



**Welcome to Thermes Luxury Villas Menu Proposals and share with us an essential experience!**

**COCKTAIL CANAPES & FINGER FOOD**

**Finger food duration is for 1 hour.**

**Let us know if you have any dietary restrictions or special considerations (allergies, intolerances etc.) and we will do our best to accommodate you.**

## CREATE YOUR OWN SELECTION

- “Spicy Bites” octopus bites in cucumber nest
- Filo pastry “flutes” with spinach & feta cheese
- Filo pastry “flutes” with feta cheese
- Filo pastry “flutes” with ham & cheese
- Filo pastry “flutes” with cheese & sun-dried tomato
- Filo pastry nests stuffed with sea food and leeks
- Baby bell peppers filled with creamy goat cheese
- Vegetable crudités with yogurt dip
- Dolmadakia (*stuffed vine leaves with rice and herbs*)
- Greek salad “sushi” rolls
- Zucchini & crab “sushi” rolls
- Mini Greek salad skewers
- Mini Caprese skewers
- Mini pancake with cheese mousse & prosciutto
- Refreshing gazpacho soup with crispy prosciutto served in shot glasses
- Amuse bouche with shrimp, mango & citrus sauce
- Amuse bouche with beluga lentils, roast red pepper & smoked herring fillet
- Amuse bouche with shrimp, chorizo, avocado, tomato brunoise, orange flesh & cilantro
- Prawns with 1000 islands dipping sauce served in shot glasses
- Canapés with smoked Norwegian salmon & cream cheese
- Vegetable spring rolls served with sweet chili sauce
- Plateau à fromage (cheese variety)
- Charcuterie plateau (variety of cold cuts)
- Sea bass ceviche with lime juice served in shot glasses
- Bruschetta with chorizo, mozzarella, tomato & fresh basil
- Bruschetta with Jamon Serrano & pickled cucumber
- Bruschetta with bresaola and olive paste
- Puffs stuffed with Roquefort cheese and strawberry sauce
- Brown bread canapés with fava puree, caramelized onion & caper
- Devilled eggs with mayo & mustard
- Melon bites with prosciutto slices
- Water melon cups (with feta cheese and mint)
- Tomato fritters (*traditional Santorinian recipe*)
- Zucchini fritters
- Mini chicken skewers
- Mini pork skewers
- Mini kebabs served with pitta bread & yogurt sauce
- Mini meatballs
- Bites of village sausage with fennel
- Shrimps wrapped in potato spaghetti
- Asparagus wrapped with prosciutto
- Grilled haloumi cheese bites with mushroom jam
- Scallops wrapped in bacon
- Mini crepes with spinach & ricotta cheese
- Stuffed mushroom cups with blue cheese & bacon chops
- Eggplant rolls with feta cheese
- Octopus fritters
- Brussel sprouts wrapped in bacon

**3 choices: 28 euro/person for 1 hour**

**4 choices: 34 euro/person for 1 hour**

## SERVED DINNER

At a served meal, guests are seated and served one by one by the wait staff at their table. This style is the most traditional and typically the most formal. Servers often first bring out a plated salad, followed by a full plated meal.

**Staff gratuity: 10% of the total cost.**

**Selection of up to 2 different menus.**

**In the menu quotes up to 3 finger food options are included.**

**Let us know if you have any dietary restrictions or special considerations (allergies, intolerances etc.) and we will do our best to accommodate you.**

**The vegetarian menus can be customized, if necessary, for vegan guests by removing or substituting animal-based ingredients such as eggs, dairy products etc.**

**VAT is included in the mentioned prices**

## FINE DINING MENUS FOR THERMES LUXURY VILLAS

(For events with up to 50 guests)

### MENU 1 (vegetarian)\*

Velouté sweet potato soup with roast almonds, coriander & grilled sourdough bread

Red lentils salad, with baby spinach, cherry tomatoes, colorful peppers, soft cheese and Vinsanto wine dressing

Mushroom fricassee with herbs and lemon & virgin olive oil creamy sauce

Orange Halva (semolina pudding) with raisins, walnuts & melon sorbet

**Price: 98 euro/person**

### MENU 2

Savory cheesecake with Cretan barley rusk, creamy goat cheese, Santorinian cherry tomatoes & caramelized onions

