



BREAKTIME BUFFET AND STANDING LUNCH

**Creative breaks
with culinary accompaniment**

STANDING LUNCH 1

45.- / person

Foamy Zurich Riesling cream soup with chervil 🌿

Scottish salmon tartare on a quinoa and parsley salad / herbs focaccia with garden rocket & Brie cheese 🌿 / olive bread rolls with Grison's air-dried beef & Gruyere cheese / greek salad 🌿
cornet duet filled with tomato tartare and cream cheese 🌿

Deep-fried perch filets with wasabi dip / Swiss poulard ragout and mushroom cream sauce
beetroot & ginger burger with yoghurt dip 🌿 / green thai vegetable curry 🌿 / pizza roll
with garden rocket, dried tomatoes and olives 🌿 / carrots, basmati rice & spätzli 🌿

Vanilla panna cotta with mango sauce / chocolate mousse / mini muffins

STANDING LUNCH 2

50.- / person

Curry & banana coconut cream soup 🌿

Asian vegetable salad with smoked duck / Cornet with avocado and egg mousse 🌿
canapé with smoked salmon, ham and mozzarella / beef carpaccio with Parmesan, garden
rocket & olive oil / eggplant roll with cream cheese 🌿 / vegetable salads and ginger dressing 🌿

Veal strips in cream and mushroom sauce / rump roast strips with "Café de Paris" sauce
salmon medallion coated in poppy seed with maple syrup and lime sauce / Porcini sacchotti
with Prosecco sauce 🌿 / tomato & mozzarella quiche 🌿 / zucchini, cauliflower & baby corn 🌿
rosemary roasted potatoes, elbow pasta and wild rice 🌿

Wild berries tiramisù / crema catalana / fruit sorbets mini muffins

STANDING LUNCH 3

60.- / person

Porcini cream soup with herbs foam 🌿

Brioche with smoked salmon & horseradish / canapé with roast beef or egg 🌿 / tuna sashimi
with crystal noodles / vitello tonnato / cornet trio with veal, beef & tomato tartare
farmer's ham spelt muffin / caesar salad with Parmesan shavings 🌿

Beef cubes with spicy Jack Daniel's sauce / mini Viennese Schnitzel with cranberries
„eden" prawns in red thai curry / pan-fried codfish medallions on parsnips and
white wine foam / spinach cake 🌿 / penne pasta with tomatoes and garden rocket 🌿
yellow carrots, broccoli & kohlrabi 🌿 / potato croquettes, gnocchi and saffron rice 🌿

Coffee mousse / Chocolate profiterole / fruit sorbets / mixed macarons

SEMINAR CATERING

Served as a "speedy refreshment" in your meeting room you can continue working non-stop. And the choice is yours: either on a large dish for everyone to help themselves or well-portioned for each participant individually. Beverages can of course be ordered too, but are not included in the following packages.

FAST WORKING LUNCH

23.- / person

Sandwich with Grison's dry-cured beef and Gruyere cheese
 Focaccia with cream cheese, roast beef and garden rocket
 3- colour finger club sandwich with turkey ham and smoked bacon
 Multigrain bread with pesto cream, tomato and mozzarella 🌿
 Bagel with egg and chives 🌿

RICH WORKING LUNCH

32.- / person

Flat bread with Indian chicken curry
 Bagel with smoked salmon, horseradish and sprouts
 Mini veal burger with BBQ sauce
 Multigrain bread with Grisons Salsiz, cucumber and herbs mayonnaise
 Focaccia with dry-cured ham and garden rocket
 Focaccia with avocado, egg mousse and iceberg salad 🌿
 Baguette with pesto cream, tomato and buffalo mozzarella 🌿

COFFEE BREAKS

Efficient workshops require healthy, light and still saturating nourishment. Therefore it is our goal to deliver diverse & valuable and at the same time delicious breaks. Please make your own selection according to your needs.

MEDIUM BREAK (included in the daily delegate rates Economy and Economy Plus)

12.- / person

basic set-up coffee, espresso & large selection of Sirocco teas,
 orange juice, vitamine waters

am + croissant, birchermuesli, yoghurt & fruit salad

pm + small pastry, muesli bar, fresh-fruit basket

BRAINPOWER BREAK (included in the daily delegate rates Premium and First)

18.- / person

basic set-up coffee, espresso & large selection of Sirocco teas, orange &
 multi fruit juice, vitamine water, home-made ice tea

am + croissant, bread rolls, birchermuesli, yoghurt & sliced fresh fruit,
 bagels with cream cheese & smoked salmon, bagels with tomato &
 eggplant tatar

pm + chocolate mousse, small pastry, muesli bar, fruit sorbet,
 dried fruit, fresh-fruit basket