



Making People Happier
Since 1876

CULINARY DELIGHTS.
BANQUET MENU
SUGGESTIONS



HOTEL SCHWEIZERHOF ZÜRICH
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COFFEE BREAK

BASIC OFFER FOR REFRESHMENTS À DISCRETION:

Coffee / tea

Fresh orange juice

Croissant or fruit flan

CHF 17.00 per person

SWEET LITTLE THINGS**

Mini muffins raspberry or chocolate

Assorted eclair

Fruit flan

Seasonal fruit salad

CHF 3.90 per piece

SAVORY TEMPTATIONS**

Butter croissants with cream cheese and smoked salmon

CHF 4.50 per piece

Mini Mexican pocket pie

CHF 5.80 per piece

** Minimum order quantity 10 pieces



APPETIZER CREATIONS

COLD APPETIZERS**

Smoked salmon canapé CHF 4.10 per piece

Assorted puff pastries CHF 3.50 per piece

Mixed sandwiches*

Shrimp salad with cocktail sauce

Vegetable tortilla

Raw ham on melon tartare

Beef tartar on baguette

CHF 5.80 per piece

WARM APPETIZERS**

Spring roll with spicy sweet chili sauce

Falafel Balls with herb dip

Mini cheese quiche

Ham croissants*

Chicken skewers with peanut sauce

CHF 4.80 per piece

Prawns in a potato batter with sweet chilli

Chicken breast with red curry sauce and rice

Mini skewers with marinated beef

Ravioli Provencal style (seasonal)

Sweet potato fries with rosemary sour cream

CHF 5.80 per piece

** Minimum order quantity 10 pieces

VEGETARIAN DELICACIES**

Egg or asparagus canapés	CHF 5.60 per piece
Choux pastry cheese sticks with poppy seeds	CHF 5.40 per piece
Provençal asparagus salad with goat's cream cheese	CHF 4.80 per piece

HEALTHY TEMPTATIONS**

Smoked salmon with mozzarella and basil	CHF 5.70 per piece
Asian poke bowl with chicken	CHF 5.70 per piece
Wholemeal roll with cream cheese, dried tomatoes and rocket	CHF 5.20 per piece

** Minimum order quantity 10 pieces

APPETIZER PACKAGE 1

Mediterranean vegetable tartar with parmesan chip
Smoked salmon tartare on mango-horseradish
Mixed sandwich*

Mini cheese quiche
Prawns in a potato batter with sweet chilli
Chicken skewers with peanut sauce

Sweet trifles

Total 7 pieces
CHF 30.00

APPETIZER PACKAGE 2

Shrimp salad with cocktail sauce
Mediterranean vegetable tartar with parmesan chip
Asian poke bowl with chicken

Sweet potato fries with rosemary sour cream
Provençal ravioli (seasonal)
Beef skewer with soy-sweet-chili sauce

Sweet trifles

Total 7 pieces
CHF 38.00

APPETIZER PACKAGE 3

Vegetable tortilla
Smoked salmon with mozzarella and basil
Mixed sandwiches*

Seasonal soup in an espresso cup

Provençal style ravioli (seasonal)
Parmesan risotto with black truffle
Chicken skewers with peanut sauce

Sweet trifles

Total 8 pieces
CHF 46.00



MENU CREATIONS

STANDING LUNCH PACKAGE 1

Mixed sandwiches*
Smoked salmon on blinis
Red lentils with feta and cucumber

Creamy seasonal vegetable soup

Chicken burst with red curry sauce and jasmine rice
Giant shrimps Provencal style with noodles
Mini cheese quiche

Variation of sweet trifles

Total 8 pieces
CHF 52.00

STANDING LUNCH PACKAGE 2

Smoked salmon tartare on mango-horseradish

Small soup in espresso cup

Raw ham on melon tartare
Japanese ravioli with sweet chili sauce
Beef and rice vegetable bowl

Variation of sweet trifle

Total 6 pieces
CHF 58.00

STANDING LUNCH PACKAGE 3

Bluefin tuna with soy and sesame seeds
Asparagus salad with oranges and feta

Pickled beef tartare with sour cream
Small soup in espresso cup
Giant prawns with curry and basmati rice

Zurich sliced meat with buttered rösti

Baked meat pie

Variation of sweet trifle

Total 6 pieces
CHF 66.00

MENU 1

Cream of tomato soup with basil hood

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Swiss chicken breast with rosemary jus, rocket risotto and glazed carrots

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Limoncello tiramisu with fresh raspberries

•••

CHF 78.00

MENU 2

Smoked salmon and mozzarella roulade with basil dip

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Sliced Zurich veal accompanied by golden buttered rösti

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Nougat tart with hazelnut ganache, salted caramel sauce and sour cream ice cream

•••

CHF 82.00

MENU 3

Pea soup with sour cream

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Entrecôte Double with green pepper sauce, pommes dauphine and grilled peppers

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Carrot cake with sour cream ice cream and almond crumble

•••

CHF 88.00

MENU 4

Green asparagus salad with smoked salmon

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Potato gnocchi on a ragout of dried cherry tomatoes and lettuce

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Wild berry tiramisu with lemon sauce

•••

CHF 85.00

MENU 5

Marinated fresh goat cheese on vegetables salad

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Saddle of veal roasted in one piece from the Bernese Oberland

on red wine sauce with rosemary risotto and ratatouille vegetables

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Apple champagne compote with vanilla ice cream

•••

CHF 88.00

MENU 6

Filet de Patron from Loch Fyne with spinach salad and orange vinaigrette

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Pea foam soup with peppermint

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Fillet of beef roasted in one piece

with potato and onion strudel and carrots

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Yoghurt cake with pistachio ganache and lemon sorbet

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CHF 98.00

VEGETARIAN MENU

Green vegetable salad with pumpkin seeds

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Indian curry spice sauce with spinach leaves, tofu and tomato rice

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White coffee tartlet with crispy chip

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CHF 74.00



SINGLE DISHES

STARTERS

Smoked salmon tartare with avocado and crème fraîche	CHF 32.00
Marinated beef carpaccio with pickled mushrooms and parmesan	CHF 30.00
Mixed leaf salad with tomato vinaigrette	CHF 14.00

SOUPS

Creamy pea soup with sour cream	CHF 16.00
Creamy tomato soup with basil	CHF 16.00
Cream of artichoke soup with cashew nuts	CHF 16.00
Beef broth with sherry and diced vegetables	CHF 14.00

VEGETARIAN DISHES

Indian curry with chickpeas and vegetables	CHF 38.00
Seasonal ravioli with light cream sauce and vegetables	CHF 36.00

FISH DISHES

Pike perch fillet from Lake Maggiore on asparagus with saffron mashed potatoes	CHF 58.00
Caramelized char with couscous, cherry tomatoes and basil	CHF 58.00

* These dishes contain pork. If you do not want pork, please contact one of our service staff.

** Minimum order quantity 10 pieces