

Mario
CATERING

Congratulations and Best Wishes!

Mario Catering welcomes you to the reception reinvented as never before!

We promise personalized service and individual attention, as Greek hospitality demands.

Our passion in food and service is ready to impress your guests.

“A promise made is a promise kept”.

***Our expert catering and banquet
Professionals will transform your
Dreams into reality.***

***Dream weddings don't just happen;
They are planned and catered to
Perfection.***



Type and Set-up for Events

The first step in order to proceed with your selections is to determine the type of Event you think appropriate for your reception. You have to choose between the following:

Wedding “sit down” Dinner: *Your guests will be seated by six, eight or ten in round tables and will be served at their table the entire menu and the beverage. At the centre of the set-up the wedding table will be able to accommodate six to ten people.*

Wedding Buffet: *A wedding buffet is a meal system where your guests serve themselves the food menu and the waiters serve the beverage and clear the table. It is a popular method for serving a large number of people in a minimum of time. Buffets are offered at various shapes and sizes. Your guests will be seated by six, eight or ten in round tables. It is our specialty that the quality of foods at buffets is on the same level of a "sit down" dinner. The reason being that because our buffet food is produced in appropriate quantities, we focus on detail oriented aspects of food such as presentation and perfecting seasoning. The buffet stations are placed around the sitting area in such a way to give easy access to all the guests.*

Wedding Cocktail Party: *A well-planned cocktail party is an exciting event. Meeting new people can be much easier under the relaxed atmosphere of a cocktail party, which is why some people prefer the term social mixer to the more direct term cocktail party. A good cocktail party host should provide a selection of alcoholic and non alcoholic beverage finger food and canapés selection. Set up will include large bars - one buffet for drinks, and others for hors d'oeuvres - a good distance from each other or at opposite ends of the area, to cut down on traffic around them.*



MENU

IMEROVIGLI

Welcome Hors D'oeuvres – on tray

- ◆ Vole au vents with anothiro cheese and smoked salmon
- ◆ Tortilla with vegetable sticks and vegetable puree.

Cold appetizers - family style

- ◆ Bari salad with multicoloured cherry tomatoes, tamarix, xinomizithra cheese and rusk, with oregano scented olive oil
- ◆ Santorinian fava, topped with caramelized onion and raisins

Hot Appetizers - family style

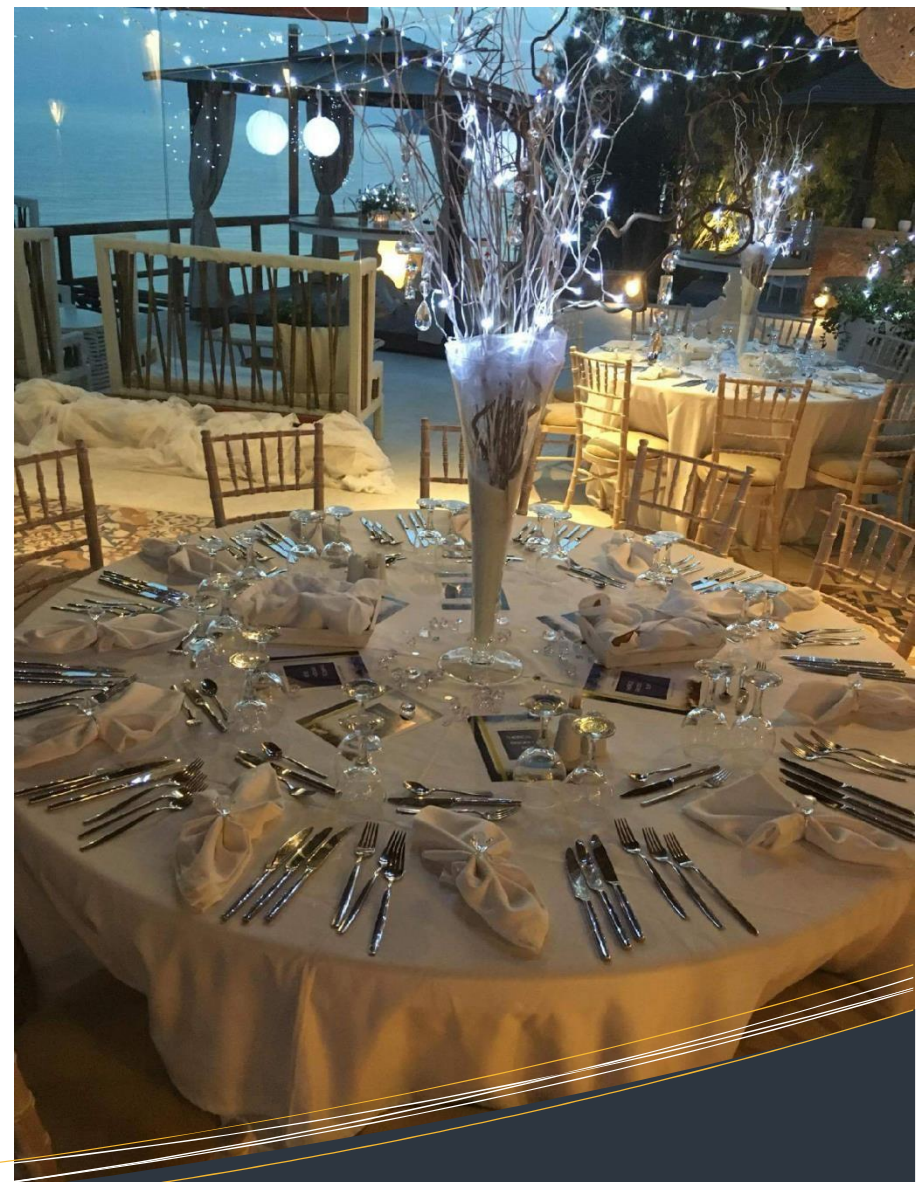
- ◆ Soft cheese mix wrapped in angel hair, topped with sour cherry
- ◆ Grilled oyster mushrooms with an orange & honey vinaigrette

