



**HUMAN
TOUCH**
Chefs Services



About Us

Dear customer

At Human Touch food is our passion. We are a full service private chefs company that provides a wide array of services for all different kinds of food events. Whatever the occasion, there are plenty of reasons to choose Human Touch. We provide and prepare our meals with fresh and healthy ingredients.

Our private chefs services specialize in more than just food as we pride ourselves on offering the most creative catering choices for our clients. Our catering solutions are tailored to your needs and are designed to engage our employees in the best feasible way while delivering a healthy bottom line that adds value to any event.

Enjoy your favorite dishes and the convenience of creating your own menu.

Enjoy your family, friends and guests and allow us to cater your next cookout event.

A great opportunity to explore varied textures and create a divine summer evening.

Other services

- > Cocktail Party
- > Live Music
- > In house wine evening
- > Baby sitting services
- > Massage Therapy
- > Cleaning Services

Breakfast

GREEK BREAKFAST

Fresh orange juice, milk (whole or light), filter coffee or tea.

Cereal (muesli), bread, yogurt, fresh butter, honey (pine or thyme), home made fruit jam, free range eggs, hard cheese from Naxos, ham or turkey.

Mama's cake or biscuits.

CYCLADIC BREAKFAST

Fresh orange juice, mixed juice, milk (whole or light), chocolate, filter coffee or espresso, tea.

Cereal (2 kinds), yogurt, fresh butter, honey (pine or thyme), home made fruit jam (3 kinds), free range eggs, hard cheese from Naxos, ham or turkey, bacon or sausages, cherry tomatoes, sour cheese from Paros, almonds, dried fruits.

Crepes or pancakes or mama's cake.

Lunch menu

1. Tzatziki (yogurt, mint, garlic)
2. Melitzanosalata (aubergine, yogurt, sumac)
3. Local soft cheese
4. Pasta salad (mixed roasted veg, pasta, extra virgin olive oil)
5. Cured Whitebait (whitebait local seasoning & cured salt)
6. Fava beans
7. Brushetta (bread, tomato basil)
8. Marinated octopus
9. Prawn cocktail (marie rose sauce, prawns, baby gem)
10. Oysters
11. Traditional islands Greek salad
12. Ntakos (croûtons, tomato, oregano & feta cheese)
13. Mixed green leaf
14. Caesar's salad (baby gem, anchovies Caesar's dressing croûtons, bacon or chicken)
15. Paros island watermelon rocket & marinated feta
16. Beetroot & xynomizithra (sour cheese)
17. Grilled vegetables
18. Mixed mountain & farmed weed salad
19. Rocket & parmesan
20. Local Saganaki
20. Haloumi
21. Cheese bites
22. Tempura prawns

Lunch menu

- 23. Mussels
- 24. Calamari fried or grilled
- 25. Hand cut chips
- 26. Grilled octopus
- 27. Pie of the day
- 28. Cod fishcakes
- 29. Traditional octopus pasta
- 30. Traditional vegetable "Samosas"
- 31. Seafood croquettes
- 31. Cheesy meatballs
- 32. Paro's tomato croquettes
- 33. Big Range of burgers or club sandwich with hand cut chips
- 34. Meat or fish souvlaki

Something on your mind?

Do not hesitate to ask for our selected personalized daily menu for lunch.

Big selection of ice creams & fruits.

Dinner menu

STARTERS

1. Mixed seafood platter (mixed assorted seafood)
2. Mussels marinara or beure blanc & wine sauce
3. Oven baked portobello mushrooms
(portobello mushrooms with cream cheese baked)
4. Wrapped feta cheese glazed with molasses
(oven baked feta cheese with sweet sauce)
5. Locally made baked feta cheese
6. Ouzo marinated prawns in tomato marmalade
(marinated in star anise liquor prawns, rich tomato sauce)
7. Selection of local cheese platters
8. Black & white quinoa with octopus & balsamic reduction
(quinoa salad with roasted octopus legs glazed with balsamic reduction)
9. Lemon thyme infused grilled tiger langoustines with garlic butter
10. Wine cured pork shoulder with mixed grilled peppers
(marinated braised pork shoulder in wine with mixed peppers)
11. Red wine & chilly chicken in rich tomato & herb sauce

