

Banqueting Menus

ZACHARIA-TASIA MARIS SIGNATURE MENUS

A Rich and elegant Menu with Undertones of Italian Flavor
With Our Compliments

Antipasti Platter: Grilled Vegetables, Mozzarella cheese, Prosciutto
with mint sauce.

Salmon Ravioli: Homemade Salon Ravioli

Lemon and thyme chicken Fillets: Fillet of Chicken, bouquet of
vegetables, and herbed tomatoes

Or

Black Cod: in a crust of pistachio and cashew nuts on a bed of green
Vichiose sauce. Serve with sauté potatoes.

Lemon Tart: Topped with Lemon Sorbet

Coffee & Tea: Freshly brewed coffee & Fine selections of herbal
infusions & Teas

Petit Fours

Price: €55.00 per person

ANASTASIA - TASIA MARIS SIGNATURE MENUS

A meal fresh from the sea with delicate touches of
sweetness

With Our Compliments: smoked salmon, tiger prawn's
parsley pesto.

Cream Broccoli Soup: Served with cheddar cheese croutons

Mediterranean Breeze: Salmon steak with Lemon butter
sauce, sautéed Spinach, parsley potatoes and fresh
vegetables

Or

Rib Eye Steak: seasoned, slow grilled and served with
vegetables and sweet potatoes

Tiramisu Cream: with caramelized bananas and berry
compote

Coffee & Tea: Freshly brewed coffee & Fine selections
of herbal infusions & Teas

Petit Fours

Price: €63.00 per person

More menu choices upon request