Main course - served

- ◆ Pork medallions in sweet vinsanto sauce with pine nuts and grapes. Garnished with a carrot puree and baby potatoes

Dessert - served

- ◆ Baklava with mastic ice cream



Price per person 75 euro



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MENU

KATHAROS

Welcome Hors D'oeuvres – on tray

Aromatic bruschetta with spinach and trout
Rolls of rice wrapped in vine leaves (Dolmadakia)

1st Course - served

Santorini traditional salad with capers and caper leaves, cherry tomatoes, katsouni cucumber & chloro cheese, with olive oil and red balsamic

2rd Course - served

Prawn Pasta with linguine, fresh tomatoes, basil and thyme

3th Course - served

Lemon sorbet

4th - Main course - served

Pork medallions in sweet vinsanto sauce with grapes and pine nuts. Garnished with baby potatoes

5th Course - served

Orange and yogurt filo cake (portokalopita) with vanilla ice cream



Price per person 95 euro



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MENU

AKROTIRI

1st Course - served

Carrot & ginger velvet soup

2nd Course - served

Salmon tartar on tamarix

3rd Course - served

Lentil salad with couscous and cherry tomatoes

4th -Main Course -served

Grilled red snapper fillet with olive oil & lemon sauce, sided with sautéed vegetables

5th Course -Dessert - served

Panna cotta scented with mastic, glazed with honey and gold leaves



Price per person 75 euro



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MENU

FIROSTEFANI

Welcome Hors D'oeuvres – on tray

- ◆ Bruschetta with gorgonzola, fig marmalade and prosciutto
- ◆ Greek & European cheese mix cup, with cherry tomato and grapes

Cold appetizers - family style

- ◆ Rocket salad with sun dried tomato, rusk, diced orange, walnut crumbles, parmesan flakes and a classic vinaigrette
- ◆ Beetroot salad with yogurt and walnuts
- ◆ Santorinian fava, topped with caramelized onion and raisins