SALADS

1. Baby gem & quinoa salad
2. Mixed leaf salad with vanilla essence
3. Rocket, graviera cheese & honey
4. Fine island's Greek salad
5. Ntakos salad (sourdough croûtons with grated tomatoes & xynomizithra - sour cheese)
6. Pickled onions & cured whitebait salad with breakfast radishes
7. Grilled courgettes with xynomyzithra cheese
& balsamic vinaigrette
8. Port reduction compressed watermelon pumpkin seeds & salami

Dinner menu

MAIN COURSE

1. Greek bouillabaisse soup
2. Traditional lobster pasta
3. Grilled pork tenderloin with grilled apple & sage
4. Veal sirloin steak 7oz 15 oz veal T- bone
5. Lamb cutlets
6. Veal fillet with grilled vegetables
7. Thyme & lemon marinated chicken supreme
8. Daily sourced whole grilled fish
9. Sea bream with puy lentils & French beans
10. Catch of the day fillet
11. Whole grilled lobster with garlic butter
12. Seafood & squid ink risotto
13. Wild mushroom risotto with truffle oil
14. Mermaid fillet (our interpretation of surf & turf half lobster with garlic butter & a veal sirloin steak)

Something on your mind?

Do not hesitate to ask for our selected personalized daily menu for dinner famous Greek specialties like mousaka, pastitsio, roasted leg of lamb, 24hr oven baked veal in tomato sauce, pork in plum sauce.

Dessert stations with Greek delicacies ice cream & fruit baskets available to your needs

Family menu

MENU 1

STARTER

1. Variety of seasonal fried vegetables on toast flavoured with tomato, garlic, olived, Paros hard cheese flakes & thyme.
2. Hot goat cheese with fried grape flavoured with rosemary.
3. Fava beans with capers, olive oil, lemon & onion.

SALAD

1. Greek salad with cherry tomatoes from Paros, cucumber, pepper, onion, portulaca, capers, olives, barley rusk from Crete & xynomizithra (sour cheese) with tomato vinaigrette.
2. Green salad with rocket leaves, baby spinach, French salad, fruit, pine nuts, fried haloumi cheese & citrus vinaigrette.
3. Tomato, caper leaves, sour cheese.

MAIN COURSE

1. Moussaka with lean minced beef meat) potato, eggplant, sauce mornay).
2. Braised beef in red sauce with potato cream & sauteed vegetables.

DESSERT

MENU 2

STARTER

1. Chickpeas from Paros with rosemary
2. Zucchini balls in cheese cream & fig jam
3. Eggplant salad with smoked pork meat from Crete & balsamic vinegar cream

SALAD

1. Chicken salad with bacon, croutons, parmesan cheese, crab apple, juicy chicken breast & caesar's sauce
2. Potato salad with olive oil & xeres vinegar

MAIN COURSE

1. Pork tenderloin with artichokes a la polita
2. Turkey burger with fried vegetables & basmati rice

DESSERT

Family menu

MENU 3

STARTER

1. Swordfish bruschetta with verde sauce
2. Fish roe mousse
3. Shrimps on a skewer
4. Cod dumplings with aromatic beets & garlic

SALAD

1. Tuna salad
2. Rocket leaves, octopus, red pepper vinaigrette

MAIN COURSE

1. Pike fillet with fennel pasta rice
2. Pies with tangerine, calamari, shrimps & citrus zest
3. Casserole of seafood, steamed mussels, fried calamari, fried shrimp

DESSERT

MENU 4

STARTER

1. Barley rusk with fresh tomato & xinomyzithra (sour cheese)
2. Barbecued haloumi cheese
3. Sauteed mushrooms
4. Tzatziki (mild)

SALAD

1. Prosciutto with sun dried tomato-cherry tomatoes, pesto & honey vinaigrette
2. Retro oatmeal, fried eggplant, sun dried tomato, onion, peppers, cherry tomatoes, portulaca and lemon-thyme dressing

