



MENU OPTIONS

— FOR —

PRIVATE RECEPTION



TASIA MARIS
Beach Hotel & Spa • Ayia Napa • Cyprus

visit • enjoy • discover

Cocktail Reception

YOUR CANAPES OPTIONS

Hot Canapes.....	€
Chicken Tantouri With Raita Sauce	1.95
Spring Rolls with sweet chilli Sauce	1.95
Samozas with coriander and Mint sauce	1.95
Wrapped Shrimp with Asian Barbecue sauce	1.95
Traditional Keftedes with Tzatziki Dip	1.95
Chicken Nuggets with Honey Mustard Sauce	1.95
Chicken Souvlaki in Pitta Bread	1.95
Grilled Halloumi in Pitta	1.95
 Cold Canapes.....	
Brie Cheese	1.95
Smoked Salmon and cream cheese	1.95
Parma Ham with Melon	1.95
Shrimp on Crispy bread and creamy cheese	1.95
Fetta cheese with Peppers	1.95
 Sweets.....	
Chocolate cups with Strawberry Mouse	1.95
Fruit Tartlets	1.95
Lemon Tart	1.95
Chocolate Profiterole	1.95
There is a Minimum order of 4 canapes pieces per person	

Above Prices are per piece and include service charge and all Taxes

Luxurious Buffet Choices

MEDITERRANEAN BUFFET MENU

Cold Display

Salmon Medallions and smoked fish
Traditional Smoked Hiromeri and Lountza Season fruits.

Refreshing Salads

Cyprus Village Salad
Rocket salad with sun dried tomatoes, fresh mushrooms,
pomegranate, cheese shaving and croutons
Gourgettes with sesame seed paste (tahini) and green onions
Beetroot salad with fresh coriander, garlic and mustard seeds
Roast Vegetables with olive oil and fresh herbs
Dips: Tzatziki, taramosalata, tahini, black and green olives
Dressings: Special thousand island dressing, lemon and Olive oil dressing, French dressing

Hot Dishes

Grilled pork ribs marinated with red wine and coriander
Grilled sword fish fillets with parsley 'ladolemono' dressing
Chicken Souvlaki Style
Pan Roasted beef with mushrooms and paprica sauce
Oven baked Mousaka
Boiled cheese ravili with mint pesto creamy tomato sauce
Roasted tomatoes with onions and tommatoes
Cous cous pilaf, topped with roasted almonds flakes

Dessert Selection

Crème caramel, Chocolate cake, Anarokrema, Galatopoureko,
fresh fruits

Price: €52.00 per person-Minimum 30 persons

For Person of less than 30 persons a minimum charge of Euro 1000 will apply

More menu choices upon request

Set Menus

GOLD

Prawn and crab cocktail served with rose island sauce

Cream of asparagus soup

Roast beef served with roast potatoes, fresh steam vegetables
And Yorkshire pudding dress with gravy sauce

Or

Marinate grill chicken breast garnish with crispy bacon , grill
tomato,

Grill mushroom served with French fries

Fresh fruit salad with ice-cream

Coffee

Price: €45.00 per person

ZACHARIA

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 Salmon 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

DIAMOND

Mediterranean Brochette with marinade olive paste, fresh
chopped tomato
And 3 cheeses topped with hiromeri flavoured with fresh basil
and virgin olive served
On crunchy herb crouton

Cream of mushroom soup cappuccino

Seafood harmony with king prawn , scallop and half shell
mussels flame with Pernod
garnish with asparagus and cherry tomato

Tomato juice flavoured with vodka served on crushed
ice garnish with fresh basil

Beef tender loin roulade with chicken mouse cooked in
pistachio crust served with Parisian potatoes
and vegetables dress with whole grain mustard sauce

Pork fillets minion served with sauté potatoes and
steam butter vegetables dress with coumandaria sauce garnish
with caramelized baby apples

Rainbow parfait

Price: €55.00 per person

PLATINUM

Smoked salmon & Mackerel platter served on potato salad
dress with rocket pesto sauce garnish with radish
and pickled cucumber

Cream of potato and leek soup served with crispy bacon
and herb croutons

Lemon sorbet

Stuffed lamb loin with spinach, fetta cheese
and sun dry tomatoes served with chateaux potatoes
and roast vegetables dress with gravy mint sauce

Or

Roast chicken garnish with stuffed artichoke and
roast potatoes dress with gravy sauce

Hot apple pie served with vanilla ice-cream

Price: €55.00 per person

CALIFORNIUM

Marinate with mango, yogurt and ginger chicken
fillet rapped in tortilla bread with lettuce, strawberries,
and pistachios

Cream of carrot soup served with fresh coriander
and herb croutons

Stuffed mushrooms with hot cheese mouse served
with sweet chili and honey sauce

Lemon Sorbet

Duck fillet served with lioness potatoes steam fresh vegetables
dress with raspberry sauce

Or

Grill salmon fillet served with hollandaise sauce served
with boiled potatoes and steam fresh vegetables garnish
with asparagus

Lava cake with reach hot chocolate sauce served with vanilla
ice-cream

Price: €55.00 per person

ANASTASIA

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

JADEITE

A meal fresh from the sea with delicate touches of sweetness
Smoked hiromeri roulade with cream cheese and dry figs served
on a herb crouton accompanied with
honey dressing and caramelized walnuts

Creamy fresh broccoli home made soup served with roasted
almond flakes

Vegetable Polynesian won – dongs served with sweet chili and
mango sauce

Lemon and peppermint sorbet

Beef tender loin tower marinade with thyme served
with sauté potatoes and grill vegetables dress with jus lien

Or

Chicken fillet pane stuffed with Roquefort cheese and
bell peppers served with sauté potatoes and butter vegetables
accompanied with raspberry sauce

Hot chocolate cake topped with vanilla ice-cream dress
with chocolate sauce and hazelnuts

Coffee

Price: €65.00 per person