Catering
# EUROECHO 8 - Athens 1-4 December 2004

## Catering Order Form

<table>
<thead>
<tr>
<th>Stand No:</th>
<th>Company Name:</th>
<th>Contact Person:</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Adress:</th>
<th>Tel.:</th>
<th>Fax.:</th>
<th>e-mail:</th>
</tr>
</thead>
</table>

**Invoicing Address and Contact Person if different from above:**

### Coffee/Tea

<table>
<thead>
<tr>
<th>No. of persons</th>
<th>Description</th>
<th>Cost per Item (€)</th>
<th>Quantity</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>Coffee-thermos serving 10 (including: sugar, milk)</td>
<td>15</td>
<td></td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>Tea-thermos serving 10 (including: sugar, milk)</td>
<td>15</td>
<td></td>
<td></td>
</tr>
<tr>
<td>15 to 200</td>
<td>Coffee breaks: Coffee, tea, orange juice selection of cookies</td>
<td>6/person</td>
<td></td>
<td></td>
</tr>
<tr>
<td>15 to 200</td>
<td>Rental cost for porcelain cups and spoons</td>
<td>1,8/person</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Cold Drinks

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost per Item (€)</th>
<th>Quantity</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mineral water - bottle 500ml</td>
<td>0,8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sparkling water - bottle 330ml</td>
<td>1,2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Coca Cola, Sprite, Fanta</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fruit Juice (Orange, Cocktail, Apple)</td>
<td>1,8</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Alcoholic Drinks

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost per Item (€)</th>
<th>Quantity</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amstel beer 0,330</td>
<td>1,8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Imported beer 0,330</td>
<td>2,1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Local red wine 0,75</td>
<td>13</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Local white wine 0,75</td>
<td>15</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Champagne (local CAIR)</td>
<td>29</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Glasses for the wine and champagne - 20 pieces</td>
<td>10</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Sandwiches

<table>
<thead>
<tr>
<th>Baguette with</th>
<th>Description</th>
<th>Cost per Item (€)</th>
<th>Quantity</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ham, Tuna, Turkey, Cheese</td>
<td>4</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Greek Sandwich</td>
<td>Olives, Tomato, Feta cheese</td>
<td>4</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Loaf</td>
<td>Garnished sandwich (40 portions)</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bread Rolls</td>
<td>Small</td>
<td>0,6</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Sweet Tasters

<table>
<thead>
<tr>
<th>Cookies (1 kg)</th>
<th>Cost per Item (€)</th>
<th>Quantity</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>15</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cakes - 10 persons</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Small pastries (50 pieces)</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fruit tart (10 small pieces)</td>
<td>12</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apple pie (10 small pieces)</td>
<td>13</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Selection of Greek desserts (25 pieces)</td>
<td>30</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
## Cold Dishes

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost per Item</th>
<th>Quantity</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rolled chicken with: mixed green salad, potato chips, tomatoes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>cucumber (each)</td>
<td>9</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked pork with: coleslaw salad, tomato, cucumber (each)</td>
<td>10</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Smoked trout with: green salad and bread roll (each)</td>
<td>12</td>
<td></td>
<td></td>
</tr>
<tr>
<td>All served in plastic dishes</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Salads

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost per Item</th>
<th>Quantity</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Greek salad (tomato, cucumber, olives, feta cheese) 250gr</td>
<td>6</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Caesar’s salad (250gr)</td>
<td>7</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Season’s salad (250 gr)</td>
<td>5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Served in plastic balls</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Lunch Boxes

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost per Item</th>
<th>Quantity</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 mini sandwiches, 1 season fruit, 1 dessert, bottle of mineral water 500ml</td>
<td>14</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(minimum order 15 pieces)</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Buffet Menu

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost per Person</th>
<th>Menu No.</th>
<th>Quantity</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>From 10 to 50 persons</td>
<td>28</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>From 50 to 100 persons</td>
<td>22</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>From 100 to 400 persons</td>
<td>18</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Choose menu number on the next page</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Cocktail Buffet Menu

