



# Catering range

CREDIT SUISSE PIAZZA / UH 1



eldora

# DECLARATION / LABELS

Beef	Switzerland
Veal	Switzerland
Pork	Switzerland
Lamb	Switzerland, Great Britain, Australia, New Zealand
Poultry	Switzerland
Eggs	Switzerland, free-range
Fish / seafood	We only buy certified food that comply with the WWF standards
Other	is stated

## Labels



vegetarian



vegan



gluten-free

The offer is available in the following event areas:

Piazza / Auditorium / Catering

Exceptions are marked

Eldora AG  
Mitarbeiterrestaurant Credit Suisse Piazza/UH1  
Uetlibergstrasse 231  
8070 Zürich

# MORNING COFFEE BREAK

## COFFEEBREAK BASIC

8.00 / PERS.

*Minimum order quantity: 2 people*

Selection of croissants (butter croissants, lye croissant, whole grain croissant)  
Nespresso coffee, selection of teas

## UETLIHOF Z'MORGE

19.50 / PERS.

*Minimum order quantity: 4 people*

Selection of croissants (butter croissants, lye croissant, whole grain croissant)  
Selection of filled mini bagels with smoked salmon, raw ham, hummus  
Birchermüesli, cut fruit in weck jar, mango lassi, 0.25l  
Nespresso coffee, selection of teas



## HEALTHY COFFEEBREAK

19.50 / PERS.

*Minimum order quantity: 10 people*

Selection of croissants (corn croissant, spelt croissant and vegan croissant),  
Overnight chocolate bowl  
Homemade müesli bar  
Cut fruits  
Freshly pressed orange juice, 2.5dl  
Nespresso coffee, selection of teas

## SMART EATING Z'MORGE

23.50 / PERS.

*Minimum order quantity: 10 people*

Avocado toast with smoked salmon and micro greens  
Sweet potato muffin  
Power porridge, berry compote  
Protein roll and spelt croissant  
Cold cuts of turkey and light cheese  
Cottage cheese  
Ginger lemon juice  
Nespresso coffee, selection of teas



All prices in CHF, VAT incl.

# MORNING COFFEE BREAK

## LYE PRETZEL

2.00 / PCE

with pumpkin seeds / corn crunch  
salt / without salt

## MINI BREAKFAST BAGEL

*Minimum order quantity: 4 pieces / type*

Sunflower seeds bagel  4.50 / pce  
with hummus and eggplant

1 Plain bagel with avocado  4.50 / pce  
horseradish, tomato and cress

Sunflower seeds bagel  4.50 / pce  
with herb-cream cheese and leaf salad

Sesame bagel with turkey and cress 4.50 / pce

Sesame bagel with raw ham 4.50 / pce  
and rocket

Plain bagel with Tête de Moine 4.50 / pce  
and Grisons dried meat

Plain bagel with salmon 4.50 / pce  
and horseradish

Sesame bagel with smoked trout 4.50 / pce.  
and cucumber



## BREAKFAST PLUS

Small Swiss classic birchermüesli 3.50 / pce

Small brainy nut müesli 3.50 / pce

Small vegan Fairtrade müesli  3.50 / pce

High protein organic skyr 4.50 / pce  
forrest berry, strawberry, apricot, raspberry

Seasonal overnight oat bowl 4.50 / pce

## EXTRAS

Butter portion 0.70 / pce

Jam portion 0.80 / pce

Honey portion 1.00 / pce

## PASTRY

Croissants, 45g 1.60 / pce  
butter, lye, whole grain

Corn croissant, 45g 1.80 / pce

Spelt croissant, 45g 1.80 / pce

Vegan whole grain croissant, 45g  1.80 / pce

9-grain roll, 75g 1.60 / pce

Full grain roll, 55g 1.60 / pce

Lye roll, 50g 1.60 / pce

Fitness roll, 50g 1.60 / pce

Vivafit roll, 70g 1.60 / pce

Starter roll, 80g 2.50 / pce

Corn roll, 80g 2.50 / pce

Break roll, 80g 2.50 / pce

Gluten-free roll, 60g  2.50 / pce

Brioche, 50g 2.50 / pce



All prices in CHF, VAT incl.

# COFFEE BREAK

## BOOST YOUR DAY

Fresh pressed orange juice, 2.5dl	5.50 / pce
Seasonal smoothie, 2.5dl	5.50 / pce
Sun Snack organic superfood, 80g	4.30 / pce
Dried fruits, 80g	4.30 / pce

## BEVERAGE PACKAGE **12.00 / PERS** HALF DAY

*Minimum order quantity: 2 people*

Nespresso coffee, selection of tea  
Valser 5dl, soft drink 5dl  
Michel orange juice / bodyguard 3,3dl

## LASSI 1 LITRE **15.00 / PCE**

Mango  
Strawberry and pink pepper  
Papaya

## SMOOTHIES 1 LITRE **15.00 / PCE**

Ginger lemon juice  
Tropical energy juice  
Mango, papaya, orange, lime, mint  
Diet smoothie  
Green grapes, apple, avocado, cucumber  
lemon, parsley, mint, coconut water  
Mango tango smoothie  
Mango, papaya, curcuma, orange  
Blueberry smoothie  
Red grapes, blue berry, banana  
almond milk

## HEALTHY SHOT 0.06L **4.50 / PCE**

Ginger shot



HEALTHY  
-AND-  
tasty



All prices in CHF, VAT incl.

# COFFEE BREAK À LA CARTE



## A LITTLE SOMETHING WITH THE COFFEE

Assorted organic cookie by Züriwerk	3.50 / pce
Cookies vegan or gluten-free on request  	3.50 / pce

## MINI-VIENNOISERIE

*Minimum order quantity: 2 pieces / type*

Mini-Pain au chocolat	2.50 / pce
Homemade brownie	3.00 / pce
Homemade chocolate cookie	2.50 / pce
Homemade seasonal cookie	2.50 / pce
Filled mini donuts	2.50 / pce
Apple pie pocket	2.50 / pce
Almond croissant	2.50 / pce
Maple pecan nut pastry	2.50 / pce
Sfogliatelle	2.50 / pce
Pain raisins	2.50 / pce

## MUFFINS & CAKES

Seasonal square cake	2.50 / pce
Homemade cake chocolate, lemon, seasonal	3.00 / pce
Homemade mini muffin chocolate, blueberry, seasonal	3.00 / pce

## FRIANDISES / PETIT FOURS

Petit fours	2.50 / pce
Homemade Amaretti	3.00 / pce
Cream puff «choux chocolat»	3.00 / pce

## FRUITS & BRAINFOOD

Sliced seasonal fruit	3.50 / pce	
Seasonal fruit	1.50 / pce	
Fruit platter, 5 people	12.00 / pce	
Homemade power bar, 80g	3.00 / pce	
Homemade nut selection, 50g	5.00 / pce	
TREK grain bar, 55g banana-oat, morning berry, cocoa-oat, cocoa-coconut	2.60 / pce	
Barebells protein bar, 55g white chocolate-almond crunchy fudge, salty peanut cookies & cream caramel-cashew	3.50 / pce	
Sun Snack organic superfood, 80g	4.30 / pce	
Sun Snack dried fruits, 80g	4.30 / pce	

Chocolate is health food for the SOUL



All prices in CHF, VAT incl.

