

# INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

## MENU OPTIONS

SERVED AT THE TABLE FOR A RELAXING EVENING

### APPETIZERS

CHF 5.00 per piece

#### Cold appetizers

- Canape
  - Roast beef | tartar sauce | caper
  - Salmon tatar | Shiso cress
  - Antipasti cream | parmesan
- Wrap Lollies
  - Cesar chicken
  - Smoked salmon | honey mustard sauce
  - Hummus | sun dried tomatoes | feta
- Crostini
  - Smoked ham | melon
  - Beef tatar | onion | caper
  - Tuna cream | chive
  - Salmon | horseradisch
  - Olive cream
  - Tomatoe mozzarella | basil
- Wrap | smoked turkey breast | sweet chili sauce
- Tuna | seaweed salad | glass noddles
- Pickled salmon | avocado | lime cream
- Puff pastry | smoked trout mousse | caviar
- Roast beef | truffeld mayonnaise | pumpernickel
- Skewer with parma ham and melon
- Focaccia | alpine cheese | fig mustard
- Hummus | vegetable sticks
- Tartlet | goat cheese | balsamic onions
- Gazpacho
- Lye bun | cole slaw | smoked chicken breast

#### Sweet appetizers

- Friandises
- Mini slice of cream cake
- Passion fruit tartlet
- Almond cake
- Mini raspberry chocolate cornet
- Mini cream puff
- Macarons
- Marriott praline

ZURICH MARRIOTT HOTEL®

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In cooperation with mangosteen catering



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## CHOICE OF MENU

3 course with chicken	CHF 75.00 per person
3 course with beef   veal	CHF 85.00 per person
Surcharge 4 course	CHF 20.00 per person
Surcharge 5 course	CHF 20.00 per person

## Starters

### Cold starter

- Smoked duck | celery | sour cherry | tarragon
- Goat cheese | beet | thyme honey | walnuts | herbs
- Octopus | quinoa | peas | radish
- Buffalo mozzarella | zucchini | citrus fruits | cardamon

### Warm starter

- Barley risotto | white wine | root vegetables | forest mushrooms
- Shrimp | saffron risotto | sun dried tomatoes | baby spinach
- Sea bass | potatoes | onion | balsamic
- Char | lentils | curry

## Soup

- Tomatoes essence | basil
- Oriental lentil soup | cumin espuma | sesame
- Corn cream | popcorn | cilantro
- Almond soup | roasted almonds | coco chips
- Cold tomatoe orange soup | parmesan sticks
- Cold cucumber soup | lemon sour cream
- Gazpacho | herbst | crostini

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## Main course

### Main course with chicken mit Poulet

- Chicken breast | mushrooms | fennel | tarragon | bramata
- Corn poulard | pepper sauce | celery puree | crispy potatoes | peperonata
- Asian chicken breast (marinated) | sesame | lemon grass jus | carrot cilantro puree  
wok vegetables | glass noodles
- Red curry | chicken | steamed rice

### Main course with beef | veal

- Veal striploin | potatoes | button mushrooms | bacon | onion | artichokes
- Veal steak | herb parmesan crust | thyme jus | polenta | ratatouille
- Beef fillet | coloured potatoes | cauliflower mash | oven vegetables
- Beef cheek | sweet potatoe mash | rosmarin potatoes | romanesco

## Dessert

### 1 plate below or dessert buffet with 5 components

- Raspberry lime | pistachios | coco crunch
- Chocolate brownie | Calamansi mousse | pear | sour cream | nuts
- Mango passion fruit slice | mango coulis | lime chips

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## CREATE A BUFFET

### THE RIGHT CHOICE FOR EVERYONE

#### BUFFET OPTIONS

Buffet CHF 80.00 per person  
Pick: 2 green salads | 2 salad dressings | 4 condiments | 4 mixed salads | 1 soup  
1 meat | 1 fish | 1 vegetarian dish | 2 side dishes | 2 vegetables | 4 desserts

#### Starters

##### Green salads (pick 2)

- Field salad
- Oak leaf salad
- Mixed greens
- Butterhead lettuce
- Romaine lettuce
- Spinach

##### Salad dressings (pick 2)

- Strawberry-mint
- French
- Italian
- 1000 island
- Honey-mustard
- Caesar

##### Condiments (pick 4)

- Croutons
- Corn
- Bacon
- Olives
- Cherry tomatoes
- Beans
- Feta cheese
- Tuna
- Roasted onions
- Mixed peppers
- Sbrinz cheese
- Capers
- Mozzarella

##### Mixed salads or starters (pick 4)

- Potatoes salad | sour cream | bacon | leek
- Chicken curry rice salad | fruits
- Quinoa | edamame | pomegranate
- Rice salad | scallops | spinach
- Cole slaw
- Lentil salad | apples
- Greek salad
- Endive salad | mandarins
- Spinach | feta cheese
- Tomatoes mozzarella salad
- Boiled Beef | apple horseradish dressing
- Cold cuts (meat and cheese)
- Smoked salmon | capers | horseradish | onions

