




BANQUET OFFER





FEEL GOOD APÉRO



From 8 persons
per person CHF 22.50

APÉRO

Nachos with miso mayo | spicy tomato salsa 


Mixed mini rolls with antipasti vegetables
Grison`s air drie beef | smoked salmon | salami | cheese



Crunchy vegetable sticks with herb-lemon yogurt dip  


Padron peppers with salt  

SNACKS & PASTRIES

Minimum order quantity: 10 per variety

Choux pastry cheese sticks with poppy seeds  per piece | **1.80**

Salty roasted corn   per piece | **3.50**

Vegan cream cake  per piece | **3.50**

Mixed mini rolls with antipasti vegetables per piece | **5.20**
Grison`s air drie beef | smoked salmon | salami | cheese

Crunchy vegetable sticks
with herb-lemon yogurt dip   per piece | **4.50**

Mixed mini Berliners per piece | **2.50**
sugar | chocolate | fruit filling 



WOK-Plausch

From 25 to 200 persons
per person CHF 56.80

APÉRO

Three kinds of crostini with tomato and basil |
green olive tapenade | burrata crème with raw ham
Choux pastry cheese sticks with poppy seeds
Salty roasted corn

MAIN COURSE PREPARED FOR YOU IN THE LARGE WOK PAN

PAELLA „ANDALUZ“

Saffron rice | beef | pork | chicken | prawns |
mussels | vegetables


PAELLA „VEGANA“


Saffron rice | planted chicken | smoked tofu | peas |
olives | tomatoes | peppers

RICH SALAD BUFFET

Mixed leaf salads | seasonal vegetable salads
homemade pasta salad | tomato and mozzarella salad
house dressing | balsamic vinegar | olive oil

DESSERT

Exotic fruit skewers 

Bocconcino Dai Dai (Glacé-Praliné) 

GRILL PARTY

From 25 to 200 persons
per person CHF 48.00

APÉRO

Choux pastry cheese sticks with poppy seeds
Salty roasted corn

MAIN COURSE

Grill sausages (vegan grill sausages available) | vegetable skewers | corn |
crispy house bread | various sauces
homemade potato salad with spring onions | pickles | parsley
seasonal raw vegetable and leaf salads | house dressing

INFRASTRUCTURE

Incl. cooking and cleaning flat rate

1 grill / wok station for 25-50 people CHF 200

2 grill / wok stations for 50-120 people CHF 400

3 grill / wok stations for 120-200 people CHF 600



Privat Grill

From 25 to 200 persons
per person CHF 59.80

APÉRO

Three kinds of crostini with tomato and basil |
green olive tapenade | burrata crème with raw ham
Choux pastry cheese sticks with poppy seeds
Salty roasted corn

MAIN COURSE

Spicy skewer with beef | pork | mini sausage | bacon |
vegetable skewer | corn | smoked tofu | roast potatoes |
stuffed mushrooms
crispy house bread with chimichurri | pico de gallo |
other sauces

RICH SALAD BUFFET

Mixed leaf salads | seasonal vegetable salads
homemade pasta salad | tomato and mozzarella salad
house dressing | balsamic vinegar | olive oil

DESSERT

Exotic fruit skewers 
Bocconcino Dai Dai (Glacé-Praliné) 

DECLARATION:

BEEF	SWITZERLAND
PORK	SWITZERLAND
CHICKEN	SWITZERLAND
WOLF BASS	SPAIN
SHRIMPS	VIETNAM
MUSSELS	FRANCE

BANQUET REQUESTS TO MARLEEN SCHWEER, BANKETT@MAAG-MOMENTS.CH, 044 444 26 70

Premium Grill

Ab 25 bis 200 Personen
Pro Person CHF 77.80

APÉRO

Aperitif skewer with tomato-smoked tofu | raw ham-date
nachos with chimichurri | sour cream | spicy tomato salsa
mediterranean mini croissants with olive truffle | grilled vegetables

MAIN COURSE

Grilled picanha (boiled beef) |
fillet of Iberico pork | sea bass
roasted potato | vegetable caponata | corn |
vegetable skewer | stuffed mushrooms | herb baguette
pico de gallo | citrus chutney | homemade BBQ sauce

RICH SALAD BUFFET

Mixed leaf salads | seasonal vegetable salads
homemade pasta salad | tomato and mozzarella salad
house dressing | balsamic vinegar | olive oil

DESSERT

Exotic fruit skewers 
Bocconcino Dai Dai (Glacé-Praliné) 

ALL PRICES ARE IN CHF AND INCLUDE MWST.



VEGETARIAN



VEGAN



GLUTEN FREE