# COFFEE BREAK À LA CARTE

## MINI-SANDWICHES

5.00 / PCE

*Minimum order quantity: 6 pieces / type  
minimum 12 in total*

Wheat roll with antipasti, tomato, bell pepper, rice-mayonnaise, rocket salad

Ciabatta with hummus, tomato cucumber, cress

Wheat roll with egg salad, mayonnaise

Castellino with Emmental cheese rocket salad and tomato

Nut bread with Brie and pear

Ciabatta with mozzarella, tomato basil and pesto

Lye roll with dried beef «Mostbröckli» and gherkin

Valais roll with ham, salad and egg

Pastorello with salami, Emmental cheese and gherkin

Wheat roll with meat loaf, egg cucumber and sauce tartare

Lye roll with smoked salmon, capers and dill



Love  
at  
FIRST  
Bite



All prices in CHF, VAT incl.

# AFTERNOON COFFEE BREAK



give  
me  
berries

## COFFEEBREAK CLASSIC

15.50 / PERS. 

*Minimum order quantity: 4 people*

Selection of mini donuts  
Sliced fruit in a jar  
Nespresso coffee, selection of tea  
Michel orange juice

## COFFEEBREAK SUNSET

19.50 / PERS. 

*Minimum order quantity: 4 people*

Selection of mini viennoiserie  
Amaretti  
Homemade nut selection  
Fruit platter  
Nespresso coffee, selection of tea  
Michel orange juice

## HEALTHY COFFEEBREAK

21.50 / PERS. 

*Minimum order quantity: 10 people*

Fruit platter  
Homemade power bar  
Vegetable sticks with herb curd  
Power muffin  
Nespresso coffee, selection of tea  
Homemade flavoured water, 5dl  
Fresh pressed orange juice, 2.5dl



All prices in CHF, VAT incl.





# WORKING LUNCH


## CANAPÉS – 1 HALF

3.00 / PCE

Minimum order quantity: 6 pieces per type  
one topping per canapé


Meat: salami | ham

Fish: salmon | tuna


Vegetarian: egg | asparagus | cantadou 

## HOMEMADE SANDWICHES


Minimum order quantity: 2 pieces per type

Sunflower seed castellino 7.50 / pce   
with hummus, grilled vegetables  
and rocket

Dark castellino with mountain 8.00 / pce  
cheese, egg, mayonnaise, gherkin  
and tomato

Tomato focaccia with mozzarella 7.50 / pce   
pesto, tomato and rocket

Graham ciabatta with Grisons 9.50 / pce  
dried meat, gherkin, egg, tomato  
and salad

Linseed bread with avocado, 6.50 / pce   
smoked turkey breast  
dried tomatoes and rocket (gluten-free)

Tomato focaccia with raw ham 9.00 / pce  
pesto, grilled vegetables and rocket

Castellino with chicken schnitzel 7.50 / pce  
curry sauce, tomato and salad

Castellino with ham, Gruyère cheese 7.50 / pce  
butter, gherkin and tomato

Dark castellino with roastbeef, 9.00 / pce  
sauce tartare, gherkin, tomato  
and salad

Ciabatta bagel with meat loaf 7.50 / pce  
gherkin, tomato and salad

Ciabatta bagel with smoked salmon 8.50 / pce  
horseradish, contadou, capers  
and cucumber

Linseed bread with tuna 6.50 / pce   
egg, gherkin and salad (gluten-free)



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# WORKING LUNCH







## SALADS IN A JAR

*Minimum order quantity: 4 pieces per type*

Salad from the daily buffet	6.50 / pce	
Salad from the daily buffet with meat	8.50 / pce	
Mixed salad	6.50 / pce	
Tabouleh salad	6.50 / pce	
Tabouleh salad with chicken	8.50 / pce	
Beluga lentil salad with avocado	6.50 / pce	 
Lettuce with egg and chives	6.50 / pce	 
Roasted cauliflower salad with pomegranate and raisins	6.50 / pce	 
Quinoa salad with date and orange	6.50 / pce	 
Tomato salad with buffalo mozzarella and aceto balsamico	6.50 / pce	 

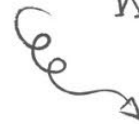
## LARGE LUNCH SALADS

*Minimum order quantity: 4 pieces per type*

Lunch salad from the daily buffet	12.00 / pce	
Lunch salad from the daily buffet with meat	14.00 / pce	
Falafel avocado salad with white cabbage and pomegranate	12.00 / pce	 
Mesclun salad with seeds, nuts and seasonal vegetables	12.00 / pce	 
Asian beef salad with cucumber, carrots, ginger and sesame	14.00 / pce	
Caesar salad with chicken, bacon croutons and parmesan	14.00 / pce	



YOU ARE  
ALL I AVO  
WANTED



All prices in CHF, VAT incl.

# SUSHI

Available from Tuesday to Thursday. The ordering limit for sushi platters is 48h (business days) before the event.

Recommended serving size lunch: 8-9 pce / person, aperitif: 3-4 pce / person

## **TOKYO VEGI PLATTER 10PCE 33.50**

Tofu pocket, Uramaki avocado, Uramaki sesame

## **TOKYO MIXED PLATTER 12 PCE 39.50**

Nigiri tuna, Nigiri salmon, Nigiri octopus, Nigiri prawns, Hosomaki tuna, Hosomaki salmon, Hosomaki cucumber, Hosomaki oshiko, Uramaki spicy tuna, Uramaki California, Uramaki smoked salmon, Uramaki sesame

## **TOKYO URAMAKI PLATTER 9PCE 30.50**

Uramaki spicy tuna, Uramaki California, Uramaki smoked salmon

## **TOKYO DELUXE PLATTER 26 PCE 95.00**

Mixed Nigiri, Mixed Uramaki, Mixed Hosomaki, Mixed Gunkan Sushi

寿司



All prices in CHF, VAT incl.