Salad with valerian leaves, baby spinach, marinated mushrooms, crispy prosciutto & white balsamic dressing

Flaky sea bass fillet with shrimps in lemongrass sauce served with steamed Greek greens (*amaranth, chicory, garden cress, fleece, etc*)

Pavlova with coconut cream & fresh strawberry coulis

**Price: 120 euro/person**

### MENU 3

Crayfish tartar with ginger, chives finely chopped radish & drops of citrus sauce

Summerish salad with roast cherry tomatoes, burrata cheese, roast pine nut, basil pesto & balsamic glaze

Lamb rack with pistachio crust served with garlic browned butter baby potatoes & roast baby carrots

White chocolate mousse with crunchy Oreo cookies & framboise topping

**Price: 132 euro/person**

### MENU 4

Velouté soup with mushrooms (porcini, portobello & white champignon) flavored with truffle oil, served with grilled sourdough bread oiled with olive tapenade

Salad with green and red lollo leaves, escarole, fresh fig, soft goat cheese, roast almond fillet & honey balsamic glaze

“Surf and turf”

Fillet mignon & lobster tail with a side of grilled asparagus

“Deconstructed” Greek baklava & dark chocolate namelaka

**Price: 150 euro/person**

## CLASSIC SERVED DINNER OPTIONS

### MENU 1

Tomato fritters with Santorinian fava puree & village sausages

Traditional Santorinian salad with capers & cherry tomatoes

Chicken fillet cooked with baby potatoes flavored with smoked paprika

Variety of Greek sweet bites

**Price: 80 euro/person**

### MENU 2

Dolmadakia with lemon sauce  
*(stuffed vine leaves with rice & Greek herbs)*

Greek salad with tomatoes, cucumber, olives & feta cheese

Lamb chops (3 pieces) with baby potatoes cooked in the oven with garlic & rosemary

Walnut pie with vanilla ice cream

**Price: 82 euro/person**

### MENU 3 (vegetarian)\*

Greek variety  
*(fava puree, tomato fritters, dolmadakia, tzatziki)*

Greek salad with tomatoes, cucumber, olives & feta cheese

Vegetarian moussaka

Baklava with vanilla ice cream

**Price: 82 euro/person**

### MENU 4 (vegetarian)\*

Portobello mushrooms stuffed with gorgonzola cheese

Spinach salad with pear, blue cheese & pecan nuts

Vegetable patties with roast potatoes & grilled peppers

Cheesecake with strawberry topping

**Price: 86 euro/person**

#### MENU 5

Green salad with cherry tomatoes and olive oil & lime dressing

Tramezzini with mushrooms, mozzarella, prosciutto & basil oil

Pork tenderloin stuffed with pine seeds & gruyere cheese, grilled vegetables & grape sauce

Chocolate pie with vanilla ice cream

Price: **96 euro/person**

#### MENU 6

Carpaccio fish fillets with arugula and caper sauce  
*(fish of the day)*

Abundance of salads  
*(avocado, shrimps, smoked salmon with olive oil & passion fruit dressing)*

Sea bass fillet with celery puree & thyme sauce

Lemon pie with caramelized strawberries

Price: **99 euro/person**

#### MENU 7

Prawns in sesame, served with spinach & balsamic vinaigrette with honey

Pumpkin soup with coriander

Veal fillet with Fleur de Sel & black pepper accompanied by eggplant mousse and red wine sauce

Tiramisu

Price: **106 euro/person**

#### MENU 8

Greek style variety with a shot of Ouzo!  
*(fava, tzatziki, taramosalata, grilled octopus etc.)*

Greek salad with tomatoes, cucumber, olives & feta cheese

Lobster with grilled veggies

Greek Baklava with vanilla ice cream

Price: **142 euro/person**

*\*The Vegetarian dishes can be customized, if necessary, for vegan guests by removing or substituting animal-based ingredients such as eggs, dairy products etc.*

