

STAND UP LUNCHEON

ANOTHER WAY TO ENJOY

(all these luncheons will be served standing up only)

BUSINESS A

- Tomato mozzarella salad
- Corn salad, carrot salad
- 3 different leaf lettuce salads with croutons and chopped hard cooked egg
- Penne pasta with creamy tomato sauce, black olives, red sweet peppers and onions
- Mini-tortellini with air dried ham and olive oil
- «Focaccia» bread
- Vanilla biscuit with apricots
- Raspberry sherbet



Price per person CHF 47.00

No surcharge to the delegate rate

BUSINESS C

- Boiled beef with herb vinaigrette
- 3 different leaf lettuce salads with French dressing and sunflower seeds
- Marinated vegetable salad
- Chicken leg (boneless) ragout with herb cream sauce
- Gnocchi filled with tomatoes and mozzarella
- Vegetable rice
- Rustic bread
- Grand Cru chocolate tartlets
- Mocha crème with ladyfingers



Price per person CHF 47.00

No surcharge to the delegate rate

BUSINESS B

- Cucumber salad with dill, cocktail shrimps and sour cream
- Mixed leaf lettuce salad with Japanese dressing
- Vegetable «Samosas»
- Yellow chicken curry
- Fried rice with egg and vegetables
- Wok vegetables with peanuts and soy sauce
- Flatbread
- Mango sherbet
- Banana cake

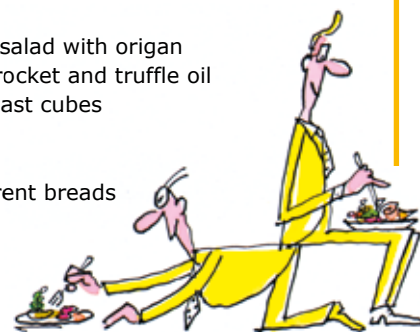


Price per person CHF 47.00

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BUSINESS D

- Caesar salad with bread cubes and parmesan
- Eggplant-tomato salad with origan
- Pasta salad with rocket and truffle oil
- Grilled turkey breast cubes with cream sauce
- Potato gnocchi
- Selection of different breads
- «Crème brûlée»
- Pineapple slices



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VITALITY

- 3 different organic vegetable juices
- Cottage cheese with olives and dried tomatoes
- Fennel salad with lemon and olive oil
- Smoked turkey breast with herb-vegetable vinaigrette
- Leaf lettuce salad and soybean sprouts with sesame dressing
- Poached plaice* and mango chutney
- Steamed Asian rice with peas
- «Tafelspitz» with green onions and horseradish
- Seasonal vegetables with lemon grass stock and chervil
- Whole meal bread
 - Mini fruit salad with mint
 - Greek yoghurt with honey and berries

* certified sustainable wild catch

Price per person CHF 57.00

Surcharge to the delegate rate CHF 10.-



FIRST CLASS

- Mini tomato mozzarella salad
- Smoked salmon with wasabi foam
- Mini salad «Niçoise»
- Shrimp cocktail in single portions
- Pretzel bread with air dried ham
- Roast beef with «rémoulade» sauce
- Marinated and stuffed antipasto vegetables
- Vegetarian mini-spring rolls with sweet chili sauce
- Shrimps with red curry sauce
- Potato gnocchi with walnuts, apples and spinach
- Mini-Cordon Bleu
- Boletus mushroom ravioli with pesto
- Mini-napoleon slice
- Small fruit tart
- Caramel ice cream on poached apple slices
- Grand Cru chocolate mousse in single portions
- Chocolate coated bananas



Price per person CHF 59.00

Surcharge to the delegate rate CHF 12.-

KEISEKI BOX

Amplly garnished Japanese lunch box (up to a maximum of 25 persons, Tuesday throughout Saturday)

- Choice of 3 Sushi
- Tuna «Nigiri»
- Salmon «Nigiri»
- California roll
- Marinated jumbo shrimps on glass noodles
- Chicken in dough and slices of smoked duck breast
- Japanese sprout salad with soy sesame dressing and tempura pearls