# WORKING LUNCH SWEETS

## SWEET DREAMS

*Minimum order quantity: 4 pieces per type*

Chocolate mousse	3.50 / pce
Tiramisù	3.50 / pce
Panna cotta	3.50 / pce
Fruit salad with fresh mint	3.50 / pec
Cheesecake	3.00 / pce

## HOMEMADE CAKES

**3.00**

*Minimum order quantity: 2 pieces per type*

Chocolate, lemon, seasonal cake



BAKE  
the  
World  
a BETTER  
Place



## MINI-VIENNOISERIE

*Minimum order quantity: 2 pieces per type*

Homemade brownie	3.00 / pce
Homemade chocolate cookie	2.50 / pce
Homemade seasonal cookie	2.50 / pce
Filled mini-donut	2.50 / pce
Apple bag	2.50 / pce
Almond croissant	2.50 / pce
Maple leaf-pecan pastry	2.50 / pce
Sfogliatelle	2.50 / pce
Pain Raisins	2.50 / pce

## FRIANDISES / PETIT FOURS

*Minimum order quantity: 2 pieces per type*

Selection of Petit fours	2.50 / pce
Macarons	2.90 / pce
Homemade Amaretti	3.00 / pce
Cream puff «Choux Chocolat»	3.00 / pce

All prices in CHF, VAT incl.

# APÉRO PACKAGES

Minimum order quantity: 20 people  
1 piece per person

## APÉRO REGIONAL\*

25.00 / PERS.

Ham croissant  
Bruschetta of maggia bread with olive tapenade and Brie  
Trout tatar with cucumber and radish  
Small cheesecake  
Lye bread with raw ham  
Skewer with salsiz and mountain cheese

## GREEN APÉRO\*

18.50 / PERS.



Pumpernickel with tomato pesto and micro-greens  
Vegetable croquette with lemon-soy dip  
Tortilla chips with lentil hummus  
Vegetables muffins  
Lentil balls with tomato sauce



## SMART EATING APÉRO\*

23.00 / PERS.

Chicken skewer with spicy tomato chutney  
Small zucchini tortilla with basil and cress  
Panisse (French fries made of chick pea flour) deep fried in olive oil with herb curd  
Farmers bread with cottage cheese and carrot  
Shrimp-sesame skewer with soy-yoghurt dip

## MEZZE APÉRO\*

23.50 / PERS.

Olives, filled cherry peppers, feta  
Moutabbal (eggplant mousse with yoghurt), tzatziki  
Kebbeh (bulgur meatballs)  
Couscous, falafel with hummus  
Pita bread with sesame

\* Service is mandatory and will be charged additionally

not available in the meeting rooms at UH1

All prices in CHF, VAT incl.



# APÉRO PACKAGES

Minimum order quantity: 20 people  
1 piece per person

## TOKYO APÉRO\*

27.50 / PERS.

Miso soup with tofu and wakame  
Tuna tataki with soy, sake, mirin  
and radsih  
Confit salmon with yuzu and  
mesclun salad  
Shrimp or vegetable Gyozas with  
ponzu sauce  
Edamame with sea salt  
Yakitori chicken skewer with teriyaki sauce

## LIMA APÉRO\*

29.50 / PERS.

Empanadas with beef and vegetables  
Roasted corn  
Ceviche of pikeperch with tiger milk  
Papas a la huancaína  
Quinoa herb patty with salsa verde  
Sweet potato falafel with aji chili sauce  
Spicy beef balls with huancaína sauce

## FIRENZE APÉRO\*

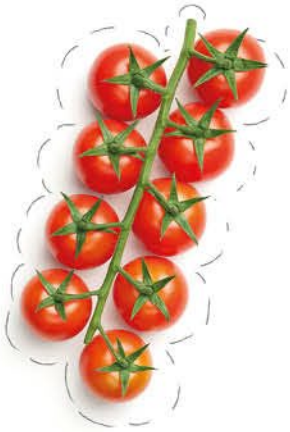
31.50 / PERS.

Braised beef cubes with mashed potatoes  
and radicchio  
Carne cruda with lemon aioli  
Pecorino mousse with roasted ciabatta  
Vitello tonnato  
Pulpo salad  
Breaded filled olives

*\* Service is mandatory and will be charged  
additionally*

*not available in the meeting rooms at UH1*

All prices in CHF, VAT incl.



# APERITIF PLATTERS

*Minimum order quantity 5 people.  
All platters are served with bread*

## **ALPINE PLATTER**

**21.50 / PERS.**

Grisons raw ham, salami, dried meat, mostbröckli, Grisons mountain cheese, chipped cheese, jersey blue, goat cheese, gherkins, spring onions, tomatoes

## **MEDITERRANEAN PLATTER 19.50 / PERS.**

Parma ham, chorizo, coppa, mortadella, salami, manchego cheese, feta, provolone, mozzarella, tzatziki, pesto rosso, grilled vegetables, dried tomatoes, olives

## **FISH PLATTER**

**19.50 / PERS**

Smoked whitefish, smoked fillet of trout, gravad lax, fresh cheese with herbs, lemon mascarpone, avocado, horseradish, lemon, capers, red onion



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# APÉRO À LA CARTE



## SMALL DELI (COLD)

Minimum order quantity: 5 pieces per type

Marinated olives, 100g	5.50 / pce	
Parmesan cubes, 100g	6.00 / pce	
Puff pastry flutes, 60g	5.00 / pce	
Mikso vegetable chips, 85g	5.50 / pce	
Pommes chips, 280g (5 people)	15.00 / pce	
Peanuts, 125g (5 people)	12.00 / pce	
Homemade selection of nuts, 50g	5.00 / pce	
Homemade popcorn, 250g (5 people)	12.00 / pce	
Burrata with colourful tomatoes and basil	5.00 / pce	
Vegetable ratatouille with quinoa	4.00 / pce	
Veal tatar with grated Belp cheese	7.50 / pce	
Grissini with raw ham	4.50 / pce	
Wrap with smoked salmon	3.50 / pce	
Wrap with beetroot hummus	3.50 / pce	
Wrap with chicken curry	4.50 / pce	
Salmon tatar with green apple and yoghurt	7.50 / pce	
Bruschetta with beef tatar	5.50 / pce	
Bruschetta with smoked salmon tatar	5.50 / pce	
Bruschetta with bacon and rosemary	4.50 / pce	
Bruschetta with cream cheese and zucchini	4.50 / pce	
Bruschetta with olive tapenade	4.50 / pce	



All prices in CHF, VAT incl.