Hot Appetizers - family style

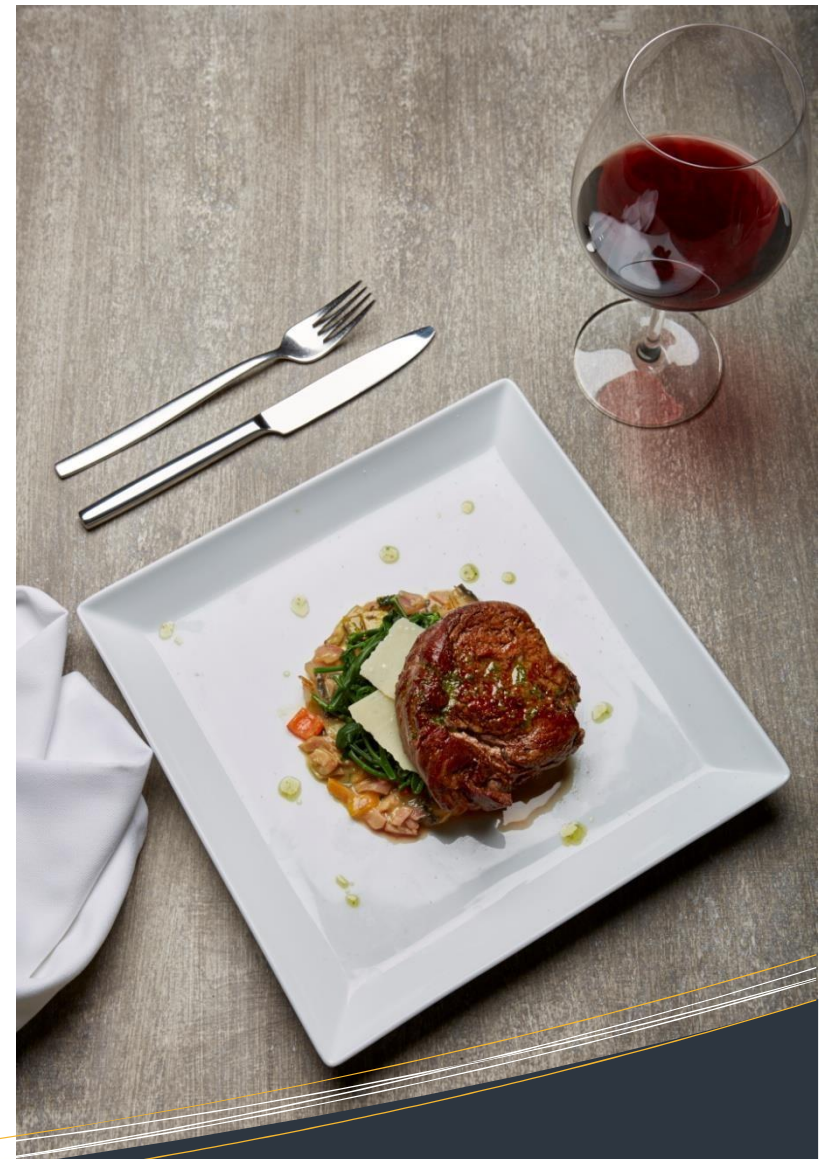
- ◆ Rolls of rice wrapped in Vine leaves (Dolmadakia), sided with a yogurt & dillsauce.
- ◆ Meatballs in tomato sauce flavoured with cinnamon (Soutzoukakia)

Main course - served

- ◆ Beef fillet in our famous Mario pepper sauce with multicolored capsicum, bacon, parmesan, and a unique spice mix. Garnished with baby potatoes & saffron scented wild rice mix

Dessert - served

- ◆ Chocolate Mouse, scented with Vinsanto and topped with whipped cream



Price per person 90 euro



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MENU

FIRA

Welcome Hors D'oeuvres – on tray

Meatball on yogurt cocktail sauce
Tartlet with Mt Athos eggplant spread

1st Course - served

Tomato Gazpacho with cream cheese & basil pesto

2nd Course - served

Octopus stifado with shallots and black fava

3rd Course - served

Mango sorbet

4th - Main Course - served

Rack of lamb in assyrtico wine sauce with rosemary.
Garnished with a white eggplant puree and baby potatoes

5th Course – Dessert - served

Chocolate brownie with vanilla ice cream



Price per person 79 euro



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MENU

VOTHONAS

Welcome hors d'oeuvres – on tray

Mini burger
Cherry tomato stuffed with anothiro cheese, feta & fresh mint

1st Course

Cobb salad with iceberg, corn, egg, tomato, avocado, bacon & gorgonzola, with an apple cider dijonnaise vinaigrette

2nd Course

Tartare de boeuf

3rd Course

Wild mushrooms with garlic, truffle oil, fresh thyme & smoked metsovone cheese

4th - Main Course

Black angus rib eye on BBQ. Sided with baby potatoes & pumpkin puree

5th Course – Dessert

Chocolate soufflé bar, with a white cheese & pistaccio cream



Price per person 90 euro



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MENU

THIRASIA

Welcome Hors D'oeuvres – on tray

Vole au vents with anothiro cheese and smoked salmon
Tartlet with fava and aromatic octopus
Cherry tomato, stuffed with feta, anothiro cheese & fresh basil

