

**EuroHeartCare 2016**

**Catering order form for Exhibition and Satellite Symposia**

Whether planning a conference or a professional meeting or you need help with the catering services for your Satellite Symposium and various meetings, Dill SA (Aria Fine Catering) will be glad to meet your needs. Call us on +30 210 9656388 or send us an e-mail at [gsarlos@aria.gr](mailto:gsarlos@aria.gr) and we will be pleased to serve you shortly.

**CARD DETAILS**

Cardholder's name: \_\_\_\_\_ Card: Visa  MasterCard

Card number: \_\_\_\_\_ Expiry date: \_\_\_\_\_ Security number: \_\_\_\_\_

Satellite Symposium/ Meeting organizer: \_\_\_\_\_

Satellite Symposium Session No: \_\_\_\_\_

Lecture Room Name: \_\_\_\_\_

Person in charge: \_\_\_\_\_

Address: \_\_\_\_\_ Profession: \_\_\_\_\_ Town – Country: \_\_\_\_\_

VAT Number: \_\_\_\_\_ TAX Number: \_\_\_\_\_

Delivery Date: \_\_\_\_\_ Delivery Time: \_\_\_\_\_ Telephone: \_\_\_\_\_

Mobile: \_\_\_\_\_ Email: \_\_\_\_\_

Place: \_\_\_\_\_ Date: \_\_\_\_\_

Company stamp

Signature

<b>BANKS ACCOUNTS OF Dill SA FOR ALL PAYMENTS - NATIONAL BANK OF GREECE</b>
<b>No 695/001353 - 68 IBAN GR 5401106950000069500135368</b>
<b>BIC ETHNGRAA</b>

## STAND OFFER

REFRESHMENTS	PRICE/€	ITEMS	SNACKS	PRICE/€	ITEMS
Natural Mineral Water 6 bottles, 1lt	3.30		"Greek Mezes" platter, for 15 persons	45.00	
Natural Mineral Water 1 bottle, 10lt	12.00		Meat Balls, Cherry tomatoes, Cretan Graviera, Pickles, Rusks		
Water dispenser (rent for the whole period of the exhibition)	50.00		Canapés - Platter of 30 pcs - Choice of:		
Sparkling Water 12 bottles, 330ml	15.00		Tomato, Mozzarella and Pesto	35.00	
Pepsi 6 cans, 330ml	7.50		Prosciutto with cream cheese	35.00	
Pepsi Max (sugar-free) 6 cans, 330ml	7.50		Italian Salami with olive	35.00	
7up 6 cans, 330ml	8.30		Smoked salmon with "katiki" cream cheese	40.00	
Tonic 6 bottles, 500ml	8.50		Roquefort mousse with walnuts	35.00	
Soda 6 bottles, 500ml	8.50		Vol au Vent with tuna salad	35.00	
Orange Juice 1lt	3.00		Variety of 6 flavours as above	35.00	
Lemon Juice 1lt	3.00		Tramezzini - Platter of 21 pcs - Choice of :		
Lipton Ice Tea 6 bottles, 500ml	12.00		Smoked turkey and cheese	30.00	
Lipton Ice Green Tea 6 bottles, 500ml	12.00		Smoked salmon with Philadelphia Cheese	36.00	
			Prosciutto Cotto	34.00	
<b>DRIED NUTS</b>	<b>PRICE/€</b>	<b>ITEMS</b>	Tortilla rolls with chicken salad, palter of 20 pcs	30.00	
Almonds 500 gr	9,7		Cheese platter for 15 persons (50-60gr per person)	40.00	
Hazelnuts 500gr	9,7		Blue cheese, Parmesan, Cretan Graviera, Provolone		
Cashews 500gr	9,7		Garnished with dried fruits and crackers		
Variety of dried nuts 1 kg	17.00		Cold Cuts platter for 15 persons(30-40 gr per person)	45.00	
			Italian Salami, Prosciutto, Jambon foue, smoked Turkey		
<b>SNACKS</b>	<b>PRICE/€</b>	<b>ITEMS</b>	Garnished with crackers and pickles		
Pain Surprise - 51pcs - Choice of:			Nachos platter of 500gr - Choice of dip:	20.00	
Smoked Salmon - cream cheese	60.00		Guacamole..... Barbeque..... Mexican.....		
Smoked Jambon Foue – cheese	50.00		<b>DESSERTS - FRUITS</b>	<b>PRICE/€</b>	<b>ITEMS</b>
Smoked Turkey – Emmental	50.00		Variety of cookies 1kg(chocolate, vanilla, cinnamon)	20.00	
Tuna salad - lemon - dill	55.00		Chocolate - Vanilla cake, platter of 1 Kg	15.00	
Chicken salad	50.00		Variety of mini Choux -Éclair, platter of 25pcs	20.00	
Prosciutto, aubergine and rocket	55.00		Verrines: Espresso Mousse, Profiterole, Panacota with mastic, Yoghurt mousse with cherry , platter of 16 pcs	24.00	
			Fresh Fruits (Bananas, Pineapples, Oranges, Cherries, Melons, Strawberries etc) total 3 Kg	45.00	
<b>ICE CREAM – FROZEN YOGURT</b>	<b>PRICE/€</b>	<b>ITEMS</b>	<b>VARIOUS SUPPLEMENTS</b>	<b>PRICE/€</b>	<b>ITEMS</b>
Ice cream stand with 2 different tastes 6 kg (for 60 – 70 people)	350.00		Long drink Glass (transparent plastic) 300ml, 10pcs	3.10	
Frozen Yogurt stand with a variety of 6 topics (for 60 – 70 people)	450.00		Cup (for hot beverages) 200ml, 50pcs	6.90	
			Plate (paper white D21.5 cm), 20pcs	3.60	
<b>WAITERS</b>	<b>PRICE/€</b>	<b>ITEMS</b>	Fork (plastic white 17cm), 10 pcs	1.00	
Waiter Services	140.00		Spoon (plastic white 17cm) 10pcs	1.00	
			White napkins, 50pcs	3.10	
			Ice cubes (4kg/bag)	5.00	
			Cooler (rent for the whole period of the exhibition)	30.00	
			Espresso Machine, 50 lots (sugar, milk, cups, spoons)	150.00	
			Filter coffee machine, 50 lots (sugar, milk, cups, spoons)	120.00	
			Tea kettle, 50 lots (sugar, milk, cups, spoons)	120.00	