# APÉRO À LA CARTE

Minimum order quantity: 5 pieces per type

## SMALL DELI (WARM)\*

Mini cheese cake	2.50 / pce	
Mini spinach cake	2.50 / pce	✓
Mini pizza Margherita	3.50 / pce	✓
Mini vegetable samosa with raita	2.50 / pce	✓
Lentil balls (3 pieces) in tomato sauce	4.00 / pce	✓
Mini ham croissant	2.50 / pce	
Mini cheese burger	5.50 / pce	
Mini jackfruit burger	6.50 / pce	✓
Black Tiger prawn with mango-papaya salad	7.50 / pce	
Mini spring roll with vegetables	2.50 / pce	✓
Mini spring roll with chicken with sweet chili dip	2.50 / pce	
Meatballs (3 pieces) in BBQ sauce	4.50 / port	
Sweet'n'sour crispy chicken fillet	3.50 / port	
Gyoza with soy sauce vegetables, chicken or shrimps	3.50 / pce	

\* not available in the UH1 meeting rooms

All prices in CHF, VAT incl.

# APÉRO SANDWICHES

Love  
at  
FIRST  
Bite

## HALF METRE SANDWICHES\* 55.00 / PCE

Tomato focaccia with bresaola, fresh cheese and rocket

Tomato focaccia with hummus, avocado, sweet pepper and sprouts

Focaccia with grilled vegetables, olive tapenade and Baba Ganoush

Focaccia with Parma ham, provolone, dried tomatoes, basil pesto, rocket

Focaccia with tomato, mozzarella, basil pesto and rocket

Lye bread with Philadelphia, mountain cheese, egg and cress

Lye bread with smoked salmon, horseradish, Cantadou, cucumber and onions

Lye bread with tuna mousse, capers, and lettuce

Lye bread with turkey, tomato, lettuce and chive cream

Baguette with brie, cucumber, fig mustard butter and green salad

Baguette with roasted veal, butter, mustard egg, gherkin and lettuce

Baguette with ham, mountain cheese mustard, gherkin and butter

Baguette with raw ham, goat cheese, tomato and pesto

*\* Service is mandatory and will be charged additionally*



All prices in CHF, VAT incl.



# GRILL

Minimum order quantity: 20 people

## SWISS GRILL\*

36.00 / PERS.

Veal sausage  
Spare ribs of porc  
Chicken skewer  
Grilled cheese

## SAUCES

Herb butter, chive-sour cream

## SIDES

Baked potato  
Oven vegetables  
Selection of crispy bread:  
(brown bread, roll, full grain baguette)

## SALAD BUFFET

Selection of leaf salads  
Potato salad  
Tomato salad with basil  
Cucumber salad with yoghurt  
Watermelon

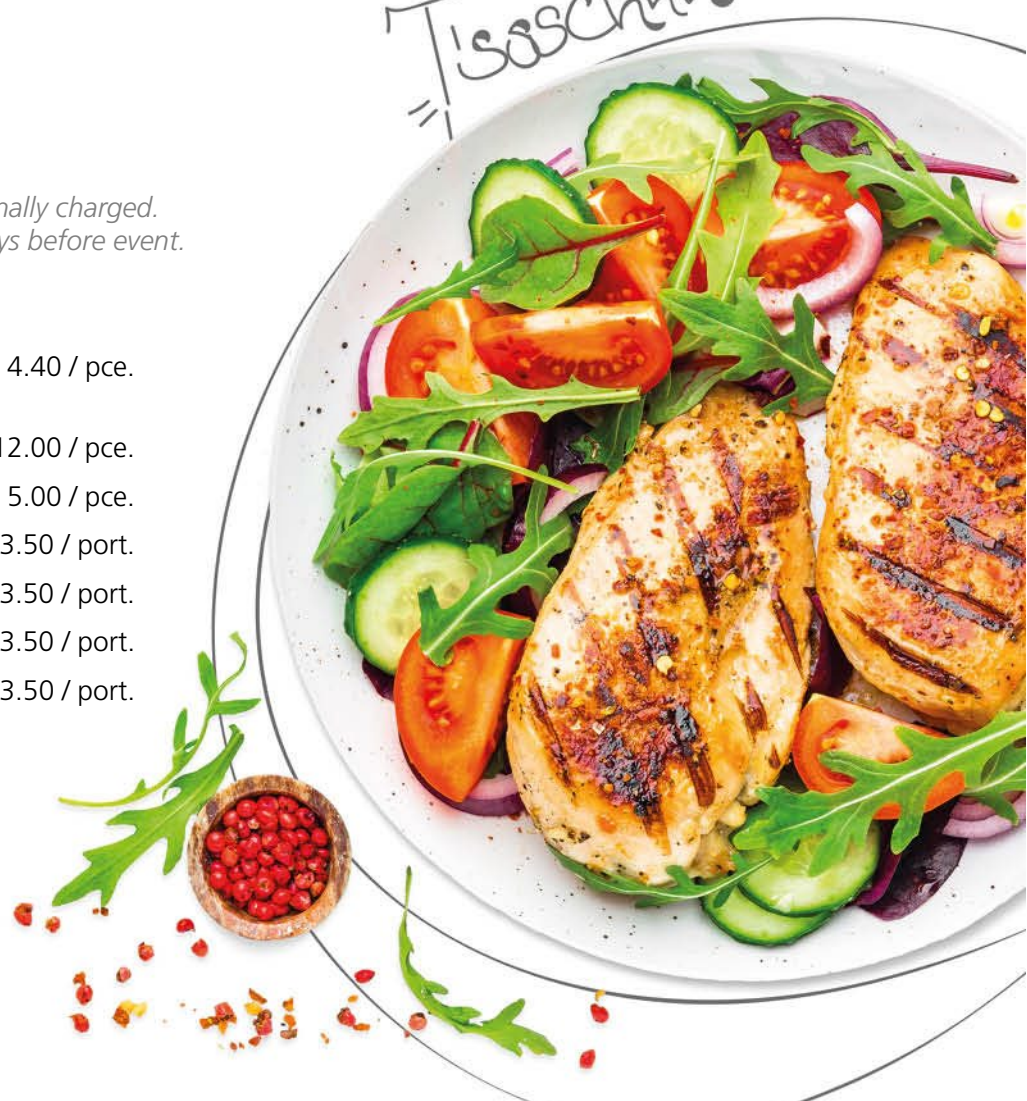
\* Price includes the chef.  
Service is mandatory and additionally charged.  
Ordering deadline: 3 business days before event.

## DESSERT SUGGESTIONS

Mövenpick Ice Cream cup 165ml 4.40 / pce.  
selection of flavors  
Fruit platter (for 5 people) 12.00 / pce.  
Crema Catalana 5.00 / pce.  
Tiramisù 3.50 / port.  
Chocolate mousse 3.50 / port.  
Cheesecake 3.50 / port.  
Panna cotta 3.50 / port.



Toschi



All prices in CHF, VAT incl.

# GRILL

Minimum order quantity: 30 people  
Price includes the chef.  
Service is mandatory and additionally charged.  
Ordering deadline: 3 business days before event.