1st course - served

Quinoa salad with sautéed shrimps

2nd Course - served

Steamed mussels in white wine with garlic, parsley, peppers and saffron

3th Course - served

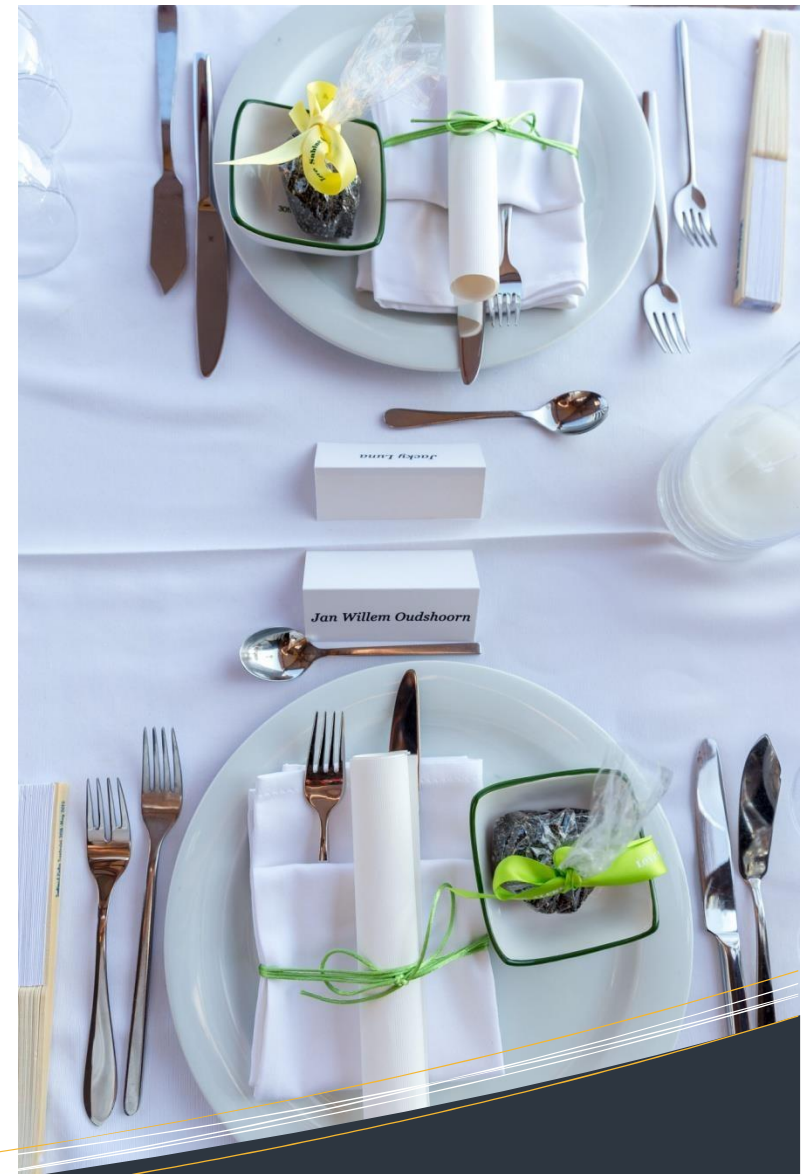
Fresh lobster on BBQ, drizzled with butter and sided with a tomato tartar

4th Course - served

Sautéed gilthead fish fillet, topped with extra virgin olive oil & lemon sauce.
Sided with a black eyed peas salad

5th course -served

Cheesecake with cherry tomato, marmalade and fresh mint



Price perperson 120 euro



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BUFFET AMMOUDI

Welcome Hors D'oeuvres – cocktailstyle

- ◆ Mini burger
- ◆ Mini feta cheese & spinach pie

Appetizers buffet:

- ◆ Variety of fresh bread
- ◆ Greek salad with tomato, cucumber, feta cheese cubes, olives & olive oil with oregano
- ◆ Rocket salad with sun dried tomato, rusk, diced orange, walnut crumbles, parmesan flakes & vinaigrette sauce
- ◆ Rolls of rice wrapped in vine leaves (Dolmadakia)
- ◆ Tzatziki yogurt spread with garlic, cucumber and fresh dill

BBQ buffet:

- ◆ Meatballs
- ◆ Pork souvlaki
- ◆ Chicken fillet
- ◆ Lamb chops
- ◆ Sausage

Sides:

- ◆ Baby potatoes with rosemary
- ◆ Wild rice mix scented with saffron

Dessert station:

- ◆ Variety of popular Greek desserts
- ◆ Season fruits



Price per person 55 euro



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BUFFET

VOLCANO

Welcome Hors D'oeuvres – on tray

- ◆ Vole au vents with cream cheese and smoked salmon
- ◆ Cherry tomato, stuffed with feta, anthotiro cheese & fresh Basil

Appetizers buffet:

- ◆ Selection of fresh bread
- ◆ Greek salad with diced feta cheese, tomatoes, cucumber, onion, capsicum, olives and olive oil with oregano
- ◆ Tzatziki spread with Greek yogurt, garlic, cucumber and dill
- ◆ Traditional tomato fritters
- ◆ Shrimp saganaki, with tomato and feta cheese crumbles

BBQ buffet:

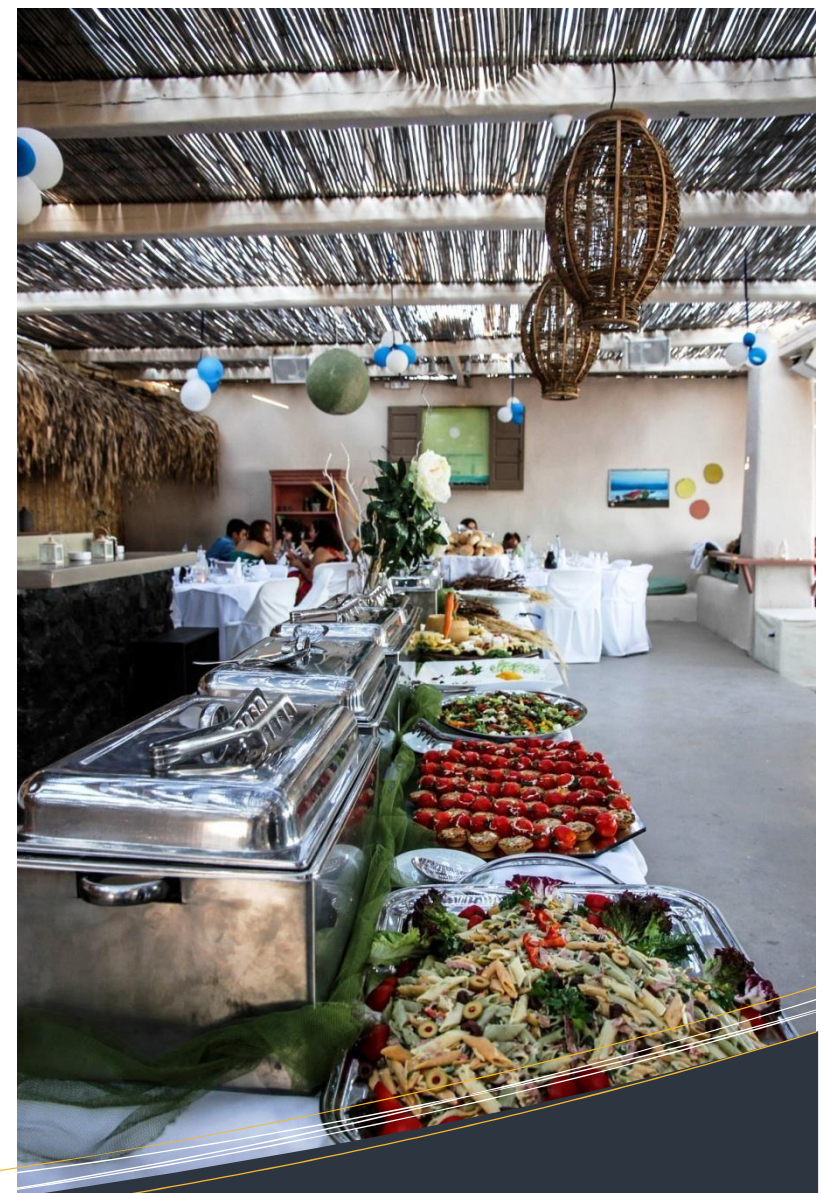
- ◆ Pork souvlaki
- ◆ Chicken fillet
- ◆ Lamb chops
- ◆ Swordfish fillet

Sides:

- ◆ Baby potatoes with rosemary and thyme
- ◆ Rice with saffron & multicoloured peppers

Dessert station:

- ◆ Variety of popular Greek desserts
- ◆ Season fruits



Price per person 60 euro



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BUFFET KAMARI

SALAD BUFFET

- ◆ Greek salad with tomatoes, cucumber, onion, feta cheese , olives and extra virgin olive oil
- ◆ Multicolour salad with five kinds of lettuce, multicoloured peppers, orange vinaigrette and grilled halloumi cheese

APPETIZER BUFFET

- ◆ Selection of fresh bread
- ◆ Greek and international cheese platter, with dried fruit and grissini
- ◆ Traditional tomato fritters
- ◆ Santorinian fava with caramelized onion and raisins
- ◆ Taramosalata fish roe spread with bread crumbs and potato, lemon and onion
- ◆ Myzithropitaki traditional soft cheese pie
- ◆ Beetroot salad with yogurt and walnuts

