








Cocktail Buffets











Are you organising an aperitif riche or would you like to spoil your guests with a lavish stand-up dinner? Then the cocktail buffets by Bad Bubendorf are the right culinary choice for every taste.

DELIGHT

Cold Units

- homemade grissini and marinated olives  
- Basler "Sunnereedli" with cream cheese mousse and Grisons beef (vegetarian option also available)
- Mini Caesar salad, baby lettuce with parmesan, bacon and Caesar dressing (vegetarian option also available)
- Mini sandwiches (with vegetarian option)
- Hummus and Baba Ganoush with pita bread   
- Salmon tartare with daikon, wasabi and peas  

Warm Units

- Curry coconut soup  
- Grandma's veal meatballs with BBQ sauce  
- Chicken Aileron with Mango Sriracha   
- Nachos with cheddar cheese and pico di gallo  
- Red Thai Curry with asian vegetables and papadam  
- Fritto misto, deep-fried moscardini (octopus) and calamari with aioli

PRICES

5 COLD UNITS
CHF 39.00 per guest

9 UNITS
CHF 55.00 per guest

DINNER SUPPLEMENT:
CHF 10.00 per guest






Can be ordered from 40 people.

Advance booking must be made at least 7 days before the event. Please select only 1 finger food per reservation.

DINNER SUPPLEMENT
An aperitif of 9 units can be considered as dinner for the normal appetite. We recommend booking the dinner supplement if your guests are good eaters.

DECLARATION
Chicken, pork, beef (CH),
Salmon (SCO), Moscardini & Calamari (IT).
Exceptions will be declared. Our kitchen staff will be happy to provide you with detailed information about possible allergens in our dishes.









All prices include 8.1% VAT

-  gluten free
-  lactose-free
-  slightly spicy
-  vegetarian
-  vegan











EXQUISITE

Cold Units

- Chickpea lollipop with avocado and amaranth   
- Bruschetta, homemade focaccia with diced tomatoes, garlic and basil  
- Mini sausage and cheese salad, Cervelat sausage with fresh cheese from Basel region 
- Tramezzini (with vegetarian option)
- Crisp season salad with its own dressing 
- Vitello tonnato with pistachios, capers, parmesan 

Warm Units

- Basel white wine soup 
- Indian lentil dal with naan bread    
- Oriental vegetable sweet with harissa dip  
- Neapolitan pinsa bread with burrata, basil and prosciutto
- Whiskey brisket in ciabatta bread with chipotle sauce 
- Fillet of perch in beer batter with remoulade sauce

PRICES

5 COLD UNITS
CHF 45.00 per guest

9 UNITS
CHF 65.00 per guest

DINNER SUPPLEMENT:
CHF 12.00 per guest






Can be ordered from 40 people.

Advance booking must be made at least 7 days before the event. Please select only 1 finger food per reservation.

DINNER SUPPLEMENT
An aperitif of 9 units can be considered as dinner for the normal appetite. We recommend booking the dinner supplement if your guests are good eaters.

DECLARATION
Chicken, pork, beef (CH),
Salmon (SCO), Moscardini & Calamari (IT).
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DELUXE

Cold Units

- Basil cones with cauliflower mousse and red chard ✓
- Poke bowl with wakame, mango, edamame, avocado and ponzu ✓ ⊕ ⊗
- Vegetable pakora with mango salsa ✓ ⊗ ⊕
- Beef tartare with truffle cream and wasabi ⊗
- Sourdough crostini with burrata and tomato-ginger chutney ✓
- Salmon sashimi with miso, capers and lemon ⊗

Warm Units

- Creamy porcini mushroom risotto with pine nuts, dried tomatoes and a hint of Parmesan cheese ✓ ⊗
- homemade agnolotti with fontina sauce ✓ (with seasonal fillings: asparagus, morels, truffle, tomato basil, lemon ricotta)
- Indian chana masala chickpea curry with roti bread ✓ ⊗ ⊕ 🌶️
- Roast beef with mashed potatoes with nut butter and black gold ⊗
- Tortilla-wrapped chicken fillet with papaya chutney ⊗

PRICES

5 COLD UNITS
CHF 51.00 per guest

9 UNITS
CHF 75.00 per guest

DINNER SUPPLEMENT:
CHF 14.00 per guest

Can be ordered from 40 people.

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DINNER SUPPLEMENT
An aperitif of 9 units can be considered as dinner for the normal appetite. We recommend booking the dinner supplement if your guests are good eaters.







DECLARATION
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- ⊕ lactose-free
- 🌶️ slightly spicy
- ✓ vegetarian
- ✓ vegan



SWEET HAPPY END

- Toblerone mousse 
- Tiramisù 
- Panna cotta with cherry compote 
- Chocolate mousse 
- Mini pâtisserie 
- Vegan chocolate cake 

PRICES






SWEET UNITS
CHF 5.00 per unit

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