





BANQUET OFFER



SNACKS & PASTRIES

Minimum order quantity: 10 per variety

Choux pastry cheese sticks with poppy seeds  per piece | 1.80

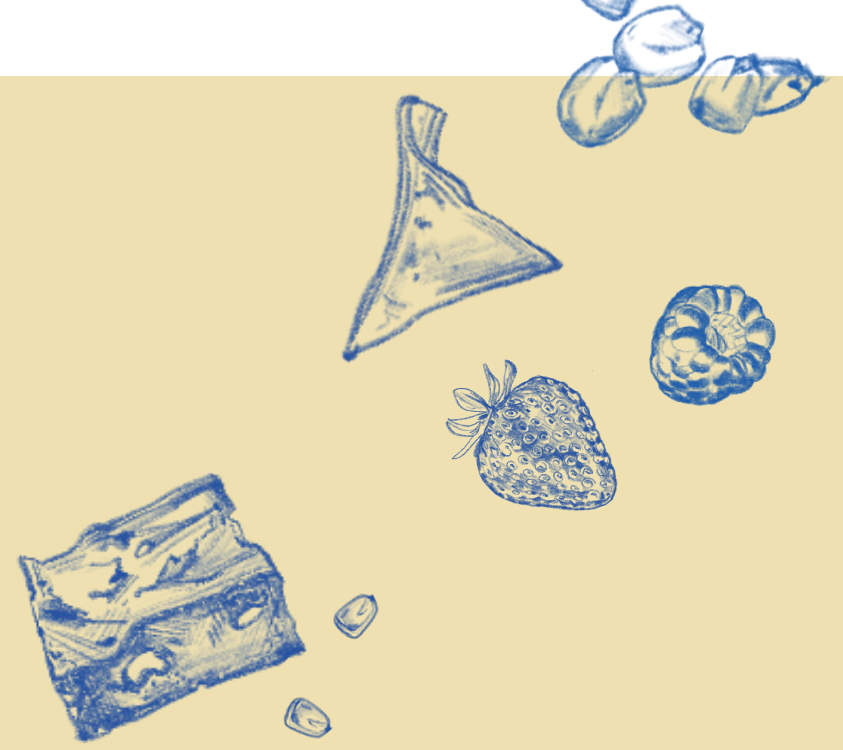
Salty roasted corn   per piece | 3.50

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
sugar | chocolate | fruit filling  per piece | 2.50





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



GRILL PARTY

From 25 to 200 persons
per person CHF 48.00

APÉRO

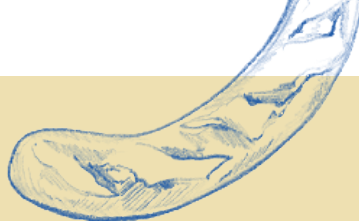
Choux pastry cheese sticks with poppy seeds
Salty roasted corn

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



WOK PARTY

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) 



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

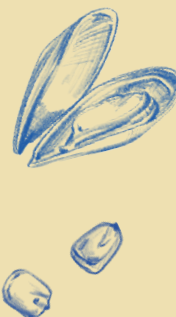
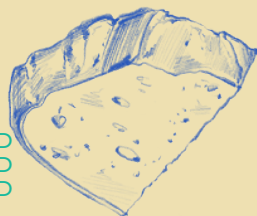
Spicy skewer with beef | pork | mini sausage | bacon |
vegetable skewer | corn | smoked tofu | roast potatoes |
stuffed mushrooms
crispy house bread with chimichurri | pico de gallo |
other sauces

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
PORK
CHICKEN
WOLF BASS
SHRIMPS
MUSSELS

SWITZERLAND
SWITZERLAND
SWITZERLAND
SPAIN
VIETNAM
FRANCE

ALL PRICES ARE IN CHF AND INCLUDE MWST.

PREMIUM GRILL

From 25 to 200 persons
per 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) 



Banquet requests to Marleen Schweer, bankett@maag-moments.ch, 044 444 26 70

 VEGETARIAN

 VEGAN

 GLUTEN FREE