## MEDITERRANEAN BBQ 42.00 / PERS.

Chicken breast with lemon thyme  
Rump roast grilled in one piece  
Shrimp skewer  
Vegan sausage

### SAUCES

Aioli, tomato salsa, feta dip

### SIDES

Patatas bravas, grilled zucchini  
champignons, selection of crispy bread:  
brown bread, roll, full grain baguette

### SALAD BUFFET

Antipasti platter, green salads with lemon dressing  
pasta salad, Buffalo mozzarella with tomatoes,  
watermelon

## UH SPECIAL BBQ 52.00 / PERS.

Prime ribs of beef, Spare ribs of veal  
Guinea fowl breast  
Luganighe sausage  
Marinated salmon steak  
Vegan burger

### SAUCES

Curry dip, chimichurri, smokey honey BBQ dip

### SIDES

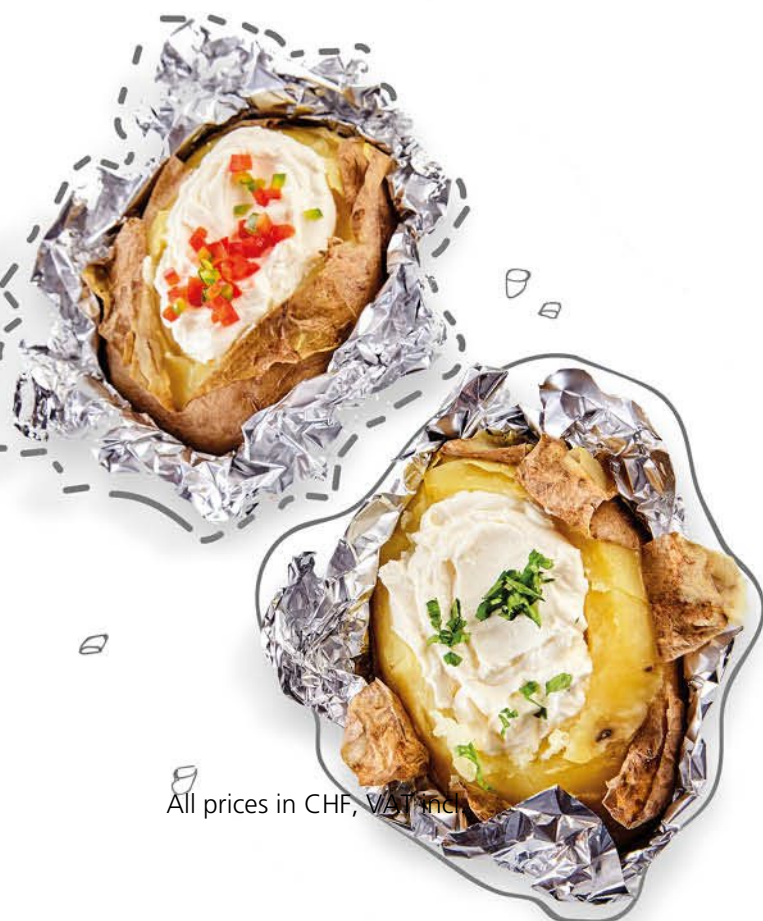
Country cuts  
Garlic bread  
Portobello mushrooms  
Corn on the cob, grilled vegetables  
Selection of crispy bread: Alpine bread with sea  
salt and rosemary, full grain baguette, focaccia

### SALAD BUFFET

Selection of leaf salads  
Caesar salad with bacon and parmesan  
Greek salad  
Tabbouleh salad  
Beetroot salad  
Coleslaw  
Watermelon

### DESSERT SUGGESTION

Mövenpick Ice Cream cups 165ml selection of flavors	4.40 / pce.
Fruit platter (for 5 people)	12.00 / pce.
Crema Catalana	5.00 / pce.
Tiramisù	3.50 / port.
Chocolate mousse	3.50 / port.
Cheesecake	3.50 / port.
Panna cotta	3.50 / port.



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# FLYING SERVICE


## **FLYING SERVICE SMALL 35.00 / PERS.**

*Minimum order quantity: 20 people*

Choose 2 starters, 2 main dishes and 2 desserts from below

### **Starters**

Burrata with colourful tomatoes and basil 

Beetroot salad with goat cheese   
and caramelised walnuts


Vegetable ceviche with rocket  
and parmesan

Vitello tonnato on young spinach  
and capers

Tuna tataki on avocado tatar soy pearls

Caesar salad with bacon, anchovies  
parmesan and herb croutons

Beef tatar on butter brioche

Seasonal soup in espresso cup 

## **FLYING SERVICE LARGE 53.00 / PERS.**


*Minimum order quantity: 30 people*

Choose 3 starters, 3 main dishes and 3 desserts from below

### **Mains**

Homemade gnocchi with gorgonzola sauce  
young spinach and walnuts

Risotto with seasonal mushrooms  
(on request with salsiccia)

Tandoori tofu on vegetable curry   
with yoghurt raita

Breast of corn-fed poulard with thyme risotto  
and braised, three-coloured carrots

Slowly cooked rump roast of beef with  
chimichurri, potato gratin and seasonal vegetables

Braised veal cheeks with port wine gravy and  
vegetables on rosemary polenta with mascarpone

Sliced veal Zurich style with rösti potatoes

Fried slice of salmon with basil lemon pesto  
and caponata cannelloni

Fried fillet of char with Venere risotto

Tempura of cod with wasabi mayonnaise,  
sautéed pak choi and potato pearls


### **Desserts**

Mini-brownie

Tiramisù

Panna cotta with seasonal fruit compote

Baked cheesecake served in a jar

Seasonal sorbet served in a jar   
(only available in-house)



All prices in CHF, VAT incl.

# BUFFET – CULINARY GLOBETROTTER



## **BUFFET «INTERNATIONAL» 54.00 /PERS.**

*Available from 20 people, service mandatory*

If not the whole offer is required, the price will be reduced accordingly. For example:

Appetizers (cold buffet) from 18.50 / pers.

Main courses (hot buffet) from 28.50 / pers.

Dessert buffet from 7.00 / pers.