MAIN COURSE

1. Eggplant pappardelle
2. Slipper lobster pasta rice
3. Lime risotto with asparagus

DESSERT

Family menu

MENU 5

STARTER

1. Fava beans with aromatic octopus
2. Fish roe mousse with lemon confit

SALAD

1. Lentil salad with marinated anchovy and Florina pepper
2. Seasonal greens

MAIN COURSE

1. Fried calamari with spinach rice, pepperoccino and fresh tomato
2. Salmon with aromatic beetroot and aioli

DESSERT

MENU 6 (VEGI)

STARTER

1. Spinach pie
2. Paros chickpeas
3. Roasted potatoes with rosemary

SALAD

1. Seasonal greens & aromatic beetroot
2. Green salad with croutons, Paros hard cheese & orange vinaigrette
3. Eggplant salad

MAIN COURSE

1. Imam bayildi eggplants
2. Mushroom risotto
3. Primavera risotto (vegetables-soya cheese)
4. Linguini with red sauce, vegetables & Naxos smoked cheese

DESSERT

Family menu

MENU 7

STARTER

1. Paros hard cheese with honey
2. Fried vegetables with olive oil, balsamic vinegar and thyme
3. Scrambled eggs with fresh tomato and vegetables

SALAD

1. Paros salad with cherry tomatoes, olives, crithmum, sour cheese & tomato vinaigrette
2. Barley rusk

MAIN COURSE

1. Risotto with watermelon, pine nuts & feta cheese flakes
2. Beef tagliatta with fried potatoes & barbecued tomato

DESSERT

MENYOY 8

STARTER

1. Oven baked bouyiourdi feta cheese
2. Crispy chicken sticks with three dips and cherry tomato salad
3. Beef liver glazed in balsamic vinegar and smoked eggplant salad

SALAD

1. Prosciutto salad with citrus vinaigrette
2. Boiled vegetable salad
3. Cabbage salad

MAIN COURSE

1. Barbecued ribeye with potatoes, smoked paprika & rocket leaves
2. Chicken fillet marinated in honey & cilantro with wild rice
3. Penne with chicken

DESSERT

15 day menu plan

DAY 1

Starter: Sea food platter

Salad: Baby gem & quinoa salad

Main: Traditional lobster pasta

DAY 2

Starter: Oven baked Portobello mushrooms

Salad: Rocket, graviera cheese & honey

Main: Veal sirloin steak 7oz

DAY 3

Starter: Locally made baked feta cheese

Salad: Mixed leaf salad with vanilla essence

Main: Thyme lemon marinated chicken supreme

DAY 4

Starter: Red wine & chilly chicken in rich tomato & herb sauce

Salad: Fine island Greek salad

Main: Wild mushroom risotto with truffle oil

DAY 5

Starter: Black & white quinoa with octopus
& balsamic reduction sauce

Salad: Pickled onions & cured whitebait salad
with breakfast radishes

Main: Catch of the day

DAY 6

Starter: Wrapped feta cheese glazed with molasses

Salad: Port reduction compressed watermelon
pumpkin seeds & salami

Main: Veal fillet with grilled vegetables

DAY 7

Starter: Ouzo marinated prawns in tomato marmalade

Salad: Grilled courgettes with xynomyzithra cheese
& balsamic vinaigrette

Main: Greek Bouillabaisse soup

15 day menu plan

DAY 8

Starter: Lemon thyme infused grilled tiger langoustines with garlic butter

Salad: Ntakos salad

Main: Grilled pork tenderloin with apple & sage

DAY 9

Starter: Mussels buere blanc & white wine sauce

Salad: Grilled courgettes with xynomyzithra cheese & balsamic vinaigrette

Main: Sea bream with puy lentils & French beans

DAY 10

Starter: Black & white quinoa with octopus & balsamic reduction

Salad: Rocket, graviera cheese & honey

Main: Mermaid fillet (half lobster with garlic butter & a veal sirloin steak)

DAY 11

Starter: Wine cured pork shoulder with mixed grilled peppers

Salad: Port reduction compressed watermelon pumpkin seeds & salami

Main: Lamb cutlets & mint sauce

DAY 12

Starter: Mussels marinara

Salad: Fine island Greek salad

Main: Seafood & squid ink risotto

DAY 13

Starter: Selection of local cheese platters

Salad: Baby gem & quinoa salad

Main: Grilled Vegetable

DAY 14

Starter: Dozen of oysters

Salad: Rocket graviera cheese & honey

Main: Daily sourced whole grilled fish

DAY 15

Greek Traditional dinner. Please feel free to ask our mangers & waiters for the daily Greek traditional dinner with locally sourced ingredients & years of experience in Mediterranean cuisine.