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost per Person</th>
<th>Menu No.</th>
<th>Quantity</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>From 10 to 50 persons</td>
<td>25</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>From 50 to 100 persons</td>
<td>21</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>From 100 to 400 persons</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Choose menu number on the next page</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Drinks Package

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost per Item</th>
<th>Quantity</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unlimited consumption of red and white local wine, beer, soft drinks, mineral water</td>
<td>9</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Minimum persons to be served 15</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Note:

Above prices do not include VAT.
BUFFET MENU

No 1

SALADS
Season salad with vinaigrette sauce
Politiki vegetable salad
Niçoise Salad

* * *

WARM ITEMS
Rigatoni pasta with 4 cheeses
Oven burger with tomato & cheese
Roasted pork carré with its sauce
Lionez potatoes
Butter vegetables

* * *

VARIETY OF GREEK CHEESES
(with crispbreads & crackers)

* *

Baskets with various rolls

* *

DESSERT
Panacotta
Tiramisu gateaux
Basket with season fruits

Prices:
10 to 50 persons: Euros 28 per person
50 to 100 persons Euros 22 per person
100 to 400 persons Euros 18 per person

VAT 18% to be added on the prices * Staff service is included in the price
BUFFET MENU

No1

SALADS
Season salad with vinaigrette sauce
Politiki vegetable salad
Niçoise Salad

* * *

WARM ITEMS
Rigatoni pasta with 4 cheeses
Oven burger with tomato & cheese
Roasted pork carré with its sauce
Lionez potatoes
Butter vegetables
* * *

VARIETY OF GREEK CHEESES
(with crispbreads & crackers)
* *
Baskets with various rolls
* *

DESSERT
Panacotta
Tiramisu gateaux
Basket with season fruits

Prices:
10 to 50 persons: Euros 28 per person
50 to 100 persons: Euros 22 per person
100 to 400 persons: Euros 18 per person

VAT 18% to be added on the prices  * Staff service is included in the price
BUFFET MENU

No 3

SALADS

Tomato & cucumber salad with rocket & olives
Coleslaw Salad
Aubergine salad à la “Aghio Oros”

* * *

WARM ITEMS

Tortellini à la crème
Bearnéz burger
Turkey roll with its sauce
White risotto & wild creole
Mustard potatoes

* * *

VARIETY OF GREEK CHEESES

(with crispbreads & crackers)

* *

Baskets with various rolls

* *

DESSERT

Chocolate éclairs
Caramel gateaux
Basket with season fruits


Prices:

10 to 50 persons: Euros 28 per person
50 to 100 persons: Euros 22 per person
100 to 400 persons: Euros 18 per person

VAT 18% to be added on the prices  * Staff service is included in the price
BUFFET MENU

No4

SALADS

Tabbouleh salad
Carrot salad marinated with raisins
Gardener’s salad with vinaigrette sauce

WARM ITEMS

aubergines with tomato & feta
Penne à la “Itallienne”
Nois breze baby calf with its sauce
Oven potatoes
Chicken with carry

VARIETY OF GREEK CHEESES

(with crispbreads & crackers)

Baskets with various rolls

DESSERT

French gateaux
Truffles
Basket with season fruits

Prices:

10 to 50 persons: Euros 28 per person
50 to 100 persons: Euros 22 per person
100 to 400 persons: Euros 18 per person

VAT 18% to be added on the prices * Staff service is included in the price
COCKTAIL BUFFET

No 1

COLD APPETIZERS

Canapé with beer sausage
Gherkin with kopanisti cheese
Canapé with danish ham
Puff staffed with roe and Caper
Tart with Roquefort cheese mousse

* * *

Potato Chips
Green and black olives

* * *

Fresh vegetables with spicy sauce
Aubergine purée salad with crisp bread

Prices:

From 10 to 50 persons: Euros 27 per person
From 50 to 100 persons: Euros 25 per person
From 100 to 400 persons: Euros 21 per person

VAT 18% to be added

* Staff services are included in the prices
**COCKTAIL BUFFET**

No 2

**COLD APPETIZERS**

Canapé with anchovy & olives  
Canapé with Swiss cheese  
Puff staffed with Roquefort mousse  
Pumpkin with kapanisti cheese & dill