## KIDS MENU OPTIONS

### Salad

- Cherry tomato & cucumber salad with virgin olive oil
- Coleslaw salad
- Green seasonal salad with lemon vinaigrette

### Main Dish

- Pasta with fresh tomato sauce & basil
- Chicken nuggets with potato puree
- Mini meatballs with rice
- Fish nuggets with potato wedges
- Cheese & ham pizza
- Cheese burger with potato wedges

### Dessert

- Chocolate & vanilla ice cream
- Strawberry & vanilla ice cream
- Chocolate brownie

**Price: 45 euro/kid** from 5 to 12 y/o

*Kids from 2 to 5 y/o are free of charge*

## BUFFET STYLE MENUS

Guests can select their food from either one long counter or stations strategically placed around the venue area (like a pasta or a carving station.) The biggest advantage of a buffet menu is the big variety of dishes from which guests can choose what they like most.

**Staff gratuity: 10% of the total cost**

**Let us know if you have any dietary restrictions or special considerations (allergies, intolerances etc.) and we will do our best to accommodate you.**

**VAT is included in the mentioned prices**



## GREEK

Selection of bread & variety of Greek olives

### Salads

Greek salad with tomato, cucumber, onion rings & feta cheese  
Steamed broccoli, cauliflower, zucchini, carrot with virgin olive oil & lemon juice dressing

### Starters

Tzatziki (yoghurt dip with cucumber and olive oil)  
Dolmadakia (stuffed vine leaves with rice & herbs)  
Homemade cheese pie

### Main Dishes

Beef stew in tomato sauce  
Greek moussaka  
Sautéed chicken fillets with lemon sauce  
Lamb chops with oregano

### Side Dishes

Buttered baby potatoes with spring onion & parsley  
Rice with vegetables

### Desserts

Walnut pie  
Seasonal fruits

**Price: 98 euro/person**

*BBQ Live Cooking recommended*

## BBQ

Selection of bread & variety of Greek olives

### Salads

Greek salad with tomato, cucumber, onion rings & feta cheese  
Coleslaw salad

### Starters

Tzatziki (yoghurt dip with cucumber and olive oil)  
Tirokafteri (*spicy cheese spread*)  
Spinach pie with feta cheese

### Main Dishes

Beef burgers  
Chicken **OR** Pork skewers  
Village sausages with fennel  
Lamb kebab

### Side Dishes

Roast potato wedges  
Grilled vegetables

### Desserts

Strawberry cheese cake  
Seasonal fruits

**Price: 82 euro/person**

*BBQ Live Cooking recommended!*

## FAMILY STYLE

Family style simply means that servers bring out large bowls and platters of food, which are placed on the table along with utensils for each dish. It basically replicates a family dinner at home, but on a much larger scale. Guests will pass around the platters of food between each other and help themselves to whatever they fancy most.

**Our Buffet Menus can be served as Family Style.  
Let us know your wishes and we will come back with a revised quote**

**VAT is included in the mentioned prices**

## FOOD STATIONS

Food stations bring creativity and culinary flare to any event so if you are planning your menu, be inventive! Choose one, two or maybe more of the new trends and you will never think of the word “Buffet” in the same way again.

**Food Stations are available for events with minimum 35 guests**

**Some Food Stations may need extra equipment as well as chef/s to man the station.**

**Food Stations are supplements to the buffet & family style menus.**

**Each Station can efficiently serve 50 guests without excessive queuing. For events with more than 50 guests an equivalent number of Stations is required.**

**For meals based on Food Stations only, please get in touch!**

**VAT is included in the mentioned prices**

### BBQ Station

Do you like the BBQ smoked flavor in every bite? Want to really fire up your event? This is the station for you!

**Additional cost: 250 euro** for the extra equipment & chef

### Gyros Station

If you're looking for an authentic Greek idea, think about it. Your guests will go absolutely crazy for!

**Price: 18 euro/person**

**Additional cost: 250 euro** for the extra equipment & chef

### Loukoumades

Bite size golden puffs, also known as the Greek donuts, served with honey, walnut crumbs & cinnamon or Nutella

**Price: 14 euro/person**

**Additional cost: 250 euro** for the extra equipment & chef

### Carving Station

Elevate your event menu and give your guests a mouth-watering option for their main course.

