CATERING SERVICES
MIGROS

CATERING MENU





APPETISERS, BANQUETS AND BUFFETS

Dear guests,

Welcome to the
PwC Inn staff restaurant.

Whatever your taste...
... we will organise the perfect coffee break, buffet lunch or appetiser for you. We are committed to making every occasion special and paying great attention to detail.

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

If you have a special request...
... just let us know! We are happy to help and create a delightful seasonal offer according to your wishes. Of course, we can also put together a vegetarian or vegan offer for you.

Contact address for external requests:
Oliver Höllerer
Head of Operations SR PwC
Birchstrsase 160, 8050 Zurich
Phone: +41 58 563 90 50
E-mail: oliver.hoellerer@gmz.migros.ch

Contact address for internal requests:
ISS Schweiz AG
E-mail: ch_food_beverage_zh@pwc.ch



CONTENTS

Appetiser combos	Page 4
Cold dishes	Page 5
Various platters and sandwiches	Page 6
Warm snacks and nibbles	Page 8
Desserts	Page 9
Our buffets	Page 10
Conference room rental and offers	Page 11 - 12
Drinks	Page 13
General information	Page 14



APPETISER COMBOS

Combo 1 — Per pers. 15.00
White wine, red wine, orange juice,
Chips and nuts

Combo 2 — Per pers. 18.00
White wine, red wine, orange juice,
Nachos with avocado dip

Combo 3 — Per pers. 23.00
White wine, red wine, orange juice,
Assorted canapés, jalapeños, mountain cheese, and grape skewers, ham croissants

Combo 4 — Per pers. 25.00
White wine, red wine, orange juice,
Party rolls with various fillings, crudités with dipping sauce, ham croissants,
mini cheese tarts

Combo 5 — Per pers. 29.00
White wine, red wine, orange juice,
Mini canapés with various toppings,
Mountain cheese and grape skewers,
mozzarella sticks, ham croissants,
Satay chicken skewers

Combo 6 — Per pers. 36.00
White wine, red wine, orange juice,
Ham croissants, mini cheese tarts,
tomato-mozzarella skewers,
mini spring rolls with sweet chilli sauce,
Satay chicken skewers, shrimp in a potato coating with cream fraîche, mini burger (beef)



COLD DISHES

Mini canapé platter

Egg, salmon, salami, ham,
asparagus, tuna

18 pieces with 3 types of your choice	Platter	52.00
36 pieces with 6 types of your choice	Platter	85.00

Filled party rolls

Ham, salami, cheese, egg, tuna	1x	5.50
roast beef, viande des Grisons, smoked salmon Antipasti	1x	5.50

Large sandwiches

Ham, salami, cheese, salmon, viande des Grisons, tuna, meatloaf	1x	8.50

Crostini

Tomato, olive, pesto	1x	3.50

Snacks

Nachos with guacamole	500 g	25.50
Chips (paprika and plain)	Packet	12.50
Salted nuts	Packet	9.50
Mixed roasted nuts in a small mason jar	1x	4.50

Miscellaneous

Melon and cured ham skewers	1x	3.50
*Tender steak tartare with trimmings	1x	4.50
Marinated tomato-mozzarella skewers	1x	3.50
Mountain cheese and grape skewers	1x	3.50
Blinis with smoked salmon and horseradish	1x	4.50
Savory muffin	1x	3.50
Mini Tortillas: Salmon, chicken, curry, Serrano ham, Mountain cheese	1x	3.50
Assorted mini bagels	1x	3.50

**Minimum order of ten pieces*



VARIOUS PLATTERS

Appetiser platter veggie & cheese 880 g 54.00
(for 4 people)
Sliced vegetables with two different dips,
radishes, cherry tomatoes and cheese

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

Grisons platter (incl. bread / for 4 people) 590 g 65.00
Viande des Grisons, cured ham, dried meat
with herbs, salsiz, bacon, bresaola

Cheese platter (incl. bread / for 4 people) 1,000 g 58.00
Gruyère, tête de moine, Emmental, shaved sbrinz,
cream cheese, parmesan crumble,
camembert with trimmings

Haru sushi platter (for 4-6 people) 900 g 67.00
18 pieces with salmon and tuna, 24 mini rolls
with cucumber, salmon, pickled radish and tuna,
ginger, wasabi and soy sauce

A VARIETY OF SANDWICHES

Lye bread plait with ham (50 cm)	1x	59.00
Lye bread plait with salami (50 cm)	1x	59.00
Lye bread plait with meatloaf (50 cm)	1x	55.00
Lye bread plait with antipasti (50 cm)	1x	65.00
Lye bread plait with cheese (50 cm)	1x	59.00
Lye bread plait with roast beef (50 cm)	1x	65.00
Lye bread plait with viande des Grisons (50 cm)	1x	65.00
Lye bread plait with salmon (50 cm)	1x	65.00





