

Our buffet selection

refined, delicious & unique



Buffet worlds

Delicious buffets for every occasion – from stylish corporate events to festive Christmas celebrations. Look forward to a wide variety of specialities, fresh ingredients and culinary diversity for unforgettable events.

Simply «different» (minimum 50 people)

A refined soup feast

Porcini mushroom cream soup, enhanced with cognac

Crisp greens from the market

Market-fresh leaf salads

Cucumber salad with yoghurt and dill dressing

Carrot salad with orange dressing

Spicy sweetcorn and pepperoni salad with sesame dressing

Potato salad with gherkins

Cabbage salad with diced bacon

Tomato and mozzarella duo with basil pesto

Octopus salad with jalapeño, braised peppers and almonds



served with a generous platter of

roasted seeds, bread croutons, fried onions, capers, pomegranate
creamy French herb dressing, Tuscan dressing, balsamic dressing

Cold delicacies

Roast beef with remoulade sauce and gherkins

Smoked Zurich trout with horseradish foam and dill

Classic antipasti with courgette, aubergine and peppers



Tartare station

Veal and beef tartare, classically prepared on site by our chef
served with capers, onions, chopped organic egg, oven-fresh baguette

Main course

Beef entrecôte «Café de Paris» with dark port wine jus

Zurich- style sliced veal in a mushroom cream sauce

Grilled salmon fillet in a fruity saffron sauce

Ravioli Jardinière filled with spinach and ricotta in a creamy truffle sauce



Side dishes

Morel caponata | glazed kohlrabi | cauliflower with pesto breadcrumbs

vaud-style potato gratin | polenta gnocchi with sage butter | homemade tagliatelle

Sweet treats

Exotic fruit salad with mint

Lemon meringue tart

Grandma's burnt crème

Raspberry panna cotta slice

Opera slice

Crispy apple mille-feuille

Light coffee mousse made to our own recipe

Assorted macarons

Mini brioche with vanilla cream

Two types of fruit sauces & sorbets/ice creams

Cheese platter with Swiss hard, semi-hard and soft cheeses with fruit chutney



CHF 110.00 / person

Swiss Buffet (minimum 50 people)

A refined soup feast

Truffled barley soup made to Grandma's recipe

Crisp greens from the market

Market-fresh leaf salads
 Potato salad with gherkins
 Carrot salad with orange dressing
 Italian pasta salad with sun-dried tomatoes and pine nuts
 Swiss sausage salad with cheese and gherkins

served with a generous platter of:

roasted seeds, garlic croutons, olives, capers, sun-dried tomatoes
 creamy French herb dressing, Tuscan dressing, balsamic dressing

Cold treats

Smoked Zurich trout and smoked salmon with horseradish foam and honey mustard sauce
 Slices of Limmattal dry-cured ham, Valais coppa and Grisons "Mostbröckli" with honeydew melon
 Ticino vegetable tarte, fresh from the oven

Main course

Ticino-style roast pork, glazed in the oven with a rosemary jus
 Veal piccata, quickly pan-fried in a tangy tomato sauce
 Swiss Alpine Lostallo salmon fillet, pan-fried with a fruity saffron foam

Side dishes

red and yellow carrots | green beans with onion | young spinach leaves in garlic butter
 vaud-style potato gratin | Graubünden-style Pizokel | herbed homemade tagliatelle

Sweet treats

Seasonal fruit salad with mint
 Classic tiramisu in a glass
 Raspberry panna cotta slice
 Toblerone mousse
 Tarte Tatin
 Rectory cake made to an old recipe
 Meringue cups with wild berries and whipped cream
 Two types of sorbet & ice cream
 Cheese platter with Swiss hard, semi-hard and soft cheese with fruit chutney

CHF 90.00 / person



Pasta e Basta (minimum 50 people)

Crisp greens from the market

Market-fresh leaf salads
Cucumber salad with yoghurt and dill dressing
Carrot salad with orange dressing
Swiss sausage and cheese salad
Potato salad with gherkins
Cabbage salad with diced bacon
Tomato salad with mozzarella
Greek salad with cucumber, olives and feta

served with a generous platter of

roasted seeds, bread croutons, fried onions, capers, pomegranate
creamy French herb dressing, Tuscana dressing, balsamic dressing

Pasta e Basta

Potato gnocchi
Rigatoni pasta
Farfalle pasta
Cream cheese and spinach ravioli
House tagliatelle
Cannelloni

Sauces

Veal Bolognese
Mushroom cream sauce
Spicy Sicilian tomato sauce
Cheese sauce
Carbonara sauce
Basil pesto
Sun-dried tomato pesto

to accompany

grated Parmesan, Emmentaler and Gruyère

Dolci

Seasonal fruit salad
Sweet cream puffs with vanilla cream
Chocolate cake
Mini muffins from a Zurich bakery
Two types of sorbet & ice cream
Apricot quark dumplings with desiccated coconut

CHF 70.00 / person

