

Cocktailbuffets

Are you organizing an apéro riche or would you like to treat your guests with a special standing dinner? Then the cocktail buffets by wahlievents are the right choice for every culinary taste.

«Tour de Suisse»

Cold

- Bacon muffin
- Crostini variation
- Cream puff, smoked trout mousse
- Aubergine caviar, courgette, sprouts •
- Beetroot tartar, Belper Knolle •
- Carrot cocktail, potato foam •
- Cheeseboard, homemade fruit bread •
- Swiss meat board

Warm

- Gruel from Basel, Sbrinz •
- Lukewarm potato salad, king oyster mushroom •
- Mini cheese rarebit •
- Mini tarte flambée
- Rissolle, homemade mustard
- Rösti-lollipop, cream cheese, crispy bacon
- Flambéed Olma sausage slices
- Chicken haunch, honey, beer

PRICES AND CONDITIONS

6 units (cold only):
CHF 34.00 per person

10 units:
CHF 50.00 per person

Can be ordered for
at least 40 persons

Prices for other buffets
on request.

All prices including 7.7% VAT

- vegetarian
- vegan

The buffet can be ordered for at least 40 persons. Please choose just 1 menu per reservation. Order must be placed at least 7 days before the event.



«Around the World»

Cold

- Tramezzini, smoked salmon tartar
- Mini pita, hummus •
- Antipasti, focaccia •
- Caponata, Buffalo mozzarella •
- Prawn terrine, mango, cucumber
- Chicken, curry, fruit
- Cheese ball, pimento cream cheese, raw ham
- Tortilla española, chorizo, manchego cheese

Warm

- Tomato soup •
- Chickpea, fennel seeds, tomatoes, mint •
- Courgette-feta-pie •
- Spring rol •
- Fish & chips
- Empanada, beef, homemade passionfruit-sour cream dip
- Merguez hot dog, harissa ketchup
- Chicken, coconut

PRICES AND CONDITIONS

6 units (cold only):
CHF 40.00 per person

10 units:
CHF 60.00 per person

Can be ordered for
at least 40 persons

Prices for other buffets
on request.

All prices including 7.7% VAT

• vegetarian

• vegan

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«VIP»

Cold

- Brioche, ham
- Buffalo mozzarella, balsamico, focaccia crisps •
- Edamame cocktail, black sesame •
- Tuna, green apple, horseradish
- Salmon sashimi, shallot confit
- Cognac drunken black tiger, pomegranate
- Smoked duck breast, vanilla rice, tuile française
- Tonno di coniglio, rocket-pesto

Warm

- Carrot-ginger soup •
- Lentil dal, mango •
- Venere rice-diamond, salsa •
- Couscous falafel variation •
- Mini free-range beef burger, barbecue sauce
- Lamb chop, mint
- Mini Viennese schnitzel, lukewarm potato, pumpkin seed oil
- Corn-fed poulard burger, pankò, orange-apricot cream

PRICES AND CONDITIONS

6 units (cold only):
CHF 46.00 per person

10 units:
CHF 70.00 per person

Can be ordered for
at least 40 persons

Prices for other buffets
on request.

All prices including 7.7% VAT

• vegetarian

• vegan

The buffet can be ordered for at least 40 persons. Please choose just 1 menu per reservation. Order must be placed at least 7 days before the event.



«Sweets» optional

- Crème brûlée, lavender •
- Mini carrot cake •
- Visitandines •
- Chocolate-banana-rum lollipop on ice •
- White chocolate mousse, pistachio crunches •
- Tiramisù •

Orderable only in combination with six or ten salty pieces per person.
Please choose the number per piece according to the number of guests
from the cocktail buffet order.

We recommend to choose not more than two units per person.
Advance order at least 7 days before the event.

PRICES AND CONDITIONS

CHF 5.00
each unit per person

Can be ordered for
at least 40 persons

Prices for other buffets
on request.

All prices including 7.7% VAT

- vegetarian
- vegan

