



Meetings and
Private Dining Brochure
Spring / Summer
2012

Buffets

Traditional Buffets (for 20 guests or more)

Concept at CHF 85.- per person	Concept at CHF 94.-per person
Choice of 5 Cold Starters and 1 soup, 2 Hot Dishes and 5 Desserts	Choice of 6 Cold Starters Tapas Style and 1 soup, 2 Hot Dishes and 6 Desserts Tapas Style
<p>Starters</p> <p>Artichoke Salad "à la Barigoule" Provençal Penne Pasta Salad Selected Grilled Vegetables Stuffed Piquillo Peppers with Ratatouille and Pesto Aubergine Caviar with Moroccan Spices Tomatoes Stuffed with Goat's Cheese Mousse String Bean Salad with Almonds and Fromage Blanc Marinated Anchovies with Herbs Marinated Salmon with Asparagus Mousse Shrimp, Cumin and Coriander Salad Beef Carpaccio with Rocket Salad Cold Cuts</p> <p>Soups</p> <p>Melon and Aniseed Soup Courgette and Diced Vegetable Soup Fish Soup</p> <p>Main Courses</p> <p>Sea Bass Fillet with Confit Fennel, Olives and Tomatoes Red Mullet Fillet, Marinated Vegetables with Balsamic Vinegar Chicken Breast with Thyme Jus Lamb Curry with Spices</p> <p><i>All our Dishes are served with:</i> Baby New Potatoes with Lemon and Sage, Wild Rice, Fricassée of Seasonal Vegetables</p>	

Desserts

Mini Fondant Chocolate Tart

Mini Lemon-Meringue Tart

Mini Apple Tarte Tatin (Upside Down Cake)

Mini Raspberry and Pistachio Tart

Strawberry and Basil Panna Cotta

Red Berry Cheese Cake

Chocolate Mousse Croustillant

Trio of Chocolate "Verrines"

White Chocolate Mousse with Exotic Fruits

Vanilla and Caramel Cream Puff

Strawberry and Rhubarb Soup

Seasonal Fruit Salad

Theme Buffets (for 20 guests or more)

Lebanese CHF 89.- per person	Swiss CHF 95.- per person	Asian CHF 96.- per person
<p>Cold Mezze</p> <p>Lebanese Tabouleh Moutabal Hummus Labné Fatouche</p> <p>Warm Mezze</p> <p>Cheese Cigar Samboussek Kebbé Falafel Samosa</p> <p>Warm Dishes</p> <p>Shish Taouk (Lebanese Chicken Skewers) Kefta (Lebanese Beef Skewers) Oriental Vegetables Oriental Rice</p> <p>Desserts</p> <p>Mouhalabieh Om Aly Selection of Oriental Fruits</p>	<p>Starters</p> <p>Mixed Garden Greens Oven Roasted Vegetables with Garlic and Thyme Cherry Tomato and Appenzell Cheese Salad Potato Salad with Bacon and Onion Smoked Salmon Terrine Smoked Duck Breast with Fig Vinaigrette Assorted Cold Cuts from Switzerland Selection of Finest Swiss Cheeses Selection of Dressings and Condiments</p> <p>Soup</p> <p>Traditional Barley Soup</p> <p>Main Courses</p> <p>Poached Trout Filet, Fennel Sauce, Butter Rice, Seasonal Vegetables Sliced Veal in Mushroom Sauce, Roesti Potatoes</p> <p>Desserts</p> <p>Seasonal Fruit Tartlets Apple Cider Crème Traditional Carrot Cake Cheese Cake with Raspberry Coulis Toblerone Mousse</p>	<p>Starters</p> <p>Vegetable Spring Rolls Vegetable Samosas with Mint Sauce Selection of Sushi and Maki Tataki Tuna with Crunchy Vegetables and Ginger Lobster and Pineapple Salad Steamed Shrimp with Coriander Crab Green Curry Spicy Beef Salad</p> <p>Soup</p> <p>Miso Soup with Tofu, Seaweed and Spring Onion</p> <p>Main courses</p> <p>Steamed Cod with Ginger and Onions Lemon Prawns and Prawn Masala Confit Pork Breast with Honey and Soy Sauce</p> <p>All our dishes are served with Steamed Rice, Stir-fried vegetables with coriander</p> <p>Desserts</p> <p>Mango Pudding Matcha Mousse with Adzuki Beans Rose Crème Brûlée Chocolate and Five Spices Cake Sago with Sweet Coconut Milk Coconut Panna Cotta</p>

