



## BANQUETING SUGGESTIONS



## Table of contents

### APERRO

- 2 Packages
- 3 Cold appetizers
- 4 Hot appetizers
- 4 Savouries

### MENUS

- 5 Menu packages
- 6 Starters - from leaf salad to buffet
- 7 Soups - from classic to seasonal
- 8 Entrées - sorbets
- 8 Entrées and main dishes - pasta, risotto and fish
- 9 Main dishes - meat
- 10 Dessert - cheese and sweets

### SPECIALS

- 11 Children's menu
- 12 Midnight snacks
- 12 Declaration

## Apero packages

### I UNO

Crispy tiger prawns (1 piece)  
coated with potatoes and served with sweet-chili dip

Beef meatballs (2 pieces)  
with Steakhouse sauce

Mediterranean marinated vegetable skewers

Marinated olives and curry-cashews  
all you can eat

19.00 per person

### II DUE

Lye croissant (1 piece)  
with smoked salmon, horseradish and dill

Tomato skewers (1 piece)  
with mozzarella

Mini springroll (1 piece)  
with sweet-chili dip

Crostini (1 piece)  
with parma ham and olive spread

„Linthmais“ Nachos  
with guacamole and sour cream  
all you can eat

22.00 per person

### III TRE

Tuna tataki with guacamole (1 piece)

Smoked salmon tatar (1 piece)  
with cucumber and dill on toast

Chicken satay skewer (1 piece)  
with spicy peanut sauce

Soup of your choice (1 piece)  
served in a espresso cup

Spicy beefsteak tatar (1 piece)  
served on bread

Puff pastry sticks  
with olives, tomatoes or basil pesto

Focaccia from the wood-fired oven  
all you can eat

29.00 per person

## Apero

### COLD APPETIZERS

Price per piece

Tomato skewers with mozzarella	4.00
Mediterranean marinated vegetable skewers	4.50
Crostini ...	
with tomatoes, basil and garlic	4.00
with cream cheese guacamole mousse	4.50
with smoked salmon tatar, cucumber and dill	4.50
with spicy beefsteak tatar	5.00
with parma ham and olive spread	5.50
Lye croissant ...	
with cottage cheese and sprouts	4.50
with bresaola, mustard butter and garden rocket	5.00
with smoked salmon, horseradish and dill	5.50
Party-sandwich ...	
with brie and fig mustard	4.50
with tomatoes, mozzarella and basil	5.00
with spicy salami	5.00
with parma ham and garden rocket	5.50
Tuna tataki with guacamole	6.00
Cold soup of your choice	5.00
Gazpacho, cold melon or cucumber soup served in a espresso cup	



## Apero

### HOT APPETIZERS

Price per piece

Beef meatball with Steakhouse sauce	2.50
Mini springroll with sweet-chili dip	2.50
Chicken satay skewer with spicy peanut sauce	3.00
Ham croissant	3.00
Puff pastries filled ... with goat cheese	3.00
with spinach, mozzarella and herb sour cream	3.00
Crispy tiger prawn coated with potatoes and served with sweet-chili dip	3.50
Soup of your choice (served in the espresso cup) sweet potatoe soup, tomato soup, herb cream soup or lemon grass amd coconut soup	5.00
Farmer's style sausage from the charcoal grill with spicy mustard (makes 5 pcs. when sliced)	8.00
Focaccia from the wood-fired oven with rosemary, olive oil and sea salt (makes 8 pcs. when sliced)	10.00

### SAVOURIES

price per portion, served in a bowl/glass

Vegetable sticks with herb sour cream	10.00
„Linthmais“ nachos with guacamole and sour cream	9.00
Homemade puff pastry sticks with olives, tomatoes or basil pesto	8.00
Homemade grissini	8.00
Curry cashews or wasabi cashews	11.00
Marinated olives	10.00
Parmesan chunks	10.00

## Menu packages

### I CLASSIC

#### Marina starters variation

Truffled beef tartare, tuna tataki with wasabi guacamole, cannoli with ricotta tomato filling on basil pesto, leaf salad garnish and pea and Thai curry soup with mint