GREEK CUIZINE

- ◆ Kokkinisto beef in tomato sauce
- ◆ Lemonato chicken in lemonsauce
- ◆ Mousaka with eggplant, potatoes, mince and béchamel
- ◆ Stuffed tomatoes with rice (gemista)
- ◆ Skordomakarona garlic pasta

BBQ

- ◆ Beef meatballs
- ◆ Porksouvlaki
- ◆ Vegetables on BBQ, with balsamic and honey sauce

SIDE DISH

- ◆ Oven baked potatoes with rosemary

Dessert station:

- ◆ Variety of popular Greek desserts
- ◆ Mini shots of internationaldesserts
- ◆ Season fruits



Price per person 70 euro



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BUFFET PERIVOLOS

Welcome Hors D'oeuvres – cocktail style

- ◆ Filo nest with shrimp and avocado mayonnaise
- ◆ Rolls of rice wrapped in Vine leaves (Dolmadakia), with a yogurt and dill sauce

Appetizers buffet:

- ◆ Selection of fresh bread
- ◆ Santorini traditional salad with capers and caper leaves, cherry tomatoes, katsouni cucumber & choro cheese
- ◆ Naxos salad with iceberg, marinated zucchini, sautéed mushrooms, grated carrot, sun dried tomato and naxos gruyere, with a lemon and mint vinaigrette
- ◆ Fusilli pasta salad with cream cheese, spinach and smoked salmon
- ◆ Fava puree, topped with caramelized onion and raisins

Seafood and fish station:

- ◆ Octopus marinated in vinegar with pickled vegetables
- ◆ Prawns on BBQ with olive oil and lemon
- ◆ Stuffed squid with feta, tomato and garlic
- ◆ Steamed mussels in white wine, scented with saffron
- ◆ Perch in lemon sauce with dill

Meat station:

- ◆ Meatballs in red sauce with fresh tomato and feta
- ◆ Sweet & sour chicken fillet

Sides:

- ◆ Baby potatoes with rosemary and thyme
- ◆ Rice with saffron & multicoloured peppers

Dessert station:

- ◆ Variety of popular Greek desserts
- ◆ Season fruits



Price per person 95 euro



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BUFFET EMPORIO

Welcome hors D'oeuvres – on tray

- ◆ Tartlet with celeriac puree and sea basstartar
- ◆ Tartlet with truffle scented black fava and caramelized onion

Appetizers buffet:

- ◆ Selection_of fresh bread
- ◆ Rocket salad with sun dried tomato, rusk , diced orange, walnut crumbles, parmesan flakes & vinaigrette sauce
- ◆ Caprese salad with cherry tomatoes, mozzarella, basil pesto & fresh basil
- ◆ Athinaiki with fresh cod and mayonnaise, potato, carrots and celery
- ◆ Chicken salad with mayonnaise, cabbage , lettuce, carrots and turmeric
- ◆ Beet root salad with yogurt and walnuts

Fish stand:

- ◆ Shrimps saganaki with tomato and feta
- ◆ Octopus
- ◆ Grilled salmon fillet
- ◆ Lobster Pasta with tomato and basil

Meat Station

- ◆ Veal rib eye
- ◆ Lamb shank with rosemary
- ◆ Pork gyros
- ◆ Chicken a la crème with mushrooms

Sides

- ◆ Baby potatoes with rosemary
- ◆ Rice scented with saffron
- ◆ Vegetables on BBQ, with balsamic and honey

Dessert Buffet

- ◆ Mini shots of international desserts
- ◆ Season fruit



Price per person 95 euro



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BUFFET MESARIA

Appetizers buffet:

- ◆ Variety of fresh bread
- ◆ Greek and international cheese platter with grissini and marmalade
- ◆ Caesar salad with lettuce & iceberg, cherry tomato, rusk, bacon, parmesan, chicken fillet and Caesar dressing
- ◆ Quinoa salad with black gram, beluga, fresh onion, mint, cherry tomato, shrimps and lemon sauce
- ◆ Baked mushrooms with tomato, garlic and thyme
- ◆ Houmous with red onion and tahini
- ◆ Octopus carpaccio marinated in citrus juice

Fish stand:

- ◆ Sole fish rolls with rocket
- ◆ Paupiette with prawns and bacon
- ◆ Seafood mille feuille with potato, zucchini, seafood trilogy with octopus, crab and calamari, topped with bechamel

Meat station

- ◆ Pork scaloppini in peppersauce
- ◆ Chicken roll with anothiro cheese, spinach and sun dried tomato
- ◆ Beef rump with prunes and chestnut, thyme scented honey and Aigiorgitico red wine.

