

Buffet Menu

Spring - Summer 2026

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 Lunch Buffet

- Includes: Arugula Salad | Bread & butter
Arugula Salad | Arugula, red radish, melon, feta, balsamic vinaigrette (gluten free)
- Salads | 1 Choice
- 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
Vegeterian 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

Beverages | 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
- 28.95 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 Including: 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

Minimum Purchase of 5 Per Selection
Served on porcelaine or biodegradable platters | Additional fees for serving utensils

Cold Lunch Buffet

- 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