### **Starters (choose 5)**


Vegetable samosa with curry soy dip 


Vegetable ceviche with rocket and parmesan chips

Tuna tataki on avocado tatar and soy pearls


Quinoa salad with dates and oranges 

Celery salad with smoked chicken and almonds

Roasted cauliflower with pomegranate and raisins 

Selection of dips with flatbread   
Baba Ganoush, hummus, roasted tomato dip, olive tapenade

Cucumber gazpacho with lettuce and bacon


Seasonal soup 

### **Mains (choose 2)**

Red Thai chicken curry with Asian vegetables

Tempura of cod with wasabi mayonnaise and sautéed bak choy

Luke-warm squid marinated with lime juice vegetables and basil cream

Tandoori tofu on vegetable curry and yoghurt raita 

Venere rice with seasonal mushrooms 

Swiss Alpine salmon with teriyaki sauce

Baked eggplant with tomatoes and olives 


Beef lasagne

BBQ short ribs of beef

### **Sides (choose 2)**

Basmati rice with kaffir lime, vegetable couscous, linguine with herbs, patatas bravas, gnocchi, risotto cakes, soba noodles, baked potato with chive sour cream

### **Desserts (choose 2)**

Tapioka pudding with banana and passion fruit 

Grilled pineapple with dulce de leche ice cream\* (only available in-house)

White chocolate mousse with blueberries

Mini tarte au citron with meringue tuile



All prices in CHF, VAT incl.

# BUFFET – CULINARY GLOBETROTTER

## **BUFFET «LAND UF, LAND AB» 50.00/PERS.**

*Available from 20 people  
Service mandatory*

If not the whole offer is required, the price will be reduced accordingly. For example:  
Appetizers (cold buffet) from 16.50 / pers.  
Main courses (hot buffet) from 28.50 / pers.  
Dessert buffet from 7.00 / pers.

### **Starters (choose 5)**

- Beetroot salad with goat cheese and caramelised walnuts 
- Carpaccio of boiled beef with vegetable vinaigrette
- Salmon tatar with green apple and yoghurt
- Caesar salad with bacon, anchovies parmesan and herb croutons
- Panzanella salad with pulpo
- Perch ceviche with lime
- Smoked salmon and trout with horseradish lemon and toast
- Fennel salad with pomegranate 
- Seasonal vegetable and leaf salads 
- Seasonal soup 

### **Mains (choose 2)**

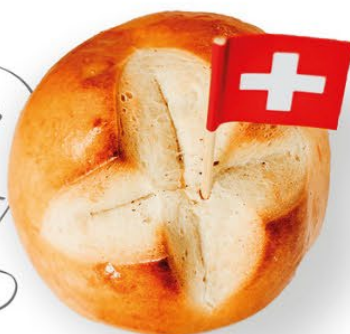
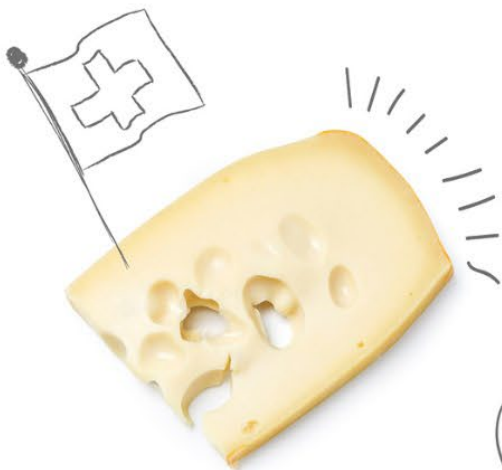
- Roasted beef with red wine sauce
- Beef Stroganoff with champignons, gherkins and sweet pepper
- Prime ribs of veal with thyme gravy
- Beef patties with cream sauce
- Sliced veal Zurich style with champignons
- Fillet of trout with tomato, capers and lemon
- Swiss Alpine salmon with confit fennel
- Pizzoccheri with potatoes, sage and mountain cheese
- Capuns with vegetables
- Braised endives with orange and nuts 

### **Sides (choose 2)**

- Spätzli, potato gratin, rösti potatoes, potato-dough pasta dumplings, butter noodles pilav rice, servietten knödel (dumplings) mashed potatoes, polenta with sage and peccorino

### **Desserts (choose 2)**

- Crème brûlée with Tonka beans
- Thurgau apple juice cream
- Mini-fruitcake
- Seasonal square cake
- Mini-cream slice
- Seasonal fruit trifle



All prices in CHF, VAT incl.

# SOFTDRINKS

## COFFEE & TEA



Nespresso espresso	3.50 / pce
Nespresso coffee	3.50 / pce
Nespresso decaf coffee / espresso	3.50 / pce
Twinings Tea, selection	3.50 / pce

## COLD BEVERAGES 0.5 LITER PET

Valser sparkling	3.50 / pce
Valser still	3.50 / pce
Coca-Cola	3.50 / pce
Coca-Cola Zero	3.50 / pce
Fusetea Zero	3.50 / pce
Rivella red	3.50 / pce
Rivella blue	3.50 / pce
Züri-Schorle	3.50 / pce
Vivitz ice tea citron vert	3.50 / pce
Vivitz ice tea classic citron	3.50 / pce.
Vivitz ice tea mint	3.50 / pce



## JUICES

Fresh pressed orange juice, 1 L	15.00 / pce
Michel orange juice, 1 L	6.50 / pce
Michel orange juice, 33 cl 	3.50 / pce
Michel bodyguard, 33 cl 	3.50 / pce
Sluups juices, selection, 25 cl	4.20 / pce



# WATER

## FLAVOURED WATER 1 LITRE / 5 LITRE

*Including refill*

Lime ginger	8.00/ 25.00 / pce
Cucumber dill	8.00/ 25.00 / pce
Kiwi mango	8.00/ 25.00 / pce
Pear orange	8.00/ 25.00 / pce
Pineapple lime ginger	8.00/ 25.00 / pce
Grapes lemon grass	8.00/ 25.00 / pce

## COLD BEVERAGES 1 LITRE

Valser sparkling	5.00 / pce
Valser still	5.00 / pce

## WATER DELIVERY

*Minimum order quantity: 10 packages*

Cristallo 6 bottles à 1.5 L	9.00 / pce
Valser 6 bottles à 1.5 L	14.00 / pce
Evian 6 bottles à 1.5 L	15.00 / pce



All prices in CHF, VAT incl.

