



APERITIFS

Fine appetizers

AFTER-WORK / PRE-DINNER SELECTION

(20 guests or more + minimum of 10 pieces per choice)

COLD BITES

4.- per piece

- Green giant olives & black garlic olives
- 3 kind of cut vegetables with yoghurt and herbs dip
- Strips of "Salsiz" with pickled onions in bowls
- Canapé with dry-cured ham & cucumbers
- Canapé with tuna & capers
- Canapé with egg & chives
- Cornet filled with cream cheese and sprouts
- Cornet filled with tomato tartar
- Cornet filled with Greenland shrimps and wasabi aioli
- Four-colour bread buns with smoked salmon or chorizo
- Four-colour bread buns with Brie cheese or egg
- 3-colour club sandwich with Gruyere cheese or turkey ham
- Tartlet filled with herbs couscous and olive cream
- Greek salad

COLD BITES

5.- per piece

- Lollipop of marinated beef filet and pistachios
- Lollipop of pickled salmon and sesame
- Lollipop of feta cheese, olives and red peppers
- Squid salad with olives and spring onion
- Cornet filled with beef tartar and Parmesan
- Cornet filled with veal tartar and Marsala curry
- Smoked trout mousse on a brioche
- Bagel with grilled vegetables and smoked mozzarella
- Vitello tonnato with capers
- Melon with Serrano ham
- Farmer's ham spelt-muffin
- Humus with falafel

HOT BITES

4.- per piece

- Parmesan soup with pesto in an espresso cup
- Curry soup in an espresso cup
- Small ham croissant oven-fresh
- Quiche with cheese
- Quiche with broccoli
- Quiche with bacon
- Spring rolls with soy dip
- Deep-fried pikeperch with sauce tatar
- Chili sausage with Pommery mustard p Pommerysenf
- Roasted cipollata sausage on truffled mashed potatoes
- Pizza roll with mushrooms and garden rocket
- Pizza roll with dry-cured ham and olives
- Pizza roll with chorizo and Manchego
- Chicken breast with honey and peanut sauce on a skewer
- Hot dog with mustard and deep-fried onions

TATAR (ALL-YOU-CAN-EAT)

55.- per person & hour

- Beef tartar "Classico" spicy
- Beef tartar "Tennessee" with Jack Daniels No. 7
- Veal tartar „Périgord" with truffle essences
- Buffalo tartar "Havanna" with Cuban rum
- Smoked salmon tartar with dill cream
- Tomato & eggplant tartar with coriander
- Wine:** Domaine du Rionzi, Grand Cru, Morges CH (white),
Prosecco: Il Colle DOCG, Italy (sparkling)
- Other beverages:** Orange & apple juice, mineral water still/
sparkling, „Hürlimann" bottled beer

HOT BITES

5.- per piece

- Beef filet cubes BBQ-spiced on wasabi mashed potatoes
- Veal hamburger with BBQ sauce
- Chicken breast stripes with coconut sauce & basmati rice
- Roasted pikeperch on Champagne cabbage
- Giant shrimps on wasabi aioli
- Shrimp balls with mango dip
- Deep-fried Brie cheese on lukewarm ratatouille
- Teff tartlet with sweet chili
- Beetroot and ginger burger with yoghurt dij
- Curry and lentils empanada on herb-tomato salsa

SWEET BITES

4.- per piece

- White chocolate mousse
- Panna Cotta with blackberry sauce
- Wild berries tiramisu
- Crema Catalana with almonds
- Exotic fruit salad
- Sorbet scoop, your choice (cassis, lime, apricot)
- Blueberry or apple muffins
- Amaretto cannelloni
- Cupcakes
- Chocolate brownies

PACKAGES

	Charter	Economy	First
Beverages (all-you-can-d.)	Mineral water Orange juice	Mineral water Orange juice Beer	Mineral water Orange juice White wine Beer
Bites (you choose)	3 pieces	5 pieces	8 pieces
Time frame	20 minutes	30 minutes	60 minutes
Package rates	20.- / person	30.- / person	50.- / person