Sides

- ◆ Baby potatoes with smoked paprika & butter.
- ◆ Rice scented with saffron

Dessert Buffet

- ◆ Mini shots of international desserts
- ◆ Season fruit



Price per person 78 euro



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COCKTAIL MENU

BAXEDES

Vole au vents with anothiro cheese & smoked salmon
Tartlet with fava & aromatic octopus
Cherry tomato stuffed with anothiro cheese, feta & fresh mint
Rice rolled in vine leaves (dolmadaki)
Meatball on yogurt cocktail sauce
Tortilla with vegetable sticks & vegetable puree
Cheese mix cup with cherry tomatoes & grapes
Tartlet with Mt Athos eggplant spread
Tartlet with truffle scented black fava & caramelized onion with raisins
Filo nest with shrimp and avocado mayonnaise
Éclair with smoked salmon mousse and caviar
Mini burger
Mini chicken souvlaki
Mini pork souvlaki
Mini swordfish & shrimp souvlaki
Tartlet with celeriac puree & sea bass tartar
Sautéed mushrooms with potato mush, chestnut & apple
Crostini with prosciutto, fig and gorgonzola
Aromatic Brouschette with spinach & trout
Mini cheese & spinach pies
Fruit salad cup
Dessert shot mix

PRECELECTION OF 12 ITEMS



Price per person 35 euro



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Chocolate Fountain

Hire package deal for up to 50 people which includes the following:

Giles & Posner Chocolate Fountain
Round table and quality linen
Unique ambient surround with led colour lights
Milk chocolate, accompanied with
melon ,strawberries, grapes, bananas, pineapple,
cake, biscuits, marshmallows, mini doughnuts

Package price for 2 hours: 600 euro

Cotton Candy Machine

Hire package deal for up to 50 people which includes the cotton candy machine
with one operator/server

Package price for 2 hours : 300 euro



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Ice cream cart

4 choices of ice cream flavours (chocolate-vanilla-pistachio-mango).
Served by experienced personnel in crunchy cones or cups with syrup .

Package price for 2 hours : 450 euro up to 50 guests
650 euro for up to 100 guests

Options for late snack include:

- Live gyros stand (pork or chicken) with operator.
Price for 1hr package 14€/person unlimited
- Pita gyros, 1 per person: 4 € per piece (pork or chicken)
- Pork souvlaki or kebab: 2.5€ per piece
- hot dog: 5€/piece

KIDS MENU A :Tomato and cucumber salad, Grilled chicken nuggets & Fries,
vanilla ice cream

Price per child: €25

KIDS MENU B: Cheese pie, Pasta with tomato sauce & grated cheese, vanilla ice
cream

Price per child: €25



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REGULAR OPEN BAR

Aperitif: Ouzo, Campari, Martini Dry

Alcohol: Gin, Vodka, Tequila, Bacardi

Whiskey: Standard bottled

Beer: Bottled Beer

Box wine: White, Rose, Red

Refreshments: bottled water, soft drinks, fruit juices
2 cocktails

DELUXE OPEN BAR

Aperitif: Ouzo, Campari, Martini Dry - Bianco – Rosso, Amaretto

Alcohol: Gin Tanqueray, Vodka Ketel One, Tequila Olmeca, Bacardi

Whiskey: Johnnie Walker Black Label

Beer: Bottled Beer

Bottled wine: White, Rose, Red, Sparkling Wine

Refreshments: Bottled water, soft drinks, fruit juices
3 cocktails

GREEK OPEN BAR

Sparkling Wine .Wine bottled (white, red), Bottled water, soft drinks, beers

REGULAR OPEN BAR Duration: 5hrs

60€ per person

DELUXE OPEN BAR Duration: 5hrs

85€ per person

GREEK OPEN BAR Duration: 5hrs

45€ per person

LED ILLUMINATED BAR COST 190 €

PRICE PER BOTTLE

SPARKLING WINE 35€

PRICE PER BOTTLE

FRENCH CHAMPAIGN/MOET 120€

PRICE PER BOTTLE

FRENCH CHAMPAIGN/Dom Perignon 250€

Additional fee for Filter Coffee & Tea 3€ or Espresso 4€



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The prices include white chair with covers, table cloths , napkins cutleries,plates and glasses..