# WINE & SPARKLING WINE



## SPARKLING, BOTTLE À 75 CL

Prosecco Anima Extry Dry L'Anima di Vergani, Italy	42.00
Rosé Prosecco Anima di Vergani L'Anima di Vergani, Italy	42.00
Champagner Laurent-Perrier brut France	84.00



## WHITE WINE, BOTTLE À 75 CL

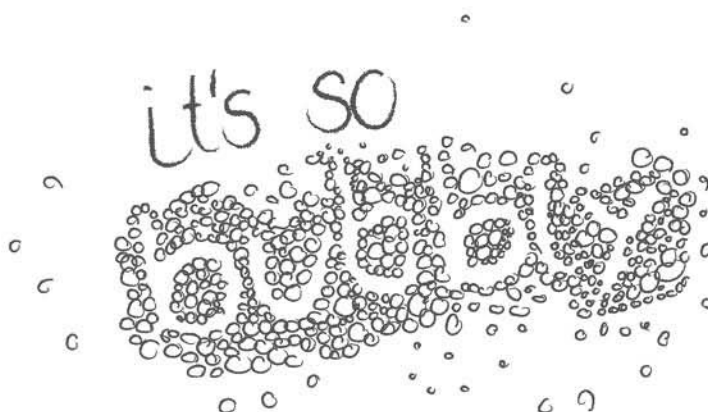
Chardonnay Langhe DOC Massolino, Piedmont, Italy	52.00
Bianco di Merlot Corti Nicola, Ticino, Switzerland	47.00
Federweisser Pinot Noir Watter Weine am Katzenssee, Switzerland	44.00
Famoso Baccareto Demeter Rubicone igt, Emilia Romagna, Italy	42.00
Grillo Agramante Demeter Luna Gaia, Sicily, Italy	43.00
GrüVe Grüner Veltliner DOC Weingut Jurtschitsch, Austria	41.00
Sauvignon Blanc Klassik Weingut Wohlmuth, Austria	41.00
Via Barrosa Albariño Viña Costeira, Spain	39.00
Honoro Vera Blanco Verdejo Bodegas Shaya, Spain	39.00
Pinot Grigio Impero Venezia IGT Impero by I.W.G, Italy	38.00
Mythos weiss VdP Suisse Weingut Landolt, Switzerland	38.00

## ROSÉ WINE, BOTTLE À 75 CL

Rosato Fiore di Nero DOC Lombardy, Italy	39.00
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## RED WINE, BOTTLE À 75 CL

Maienfelder Pinot Noir Barrique Tanner, Grisons	56.00
Ripasso Valpolicella Classico Sup. Monte del Frà, Veneto, Italy	45.00
Nero d'Avola Chiaramontesi Demeter, Luna Gaia, Sicily, Italy	43.00
Cordillera Carmenère Torres Cachapoal Valley, Chile	53.00
Collazzi Toscana Libertà igt, Italy	46.00
Colossal Reserva Tinto DOCa, Vinho Regional Lisboa, Portugal	39.00
Secrets del Mar Negre DO Terra Alta Clos Galena, Spain	39.00
Amona Tempranillo Bodegas Rosario Vera, Rioja, Spain	48.00
Mythos rot VdP Suisse Weingut Landolt, Switzerland	35.00



All prices in CHF, VAT incl.



# BEER

## SWISS BEER & CIDER

Feldschlösschen Original, 33 cl	5.00 / pce
Feldschlösschen alcohol-free, 33 cl	5.00 / pce
Appenzeller Quöllfrisch, 33 cl	5.00 / pce
Chopfab Draft, 33 cl	5.00 / pce
Chopfab Amber, 33 cl	5.00 / pce
Dr. Brauwolf, 33cl	7.00 / pce
Cider Clan Möhl, 33cl	6.00 / pce
Other beer on request	



## INTERNATIONAL BEER

Schneider Weisse, wheat beer Germany, 50 cl	7.50 / Stk.
Birra Moretti, Italy 33cl	5.00 / Stk
Corona Extra, Mexico, 33 cl	6.50 / Stk.
Other beer on request	



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All prices in CHF, VAT incl.

# DISH RENTAL

## DISHES

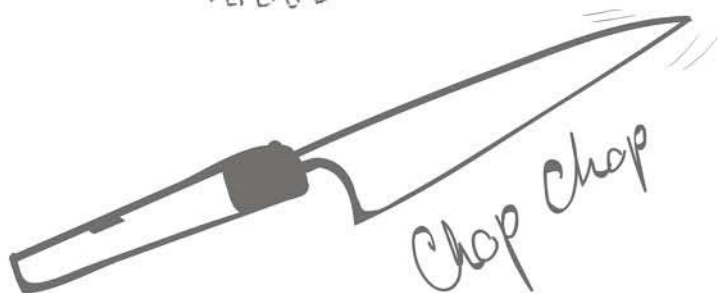
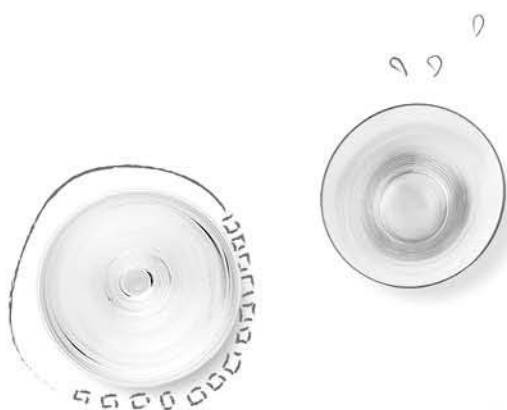
Plate, 28 cm	2.00 / pce
Plate, 24 cm	2.00 / pce
Plate, 18 cm	1.50 / pce
Salad plate, small	1.00 / pce
Soup bowl	1.00 / pce
Coffee- or Espresso cup with plate	2.00 / pce

## CUTLERY

Knife	1.00 / pce
Fork	1.00 / pce
Soup spoon	1.00 / pce
Coffee spoon	1.00 / pce
Scoop / tongs	2.00 / pce

## GLASSES

Champagne	1.00 / pce
Red wine	1.00 / pce
White wine	1.00 / pce
Water, 2.5 dl	1.00 / pce



## MISC

Corkscrew	15.00 / pce
Large knife	25.00 / pce
Big bowl	12.00 / pce
Big plate	14.50 / pce
Basket	8.00 / pce
Thermos jug	15.00 / pce
Ice box	40.00 / pce

## TOWELS AND NAPKINS

Table cloth, paper	3.50 / m
Table cloth, white, 1.4x1.9m	7.00 / pce
Napkin, white, 50x50cm	2.50 / pce
Napkin paper, white, 33x33cm	0.20 / pce
Napkin paper, coloured, 40x40cm	0.45 / pce

## TAKE-AWAY

Cutlery	1.50 / pce
Paper plate	1.20 / pce

All prices in CHF, VAT incl.

# TERMS & CONDITIONS



## CONTRACT

The client receives a detailed quotation, which is not binding for either the client or the supplier. If ordering via online Catering-Shop, the supplier will establish contact after receiving the inquiry in order to clarify the details and will make up a detailed offer, which is non-binding. Following any necessary adjustment of the quotation, the supplier confirms the order in detail by writing. The agreement comes into effect as soon as the supplier receives a legally valid, signed and dated duplicate of the confirmation from the client. If the confirmation not being received within the time limit set by the supplier, the quote becomes invalid.