- Juicy Roast Beef with luscious gravy sauce
- **Price: 24 euro/person**

- Boneless whole Piglet OR Crispy pork leg with honey mustard  
**Price: 20 euro/person**
- Grilled whole Salmon side with horseradish cream sauce  
**Price: 24 euro/person**
- Whole milk-fed lamb with rosemary yogurt sauce
- **Price: 24 euro/person**

### Frying station

“You are the fish to my chips”

- English style battered cod & chips with tartar sauce  
**Price: 14 euro/person**
- Fried calamari rings & chips with lemon mayo  
**Price: 18 euro/person**

**Additional cost: 250 euro** for the extra equipment & chef

### Pasta Live Cooking

Freshly made pasta prepared by our chef before your eyes with your choice of sauce and toppings:

- Bolognese (minced meat & tomato sauce)  
**Price: 14 euro/person**
- Carbonara (pancetta, eggs & heavy cream)  
**Price: 16 euro/person**
- Puttanesca (tomato sauce with caper and olives)  
**Price: 12 euro/person**
- Al pesto Genovese (parmesan cheese, garlic, basil, pine nuts & olive oil)  
**Price: 14 euro/person**
- Frutti di mare (tomato sauce & sea food)  
**Price: 20 euro/person**
- Salmon (smoked salmon & heavy cream)  
**Price: 16 euro/person**
- Lobster spaghetti  
**Price: 28 euro/person**

**Additional cost: 250 euro** for the extra equipment & chef

### Prawns Fountain

Can't get enough of prawns? We have a solution!

**Price: 16 euro/person**

### Seafood Paella Live Cooking

Delicious paella cooked a la minute! Saffron infused rice with chicken, chorizo sausage, seafood (shrimps, muscles, calamari) & vegetables

**Price: 24 euro/person**

**Additional cost: 250 euro** for the extra equipment & chef

### Risotto Live Cooking

Creamy and perfectly cooked risotto... may be the star of the show we call "dinner"

- Mushroom risotto with truffle oil  
**Price: 18 euro/person**
- Pumpkin risotto with gorgonzola cheese  
**Price: 16 euro/person**
- Parmesan cheese & lime  
**Price: 14 euro/person**
- Risotto "cacio & peppe"  
**Price: 12 euro/person**

**Additional cost: 250 euro** for the extra equipment & chef



## EXTRA TREATS

Extra Treats are subject to availability

VAT is included in the mentioned prices

Transportation fee: **150 euro**

### Lemonade Refreshing Bar

#### Option A

Lemon & Sour cherry juice, water infused with cucumber

Price for 1 hour: **20 euro/person**

Transportation fee: **250 euro**

#### Option B

Lemon & Sour cherry juice, water infused with cucumber & sparkling wine

Price for 1 hour: **30 euro/person**

Transportation fee: **250 euro**

### Ice Cream Wagon

3 choices of ice cream flavors (vanilla, chocolate, banana, pistachio, strawberry, mango, yogurt, lemon, caramel, coconut etc.) in crunchy cones or cups, with flavored syrups (caramel, chocolate or cherry) served by experienced personnel.

Price for 2 hours: **480 euro** for an event with up to 35 guests

10 euro/person for every additional guest

Extra hour cost: **180 euro**

### Chocolate Fountain

Unique ambient surround with led color lights round table, quality linens and experienced uniformed operator to set up and ensure the smooth running, during the rental time.

- Milk, Dark or White Chocolate (choose 1)
- Strawberries, Cherries, Raspberries, Bananas, Pineapple, Melon, Grapes, Tangerine, Kiwi  
(choose 3 – fruits are subject to availability in the local market)
- Cakes, Biscuits, Profiteroles, Tarts, Fudges, Pastries, Marshmallows, mini Doughnuts (choose 3)

Price for 2 hours: **580 euro** for an event with up to 35 guests  
10 euro/person for every additional guest

Extra hour cost: 180 euro

Transportation fee: 150 euro

*\*The Choc Fountain is proposed for areas protected from the wind*

### Donut Wall

Chocolate, Vanilla and many more flavors of donuts beautiful displayed.