Additional upgrade cost of an extra 11€ per person will include white Chiavari™ or golden Napoleon chairs and Ghost chairs .

Upgrade option to golden plated cutlery and carved glassware in blue and green and charger plate is available..

Live BBQ cooking in front of the guests comes with an extra charge of 250 euros.

For events to take place out of automobile roads' reach and/or require extensive carrying labor there will be extra charge. The additional amount will vary depending on the location.

Rent of our catering unit at the agreed final price lasts for a maximum of 5 hours of service starting from guests arrival. Any extra hour has an additional cost of 150 Euro.

If you have any further requirements, we can realize them!
Tips are not included (this is up to the guest's discretion)

VAT is not included.

Method of payment:

1st DEPOSIT: In order to book the date of 500 €

2nd payment: By signing the private contract, 30% of the total amount resulting from the minimum number of guests.

Redemption: one day before the event the balance of the total amount.

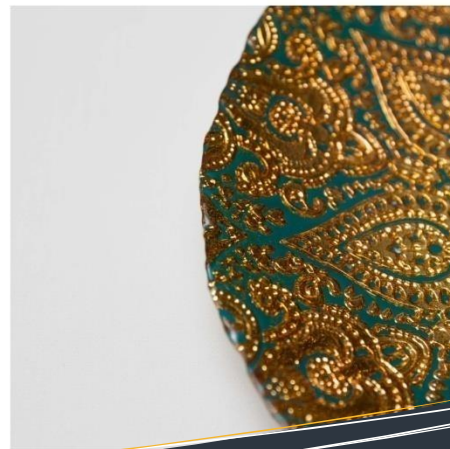
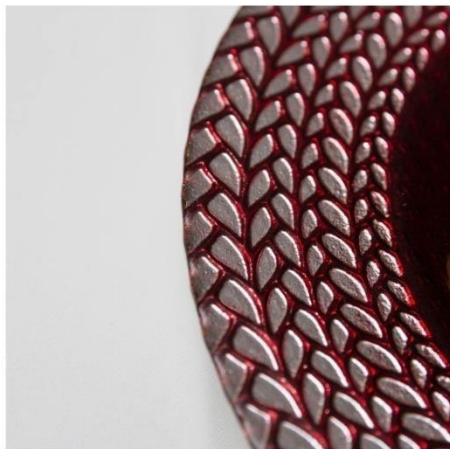
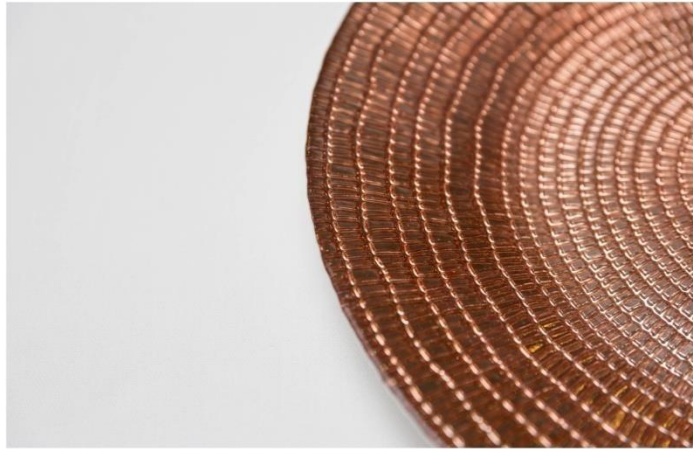
In case the client in writing cancel the event, the earliest 2 months before the date of the event will pay 30% of the total amount it will pay 50% of the total amount of the event if you cancel in writing more than one month before the date of the event. We note that any cancellation reception, the first deposit for the reservation date, non-refundable.



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CHARGER PLATES

Our selection consists of 8 different types of charger plates to choose for rent for the price of 5 euro/piece, plus VAT



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GLASSWARE UPGRADES

Choose between blue/green/purple patterned glasses, or melodia carved glasses for 4 euros/set plus VAT

CHAIR UPGRADES

Choose between white chiavari/gold napoleon/ghost Elisabeth chair for 11 euro plus VAT/piece



WHITE WOODEN TABLE

2.1X0.9m, for 8 guests, at 60 euro/piece plus VAT



CUTLERY UPGRADES

Choose between golden plated or matte black for 1.5 euro/piece (fork, knife or spoon), before VAT



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ALSO AVAILABLE FOR RENT:

Bar stand with elastic tablecloth

White tent

Outdoor heaters

Napkins in pink , purple or navy blue

Please contact for prices



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