



CORPORATE CATERING



www.corporate-catering.ch
Phone: +41 (0)44 800 71 30 Fax: +41 (0)44 800 71 31

www.corporate-catering.ch

For orders, inquiries, ideas for improvements or other wishes, please do not hesitate to contact us.

Phone: +41 (0)44 800 71 30

E-mail: info@corporate-catering.ch

Standard Items**Whole Fruits in a Basket**

- (110) Small
- (111) Medium
- (112) Large

Standard Items

- | | |
|--------------------------|------|
| (170) Wet Ice Bag | 3 Kg |
| (160) Lemon Sliced | |
| (161) Lemon Wedges | |
| (125) Hot water | 1 l |
| (126) Coffee | 1 l |
| (131) Thermos empty | |
| (132) Black Tea Bag | |
| (133) Green Tea Bag | |
| (134) Peppermint Tea Bag | |

- | | |
|-----------------------------|-------|
| (150) Milk | 50 cl |
| (140) Coffee Cream Portions | 20 g |

Bottled Pressed Juices

- | | |
|----------------------|-------|
| (740) Orange juice | 25 cl |
| (741) Orange juice | 75 cl |
| (745) Cocktail juice | 25 cl |

Swiss Grand Cru Chocolates

This is a collection of tempting Swiss Pralines, carefully blended and hand-crafted from the very finest ingredients, without additives or liqueurs.

Plate of 16 Pralines

- (990) A selection of 170 g hand-crafted Grand Cru Pralines served on a translucent Plate.

Gift Box of Pralines

- (991) An elegant White Box with a Satin style Ribbon with 16 assorted Pralines.

Timber Gift Box with 18 Pralines

- (993) A contemporary Timber Box with an elegant Ribbon with 18 selected Chocolates.

Timber Gift Box with 36 Pralines

- (994) A contemporary Timber Box with an elegant Ribbon with 36 selected Chocolates.

Breakfast Menu Sets

Danish Pastry Breakfast (S205)

Fruit Jam & Swiss Butter: A flavourful Fruit Jam and two Swiss Butters.

Croissant, Dark Bread: Two Croissant, Danish Pastry, Muffin and dark Bread Roll.

Fruit Yoghurt: Creamy yoghurt with refreshing fruit flavours.

Helvetic Cheese Breakfast (S206)

Sliced Cheese: A selection of hard and a creamy soft Cheese garnished with Grapes and dried Fruits.

Croissant and Zöpfli: Two Croissant, Zöpfli, dark Bread Roll, Butter and Jam.

Birchermuesli: A colourful mix of Fruits and Berries blended with Muesli and a Fruit Yoghurt.

Confederate Meat Breakfast (S207)

Cold sliced Meats: A variety of selected cold Meats garnished with Egg wedges and Pickles.

Croissant, Pretzel Bread Roll: Two Croissant, Pretzel and dark Bread Roll, Butter and Jam.

Exotic Fruit salad: A mixture of energizing and freshly cut Exotic Fruits topped with fresh Mint.

Smoked Salmon Breakfast (S208)

Smoked Salmon: Scottish smoked Salmon accompanied by sliced red Onion, Lemon wedges and Capers.

Croissant, Bagel: Two Croissant, a plain Bagel, dark Bread Roll, Cream Cheese, Butter and Jam.

Sliced Pink Grapefruit: Sliced, tasty and energizing pink Grapefruit.

Swiss cold Meat and Cheese Breakfast (S209)

Cold Sliced Cheese and Meat: Two varieties of dried Grison Beef and Swiss Cheese garnished with Grapes, a Nut, Cherry Tomato and a wedge of a Egg.

Croissant, white & dark Bread Roll: Two Croissant with a white Ciabatta, dark Bread Roll, Pain au Chocolate, Swiss Butter and Jam.

Exotic Fruit salad: A mixture of energizing and freshly cut Exotic Fruits topped with fresh Mint.