### DELIVERY TERMS (for your daily supplies):

Minimum amount for your order is € 100

All prices include VAT 23% and all legal taxes

In case of damage or loss of equipment provided there will be an extra charge

Returns of goods will not be allowed

Deliveries will be handled over only with credit card details or bank transfer by transaction 5 days in advance

**- COFFEE BREAK I (min. of 30 persons) -**

**BEVERAGES**

Filter coffee

Tea (Variety of flavors)

Fruit juices

Milk, sugar, saccharin

Mineral water

**ASSORTMENTS**

Chocolate chip cookies and almond cookies

**- Price per person: € 5.50 including VAT 23% -**

**- COFFEE BREAK II (min. of 30 persons) -**

**BEVERAGES**

Filter coffee

Tea (Variety of flavors)

Fruit juices

Milk, sugar, saccharin

Mineral water

**ASSORTMENTS**

Chocolate chip cookies and almond cookies

Carrot cake and coffee cake

Mini butter croissants and chocolate croissants

**- Price per person: € 7 including VAT 23% -**

**- COFFEE BREAK III (min. of 30 persons) -**

**BEVERAGES**

Espresso

Filter coffee, classic

Nescafe (hot or iced)

Nescafe decaffeinated

Variety of tea

Milk, sugar, saccharin

Fruit juices

Mineral water

**ASSORTMENTS**

Homemade sablés

Carrot cake and coffee cake

Granola bars

Egg salad finger sandwiches

Cucumber finger sandwiches

**- Price per person: € 10 including VAT 23% -**

## **- LUNCH BAG I (min. of 30 pieces) -**

**IN SINGLE USE UTENSIL FRIENDLY TO THE ENVIRONMENT**

### **SUGGESTED DISHES**

- Baguette with turkey, cheddar, tomato and iceberg lettuce **or**  
Baguette with prosciutto di Parma, eggplant, rocket, mozzarella and basil oil **or**  
Baguette with chicken salad, rocket and egg **or**  
Baguette with tuna salad, peppers and lemon juice **or**  
Baguette with 'feta' cheese, olives, tomato and olive oil (V) **or**  
Baguette with grilled vegetables, olive paste, 'feta' cheese and rocket (V) **or**  
Baguette with 'fava' purée, rocket, olives and celery (V)

### **DESSERTS**

- Seasonal fruits  
Mineral water (bottle ½ lt)

**- Price per person: € 13 including service and VAT 23% -**

**- LUNCH BUFFET I (min. of 30 people)-**

**STANDING BUFFET**

**BEVERAGES**

Soft drinks (normal and light)

Variety of juices

Mineral and sparkling water

**SALADS & APPETIZERS**

Salad with spinach, prosciutto di Parma, parmesan flakes and balsamic vinegar vinaigrette

Salad with black-eyed peas, spinach, olives, sun dried tomatoes and spearmint flavored olive oil sauce

Bocconcini di mozzarella, cherry tomatoes and basil pesto

Salad with rice, tuna, cucumber, carrot and Dijon mustard vinaigrette

**MAIN COURSE**

Linguini with smoked salmon and vodka

Chicken al limone with steamed baby potatoes

Pork 'souvlaki' with thyme and honey

**DESSERTS**

Verrines with variety of chocolate mousse flavors, bitter, milk, white

**- Price per person: € 27 including service and VAT 23%-**

## **- LUNCH BUFFET II (min. of 30 people)-**

### **STANDING BUFFET**

#### **BEVERAGES**

Soft drinks (normal and light)

Variety of juices

Mineral and sparkling water

#### **SALADS & APPETIZERS**

Salad with greens, avocado and smoked salmon, with citrus vinaigrette

Cretan salad with lettuce, barley bread, tomato and 'anthotyro' cheese

Grilled vegetables with gruyere from Naxos and balsamic vinegar vinaigrette

Salad with baby potatoes, tuna, green beans, eggs and oregano scented mayonnaise sauce

Salad with rice, crispy bacon, avocado, cucumber and Dijon mustard vinaigrette

#### **MAIN COURSE**

Penne Alfredo with shrimps

Chicken with spinach, chard, 'feta' cheese and lemon & thyme sauce. Accompanied with steamed potatoes

Pork tenderloin fillet with porcini mushrooms and white wine sauce. Accompanied with spinach au gratin

Beef burger with caramelized onion. Accompanied with potato mouselline

#### **DESSERTS**

Bitter chocolate bars with crème anglaise

Panacotta with berries sauce

Seasonal fruits

**- Price per person: € 32 including service and VAT 23%-**