

Passion Food

Essen mit Leidenschaft

Sample Apero Menus

Menu 1:

Selection of mini quiches
Sausage rolls with grain mustard aioli
Fresh cut vegetables, herbed dip
Croutes with wild mushrooms, truffle oil and parmesan
Chicken satay, chilli and peanut glaze
Spanokopita (greek spinach and feta pastries)
Crisp flat breads, humus dip

Price per person: 25 CHF

Menu 2:

Smoked sausage, sour croute, and creamed cabbage
Chinese green onion breads with chilli sauce
Mini potatoes, crème fraiche, salmon roe and lumpfish caviar
Croutes with roasted peppers, herbed cheese
Smoked salmon on pumpernickel with dill
Tandoori meatballs, yogurt dip
Chicken satay, chilli and peanut glaze
Humus with crispy pitas
Mini tartlettes filled with cinnamon cream and apple jelly
Mini tartlettes filled with chocolate mousse

Price per person: 35 CHF

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Menu 3:

Selection of sushi
Mini vine tomatoes filled with herbed cheese
Frittata with spicy chorizo
Falafel balls with a yogurt dip
Spring rolls with sweet chilli sauce
Chicken satay, peanut and chilli glaze
Spicy lamb sausage, harissa sauce
Crouté topped with chicken liver mousse, red onion jam
Garlic lime jumbo shrimp
International cheese board
A selection of mini muffins
Mini tartlettes filled with Tahitian vanilla cream and passionfruit

Price per person: 45 CHF

Menu 4:

Selection of sushi
Crisp polenta, chorizo sausage
Tandoori meatballs, yogurt dip
Roasted pepper humus, crispy flatbreads
Blinis, crème fraîche, smoked salmon
Scallops roasted with prosciutto
Crispy John Dory fish, tartar sauce dip
Lamb and potato samosas
Chinese green onion breads, sambal oelek
Brie in pastry with mango chutney
Warm rice pudding spoons, spiced berries
Profiteroles, Tahitian vanilla cream, chocolate and caramel

Price per person: 50 CHF

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Menu 5:

Selection of samosas
Roasted sweet breads, wild mushrooms
Crepes filled with herbs and cheese
Lamb loin, spiced peppers
Salmon roasted in pastry, dill aioli
Foie gras on a croute, pear chutney
Polenta balls, sun dried tomato dressing and pesto
Jumbo prawns, garlic and lime
Rare seared tuna, oriental vegetables
Chinese green onion breads, sambal oelek
Chicken satay, peanut and chilli glaze
Apple crumble in a spoon, custard sauce
Moroccan fruit and nut pastries, honey and sesame
International cheese board

Price per person: 65 CHF

Menu 6:

The Sushi Menu
Maki rolls with tuna, salmon, and Prawns
Variety of Temaki
Sashimi of tuna, salmon, and sea bass
Variety of Nigiri sushi
Japanese pickled vegetable salad
Tempura of vegetables, spicy dip
Modern variations including Dynamite rolls, smoked salmon rolls, etc.

Price per person: 65 CHF