




BREAKTIME BUFFET AND STANDING LUNCH




**Creative breaks
with culinary accompaniment**

STANDING LUNCH 1



45.- / person

Foamy Zurich Riesling cream soup with chervil 

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

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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 

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Vanilla panna cotta with mango sauce / white coffee mousse / fruit sorbet

STANDING LUNCH 2





50.- / person

Curry & banana coconut cream soup 

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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 

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Veal strips in cream and mushroom sauce / rump roast strips with "Café de Paris" sauce
salmon medallion coated in poppy seed with maple sirup and lime sauce / Cep sacchetti
with Prosecco sauce  / pizza roll with artichokes and Provolone  / broccoli, fennel
and yellow carrots  / rosemary roasted potatoes, penne pasta and wild rice 

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Wild berries tiramisù / crema catalana / fruit sorbets in 2 flavours / mixed macarons

STANDING LUNCH 3





60.- / person

Morel cream soup with herbs foam 

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Mini bagels 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 

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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
char-coal mustard / pizza roll with eggplant and olives  / penne pasta with tomatoes
and garden rocket  / carrot duo, broccoli & baby corn  / potato croquettes, gnocchi
and saffron rice 

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Chocolate mousse / Amaretto cannelloni / fruit sorbets in 3 flavours
mixed macarons / small cupcakes

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 PAUSE (included in the daily delegate rates Economy and Economy Plus)

12.- / person

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

am + croissant, birchermuesli, yoghurt & fruit salad

pm + small pastry, dried fruit, fresh-fruit basket

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

18.- / person

basic set-up coffee, espresso & large selection of Sirocco teas, orange &
 cranberry juice, herbs & vitamine waters, home-made ice tea

am + croissant, bread rolls, birchermuesli, yoghurt & sliced fresh fruit,
 bagels with cream cheese & smoked salmon, bagels with avocado
 & egg, muesli bar, dried fruit

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