Chef's Choice Breakfast (S201)

Primary Dish, e.g. cheese or cold meat
Croissants and Bread Rolles
Fruits or Cereal, Jam and Butter

Long Range Breakfast (S210)

Birchermuesli: A colourful mix of Fruits and Berries blended with Muesli and a Fruit Yoghurt.

Cold Sliced Cheese and Meat: Two varieties of dried Grison Beef and Swiss Cheese garnished with Grapes, a Nut, Cherry Tomato and a wedge of a Egg.

Tropical sliced Fruit pate: A selection of tempting and refreshing sliced Tropical Fruits.

Bread Basket: Mini Croissants, Zöpfli, dark and white bread rolls, Butter and Jam.

Primary Dishes to compose your Breakfast Set

Fruit Jam & Swiss Butter

(A210) A flavourful Fruit Jam and two Swiss Butters.

Sliced Cheese

(A211) A selection of hard and a creamy soft Cheese garnished with Grapes and dried Fruits.

Cold sliced Meats

(A212) A variety of selected cold Meats garnished with Egg wedges and Pickles.

Smoked Salmon

(A213) Scottish smoked Salmon accompanied by sliced red Onion, Lemon wedges and Capers.

Cold sliced Meat and Cheese

(A214) Two varieties of dried Grison Beef and Swiss Cheese garnished with Grapes, a Nut, Cherry Tomato and a wedge of a Egg.

Bread Dishes to compose your Breakfast Set

Croissant, Danish Pastry

(B219) Two Croissant, Danish Pastry, Muffin, dark Bread Roll, Butter and Jam.

Croissant, Zöpfli

(B220) Two Croissant, Zöpfli, dark Bread Roll, Butter and Jam.

Croissant, Pretzel Roll

(B221) Two Croissant, Pretzel and dark Bread Roll, Butter and Jam.

Croissant, Bagel

(B222) Two Croissant, a plain Bagel, dark Bread Roll, Cream Cheese, Butter and Jam.

Croissant, white & Dark Bread Roll

(B223): Two Croissant with a white Ciabatta, dark Bread Roll, Pain au Chocolat, Swiss Butter and Jam.

Fruit & Cereal to compose your Breakfast Set

Fruit Yoghurt

(C240) Creamy yoghurt with refreshing fruit flavours.

Birchermuesli

(C250) A colourful mix of Fruits and Berries blended with Muesli and a Fruit Yoghurt.

Exotic Fruit salad

(C602) A mixture of energizing and freshly cut Exotic Fruits topped with fresh Mint.

Sliced Pink Grapefruit

(C605) Sliced, tasty and energizing pink Grapefruit.

Fruit Purée topped with Yoghurt

(C608) A natural flavoured breakfast Yoghurt with fresh Fruit Purée.

Lunch or Dinner Menu Sets

Shrimp Fiesta (S410)

Melon and Ham: Ripened Melon wedges wrapped in slices of Rohschinken (Swiss Cured Ham).

Shrimp Fiesta: Shrimps blended with diced Avocado, chopped Tomatoes, finely sliced red Onion and snipped with fresh Cilantro. All marinated in a Lime, Tomato and Pepper Juice.

Tropical Fruit Tartlet: A crispy Tartlet filled with Vanilla Cream, crowned with Tropical Fruits and Berries.

Chicken Caesar Salad (S420)

Smoked Salmon Roll-ups: Salmon slices rolled with smoothened Cream Cheese, finely chopped Parsley, Chives and a zest of Lemon, resting on a crunchy Salad Leaf next to a slice of Lemon and a twig of fresh Dill.

Chicken Caesar Salad: Grilled Chicken Breast, carved and spread on a bed of crispy Romaine Lettuce, complimented with pan-fried Bacon bits, flaked Parmesan, buttered Croutons, Egg and cream Parmesan Caesar Dressing.

Brownie Carré: A moist Chocolate Brownie cube with ripples of Chocolate icing, dusted with Cacao.

