

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 bissskid are the right culinary choice for every taste.

DELIGHT

Cold Units

- Sandwiches with Basel smoked meat, cornichon relish and Dijonaise
- Meatball lollipops with honey mustard & chervil
- Lenten tart with Passwang Mutschli cheese, salad & salty mustard butter ✓
- Egg sandwiches with chives, quark & pumpernickel ✓
- Baba ganoush with pomegranate & crispbread ✓
- Panzanella with apple capers, dried tomatoes & spinach ✓
- Brioche with gravadlax, onion confit & cranberry mustard

Warm Units

- Small ham croissant
- Meatballs with bissskid's ajvar & parsley
- Mini Spinach Quiche ✓
- Crispy Raclette ball with Fig Mustard ✓
- Mini pita with falafel, tomato and cucumber salsa and tahini cream ✓
- Shallot Tarte Tatin with Miso & Ginger ✓
- Fishdog with crispy pike-perch & horseradish dip

PRICES

5 COLD UNITS
CHF 42.00 per guest

9 UNITS
CHF 58.00 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
Meat (Switzerland), Bread (Switzerland), Fish (Switzerland). Our kitchen staff will be happy to provide you with detailed information about possible allergens in our dishes.

All prices include 8.1% VAT




✓ vegetarian

✓ vegan







EXQUISITE

Cold Units

- Basel-Landschaft pasture-raised beef tartare with buttered toast, caper confit and egg yolk cream
- Vitello wrap with salted ricotta & cipolotte
- Bagel with Obatzda cheese, radishes & cress
- Focaccia with antipasti zucchini, rocket and pecorino cheese 
- Seasonal hummus with flatbread & cold-pressed rapeseed oil 
- Smoked beetroot with marjoram, pepper honey & lisen chips 
- Blini with salmon tartare, roe, radish pickles & cream cheese

Warm Units

- Mini cordon bleu with cranberry chutney
- Merguez dog with harissa ketchup & fried onions
- Corn quesadilla with Valais raclette cheese, onion pickles and spices 
- Parmigiana with buffalo mozzarella & basil oil 
- Panko mushrooms with wasabi soy dip 
- Falafel made from smoked peppers, warm sauerkraut kimchi & black bean mayo 
- Egliknusperli in tomato and herb batter with basil and lemon mayonnaise

PRICES

5 COLD UNITS
CHF 52.00 per guest

9 UNITS
CHF 68.00 per guest

DINNER SUPPLEMENT:
CHF 12.00 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.

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DELUXE

Cold Units

- Calf with bagna cauda, celery sticks & ciabatta
- Basel-Landschaft roast beef with garden pickles, pretzel croutons & Dijonaise sauce
- Tartine with chickpea cream, pomegranate & coriander
- Brioche with goat cheese, figs and lavender honey 
- Thai glass noodle salad with smoked tofu, soy, ginger & lime leaves 
- Toasted bread with celery cream, hazelnut powder & herb oil 
- Char sashimi with cucumber & truffle soy sauce

Warm Units

- Mini veal burger with bacon, cheddar and BBQ sauce
- Anatolian lamb skewers with tomato salsa, mint & flatbread
- Spanish tortilla made from blue potatoes with salsa verde and olive powder 
- Hot raclette slices with truffle cheese 
- Veggie fritters with saffron yoghurt 
- Shitake tofu satay with cashew cream 
- Trout tempura in spinach batter with homemade chilli sauce

PRICES

5 COLD UNITS
CHF 58.00 per guest

9 UNITS
CHF 74.00 per guest

DINNER SUPPLEMENT:
CHF 15.00 per guest


Can be ordered from 40 people.


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DINNER SUPPLEMENT
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SWEET HAPPY END

- bisskid's chocolate cake
- Crispy apple tart with Calvados
- Chocolate mousse with caramel & fleur de sel
- Lemon tartlet with burnt meringue
- Sour cream panna cotta with cherry compote & almond brittle
- Crème brûlée with vanilla & Birnell
- Quark cake in a glass with cranberries & cinnamon

WERT!
Stätte



PRICES

SWEET UNITS
CHF 5.00 per unit

Can be ordered from 40 people.

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