CATERING SERVICES
MIGROS

CATERING MENU





APPETISERS, BANQUETS AND BUFFETS

Dear guests,

Welcome to the
SIX HTP and HT 201
staff restaurant, **Zurich.**

Whatever your taste...
... we will organise the perfect coffee break, quick lunch, appetiser or cocktail party for you. We are dedicated to making every occasion special and paying the closest attention to detail.

Feeling peckish?
... check out our healthy, fresh and seasonal delights. Juicy, spicy, classy, crunchy, creamy or maybe even sweet? Take a look at our catering offer, which is well-seasoned with a range of fresh and vibrant new ideas that have sprung from our saucepans!

If you have a special request...
... just let us know! We will be happy to give you advice and create a delightful seasonal offer according to your taste.

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COLD DISHES

Mini canapé platter (at least 4 pieces per type)

Brie, egg, salmon, salami, ham, asparagus, tuna

18 pieces with 3 types of your choice	Platter	49.00
36 pieces with 6 types of your choice	Platter	79.00

Stuffed party rolls (at least 4 pieces per type)

Ham, salami, cheese, egg mass	1x	4.50
Mostbröckli (Air-dried meat), smoked salmon tomato mozarella	1x	5.00

Crostini

Tomato, olive, pesto	1x	2.50
Antipasti skewers	1x	3.30
Pastry sticks with cured ham	1x	2.50
Melon and cured ham skewers	1x	3.00
Tender steak tartare with trimmings	1x	3.50
Marinated tomato-mozzarella skewers	1x	3.00
Nachos with guacamole	500 g	25.50
Crisps (paprika and plain)	Packet	9.80
Salted nuts	Packet	7.80
Mixed roasted nuts	100 g	4.50



VARIOUS PLATTERS

Cheese and vegetable platter 1,200 g 61.00
(for 4 people)
Including bread, cherry tomato, radish, carrot, cucumber, chicory, peperoni, sbrinz and tête de moine cheese with a red and green pesto dip

Antipasti platter (for 4 people) 1,000 g 63.00
Including bread, with grilled vegetables, parmesan crumble and tomato, mozzarella skewers garnished with green and black olives and served with bread

Grisons platter (for 6 people) 590 g 65.00
Including bread, air-dried meat, cured ham, dried meat with herbs, salsiz sausage, bacon, bresaola

Cheese platter (for 6 people) 1,000 g 61.00
Including bread, Gruyère, tête de moine, Emmental, shaved sbrinz, cream cheese, parmesan crumble, camembert with trimmings

Apéro platter Rustico (for 4-6 people) 1,000 g 65.00
Including bread, air-dried meat, cured ham, Salami, ham, Gruyère, planed Sbrinz with trimmings

A VARIETY OF SANDWICHES

Classic pain surprise (30x)	1x	68.00
Speciale pain surprise (30x)	1x	74.00
Verdure + formaggi pain surprise (30x)	1x	68.00
Mare pain surprise (30x)	1x	71.00
Lye bread plait with ham (50 cm)	1x	47.00
Lye bread plait with salami (50 cm)	1x	49.00
Lye bread plait with meatloaf (50 cm)	1x	45.00
Lye bread plait with cheese (50 cm)	1x	48.00



WARM SNACKS AND NIBBLES

Mini ham croissant	1x	3.50
Mini cheese flan	1x	3.50
Mini quiche: Cheese, leek, bacon, spinach, tomato	1x	2.50
Mini tarte flambée	1x	3.50
Beef meatballs with tomato sauce	1x	3.00
Chicken satay skewer with peanut sauce	1x	3.50
Jalapeños with cream cheese	1x	3.00
Mini spring rolls with sweet chilli sauce	1x	2.50
Crispy fried prawns in a potato coating	1x	3.50
Mini hamburger in a bun with classic dip	1x	5.50
Vegetarian samosas with tikka masala and a yoghurt dip	1x	2.50



DESSERTS

Fruit skewer	1x	4.50
Panna cotta with berry coulis	1x	4.50
Assorted petit fours	2x	4.50
Mini brownie	1x	3.50
Mini pastries Danish pastry, nut and almond sticks	1x	1.90
Cake Carrot, lemon, chocolate, marble	1x	3.00



OUR BUFFETS

Price per person

Breakfast buffet (starting at 10 people)

Small, all-you-can-eat breakfast buffet — 19.50 per person

A variety of bread rolls and croissants
Butter and jams
A variety of cereals with yoghurt
Meat and cheese platter
Bircher muesli
Coffee, cold milk, tea, orange juice

Buffet add ons

Cipollata	Portion	3.50
Scrambled eggs	Portion	3.50
Bacon	Portion	3.50

Options available upon request

Nera Prosecco Spumante	Bottle	40.00
Bollinger Champagne Spécial Cuvée brut	Bottle	67.00



DRINKS

Non-alcoholic drinks

Still or sparkling mineral water, 33cl	Bottle	2.00
Still or sparkling mineral water, 1 litre	Bottle	3.20
Fresh fruit juice	Bottle	18.00
Orange juice, 1 litre	Bottle	6.00
Variety of sweet drinks, 33 cl	Bottle	2.20

Coffee and tea

Coffee	Cup	2.20
Tea (various sorts available)	Cup	1.90

Beer

Quöllfrisch, 33 cl	Bottle	5.40
Quöllfrish (alcohol-free) 33 cl	Bottle	4.50
Birra Moretti, 33 cl	Bottle	5.40
Sonnwendlig (non-alcoholic), 33 cl	Bottle	4.50

Please note our separate wine offer.



RENTAL EQUIPMENT

(Non-consumables)

Fabric tablecloth for bar table	per item	5.00
Fabric tablecloth for buffet table	per item	8.00
Cloth serviette	per item	1.50
Bar table	per item	5.00
Ice bucket full of crushed ice	per item	10.00
Floral decoration		Upon request
Wine or water glass	per item	0.60

We are happy to organise other items upon request.



GENERAL INFORMATION

Please provide us with the following information to ensure that your event runs smoothly:

- Date and time of the event
- Type of event
- Number of people (please let us know the final, binding number of guests no later than 3 working days before the event)
- Name and internal address for the purchase order and invoicing
- Name and contact information of the host and contact person during the event
- Event schedule

Changes

Please notify us of the registered number of participants no later than 3 working days before the event. This number is binding for the order and for invoicing.

Cancellations

If an event is cancelled by the organiser, the following costs will be incurred:

- Up to 13 days before the event:
  CHF 100.00 processing fee
- 12 to 7 days before the event:
  50% of the order price
- 6 to 4 days before the event:
  75 % of the order price
- 3 to 0 days before the event:
  100 % of the order price

Additional costs for events

- The staff costs in the offer are an estimate and will be calculated according to time and effort after the event
- Table decorations such as flowers, cutlery, menus, etc.
  According to actual expense
- Corkage according to actual expense

All prices are in CHF including VAT. Prices are subject to change without notice.

