

# Catering

THE BEST FOR YOUR OCCASION



**zentroom**  
work as you like it.

# Crunchy and sweet

PASTRY FOR EVERY  
OCCASION

## In the morning

(order can be taken latest 1 day before the event)

- Croissant (butter, pretzel or wholegrain)
- plain roll
- wholegrain roll

**CHF 2 per piece**

- chocolate roll
- raisin roll
- danish pastry
- Brioche

**CHF 3 per piece**

## In the afternoon

(order can be taken latest 1 day before the event)

- Nut paste-filled croissant
- Almond paste-filled croissant
- "Studentenschnitte"
- Brownie

**CHF 4 per piece**

- Fruit cake

**CHF 5 per piece**

- Walnut caramel confectionery  
for 6 persons
- Macadamia Vanilla Sablé  
for 6 persons

**CHF 15 per portion of 200g**





# Lunchbuffets

BY LUNCHBAG.CH

(ORDER CAN BE TAKEN LATEST 5 DAYS BEFORE THE EVENT)

## Selection of sandwiches

- **dr äxtravagant with beef tatar**  
BBQ sauce, salty herb butter, pickled red onion rings and lettuce in half-white bread
- **dr sibesiech with ham**  
salty herb butter, rocket, egg, cucumber and lettuce in half-white bread
- **ds möckli with dry beef**  
salted butter, red cabbage and lettuce in half-white bread
- **dr gezupfte with pulled chicken**  
BBQ sauce, Veganaise, pickles and lettuce in half-white bread
- **dr gschmeidig with Brie cheese - VEGI**  
honey-mustard-sauce, pear chutney and lettuce in half-white bread

## Sandwich buffet (from 5 persons)

- 1 sandwich per person (app. 26cm) in bite-sized pieces, served on slate plates

**CHF 20 per person**

on request: from 2 persons also available as a bag CHF 17

## Lunch buffet (from 5 persons)

- 1/2 sandwich per person (app. 13cm) in bite-sized pieces, served on slate plates
- large seasonal salad
- pastry of the day

**CHF 29 per person**

on request: from 2 persons also available as a bag CHF 26

- **ds aupechaub with planed cheese - VEGI**  
nut cream with hazelnuts and pumpkin seeds, fruit cream and rocket in gourmet multigrain bread
- **dr fiinschmöcker with egg - VEGI**  
curry sauce, pickled vegetables and lettuce in Ciroletta bread
- **dr exot - VEGAN**  
colorful, grilled carrots, red cabbage and hummus in Ciroletta bread
- **d'Seeländerin with Sauerkraut - VEGAN**  
Homemade sauerkraut, veganaise, sun-dried tomatoes, mustard, pear chutney, salad, gourmet bread



# Lunchbuffets

BY LUNCHBAG.CH

(ORDER CAN BE TAKEN LATEST 5 DAYS BEFORE THE EVENT)

## So richtig

- 1/2 sandwich per person (about 13cm) in bite-sized pieces, served on slates
- seasonal salad in a glass
- hot seasonal soup
- sweet pastry of the day

min. 10 persons

**CHF 36 per person**



## So richtig \*Deluxe\*

min. 10 persons in steps of 5

### The starter:

Seasonal, colourful market salad with two different dressings and toppings

### The main courses to choose from:

Quiche Lorraine or

seasonal vegetarian quiche

or

Lasagne with minced beef or vegetable Lasagne

or

Chili con carne with beef or sin carne (vegan) with seasonal vegetables, two types of toppings and Bernese bread

### The desserts to choose from:

homemade chocolate mousse in a jar

or

two homemade brownies

or

Poppy seed and vanilla cinnamon bun (vegan)

**CHF 42 per person**



### Good to know:

- The main courses can always be combined in steps of 5 from 10 people (e.g. 5 times quiche lorraine and 5 times vegetable lasagne or 10 times chilli con carne and 5 times veggie quiche).
- The number of desserts can be freely selected (e.g. for 10 people -> 3 times chocolate mousse and 7 poppy seed vanilla cinnamon buns)



# Aperitif buffets

COMPLETE YOUR EVENT  
SUCCESSFULLY

## Quick Apéro

with potato crisps and nuts  
(order can be taken latest 1 day before the event)

min. 2  
persons

**CHF 5 per person**

## So chli

(order can be taken latest 5 days before the event)

min. 10  
persons

- Aperitif nuts
- veggie tatar or veggie rolls
- assortment of delicious mini quiches
- A bit of cheese from Jumi and dry beef sausage from Uncle Urs
- Bernese Ciroletta bread
- sweet pastry  
(seasonal changes possible)

**CHF 31 per person**

## So chli Sandwich

(order can be taken latest 5 days before the event)

min. 10  
persons

- Aperitif nuts
- 1/2 sandwich per person (about 13cm) in bite-sized pieces, served on slates
- assortment of delicious mini quiches
- seasonal salad in a glass
- sweet pastry  
(seasonal changes possible)

**CHF 31 per person**



## So richtig

(order can be taken latest 5 days before the event)

min. 10  
persons in  
steps of 5

- Aperitif nuts
- veggie tatar or veggie rolls
- assortment of delicious mini quiches
- seasonal salad in a glass
- A bit of cheese from Jumi, Wissbühler salami and dry beef sausage from Uncle Urs with apple mustard
- Bernese Ciroletta bread
- sweet pastry  
(seasonal changes possible)

**CHF 39 per person**

min. 10  
persons in  
steps of 5

## So richtig \*Deluxe\*

(order can be taken latest 5 days before the event)

- Aperitif nuts
- veggie tatar or veggie rolls
- Feta millet balls with veganise
- assortment of delicious mini quiches
- seasonal salad in a glass
- Three types of cheese from Jumi, Wissbühler salami and dried beef sausage from Uncle Urs with apple mustard
- Bernese Ciroletta bread
- two kinds of seasonal dessert  
(seasonal changes possible)

**CHF 57 per person**

# Selection of drinks

A CHOICE FOR  
EVERYONE

## Soft drinks

CHF 5 per 5dl PET

## Organic apple or orange juice

CHF 8 per liter

## Swiss beer

from the Bierliebe beer fridge  
(changes monthly)

CHF 5 per bottle 33cl



## White wine

LANGHE BIANCO ARMONIA DOC - Nada

Grape varieties: Arneis, Sauvignon Blanc, Favorita

An interesting blend. Straw yellow with a golden shimmer. Floral fragrance, reminiscent of yeast and fresh bread.

In the mouth it has a touch of pears and a subtle honey note, fresh and differentiated.

CHF 40 per bottle 75cl

## Red wine

BARBERA D'ALBA SUPERIORE  
BIOLOGICO DOC - Nada

Grapes: Barbera

Intense ruby red to garnet red.

The bouquet is expressive and floral. In the mouth it develops all its complexity with a certain acidity that bears witness to its origin. Pleasantly long reverberation.

CHF 43 per bottle 75cl

### Good to know:

- Sparkling and still mineral water is included.
- Non-alcoholic drinks must be pre-ordered.
- Wine and beer are charged according to consumption per bottle.
- 8.1% VAT is included in all prices



**Our caterer**

ONLY THE BEST  
FOR OUR GUEST

**Thanks!**



**WINWINO**