

Buffet Menu

Additional Fees: Taxes | Delivery | Staff Service | Tableware Rental (available with staff only)

40.95 Per Person | Minimum 8

Served on porcelaine or biodegradable platters | Additional fees for serving utensils and chaffers

Hot & Cold Buffet

Includes: Arugula Salad | Bread & butter

Salads | 1 Choice

Arugula Salad | Arugula, red radish, melon, feta, balsamic vinaigrette (gluten free)

Barley Salad | Pearl barley, beans, corn with citrus vinaigrette | Lactose free

Couscous Salad | Couscous, chickpeas, bell peppers, halloumi with ras el hanout vinaigrette

Kale Salad | Kale, parmesan, panko with Caesar dressing | Lactose free

Mediterranean Salad | Mesclun, tomato, cucumber, red onions, olives, feta cheese with oregano vinaigrette | Gluten free

Mixed green salad | Mixed greens, endives, radicchio, Comté cheese, croutons, house dressing

Pasta Salad | Penne with basil, cucumber, tomato, red onions, salami and mild cheddar cheese

Pasta Salad | Small shell pasta, sun-dried tomatoes with grilled vegetables (zucchini, eggplant, bell peppers) | Lactose free

Poke-Style Salad | Mesclun, carrot, cucumber, edamame, mango, radish, red cabbage, wonton chips with Asian dressing | Vegetarian

Rice Salad | Spicy rice, cucumber, carrot, mango, green onions, chili oil with house dressing | Gluten free, lactose free

Hot Main Courses | 1 Choice

Braised beef, candied shallots, port wine sauce | Gluten free, lactose free

Beef polpettes, breadcrumbs, parmesan and rosemary, red wine sauce

Thinly sliced chicken with basil sauce

Thinly sliced chicken, Muscat sauce, tarragon and fresh grapes

Sautéed shrimp (6), spicy tomato sauce

Pan-fried salmon with citrus sauce

Trout fillet "à la Grenobloise"

Cauliflower gratinated with gruyere and panko, herb béchamel

Vegetarian lasagna

Pennes pasta, spinach, sundried tomatoes, mushrooms and shallot

Hot Accompaniments | 2 Choices

Jardinière of vegetables

Fingerling potatoes with herbs and lemon zest

Mashed potatoes with chives

Orzo with fresh basil

Ratatouille

Roasted root vegetables

Scalloped potatoes

Tagliatelle with oil and herbs

Desserts | 1 Choice

Chocolate brownie square | Gluten free, lactose free

Chocolate mousse verrine | Gluten free

Fresh fruit salad

Home made cookies | 1 per pers. | Chocolate-pecans | Oats-cranberries-oranges | Oats-raisins

Raspberry and passion fruit praline puff

Lemon meringue tart

Extras | Minimum Purchase 5 Per Selection

5.75 Vegetables & dip | 12 pcs

13.95 Refines cheese | 75 g | Fruits and crisp bread

22.95 Refined cheese & cold cuts | Fruits and accompaniments | 100 g each

11.00 Assorted spiced nuts | 150 g | Peanut free

10.95 Smoked salmon 60 g with accompaniments | Capers, lemons, pickled onions, dill sauce with croutons

Minimum Purchase of 5 Per Selection

Served on porcelaine or biodegradable platters | Additional fees for serving utensils

Cold Buffet à la Carte

Vegetable Platters | Vegetarian & Gluten Free | 6.50 Per Portion

Broccolini, parmesan, basil vinaigrette topped with fried panko breadcrumbs

Grilled cauliflower with Cajun spices and ranch dressing

Tomatoes with Gruyère cheese puff pastry | Allergen: mustard

Spring rolls with sweet and sour sauce

Salads | 6.50 Per Portion

Arugula salad | Arugula, red radish, melon, feta, balsamic vinaigrette | Gluten free

Barley Salad | Pearl barley, beans, corn with citrus vinaigrette | Lactose free

Couscous Salad | Couscous, chickpeas, bell peppers, halloumi with ras el hanout vinaigrette

Kale Salad | Kale, parmesan, panko with Caesar dressing | Lactose free

Mediterranean Salad | Mesclun, tomato, cucumber, red onions, olives, feta cheese with oregano vinaigrette | Gluten free

Mixed green salad | Mixed greens, endives, radicchio, Comté cheese, croutons, house dressing

Pasta Salad | Penne with basil, cucumber, tomato, red onions, salami and mild cheddar cheese

Pasta Salad | Small shell pasta, sun-dried tomatoes with grilled vegetables (zucchini, eggplant, bell peppers) | Lactose free