WARM SNACKS AND NIBBLES

Mini ham croissant	1x	3.50
Mini cheese tart	1x	3.50
spinach tart	1x	3.50
Mini tarte flambée	1x	4.00
Beef meatballs with tomato sauce	1x	3.50
Chicken satay skewer with peanut sauce	1x	3.50
Jalapeños (veggie) with cream cheese	1x	3.00
Mini spring rolls (veggie) with sweet chilli sauce	1x	3.90
*Mini hamburger in a bun with classic dip	1x	5.50
Samosas with mint-yoghurt dip	1x	3.90
Cream puffs with cheese	1x	3.50
Momos: Edamame/spinach	1x	4.50
Mozzarella sticks with sweet chili sauce	2x	3.50
Shrimp in a potato crust with crème fraîche	1x	3.50

**Minimum order of ten pieces*



DESSERTS

Fruit skewer	1x	4.50
Assorted mini pastries	1x	3.50
Mini brownie	1x	3.50
Mini biscuits	1x	3.50
Dessert variations	1x	4.50



OUR BUFFETS

Price per person

Breakfast buffet (starting at 10 people)

Small all-you-can-eat breakfast buffet Assorted buns and croissants Butter and jams Assorted cereals with yoghurt Meat and cheese platter Bircher muesli Cold milk, orange juice	Per person	25.50

Buffet add ons

Chipolata	Portion	3.50
Scrambled eggs	Portion	3.50
Bacon	Portion	3.50

Options available on request

Nera Prosecco Spumante	Bottle	48.00
Bollinger Champagne Spécial Cuvée brut	Bottle	90.00
Assorted fresh Zamba juices, 25 cl	Bottle	3.90
Michel, 25 cl	Bottle	3.60
Chiefs Milk Protein, 33 cl	Bottle	3.90



CONFERENCE ROOM OFFER

Coffee breaks

"Basic" morning tea Orange juice, croissants, bread rolls	**Per person**	**8.00**
"Deluxe" morning tea Orange juice, croissants, bread rolls Fruit basket and Bircher muesli	**Per person**	**11.00**
"Basic" afternoon tea Orange juice, sweet snacks	**Per person**	**8.00**
"Deluxe" afternoon tea Orange juice, sweet snacks fruit basket and dried fruits	**Per person**	**11.00**

Break / drink offer by the unit

Sweet drinks, 50 cl	Bottle	2.50
Assorted fresh Zamba juices, 25 cl	Bottle	3.90
Croissant Butter, lye	1x	1.70
Keimkraft croissant	1x	2.00
French croissant	1x	1.90
Bread rolls	1x	2.00



CONFERENCE ROOM OFFER

Break / catering individual offer

Colourful fruit skewer	1x	4.50
Mini biscuits	1x	3.50
Sliced fruit	Weck jar	4.50
Bircher muesli	Weck jar	4.50
Yoghurt	Weck jar	4.50
Piece of fruit	1x	1.50

Lunch catering

Business lunch

3 course business lunch	To be arranged with management

Buffet business lunch

2 course buffet business lunch	To be arranged with management
3 course buffet business lunch	To be arranged with management

Self-service in the restaurant

Large selection of catering options	Usual selling price

Please get in touch with management directly for more information.



DRINKS

Non-alcoholic drinks

Assorted fresh Zamba juices, 25 cl	Bottle	3.90
Michel juices, 25 cl	Bottle	3.60
Still or sparkling mineral water, 50cl	Bottle	2.50
Orange juice, 1 l	Bottle	8.50
Assorted soft drinks 50 cl	Bottle	2.50

Beer

Quöllfrisch, 33 cl	Bottle	5.40
Sonnenwendlig (alcohol-free), 33 cl	Bottle	4.50
Appenzeller Quöllfrisch 20 l (only with service)	openly served	190.-



GENERAL INFORMATION

To ensure your event runs smoothly, please provide us with the following information:

- Date and time of the event
- Type of event
- Number of people (please let us know the final, binding number of guests 48 hours before the event at the very latest)
- Name, internal address and cost centre for the purchase order and invoicing
- Name and contact information of the host and contact person during the event
- Schedule for the event

Changes

Please notify us of the registered head count 48 hours before the event at the latest. It is binding for the order and for invoicing.

Cancellations

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

- 2 days before the event:
  50% of the price of goods and any additional costs
- 1 day before the event:
  75% of the price of goods and any additional costs
- On the day of the event:
  100% of the price of goods and any additional costs

Additional costs for events

- The staff costs indicated 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. by time and effort

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

