coffee
(regular & decaf)

Elixir tea in a variety of tastes

Fruit juices

Mineral water

Coffee & Tea accessories:

Milk, white & brown sugar, stevia, lemon slices

ACCOMPANIMENTS

Cookies: 2 choices

Cakes: 2 choices

Bakery: 1 choice

Sandwiches: 2 choices

ACCOMPANIMENTS

Cookies: 2 choices

Cakes: 2 choices

Bakery: 1 choice

Sandwiches: 3 choices

Healthy: 1 choice



Price per person: €25
Service cost per person: € 5

Price per person: €30
Service cost per person: € 5



COFFEE BREAK

ACCOMPANIMENTS

CAKES

Chocolate cake with vanilla glaze / Marble cake

Orange cake with orange glaze

Lemon cake with poppy seeds & lemon glaze

Epresso cake with caramelized walnuts

Banana cake with nuts (VG) / Carrot cake (VG)

COOKIES

Butter cookies with dark
chocolate chips

Cocoa cookies with white
chocolate chips

Cantuccini classico with almonds

Cantuccini Cacao with hazelnuts

Mastic cookies

Soft lemon cookies & raisins

Choco rolls soft cookies

Cinnamon cookies

Olive oil cookies (VG)

Grape's must cookies (VG)

Oat & maple syrup cookies (VG)

BAKERY

Beignet donuts coated in
cinnamon sugar

Apple crumble mini tartlets

Sweet cinnamon crispy crackers

Chocolate brownies

Salonica crispy koulouri with
kasseri cheese

Focaccia with parmigiano cheese

Handmade feta cheese pie

Mini Classic quiche lorraine

Mini quiche with spinach & ricotta

Handmade spinach pie (VG)



COFFEE BREAK

ACCOMPANIMENTS

SANDWICHES

- Sandwich cake with turkey and Emmental cheese
- Tramezzini with smoked salmon and cream cheese
- Mini brioche with chicken salad
- Focaccia with feta cheese, tomato, cucumber, olive spread (V)
- Finger sandwiches with cucumber and cream cheese (V)
- Bruschetta with "salmon" made from carrot (VG)

HEALTHY SNACKS

- Yogurt with granola, banana & honey (V)
- Rice pudding with cinnamon (V)
- Banana cake with nuts (VG)
- Seasonal fruit platters (VG)
- Cereal bars (VG)

The image features a variety of finger food cocktails. In the upper portion, three skewers are visible: one with a round brown item, another with a green vegetable and a piece of salmon, and a third with a salmon nigiri. In the lower portion, there are two cucumber cups, one topped with a brown spread and a flower-shaped orange garnish, and two halves of a sushi roll filled with rice, seaweed, cucumber, salmon, and other ingredients.

FINGER FOOD COCKTAIL

FINGER FOOD COCKTAIL

Min guarantee: 70pax

Soft drinks and wines (see here)

FINGER FOOD COCKTAIL 1

One bite caprese stick with
cherry tomatoes, mozzarella &
basil -V-

Batton baguette with cotto Parma
ham, gruyere, lettuce and tomato
curd

SANDO-RINI with tomato patty,
fava cream, rucola -VG-

Funky beetroot falafel with
guacamole dip -VG-

Quinoa salad with vegetables and
citrus sauce -VG-

Mini cheese pies with feta cheese
-V-

Pic-nic meatballs with tomato jam

Mini chicken skewers with soy
caramel sauce

Homemade sweet petit fours -V-

FINGER FOOD COCKTAIL 2

Guacamole with homemade
nachos -VG-

Mini cheese & olive skewers -V-

Focaccia with grilled chicken and
blue cheese mayo

Smoked salmon and spinach mini
quiche

Dakos pot salad with feta cheese,
cucumber, tomato, bulgur,
spearmint and herbs -V-

Greek moussaka spring rolls

Sando with mushroom steak,
hummus, chevre cheese -V-

Mini cheese burgers with pickle
sauce

Chocolate mousse verrines -V-

Mini traditional mastic ekmek with
toasted almonds -V-

Price per person: € 50
Service cost per person: € 10

Price per person: € 57
Service cost per person: € 10

FINGER FOOD COCKTAIL

Min guarantee: 70 pax

Soft drinks and wines (see here)

FINGER FOOD COCKTAIL 3

Italian asntipasti skewer with prosciutto di Parma, caciocavallo cheese, cantaloupe melon -V-