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#### Grilled double sirloin steak (IE)

served with pepper cream sauce, potato gratin and mixed seasonal vegetables

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#### Chocolate trio

Dark chocolate sorbet, white chocolate cake and chocolate mousse

93.00 per person

### II ITALIA

#### Antipasto plate

Parma ham with honey dew melon, bresaola, mediterranean marinated vegetables, beef carpaccio with parmesan, caprese and rocket

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#### Ravioli

Filled with ricotta and spinach, served with melted datterini tomatoes

\*\*\*

#### Pork chop

pan-fried with herbs and garlic, saffron risotto and ratatouille

\*\*\*

#### Best of

Yogurt mousse, blueberry muffin, basil mint sorbet, cannoli with ricotta and chocolate filling, fruits

109.00 per person

### III ALL IN

#### Mixed leaf salad

with tomatoes, herbs, sprouts and bread croutons

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#### Herb cream soup

with crispy slices of bacon

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#### Sautéed sea bass fillet

on a ragoût of zucchini and tomatoes

\*\*\*

#### Whole roasted beef fillet (IE)

with bearnaise sauce, fried potatoes and mixed seasonal vegetables

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#### Mille feuille

with dark and white chocolate mousse and passion fruit coulis

129.00 per person

## Starters

<b>Mixed leaf salad</b>	
with tomatoes, herbs and sprouts *	15.00
with beetroot stripes and beetroot dressing	16.00
with tomato dressing and mozzarella	17.00
with grilled vegetables and feta cheese *	19.00
with sautéed tiger prawns (3 pieces) *	21.00
<i>* of your choice with french dressing or balsamico dressing</i>	
<b>Caesar's Salad</b>	18.00
Lettuche with bread croutons, bacon, parmesan and egg	
<b>Insalata caprese</b>	17.00
with tomatoes, mozzarella and basil	
<b>Organic beef tatar</b>	26.00
Beef tartar with whiskey, onions and capers, toast and butter	
<b>Beef carpaccio</b>	24.00
with parmesan, garden rocket and olive oil	
<b>Antipasto plate</b>	26.00
Parma ham with honey dew melon, bresaola, mediterranean marinated vegetables, beef carpaccio with parmesan, caprese and rocket	
<b>Marina starters variation</b>	28.00
Truffled beef tartare, tuna tataki with wasabi guacamole, cannoli with ricotta tomato filling on basil pesto, leaf salad garnish and cress cream soup with ginger and lemongrass	

## Soups

Sweet potato soup	
with limes and chili	10.00
with chicken skewer	13.00
Herb cream soup	12.00
with crispy slices of bacon	
Consommé	14.00
with vegetables and sherry	
Lemon grass and coconut soup	14.00
with sliced chicken	
Pea and Thai curry soup	14.00
with mint	
Champagne cream soup	16.00
with brut classic	

## SEASONAL

Asparagus cream soup	14.00
with ragout of asparagus	
Gazpacho	14.00
Cold and spicy tomato and cucumber soup	
with sweet peppers and bread croutons	
Pumpkin soup	14.00
with seed oil and caramelised pumpkin seeds	
Black salsify soup	14.00
with smoked and sliced salmon	



## Cold and hot entrées / Main dishes

### SORBET

Basil and mint sorbet	8.00
with Vodka	12.00
Granny Smith sorbet	10.00
with Moscato d'Asti	14.00
Bloodorange and grapefruit sorbet	8.00
with Campari	12.00
Lime sorbet	8.00
with champagne	14.00

### PASTA AND RISOTTO

Homemade <b>Rigatoni... or Casarecce...</b>	
... with basil pesto   alle 5 pi   with mediterranean vegetables	18.00 / 28.00
... with bolognese   with chicken, mushrooms and cream	20.00 / 30.00
Ravioli	22.00 / 34.00
filled with ricotta and spinach, served with melted datterini tomatoes	
Risotto stagionale	20.00 / 30.00
seasonal with asparagus, tomatoes and zucchini, pumpkin, mushrooms or chorizo	

