

Catering

THE BEST FOR YOUR OCCASION



zentroom
work as you like it.

Crunchy and sweet

PASTRY FOR EVERY
OCCASION

In the morning

(order can be taken latest 1 day before the event)

- Croissant (butter, pretzel or wholegrain)
- plain roll
- wholegrain roll

CHF 2 per piece

- chocolate roll
- raisin roll
- danish pastry
- Brioche

CHF 3 per piece

In the afternoon

(order can be taken latest 1 day before the event)

- Nut paste-filled croissant
- Almond paste-filled croissant
- "Studentenschnitte"
- Brownie

CHF 4 per piece

- Fruit cake

CHF 5 per piece

- Walnut caramel confectionery
for 6 persons
- Macadamia Vanilla Sablé
for 6 persons

CHF 15 per portion of 200g





Lunchbuffets

BY LUNCHBAG.CH

(ORDER CAN BE TAKEN LATEST 5 DAYS BEFORE THE EVENT)

Selection of sandwiches

- **dr äxtravagant with beef tatar**
BBQ sauce, salty herb butter, pickled red onion rings and lettuce in half-white bread
- **dr sibesiech 2.0 with farmhouse ham**
Tatar sauce, salad, pickled gherkins and slices of egg in a Ciroletta roll
- **dr fätze with meatloaf**
Honey and mustard sauce, apple mustard, pickled cucumber slices and salad in a white bread roll
- **ds möckli with dry beef**
salted butter, red cabbage and lettuce in half-white bread
- **dr zupft with pulled chicken**
BBQ sauce, Veganaise, pickles and lettuce in half-white bread
- **dr gschmeidig with Brie cheese - VEGI**
honey-mustard-sauce, pear chutney and lettuce in half-white bread
- **ds aupechaub with planed cheese - VEGI**
nut cream with hazelnuts and pumpkin seeds, fruit cream and rocket in gourmet multigrain bread

Sandwich buffet (from 5 persons)

- 1 sandwich per person (app. 26cm) in bite-sized pieces, served on slate plates

CHF 20 per person

on request: from 2 persons also available as a bag CHF 17

Lunch buffet (from 5 persons)

- 1/2 sandwich per person (app. 13cm) in bite-sized pieces, served on slate plates
- large seasonal salad
- pastry of the day

CHF 29 per person

on request: from 2 persons also available as a bag CHF 26

- **dr fiinschmöcker with egg - VEGI**
curry sauce, pickled vegetables and lettuce in Ciroletta bread
- **ds Wintergrün with celery - VEGAN**
with marinated, baked celery, lentil purée, salad, pickled red onions and apple chutney in Ciroletta bread
- **d'Seeländerin with Sauerkraut - VEGAN**
Homemade sauerkraut, veganaise, sun-dried tomatoes, mustard, pear chutney, salad, gourmet bread



So richtig

min. 10
persons

- 1/2 sandwich per person (about 13cm) in bite-sized pieces, served on slates
- seasonal salad in a glass
- hot seasonal soup
- sweet pastry of the day

CHF 36 per person



Lunchbuffets

BY LUNCHBAG.CH

(ORDER CAN BE TAKEN LATEST 5 DAYS BEFORE THE EVENT)

So richtig *Deluxe*

min. 10
persons in
steps of 5

The starter:

Seasonal, colourful market salad with two different dressings and toppings

The main courses to choose from:

Quiche Lorraine or

seasonal vegetarian quiche

or

Lasagne with minced beef or vegetable Lasagne

or

Chili con carne with beef or sin carne (vegan) with seasonal vegetables, two types of toppings and Bernese bread

The desserts to choose from:

homemade chocolate mousse in a jar

or

two homemade brownies

or

Poppy seed and vanilla cinnamon bun (vegan)

CHF 42 per person



Good to know:

- The main courses can always be combined in steps of 5 from 10 people (e.g. 5 times quiche lorraine and 5 times vegetable lasagne or 10 times chilli con carne and 5 times veggie quiche).
- The number of desserts can be freely selected (e.g. for 10 people -> 3 times chocolate mousse and 7 poppy seed vanilla cinnamon buns)