Shrimp lollipops with grape and yuzu sauce

Kimbap Korean sushi with vegetables and wafu sauce -VG-

Mini brioche with Jerk chicken salad with Nikkei mayo and pickled mango

Beluga lentil salad in a pot with smoked salad, ricotta and herbs -V-

Mini Burger with zucchini patty and raita sauce -V-

Pork belly anticuchos with hoisin glaze

Beef soft tacos with al pastor coleslaw

Cheesecake selection mini tarts -V-

Mini brownies with variety of cremeux toppings

Price per person: € 65

Service cost per person: € 10

ALL DAY BOOTH CATERING



ALL DAY BOOTH CATERING *

For 100 pax



CLASSIC

BEVERAGES

Espresso & Americano (regular & decaf)

Elixir tea in a variety of tastes

Fruit juices

Mineral water

Coffee & Tea accessories:

Milk, white & brown sugar, stevia, lemon slices

Soft drinks and wines (see here)

BAKERY

Variety of cookies (150 pcs)

Butter cookies

with dark chocolate chips

Cocoa cookies

with white chocolate chips

Cantuccini classico with almonds

Cinnamon cookies

Olive oil cookies (VG)

Oat & maple syrup cookies (VG)

Variety of cakes (150 slices)

Chocolate cake with vanilla glaze

Marble cake / Orange cake with

orange glaze / Lemon cake with

poppy seeds & lemon glaze / carrot

cake (VG)

* An area of 6 s.m. is needed at your booth for catering preparation

BAKERY

Variety of cookies (150 pcs)

Butter cookies
with dark chocolate chips

Cocoa cookies
with white chocolate chips

Cantuccini classico with almonds

Cinnamon cookies

Olive oil cookies (VG)

Oat & maple syrup cookies (VG)

Variety of cakes (150 slices)

Chocolate cake with vanilla glaze

Marble cake / Orange cake with

orange glaze / Lemon cake with

poppy seeds & lemon glaze / carrot

cake (VG)

SAVORY

Cheese board

(2 platters / 3 kg each)

Parmesan cheese triangle, dry fruits & crisini

Tramezzini collection

(150 pcs)

Smoked turkey, edam cheese, mayo / Prosciutto, rocket, mozzarella cheese / Chicken, bacon, egg, mayo / Smoked salmon, cucumber, avocado, cream cheese

Tortilla wrap collection

(150 pcs)

Parma ham, parmesan cheese, Caesar's spread & rocket -V- / Smoked Salmon, cream cheese, pickled cucumber / Country style with feta cheese spread, olives, tomato, cucumber -V-

Price: € 2.300 per day

**Service included
(25 wine bottles included)**

ALL DAY BOOTH CATERING *

For 100 pax

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PREMIUM

BEVERAGES

Espresso & Americano (regular & decaf)

Elixir tea in a variety of tastes

Fruit juices

Mineral water

Coffee & Tea accessories:

Milk, white & brown sugar, stevia, lemon slices

Soft drinks and wines (see here)

BAKERY

Variety of cookies (100 pcs)

Butter cookies

with dark chocolate chips

Cocoa cookies

with white chocolate chips

Cantuccini classico with almonds

Cinnamon cookies

Olive oil cookies (VG)

Oat & maple syrup cookies (VG)

Variety of cakes (50 slices)

Chocolate cake with vanilla glaze

Marble cake / Orange cake with

orange glaze / Lemon cake with poppy

seeds & lemon glaze / carrot cake (VG)

Mini apple crumble tartlets (90 pcs)

Apple pies on sable with

cinnamon & powdered sugar -V-

Crispy koulouri ring (50 pcs)

Salonica crispy koulouri with kasseri cheese

* An area of 6 s.m. is needed at your booth for catering preparation

SAVORY

Cheese board (1 platter / 3 kg)

Parmesan cheese triangle, dry fruits & crisini

Nachos platter (3 platters)

Crispy tortilla chips with guacamole sauce
and spicy hummus dip with red peppers

Tramezzini collection (60 pcs)

Smoked turkey, edam cheese, mayo /
Prosciutto, rocket, mozzarella cheese /
Chicken, bacon, egg, mayo / Smoked salmon,
cucumber, avocado, cream cheese

Tortilla wrap collection (60 pcs)

Parma ham, parmesan cheese, Caesar's
spread & rocket -V- / Smoked Salmon, cream
cheese, pickled cucumber / Country style
with feta cheese spread, olives, tomato,
cucumber -V-