### FISH

Salmon confit (starter)	16.00
served in a jar with orange and fennel	
Sautéd scallops wrapped in lardo	18.00 / 28.00
with herbal sauce and mashed potatoes refined with chorizo	
Sautéd sea bass fillet	28.00 / 40.00
on a ragoût of zucchini and tomatoes	

## Main dishes

Piccata or saltimbocca pork	39.00
Free-range chicken breast „Suprême“	34.00
Veal goulash with cream	46.00
Pork fillet roasted in one piece	42.00
Braised beef „Marina“	44.00
Beef rump cooked sous vide	49.00
Grilled double sirloin steak (IE)	52.00
Pork chop (about 300 g per person, with bone)	44.00
Whole roasted beef fillet (IE)	65.00

Included is one side order, one sauce and one vegetable of your choice

**I** Gratinated potatoes, mashed potatoes, roasted potatoes, lemon potatoes, creamy polenta, buttered spätzli or tagliatelle

**II** Red-wine sauce, pepper cream sauce, bearnaise sauce, mushroom cream sauce, calvados sauce, chimichurri or herb butter

**III** Mixed seasonal vegetables, two coloured glazed carrots, ratatouille, leaf spinach with sweet pepper dice and pine nuts, oven baked vegetables, french beans (with/without bacon), roasted cauliflower or roasted corn with bacon

## Desserts

Granny's crème brûlée	12.00
Panna Cotta with berries	14.00
Mille feuille with dark and white chocolate mousse and passion fruit coulis	16.00
Tiramisù garnished with fruits	14.00
Blueberry-Macadamia-Cheesecake served in a jar	14.00
Homemade sorbets with fruits	18.00
Lukewarm chocolate cake with vanilla ice cream and fruits	18.00
Trio chocolate Dark chocolate sorbet, white chocolate cake and chocolate mousse	19.00
Best of Marina Yogurt mousse with mango, blueberry muffin, basil and mint sorbet, matcha - panna cotta with raspberries and fruits	22.00
Cheese plate from 10 persons with 4-5 kinds of cheese, grapes, nuts, honey and bread rolls	17.00

### DESSERT BUFFET (at least 30 people)

12 different desserts, for example: Tiramisù, white and dark chocolate mousse, Catalonien cream, panna cotta, fruit platter, ice cream and sorbet, cakes and much more	39.00
8 different desserts, for example: Tiramisù, white and dark chocolate mousse, Catalonien cream, panna cotta, fruit platter, ice cream and sorbet	29.00



## Children's menu

until age of 9

### STARTERS

Mixed leaf salad 8.00  
with french dressing

### MAIN DISHES

Penne or spaghetti 10.00  
with tomato sauce

Chicken nuggets 15.00  
with french fries and carrots

Mini pizza margherita 10.00

Bread-crumbed or nature porc escalope (ca. 80g) 17.00  
with french fries

### DESSERT

Kid's Dream 6.00  
ice-cream of choice with gummy bears or smarties



## Midnight snacks

Wiener (1 pair) with mustard and roll	12.00
Grisons barley soup with roll	15.00
Beef-goulash soup with bread roll	17.00
Cheese and meat platter (per person) with bread	22.00

### DECLARATION OF MEAT:

Unless otherwise specified:

Pork, chicken, veal and beef:	Switzerland
Parma ham, bresaola und lardo:	Italy
Scallops:	Northwest Atlantic (MSC certified)
Tiger Prawns „Black Tiger“	Vietnam (from sustainable breeding)
Salmon:	Northeast Atlantic (Norway)
Sea bass:	Mediterranean (Greece)

We get our meat from the butchery Rickenbach in Galgenen and the butchery Ziegler in Oberglatt ZH.  
We get our fish & seafood from the Bianchi AG, Zurich. Vegetables and fruits from Marinello, Zürich.