Poke-Style Salad | Mesclun, carrot, cucumber, edamame, mango, radish, red cabbage, wonton chips with Asian dressing | Vegetarian

Rice Salad | Spicy rice, cucumber, carrot, mango, green onions, chili oil with house dressing | Gluten free, lactose free

Meat, Fish & Sea Food | Price Per Portion

9.95 Soft-boiled egg, shallot mayonnaise, and fried leeks

12.95 Miso-marinated tofu, red radish, and green onion

12.95 Satay tofu, coconut milk, peanuts, and chili oil

14.95 Mini Peruvian-style chicken skewer, aji verde sauce | 2 pp.

14.95 Grilled chicken breast with lemon, pesto sauce

16.95 Beef roulade with crunchy vegetables, sesame sauce, ponzu dressing, and taro chip

16.95 Roast beef, fried capers, arugula, and parmesan cheese, mustard sauce

15.95 Basil and star anise shrimp skewer | 2 x 3 pcs

17.95 Sake and soy glazed salmon, rice pearls, ginger sauce

17.95 Salmon tartare with strawberries, spicy mayonnaise and green onion on a rice cake

Sandwiches | Minimum 2 Identical Sandwiches Per Selection

13.95 Unit

Chicken Ciabatta | Chicken, caramelized onions, Brie cheese, arugula, herb mayonnaise

Chicken Banh Mi Ciabatta | Chicken, pickled vegetables, cilantro, spicy mayonnaise

Salmon Burger | Salmon, mango salsa, fried onions, lettuce, spicy mayonnaise

Roast Beef Ciabatta | Beef, caramelized onions, Oka cheese, arugula, tarragon mayonnaise

Tuna Ciabatta | Tuna, sundried tomato pesto, roasted Cubanito pepper, Swiss cheese, lettuce, mayonnaise

Tofu Banh Mi Ciabatta | Glazed tofu, pickled vegetables, cilantro, spicy mayonnaise

11.50 Unit

Chicken Wrap | Pulled chicken, Gruyère cheese, red bell peppers, and spinach

Egg Sandwich | Brioche bun, eggs, shallot, spinach, cucumber, celery, and mayonnaise

Ham and Cheese Sandwich | Brioche bun, ham, Comté cheese, lettuce, and Dijon mustard sauce

Pulled Pork Burger | Pulled pork, coleslaw, pickle, lettuce, and BBQ sauce

Vegan Wrap | Honey-soy glazed tofu, carrot, red cabbage, and lettuce

Desserts | Price Per Portion

3.00 Assorted miniature pastries | Contains nut

4.50 Chocolate brownie square | Gluten free, lactose free

3.00 Chocolate almond sea salt clusters

7.00 Chocolate mousse verrine | Gluten free

5.50 Fresh fruit salad

3.00 Homemade cookies | Chocolate-pecans | Oats-cranberries-oranges | Oats-raisins

7.00 Lemon meringue tart

7.00 Raspberry and passion fruit praline puff

Extras | Price Per Portion

3.25 Bread & butter | 1 portion

5.75 Vegetables & dip | 12 pcs

13.95 Refines cheese | 75 g | Fruits and crisp bread

22.95 Refined cheese & cold cuts | Fruits and accompaniments | 100 g each

11.00 Assorted spiced nuts | 150 g | Peanut free

10.95 Smoked salmon 60 g with accompaniments | Capers, lemons, pickled onions, dill sauce with croutons

Beverages

Assortments | 3.00 per unit

V-8 | Vegetable cocktail

Oasis juice | Apple, cranberry, orange

Pepsi | Coke | 7 Up | Ginger Ale | Regular & diet

Fuze | Ice tea | 355 ml

Kando water | Canned Spring water | 355 ml

Bubly sparkling water-flavoured | 355 ml

Perrier sparkling water | 330 ml

6.25 Perrier sparkling water | 750 ml

5.25 Spring water | 1.5 L

Coffee Thermos | Regular

Includes: Milk, cream, sugar, compostable cups, wooden coffee sticks

228.95 Coffe thermos | 10 cups

60.95 Coffe thermos | 24 cups

113.95 Coffe thermos | 50 cups

37.95 Compostable coffee thermos | 12 cups

Hot Water Thermos & Tea

2.75 Tea assortment
Includes: Milk, sugar, compostable cups, wooden coffee sticks

7.50 Hot water thermos | 10 cups

10.00 Hot water thermos | 24 cups

36.35 Compostable hot water thermos | 12 cups
Includes: 12 tea bags, milk, sugar, compostable cups, wooden coffee sticks