Wine journey

SOUP

Σούπα Λαχανικών βελουτέ με κρέμα και μυρωδικά

Λευκό

Προστατευόμενη ονομασία προέλευσης ΠΑΡΟΣ

100% Μονεμβασιά. Αυστηρά επιλεγμένοι παραθαλάσσιοι αμπελώνες με αμμώδες έδαφος, ηλικίας άνω των 40 ετών. Προζυμωτική εκχύλιση, ζύμωση σε χαμηλή θερμοκρασία σε ανοξείδωτες δεξαμενές και σύντομη ωρίμανση πάνω στις φίνες οινολάσπες. Αρώματα ανανά, εσπεριδοειδών και νότες μπαχαρικών. Πλούσιο σώμα με τραγανή οξύτητα και μακρά επίγευση.

STARTERS

Μπρουσκέτες με καπνιστή μελιτζάνα και χταπόδι

MORAITIS ESTATE ROSE

Προστατευόμενη γεωγραφική ένδειξη ΚΥΚΛΑΔΕΣ

100% Αηδάνι Μαύρο. Προζυμωτική εκχύλιση για 4 ώρες. Ζύμωση σε ανοξείδωτες δεξαμενές σε χαμηλές θερμοκρασίες. Σύντομη παραμονή στις φίνες οινολάσπες του. Δροσερά αρώματα κόκκινων φρούτων και καραμέλα φράουλας. Πλούσιο και αρμονικό στόμα με τραγανή οξύτητα.

RISSOTO

Ριζότο θαλασσινών με γαρίδες χταπόδι και άρωμα πορτοκάλι

MORAITIS ESTATE MALAGOUSIA

Προστατευόμενη γεωγραφική ένδειξη ΚΥΚΛΑΔΕΣ

100% Μαλαγουζιά. Προζυμωτική εκχύλιση, ζύμωση σε χαμηλή θερμοκρασία σε ανοξείδωτες δεξαμενές και σύντομη ωρίμανση πάνω στις φίνες οινολάσπες. Έντονα αρώματα ροδάκινου και εσπεριδοειδών με τραγανή οξύτητα και μεγάλο τελείωμα.

PASTA

Παπαρδέλες με μοσχαρίσιες μπουκιές τομάτα δεντρολίβανο και λεμονόχορτο

Wine journey

MELTEMI Ροζέ

Προστατευόμενη γεωγραφική ένδειξη ΑΙΓΑΙΟ ΠΕΛΑΓΟΣ

60% Μανδηλαριά 20% Σαββατιανό 20% Μονεμβασιά Προζυμωτική εκχύλιση, για 1 ώρα. Ζύμωση σε χαμηλή θερμοκρασία σε ανοξείδωτες δεξαμενές. Αρώματα κόκκινων φρούτων. Ισορροπημένη γεύση και δροσερή οξύτητα.

MAIN COURSE

Φιλέτο μόσχου με πατατούλες και ρόκα

SILLOGI Ερυθρό

Προστατευόμενη γεωγραφική ένδειξη ΚΥΚΛΑΔΕΣ

50% Αθήρι Μαύρο 50% Αηδάνι Μαύρο Κλασική ερυθρή οινοποίηση σε χαμηλές θερμοκρασίες και παραμονή στις οινολάσπες για ωρίμανση. Παλαίωση σε γαλλική δρυ για 12 μήνες. Σύνθετο μπουκέτο ώριμων φρούτων, δαμάσκηνων και κανέλας. Καλοδομημένο και πλούσιο σώμα, με μαλακές τανίνες και μακρά επίγευση.



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