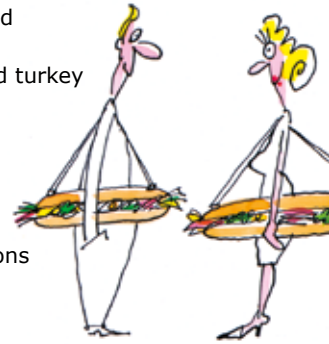


Price per person CHF 49.00

Surcharge to the delegate rate CHF 4.00

SANDWICH-BUFFET

- 2 leaf lettuce and 2 vegetable salads with Italian and French dressing
- Marinated zucchini and sweet peppers
- ½ crispy sandwich with air dried country ham
- ½ bagel with cream cheese and turkey
- 1 small «Silslerli» pretzel bun with Grisons air-dried beef
- ½ «Focaccia» bread with tomato, mozzarella and pesto
- Fruit basket
- «Crème brûlée» in single portions
- Mini-tiramisù



Price per person CHF 39.00

No surcharge to the delegate rate

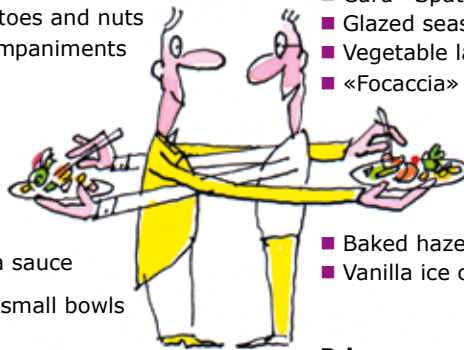
FAST & TRENDY

- Tomato mozzarella with basil and olive oil
- Cold Japanese omelette with soy dip
- Veal cubes in herb broth with apple horseradish
- Trout mousse, «Graved Lachs» and shrimp cocktail
- «Vitello Tonnato», thinly sliced veal in a tuna sauce with capers
- Warm potato salad with grilled salmon
- Beef meat balls with mashed potatoes and nuts
- Risotto served with seasonal accompaniments
- Greek salad fried in a dough
- «Toblerone» chocolate mousse
- Catalonian crème, served in single portions
- Sour cream ice cream with «Amarena» cherries
- Mango coconut strudel with vanilla sauce

All items are bite size and served in small bowls

Price per person CHF 62.00

Surcharge to the delegate rate CHF 15.00



THE CLASSIC STAND UP LUNCHEON

- Iceberg lettuce with Thousand Island dressing
- Hard cooked egg slices with chives
- Smoked salmon with horseradish and lemon
- Zucchini salad with dried tomatoes
- Thinly sliced beef with jus and mushrooms
- Curd «Spätzli» sauteed in butter
- Glazed seasonal vegetables
- Vegetable lasagna «au gratin» with Swiss cheese
- «Focaccia» bread

- Baked hazelnut pudding
- Vanilla ice cream

Price per person CHF 54.00

Surcharge to the delegate rate CHF 7.00

THE GPS FOR BUFFETS

BEVERAGES None of our luncheon proposals include beverages.

ALL INCLUSIVE BEVERAGES Our all inclusive proposal for CHF 9.90 per person includes mineral water, soft drinks and coffee (available only at lunchtime).

ALL INCLUSIVE ARRANGEMENTS We will gladly inform you on buffet possibilities as part of a booked all inclusive arrangement.

NUMBER OF PARTICIPANTS Buffets can be booked for 30 or more delegates. For a smaller number of attendees the price will be adjusted accordingly.

PRICES All our prices are per person and are in Swiss francs (CHF) including VAT.

STAND UP BUFFETS Cocktail tables with white table cloths and paper napkins. If an all inclusive beverage arrangement has been booked, the participants will get their own beverages from the buffet.

HIGH TABLES We will provide one high table for every 10 participants.



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