Asian Lunch

from 2
persons

BY YOOJI'S

(ORDER CAN BE TAKEN UP TO 1 DAY PRIOR
TO YOUR MEETING)

Choice of sushi boxes

(served on platters to reduce waste)

- **Vegi Box for 1 person**

4 x Cucumber Maki, 4 x Avocado Maki
2 x Tamago Nigiri

CHF 18

- **Salmon Box for 1 person**

4 Futomaki, 2 Maki, 2 Nigiri

CHF 26



- **Rock'n Roll box for**

2 persons

20 pieces of mixed
sushi specialities

CHF 48



- **VIP box for 2 persons**

18 pieces of mixed sushi
and nigiri specialities
and salmon

CHF 63



Noodle Soups

Ramen noodles and Soy Dashi soup

- Beef
- Chicken
- Fish
- Tofu

CHF 24 per person

Poké Bowls

- Tuna Avocado
- Salmon Mango

CHF 25 per person





Aperitif buffets

COMPLETE YOUR EVENT
SUCCESSFULLY

Quick Apéro

with potato crisps and nuts

(order can be taken latest 1 day before the event)

min. 2
persons

CHF 5 per person

So chli

(order can be taken latest 5 days before the event)

min. 10
persons

- Aperitif nuts
- veggie tatar or veggie rolls
- assortment of delicious mini quiches
- A bit of cheese from Jumi and dry beef sausage from Uncle Urs
- Bernese Ciroletta bread
- sweet pastry

(seasonal changes possible)

CHF 31 per person

So chli Sandwich

(order can be taken latest 5 days before the event)

min. 10
persons

- Aperitif nuts
- 1/2 sandwich per person (about 13cm) in bite-sized pieces, served on slates
- assortment of delicious mini quiches
- seasonal salad in a glass
- sweet pastry

(seasonal changes possible)

CHF 31 per person



So richtig

(order can be taken latest 5 days before the event)

min. 10
persons in
steps of 5

- Aperitif nuts
- veggie tatar or veggie rolls
- assortment of delicious mini quiches
- seasonal salad in a glass
- A bit of cheese from Jumi, Wissbühler salami and dry beef sausage from Uncle Urs with apple mustard
- Bernese Ciroletta bread
- sweet pastry

(seasonal changes possible)

CHF 39 per person

min. 10
persons in
steps of 5

So richtig *Deluxe*

(order can be taken latest 5 days before the event)

- Aperitif nuts
- veggie tatar or veggie rolls
- Feta millet balls with veganaise
- assortment of delicious mini quiches
- seasonal salad in a glass
- Three types of cheese from Jumi, Wissbühler salami and dried beef sausage from Uncle Urs with apple mustard
- Bernese Ciroletta bread
- two kinds of seasonal dessert

(seasonal changes possible)

CHF 57 per person

Selection of drinks

A CHOICE FOR
EVERYONE

Soft drinks

CHF 5 per 5dl PET

Organic apple or orange juice

CHF 8 per liter

Swiss beer

from the Bierliebe beer fridge
(changes monthly)

CHF 5 per bottle 33cl



White wine

CHASSELAS - Domaine Bonnet du Fou
AOC Bielersee

A fresh, straightforward Chasselas with floral and fruity aromas of pear and apple, as well as subtle mineral notes. Its lively acidity, the characteristic Chasselas smoothness and its spicy freshness make it a wine full of character, perfect for any occasion.

CHF 40 per bottle 75cl

Red wine

PINOT NOIR - Domaine Bonnet du Fou
AOC Bielersee

A harmonious Lake Biel Pinot with delicate fruit, refined spice and a lively freshness, as well as aromas of cherries, berries and subtle hints of pepper. Juicy fruit, fine tannins and a fresh finish make this a characterful Pinot that is a real pleasure to drink.

CHF 58 per bottle 75cl

Good to know:

- Sparkling and still mineral water is included.
- Non-alcoholic drinks must be pre-ordered.
- Wine and beer are charged according to consumption per bottle.
- 8.1% VAT is included in all prices





Our caterer

ONLY THE BEST
FOR OUR GUEST

Thanks!