Grilled Salmon Fillet (S430)

Greek Salad: Cubed Feta Cheese, diced Cucumber, Cherry Tomatoes, mixed Olives, bell Peppers and red Onions, marinated in Lemon Juice, extra Virgin Olive Oil and a subtle herb-flavoured Vinegar.

Grilled Salmon Fillet: Grilled Atlantic Salmon fillet, resting on a crunchy mixed Vegetable Salad. All served with a Yoghurt Dip composed of fresh Tarragon, Dill and Dijon Mustard.

Tropical sliced Fruits: A selection of tempting and refreshing sliced tropical Fruits.

Oriental Mezze (S440)

Taboulé Salad: Couscous enriched with oriental flavours, garden Vegetables and sun dried Raisins, gently combined with finely chopped Parsley, Mint, Lemon Juice and extra Virgin Olive Oil.

Oriental Mezze: A Middle Eastern composition of triangle shaped Filo Pastries filled with seasoned Spinach, Feta Cheese, a Brochette of ground Tumeric-Ginger Lamb and Marsala-Garlic minced Beef spheres. All accompanied by flat Bread and a Yoghurt dip.

Baklava: An Oriental Sweet, consisting of layers of Filo Pastry, finely chopped Pistachio Nuts, a touch of Cinnamon, trickled with Honey.

Sushi and California Rolls (S450)

Asian Cucumber Salad: Sliced Cucumber, red Onion and a pinch of thinly chopped Capsicum, macerated in a sweet Vinegar Dressing.

Sushi and California Rolls: A selection of Nigiri, with fish of the day, Maki's and a California Rolls, all delicately prepared according to Japanese tradition. All served with Soya Sauce, Wasabi and Ginger.

Grilled Fruit Skewer: Tropical Fruits threaded on a skewer, drizzled with caramelized Orange Glaze.

Lunch or Dinner Menu Sets

Antipasti & Tapas (S460)

Marinated Bocconcini: Baby Mozzarella balls with finely chopped roasted red Peppers, Garlic, Basil, diced mixed Olives in extra Virgin Olive Oil.

Antipasti & Tapas: Coppa, Chorizo, Parmesan wedges, surrounded with a bouquet of baby Corn, Artichoke, Cherry Tomatoes, mixed Olives, sun dried Tomatoes and a grilled Pepper piped with Cream Cheese.

Panna Cotta: Creamy Italian Dessert set afloat on a sweet Berry Coulis, decorated with Berries and a Mint sprig.

Cold Beef Filet Mignon (S470)

Salmon Tartar: Scottish Smoked Salmon blended with fresh Lemon Juice, finely chopped Scallions and Dill, set on a Cucumber cushion, served with a Caper, Lemon and Mustard Dressing.

Beef Filet Mignon: Short Grilled Filet Mignon carved Sashimi style, resting on a layer of crispy mixed Salad. On the side a herbed Thyme, Rosemary and Marjoram Crème Fraîche Dip.

Carrot Cube: A healthy Carrot cake shaped in a cube rippled with Cream Cheese icing topped with fresh Berries and a sprig of Mint.

Asian Pasta Primavera (S480)

Tofu Tower: Fresh Soya Tofu cubes stacked in the shape of a Tower, topped with freshly chopped spring Onion, Chillies, Cilantro leaves and fried Garlic. A sweet Soya Dressing is served on the side.

Asian Pasta Primavera: Italian Linguine tossed with crunchy Vegetables, chopped roasted Cashew Nuts, black Sesame Seeds and julienne Snow Peas. All marinated in an Asian flavoured Honey-Ginger Dressing.

Lychees: Lychees steeped in light Fruit Syrup with finely sliced fresh Mint.

Swiss Cold Cuts and Cheese (S500)

Swiss Potato Salad: Potato Salad coated with a Mustard, Mayonnaise Dressing, chopped fresh Parsley and Chives.