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**HOT APPETIZERS**

Mini pizza  
Mince-pie  
Aubergine Croquettes  
Small Spinach pie

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Fresh vegetables with Roquefort sauce  
Roe salad with crisp bread

---

**Prices:**

- From 10 to 50 persons: Euros 27 per person
- From 50 to 100 persons: Euros 25 per person
- From 100 to 400 persons: Euros 21 per person

VAT 18% to be added

* Staff services are included in the prices
COCKTAIL BUFFET

No 3

COLD APPETIZERS
Tart with trout mousse
Ham roulant with cream cheese
Fish Mousse
Gherkin with kopanisti cheese
Canapé with egg & Danish red caviar

HOT APPETIZERS:
Mince Pie
Cheese pies with dill
Fish croquettes with sesame
Meatballs with wine sauce
Small sausages with bacon

Basket with fresh vegetables and 2 kinds of sauce

DESSERT
Chocolate éclairs
Caramel puffs

Prices:

From 10 to 50 persons: Euros 27 per person
From 50 to 100 persons: Euros 25 per person
From 100 to 400 persons: Euros 21 per person

VAT 18% to be added

* Staff services are included in the prices
COCKTAIL BUFFET
No 4

COLD APPETIZERS
Tart with tuna and pepper
Puff with cheese mousse & sweet-smelling herbs
Canapé with prosciutto & melon
Canapé with turkey & prunes
Roast beef with wild radish

HOT APPETIZERS
Macedonian Chicken Croquettes
Meat pies with koliandro
Mini crock monsieur
Skewer with pepper & onion
Aubergine patty

Cheese cubes with crackers

Tortillas with “Guacamole” sauce

DESSERT
Mini pastries
Fruit Tarts

Prices:
From 10 to 50 persons: Euros 27 per person
From 50 to 100 persons: Euros 25 per person
From 100 to 400 persons: Euros 21 per person

VAT 18% to be added

* Staff services are included in the prices
COCKTAIL BUFFET

No 5

COLD APPETIZERS
Mini-botches with red caviar and dill
Canapé with tomato and mozzarella
Andives with Philadelphia cheese
Gherkin with trout mousse
Canapé with Danish jam and kiwi

HOT APPETIZERS
Spring Rolls with bitter-sweet sauce
Parmesan cheese «Fondue» in French baguette
Small burgers with Bearnaise sauce
Fish croquettes with anise scent
Chicken skewer with pepper

Fresh vegetables with Cocktail and Roquefort sauce
Aubergine purée salad with crisp bread
Mexican sauce with crouton

DESSERT
Mini French pastries
Éclairs and chocolate truffles

Prices:
From 10 to 50 persons: Euros 27 per person
From 50 to 100 persons: Euros 25 per person
From 100 to 400 persons: Euros 21 per person

VAT 18% to be added

* Staff services are included in the prices
Terms and Conditions

Order reception deadline

15 days before the commencement of the Event. The cost of additional or late orders must be settled on site.

How to order?

The Exhibitor should send the completed services Order Form, signed and sealed with corporate stamp to the following fax number: +30 210 7779584

Method of Payment

- 50% upon the confirmation of the order
- 50% to be received 15 days before the commencement of the Event

Bank Wire transfer to: NATIONAL BANK OF GREECE  
Account number: 049/746678-10  
IBAN number: GR3601100490000004974667810  
SWIFT (BIC): ETHNGRAA  
Beneficiary name: LYGERI SAIT  
* A duplicate of the Bank receipt must be sent by fax +30 210 7779584

Cancellation Policy:

- Full refund for cancellations received 20 days before the commencement of the Event  
- For cancellations received 10 days before the Event commences, 80% of the tariff must be paid.  
- No refund for cancellations 5 days before the Event commences

VAT

All orders are subject to 18% VAT

I have read and agreed with the Terms and Conditions above.

Date: Signature (and print in capital letters): Company stamp:

For any query, please contact us via e-mail: lsait@ath.forthnet.gr or by phone: +30 210 3311771