##### Soups (pick 1)

- Tomatoes Gazpacho
- Cold melon mint soup
- Coconut corn cream
- Cauliflower soup
- Almond soup | garlic crouton

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## BUFFET OPTIONS

Buffet	CHF 80.00 per person
Pick:	2 green salads   2 salad dressings   4 condiments   4 mixed salads   1 soup 1 meat   1 fish   1 vegetarian dish   2 side dishes   2 vegetables   4 desserts

### Main dish

#### Meat (pick 1)

- Corn poulard breast | potatoes leek ragout | truffles
- Gai Pad Med (chicken | mixed peppers | cashews | chili)
- Beef entrecote | tomatoes mixed pepper ragout
- Veal shoulder 24hrs simmered | tomatoes spring leek ragout
- Lambs loin | coco beans
- Corn chicken leg | curry | wok vegetables
- Pot roast | root vegetables
- Turkey breast sous vide | cooked mushrooms
- Chicken curry

#### Fish (pick 1)

- Sea bass | wok vegetables
- Gilthead | ratatouille
- Pikeperch | champagne Sauerkraut
- Char | fennel | oranges
- Salmon | saffron fennel
- Trout | savoy cabbage vegetable
- Seafood all' arrabiata

#### Vegetarian dish (pick 1)

- Penne | gorgonzola sauce | pear
- Arugula ravioli | cream cheese sauce
- Sweet potatoes | figs | sour cream
- Vegetable Spätzle dish
- Fried noodles | vegetables | tofu
- Pizzokel | leek | tomatoes
- Lentil Agnolotti | tomatoes sauce | arugula (vegan)
- Vegetable lasagna

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1 meat | 1 fish | 1 vegetarian dish | 2 side dishes | 2 vegetables | 4 desserts

### Side dishes

#### Side dishes (pick 2)

- Fried rice
- Steamed rice
- Couscous
- Tagliatelle
- Potatoes dumplings (Schupfnudeln)
- Gnocchi
- Potatoes gratin
- Butter Spätzli
- Rosemary potatoes
- Saffron raisins rice
- Polenta Bramata

#### Vegetables (pick 2)

- Broccoli
- Cauliflower
- Beans with bacon
- Ratatouille
- Glazed carrots
- Turnip cabbage
- Corn | peas
- Oven vegetables
- Zucchini Provencal

### Dessert

#### Desserts (pick 4)

- Chocolate coconut cake
- Streusel cake
- Lemon pie
- Fruit tartelette
- Mango panna cotta
- Toblerone mousse
- Mini donuts
- Ice cream
- Wedding cake (single portions)
- Apple pie | vanilla sauce
- White chocolate mousse | strawberries
- Yoghurt lime mousse
- Vanilla crème brûlée
- Tiramisu
- Rock slide brownies
- Cheesecake | fruit coulis

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## MIDNIGHT SNACKS

### FOR THE LATE-NIGHT CRAVINGS

#### MIDNIGHT SNACKS

- Goulash soup with homemade bread CHF 10.00 per person
- Hot dog sausage | bun | mustard CHF 8.00 per person
- Mini tarts from Alsace CHF 8.00 per person
- Beef meetballs | aioli CHF 8.00 per person
- Variety of cheese | condiments | chutney | bread CHF 12.00 per person
- Chili con Carne | sour cream | baguette CHF 10.00 per person

#### Do it yourself

- Hot dog station CHF 10.00 per person  
Hot dog sausage | bun | roasted onions | cucumber relish | mustard  
ketchup | mayonnaise
- Burger station CHF 14.00 per person  
Beef patty | brioche bun | tomatoes | pickles | red onions | lettuce  
cheddar | BBQ sauce | spicy cocktail sauce | onion confit | mustard  
ketchup | mayonnaise
- Taco station CHF 12.00 per person  
Minced beef | taco shells | tortilla chips | lettuce | salsa | corn  
guacamole | sour cream

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## COCKTAILS

### TO PARTY ALL NIGHT LONG

#### COCKTAILS

Included in beverage package with cocktails or based on consumption

CHF 16.00 per drink

#### Included cocktails

##### Cocktails with alcohol

- Malibu Beach  
Malibu rum | raspberries | passion fruit | pineapple juice | passion fruit juice
- Lenox Gin & Tonic  
Lenox Gin | Thomas Henry Tonic Water | cucumbe
- Lori & Angel  
Wodka | vanilla licor | Coco Tara | cream | passion fruit juice

##### Mocktail

- Sour Happiness  
Orange juice | grapefruit juice | cranberry juice | lemon juice | honey