## MINIMUM ORDERING AMOUNT CHF 50.00

### ORDERING DEADLINE:

#### **1 – 50 people**

9am, 2 days in advance

#### **51 – 100 people**

9am, 5 days in advance

#### **more than 100 people**

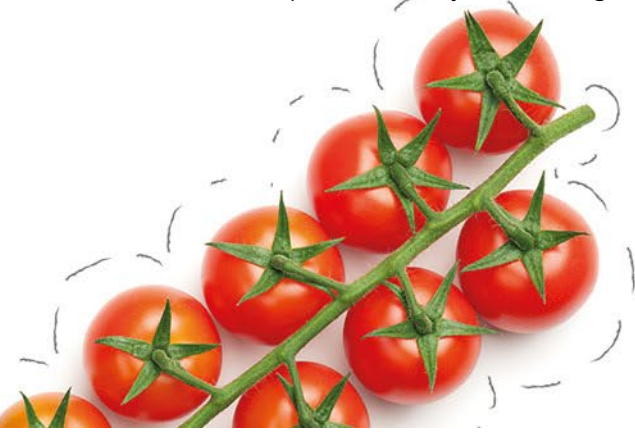
9am, 10 days in advance

If orders are placed at short notice, it must be confirmed by phone and the offer may be limited.

The customer must make the confirmation of the event and the final number of participants by e-mail, at the latest by the deadline specified in the offer. After expiry of this period, the last known number of persons will be fully charged.

## ANNOUNCEMENT OF THE DEFINITE ORDER

2 days before the event, 9am  
Offer and prices are subject to change



## PRICES

All prices in Swiss francs, VAT included.

## DELIVERY

Monday to Friday: 7am to 5pm,  
Other delivery times upon consultation

Before 7am and after 5pm, the effective employee costs per hour will be charged for delivery / clean up.

## DELIVERY FEE

Within the Credit Suisse premises without delivery fees (delivery only, without setup)

Outside area (delivery only, without setup)  
according to individual offer.

## PICK UP

Depending on the chosen offer, we will gladly provide you with the ordered food and drinks for pick-up. The prices include crockery and consumables. We gladly accept unopened and undamaged drinks. We will charge you for effective beverage consumption. Please arrange an appointment for pickup in the restaurant. Damaged or missing dishes will be charged to the client.



### ANNULATION FEE

0 - 24 hours prior to event: 100 % \*

24 - 48 hours prior to event: 50 % \*

Up to 48 hours prior to event: no charges

*\*of order value*

### EMPLOYEE COSTS PER HOUR

Employee CHF 50.00

Chef de Service CHF 75.00

Employee CHF 67.50  
outside regular delivery hours

Chef de Service CHF 82.50  
outside regular delivery hours

Effective hours will be charged

### ALLERGY INFORMATION

Our dishes are prepared daily in kitchens where various allergens are present. Please feel free to ask our team for information about ingredients that may cause an allergic reaction. Despite our precautions, we cannot guarantee total exclusion of an allergen through cross-contamination.

### ADVERTISING

Should an event be publicised or advertised without the written consent of the supplier, and such that the substantial interests of the supplier are adversely affected, the supplier shall have the right to cancel the event.

### CORKAGE

For self-brought wines, which are served by our staff, we charge a fee of CHF 25.00 per bottle.

### INVOICING AND PAYMENT

After the event, the client will receive an invoice containing a detailed list of the services ordered (food, drinks, transport, material and staff), VAT and any missing or damaged goods. The invoice must be paid within 30 days without deduction of cash discount.

### ADVANCE PAYMENT

Should the ordered catering exceed the counter-value of CHF 10'000 the supplier is eligible to demand an advance payment, which is a maximum of 50 % of the order value according to the order confirmation. The advance payment has to be paid 10 days before the event on the suppliers account the latest.



## TABLEWARE RENTING – REPLACEMENT COST

We do not charge any rent for dishes if you book the event with us. In case of renting dishes, cutlery or glasses, the costs for cleaning and washing-up is included. For delivery our delivery costs apply. Missing or damaged material will be charged as follows:

### Dishes

Plate, 28 cm	12.00	/	pce
Plate, 24 cm	11.00	/	pce
Plate, 18 cm	9.00	/	pce
Salad plate small	7.00	/	pce
Apero food glasses / bowl	7.00	/	pce
Soup bowl	7.00	/	pce
Coffee cup with saucer	12.00	/	pce
Espresso cup with saucer	12.00	/	pce

### Cutlery

Knife	7.00	/	pce
Fork	7.00	/	pce
Soup spoon	7.00	/	pce
Coffee spoon	3.00	/	pce
Scoop	20.00	/	pce
Tong	20.00	/	pce

### Glasses

Champagne glass	7.00	/	pce
Red wine glass	7.00	/	pce
White wine glass	7.00	/	pce

### Garniture

Cork screw	25.00	/	pce
Large knife	30.00	/	pce
Large bowl	30.00	/	pce
Platter	30.00	/	pce
Basket	25.00	/	pce
Thermos jug	25.00	/	pce
Ice box	200	/	pce

### Tablecloth and napkins

Tablecloth, white 1.4 x 1.9 m	15.00	/	pce
Napkin, white 50 x 50 cm	7.00	/	pce

## LIABILITY OF THE ORGANIZER / CLIENT FOR DAMAGES

The organiser / client shall be liable for all damage to the premises or inventory caused by the participants or their visitors, their staff or other third parties associated with them, or caused by the organiser themselves. The supplier (Eldora) can demand the provision of reasonable securities (e.g. insurance, deposit, and guarantee).

## TECHNICAL EQUIPMENT AND CONNECTIONS

To the extent that the supplier procures technical or other equipment from third parties for the organiser, the supplier shall act in the name of, with the authority of and for the account of the organiser. The organiser shall be liable for the careful handling and proper return of this equipment to Eldora. The organiser shall exempt third parties from asserting all claims in respect of the transfer of this equipment. The use of the organiser's own technical / electrical equipment connected to the supplier's mains electricity supply shall require the written consent of the supplier.

## LOSS OF AND DAMAGE TO COMPLAINTS

Display items or other personal items are brought into the event rooms at the client's own risk. The supplier shall assume no liability for loss, destruction or damage, except in cases of gross negligence or wilful intent. Decorative material brought onto the premises must comply with fire safety requirements. The supplier shall be entitled to demand official evidence of such compliance. Due to the risk of potential damage, the setting up and mounting of objects must be agreed with the supplier in advanced. In the event of damage being caused as a result of setting up / mounting of objects, renovation / repair costs shall be borne by the organiser. Display items or other items brought onto the premises must be removed immediately at the end of the event. Should the organiser fail to remove such items, the supplier shall be entitled to remove and store such items and to charge the organiser for this.

## APPLICABLE LAW / JURISDICTION

Applicable is Swiss law. The sole place of jurisdiction is Zurich.

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8070 Zürich

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