Stands (in addition to your buffet)

Bread Stand CHF 8.- per person	Cheese Station CHF 18.- per person	Pata Negra Ham CHF 1'800.- per leg (ideal for 80 people)
Selection of 5 Breads, Olive Oils and Butter	Selection of Regional & International Cheeses, served with Dried Fruits, Breads & Compotes	Spain's most Famous and Luxurious Export, wild Black Foot Ham. Caved for your Guests by an Expert Cutter

Animations from our Chef

<p>Risotto</p> <p>Marjoram and Tomato CHF 10.-</p> <p>Green Asparagus (Seasonal) CHF 15.-</p> <p>Milanese CHF 15.-</p> <p>Champagne and Parmesan CHF 16.-</p> <p>Pasta</p> <p>Tagliatelle with Parmesan Cream Sauce CHF 9.-</p> <p>Gnocchi with Rocket Salad and Confit Tomatoes CHF 12.-</p> <p>Prawn and Saffron Mini Penne CHF 15.-</p> <p>La Plancha</p> <p>Pan Sautéed Foie Gras with Gingerbread and Confit Lemon CHF 18.-</p>	<p>The Carvery</p> <p>Honey and Soy Lacquered Pork Breast CHF 12.-</p> <p>Roast Rack of Lamb with Thyme CHF 18.-</p> <p>Beef Sirloin CHF 22.-</p> <p>Veal Loin with Summer Savoury CHF 22.-</p> <p>The Woks</p> <p>Vegetable Stir-Fry with Soy and Coriander CHF 12.-</p> <p>Fried Noodles with Chicken and Black Mushrooms CHF 15.-</p> <p>Prawn, Sesame and Soya Bean CHF 16.-</p> <p>Sweet Stands*</p> <p>Crêpes with Nutella</p> <p>Ice Cream and Sorbet Stands</p> <p>Milk and White Chocolate Lollipops</p> <p>*price upon request</p>
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*there will be a supplement of CHF 10.- per person/animation when chosen without a Buffet

Sandwiches

We recommend a minimum of 4 sandwiches per person

Soft rolls CHF 7.- per piece	Grilled big toasts CHF 9.- per piece	V.I.P assortment CHF 10.- per piece
Tomato, Mozzarella and Basil Pesto	Balik Salmon and Sour Cream	Mini Chicken Club
Grilled Vegetables with Rocket Salad and Parmesan	Smoked Turkey with Granny Smith Cocktail Sauce	Crab, Coriander and Lime
Crunchy Vegetables	Serrano Ham with Cherry Tomatoes and Rocket Salad	Lobster and Curry Mayonnaise
Air-Dried Beef from Grison with Tête de Moine Cheese	Chicken and Guacamole Wrap	Mini Tuna Bagna

To accompany your sandwiches we recommend the following side salads

Salads CHF 12.- per salad	Salads CHF 14.- per salad	Salads CHF 16.- per salad
Mixed Leaf Salad with Balsamic Vinaigrette	Rocket Salad with Parmesan	Caesar Salad with Gambas
String Bean Salad, Philadelphia Dressing	Mediterranean Salad	Traditional Nicoise Salad

And to finish our Desserts

Desserts CHF 4.50 per piece	Dessert CHF 5.50 per piece	Dessert CHF 6.50 per piece
Tifda (Nepalese Pepper) and Chocolate Squares	Trio of White, Milk and Black Chocolate	Manjari Chocolate with Raspberry and Red Pepper Coulis
Mini Fondant Chocolate Tarts	Melon and Mint Tart	Mini Apricot Tarte Tatin (Upside-Down Cake)
Peach and Verbena Verrines	Limoncello Tiramisu	Raspberry and Lavender Delight
Homemade Sorbet Shots	Iced Pina Colada Bonbon	Caipirinha Granita
Vanilla and Caramel Éclairs	Mini Tart Tropezienne	Seasonal Fruit Savarin