Swiss Cold Cuts and Cheese: A variety of sliced Bündlerfleisch (Air Dried Beef), cured Ham, Salami, award winning farm Ham, combined with a selection of sliced hard cheese, Tête de Moine and a soft creamy Cheese. Served with Pickles, Egg wedges Cherry Tomatoes and Grapes.

Chocolate Mousse: Chocolate Mousse made with Grand Cru Chocolate, enriched with Eggs, lightened with Egg Whites and folded with heavy Cream, topped with Berries and a Mint Leaf.

Swiss Cervelat and Cheese Salad (S510)

Field Salad: A delicate Field Salad with chopped Egg and roasted Pine Kernels, served with a French Dressing.

Swiss Cervelat and Cheese Salad: A Swiss traditional Salad consisting of Swiss hard Cheese stripes, cold sliced Cervelat Sausage and diced Pickles covered with a creamy Dressing sprinkled with Parsley.

Swiss Alp Pastry: A Pastry filled with fresh Vanilla Cream, wrapped in a green Marzipan coat over a Japonaise Biscuit.

Appetizer to compose your Menu Set

Melon and Ham

(A411) Ripened Melon wedges wrapped in slices of Rohschinken (Swiss Cured Ham).

Smoked Salmon Roll-ups:

(A421) Salmon slices rolled with smoothened Cream Cheese, finely chopped Parsley, Chives and a zest of Lemon, resting on a crunchy Salad Leaf next to a slice of Lemon and a twig of fresh Dill.

Greek Salad

(A431) Cubed Feta Cheese, diced Cucumber, Cherry Tomatoes, mixed Olives, bell Peppers and red Onion, marinated in Lemon Juice, extra Virgin Olive Oil and a subtle herb Vinegar.

Taboulé Salad

(A441) Couscous enriched with oriental flavours, garden Vegetables and sun dried Raisins, gently combined with finely chopped Parsley, Mint, Lemon Juice and extra Virgin Olive Oil.

Asian Cucumber Salad

(A451) Sliced Cucumber, red Onion and a pinch of thinly chopped Capsicum, macerated in a sweet Vinegar Dressing.

Marinated Bocconcini

(A461) Baby Mozzarella balls with finely chopped roasted red Peppers, Garlic, Basil, diced mixed Olives in extra Virgin Olive Oil.

Smoked Salmon Tartar

(A471) Scottish Smoked Salmon blended with fresh Lemon Juice, finely chopped Scallions and Dill, set on a Cucumber cushion, served with a Caper, Lemon and Mustard Dressing.

Asian Tofu Tower

(A481) Fresh Soya Tofu cubes, stacked in the shape of a Tower, topped with freshly chopped spring Onion, Chillies, Cilantro leaves and fried Garlic. A sweet Soya Dressing served on the side.

Swiss Potato Salad

(A501) Potato Salad coated with a Mustard, Mayonnaise Dressing, chopped fresh Parsley and Chives.

Field Salad

(A511) A delicate Field Salad with chopped Egg and roasted Pine Kernels, served with a French Dressing.

Main Dishes to compose your Menu Set

Fiesta Shrimp Cocktail

(B412) Shrimps blended with diced avocado, chopped tomatoes, finely sliced purple Onion and snipped with fresh Cilantro. All marinated in a Lime, Tomato and Pepper Juice.

Chicken Caesar Salad

(B422) Grilled Chicken Breast, carved and spread on a bed of crispy Romaine Lettuce, complimented with pan-fried Bacon bits, flaked Parmesan, buttered Croutons, Egg and cream Parmesan Caesar Dressing.

Scottish grilled Salmon Fillet

(B432) Grilled Atlantic Salmon fillet, resting on a crunchy mixed Vegetable Salad. Served with Yoghurt dip composed of fresh Tarragon, Dill and Dijon Mustard.