Mini Black Angus burgers (90 pcs)

Nut collection (30 mini pots)

Cashews, Almonds, Hazelnuts, Peanuts -VG-

SWEETS

Verrines collection (60 pcs) -V-

Exotic cheesecake mango & passion
cremeux

Tiramisu ala Veneto with amaretti
biscotti

Double chocolate mousse (milk & bitter)

Brownie collection (50 pcs) -V-

Chocolate brownies with different
toppings:

Praline, oreo, lemon, meringue

Peanut butter, blueberry, buttercream

White chocolate, waffle crumble

Caramel toffee, grated biscuit

Price: € 3.000 per day

Service included

(25 wine bottles included)



BEVERAGES & WINES

Soft drinks

Mineral water

Beer (Lager)

Proposed white wines

Semeli, Armonia

(Moschofilero, Malagouzia)

or

Clio, the White Muse, Domaine Mouson *(Assyrtiko, Roditis, Savvatio)*

Proposed red / rose wines

Semeli, Armonia

(Merlot, Agiorgitiko)

or

Clio, the Red Muse, Domaine Mouson *(Merlot, Agiorgitiko)*

or

Semeli Armonia Rosé

(Merlot / Grenache Rouge)

or

Clio, the Rosé Muse, Domaine Mouson

(Roditis Alepou / Grenache Rouge)



Set up interactive food trucks or food displays at your booth to treat your guests and provide them with a unique and memorable experience

*

Choose among:



Ice-cream cart



Oyster & Raw Bar



Sushi Roll Stand



Jamon stand



1211

Ice Cream Cart

Serves: Chocolate (6kg), Vanilla (3kg)
 Mango sorbet (3kg)
 Serving hours from 10:00 to 18:00
 One waiter included
 Waffle cones, paper bowls,
 spoons & napkins included
 Dimensions: 110x68x205 cm
 Power Needs: 220 V - 20 A / 24 hour
 electricity

1.100,00 € per day



1222

Oyster & Raw Bar

Serves: Variety of Fine de Claire
 oysters, clams, fish ceviche and sashimi.
 Served with tabasco sauce, mignonette
 and citrus vinaigrette, spicy mayo,
 wakame salad

50 servings
 Serving hours from 12:00 to 16:00
 Chef and assistant attendance included
 Mini plates, forks & napkins included

Required space: 5m2
 Equipment: 1 Banquet table 1,83x0,75,
 1 banquet table 1,50x0,50, showcase
 fridge, Power Needs: 220 W/ 10 amp

1.500,00 € per day



1220

Sushi roll stand

Serves: Finest fish and sea food sushi rolls with all the accessories (wasabi, soy sauce, etc) / California uramaki roll / Rainbow uramaki roll / Salmon and avocado maki roll / Spicy tuna maki roll / Shrimp tempura maki roll / Tiger maki roll

200 pieces

Serving hours from 12:00 to 16:00.

Chef attendance included

Bamboo mini plates, chopsticks, bamboo tongs and napkins included

Required space: 5m²

Equipment: 1 Banquet table 1,83×0,75, 1 banquet table 1,50×0,50, showcase fridge, Power Needs: 220 W/10 amp. - 20 A/24

hour electricity.

1.500,00 € per day



1221

Jamon Serano stand

Serves: Jamon Serano whole leg 4,5 kg with bread bruschetta, tomato relish, pickled cucumbers

Serving hours from 12:00 to 16:00.

Chef attendance included

Mini plates, forks & napkins included

Equipment: 1 Banquet table 1,83×0,75.

800,00 € per day

WAY OF PAYMENT

I. Bank Transfer

- a. 20% of the total amount must be deposited upon signing the private agreement.
- b. 60% must be deposited 30 days before the event date.
- c. The remaining sum, must be deposited 7 days before the events.

Beneficiary: NEW CUST MON A.E.

NATIONAL BANK OF GREECE: 70200767161

IBAN GR 02 01 10 7020 0000 7020 0767 161

SWIFT BIC: ETHNGRAA

EUROBANK: 0026.0040.63.0201416243

IBAN GR 72 0260 0400 0006 3020 1416 243

SWIFT BIC: ERBKGRAA

PIRAEUS BANK: 6729163269921

IBAN: GR 2601717290006729163269921

SWIFT BIC: PIRBGRAA

2. Credit Card

Visa or MasterCard through mail order

*** Prices may change due to geopolitical events**



Contact details: posidonia-catering@aria.gr +30 6948202489