

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 wahlievents are the right culinary choice for every taste.

We focus on sustainability. In addition to regional and seasonal ingredients, we pay attention to waste avoidance and responsible consumption. Enjoy your meal with a clear conscience.

DELIGHT

Cold Units

- Canapé
- Schangnauer Buffalo mozzarella, beetroot, black grissini ✓
- Cheeseboard, homemade fruit bread ✓
- Sunflower-spelt-cracker, smoked trout mousse ✓
- Sunflower-spelt-cracker, sapsago-cress mousse ✓
- Sausage salad, farmhouse bread
- Roastbeef, herb cream cheese, sprout salad

Warm Units

- Gruel from Basel, Sbrinz ✓
- Graubünden barley soup
- Mini cheese rarebit ✓
- Potato salad, rissole, homemade mustard ✓
- Potato salad, king oyster mushroom ✓
- Rösti-lollipop, crem cheese, crispy bacon
- Flambéed Olma sausage slices, St. Galler Bürli
- Chicken haunch, honey, Basel beer

PRICES

5 COLD UNITS
CHF 33.00 per guest

9 UNITS
CHF 49.00 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
We use Swiss meat and fish whenever possible. 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 7.7% VAT



Our catering partner wahlievents works according to the strict criteria of the Fait Maison label. The dishes are prepared entirely at wahlievents with raw products and ingredients traditionally used in the kitchen. Excluded are the dishes which are marked with an asterisk (*).



EXQUISITE

Cold Units

- Okara bundt cake, bacon
Vegetarian Okara bundt cake ✓
- Mini lye bagels, liver sausage
Mini lye bagels, Obatzter ✓
- Tapas, focaccia ✓
- Seasonal caponata, Schangnauer Buffalo mozzarella ✓
- Vegetable-tortilla ✓
- Baguette, Swiss smoked salmon tartar
- Mini pita, pulled stewing hen cocktail, fruits

Warm Units

- Seasonal soup, shot ✓
- Cheese-onion tart ✓
- Spring roll, hot chili sauce ✓
- Fried perch, sauce remoulade
- Veal rissole, homemade mustard
- Merguez hot dog, brioche, harissa ketchup
- Poulet nuggets, cornflakes, barbecue sauce

PRICES

5 COLD UNITS
CHF 39.00 per guest

9 UNITS
CHF 59.00 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
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DELUXE

Cold Units

- Schangnauer Buffalo mozzarella, balsamico, focaccia crisps 
- Edamame cocktail, black sesame 
- Black brioche, poultry liver mousse
- Swiss salmon sashimi, shallot confit
- Tonno di coniglio, green apple, horseradish
- Smoked duck breast, vanilla rice, tuile française
- Omoso beef tartar, toast, black garlic butter
- Air-dried meat from Valais, dry-cured ham from Calancatal, smoked meat speciality from Appenzell, farmhouse bread

Warm Units

- Carrot-ginger soup 
- Venere rice diamond, salsa 
- Couscous falafel variation 
- Lentil dal, okara balls 
- Bärenfelser mini sausage, St. Galler Bürlü
- Mini free-range beef cheeseburger, barbecue sauce
- Lamb chop, mint
- Mini Viennese schnitzel, lukewarm potato, pumpkin seed oil

PRICES

5 COLD UNITS
CHF 45.00 per guest

9 UNITS
CHF 69.00 per guest

DINNER SUPPLEMENT:
CHF 14.00 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
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 vegetarian
 vegan



SWEET HAPPY END

- Chocolate-banana-rum lollipop on ice 
- White chocolate mousse, pistachio crunches
- Chocolate-Läckerli mousse 
- Crème brûlée, lavender 
- Curd foam, fruits 
- Coconut panna cotta, fruits 
- Apple juice cream 
- Brownies & blondies 
- Mini carrot cake 

PRICES

SWEET UNITS
CHF 5.00 per unit

Can be ordered from 40 people.

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