

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:**

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## APPETISER COMBOS

<b>Combo 1</b>	Per pers.	15.00
White wine, red wine, orange juice, Chips and nuts		
<b>Combo 2</b>	Per pers.	18.00
White wine, red wine, orange juice, Nachos with avocado dip		
<b>Combo 3</b>	Per pers.	23.00
White wine, red wine, orange juice, Assorted canapés, jalapeños, mountain cheese, and grape skewers, ham croissants		
<b>Combo 4</b>	Per pers.	25.00
White wine, red wine, orange juice, Party rolls with various fillings, crudités with dipping sauce, ham croissants, mini cheese tarts		
<b>Combo 5</b>	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		
<b>Combo 6</b>	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

Brie, 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      1x      5.50  
Antipasti

## 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



<b>Appetiser platter veggie &amp; cheese</b> (for 4 people)	880 g	54.00
Sliced vegetables with two different dips, radishes, cherry tomatoes and cheese		
<b>Antipasti platter</b> (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		
<b>Grisons platter</b> (incl. bread / for 4 people)	590 g	65.00
Viande des Grisons, cured ham, dried meat with herbs, salsiz, bacon, bresaola		
<b>Cheese platter</b> (incl. bread / for 4 people)	1,000 g	58.00
Gruyère, tête de moine, Emmental, shaved sbrinz, cream cheese, parmesan crumble, camembert with trimmings		
<b>Haru sushi platter</b> (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: Beef, chicken, 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

Per person 25.50

Assorted buns and croissants  
Butter and jams  
Assorted cereals with yoghurt  
Meat and cheese platter  
Bircher muesli  
Cold milk, orange juice

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

## Break / drink offer by the unit

Sweet drinks, 50 cl	Bottle	2.50
Assorted fresh Zamba juices, 25 cl	Bottle	3.90
Croissant	1x	1.70
Butter, lye		
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.

A close-up photograph of a white ceramic mug. The words "CAFÉ" and "WEST" are printed on it, with "CAFÉ" in a smaller font above "WEST". The mug is partially filled with a light-colored liquid, likely tea or coffee. In the foreground, the bottom of a clear glass containing water is visible. The background is blurred, showing a white napkin and some other tableware.

## 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, 1l	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.