Price for 1 hour: **450 euro** for an event with up to 35 guests

8 euro/person for every additional guest

Provided by Spicy Bites

**Extra hour cost: 160 euro**  
**Transportation fee: 150 euro**

**Extra hour cost: 120 euro**  
**Transportation fee: 150 euro**

### Cotton Candy Machine

Strawberry, Banana, Green Apple flavored candy floss (opt for one choice)

**Price for 1 hour: 380 euro** for an event with up to 35 guests  
4 euro/person for every additional guest



### Dessert Table

Cupcakes, cookies, candies, marshmallows, macarons, baklava bites and mignardises are only a few of the options.

**Cost:** upon request

### Popcorn Machine

Butter, Caramel, Strawberry, Chocolate flavored popcorn (opt for one choice)

**Price for 1 hour: 450 euro** for an event with up to 35 guests

5 euro/person for every additional guest

**Extra hour cost: 150 euro**

**Transportation fee: 150 euro**

## LATE SNACKS

**Late Snacks are subject to availability.**

**Late Snacks' duration is for 1 hour.**

**Let us know if you have any dietary restrictions or special considerations (allergies, intolerances etc.) and we will do our best to accommodate you.**

**VAT is included in the mentioned prices.**

### Pita wraps

A great treat in one bite!

Pork or Chicken Gyros or Lamb doner (opt for one choice) in pita pockets with tomato, onion & yogurt sauce.

**Price: 22 euro/person**

*\*Available for events with minimum 35 guests*

### Bao Buns

Steamed fluffy buns with delicious “feeling”!

- Slow cooked beef (2 buns/person)

**Price: 15 euro/person**

- Glazed pork belly (2 buns/person)

**Price: 14 euro/piece**

- Pickled vegetables & mushrooms (2 buns/person)

**Price: 12 euro/piece**

### Variety of Skewers

The lighter version of the famous, signature Greek souvlaki

Pork or Chicken or Vegetable plain skewers together with warm pitta bread.

**Price: 16 euro/person**

### Mini Sliders

Tiny and delicious, they scream ‘Pick me! Pick me!’

Miniature burger buns with an equally small patty.

- Beef patty sliders (2 sliders/person)

**Price: 14 euro/piece**

- Pork patty sliders (2 sliders/person)

**Price: 12 euro/piece**

- Chicken patty (2 sliders/person)

**Price: 12 euro/piece**

- Vegetable patty (2 sliders/person)

**Price: 10 euro/piece**

### Loukoumades

For those with a sweet tooth the Greek donuts are always a crowd-pleaser! Choose between the classic honey & cinnamon topping or the creamy Nutella!

**Price: 18 euro/person**

*\*Available for events with minimum 35 guests*

### Soup Station

Keep the party going and surprise your guests with a bowl of delicious soup!

- Santorinian tomato soup with drops of Greek yogurt & croutons

- Mushroom soup with garlic bread

- Chicken soup with noodles

**Price: 22 euro/person**

### Hot Dogs

Skinny sausages with ketchup, mustard & mayo hugged in a bun (2 hot dogs/person)

Provided by Spicy Bites

**Price: 12 euro/person**

### Pasta Station

Penne or Spaghetti or Rigatoni (opt for one) topped with:

- Tomato & garlic sauce (Santorinian recipe)

**Price: 18 euro/person**

- Mushrooms and parmesan cheese

**Price: 24 euro/person**

- Carbonara sauce

**Price: 22 euro/person**

*\*Available for events with minimum 35 guests*

### Nacho Bar

#### Option A

Crispy tortilla chips with cheddar cheese dip, guacamole & spicy tomato salsa

**Price: 15 euro/person**

#### Option B

Crispy tortilla chips with cheddar cheese dip, guacamole & spicy tomato salsa & Buffalo Chicken wings

**Price: 22 euro/person**

#### Option B

Crispy tortilla chips with cheddar cheese dip, guacamole & spicy tomato salsa & BBQ pork ribs

**Price: 26 euro/person**