Oriental Mezze

(B442) A Middle Eastern composition of triangle shaped Filo Pastries filled with seasoned Spinach, Feta Cheese, a Brochette of ground Tumeric-Ginger Lamb and Marsala-Garlic minced Beef spheres. All accompanied by flat Bread and a Yoghurt dip.

Sushi and California Rolls

(B452) A selection of Nigiri, with fish of the day, Maki's and a California Rolls, all delicately prepared according to Japanese tradition.
All served with Soya Sauce, Wasabi and Ginger.

Antipasti and Tapas

(B462) Coppa, Chorizo, Parmesan wedges, surrounded with a bouquet of baby Corn, Artichoke, Cherry Tomatoes, mixed Olives, sun dried Tomatoes and a grilled Pepper piped with Cream Cheese.

Beef Filet Mignon

(B472) Short grilled Filet Mignon carved Sashimi style, resting on a layer of crispy mixed Salad. On the side a herbed Thyme, Rosemary and Marjoram Crème Fraîche Dip.

Asian Pasta Primavera

(B482) Italian Linguine tossed with crunchy Vegetables, chopped roasted Cashew Nuts, black Sesame Seeds and julienne Snow Peas. All marinated in an Asian flavoured Honey-Ginger Dressing.

Swiss cold Cuts and Cheese

(B502) A variety of sliced Bündlerfleisch (Air Dried Beef), cured Ham, Salami, award winning farm Ham, combined with a selection of sliced hard cheese, Tête de Moine and a soft creamy Cheese. Served with Pickles, Egg wedges Cherry Tomatoes and Grapes.

Cervelat and Cheese Salad

(B512) A Swiss traditional Salad consisting of a creamy Dressing sprinkled with parsley, Gruyere Cheese stripes, cold sliced Cervelat Sausage and diced Pickles.

Desserts to compose your Menu Set

Tropical sliced Fruit Plate

(C601) A selection of tempting and refreshing sliced Tropical Fruits.

Exotic Fruit salad

(C602) A Mixture of energizing and freshly cut Exotic Fruits topped with fresh Mint.

Grilled Fruit Skewers

(C603) Tropical Fruits threaded on a skewer, drizzled with caramelized Orange Glaze.

Lychees

(C604) Lychees steeped in light Fruit Syrup with finely sliced fresh Mint.

Sliced Pink Grapefruit

(C605) Sliced, tasty and energizing pink Grapefruit.

Fruit Purée topped with Yoghurt

(C608) Fruit Purée topped with plain Yoghurt.

Panna Cotta with Berry Coulis

(C611) Creamy Italian Dessert set afloat on a fresh sweet Berry Coulis, decorated with Berries and a Mint sprig.

Tropical Fruit Tartlets

(C612) A crispy Tartlet filled with Vanilla Cream, crowned with Tropical Fruits and Berries.

Baklava

(C613) An Oriental sweet, consisting of layers of Filo Pastry, finely chopped Pistachio Nuts, a touch of Cinnamon, trickled with Honey.

Chocolate Mousse

(C610) Chocolate Mousse made with Grand Cru Chocolate, enriched with Eggs, lightened with Egg Whites and folded with heavy Cream, topped with Berries and a Mint Leaf.

Swiss Alp Pastry

(C620) A Pastry filled with fresh Vanilla Cream, wrapped in a green Marzipan coat over a Japonaise Biscuit.

Carrot Cube

(C630) A healthy Carrot cake shaped in a cube rippled with Cream Cheese icing topped with fresh Berries and a sprig of Mint.

Brownie Carré

(C631) A moist Chocolate Brownie cube with piped Chocolate icing and dusted with Cacao.

Chocolate Chip Cookies

(C640) Soft American style Chocolate Chip Cookies.

Sliced Dessert Cheese

(C670) A selection of hard and a creamy soft Cheese garnished with Grapes and dried Fruits.

Snack Sets

Snack with a Wrap (S300)

Honey Nuts: Roasted Nuts.

Wrap: One Wrap filled, please choose.

Brownie Carré: A moist Chocolate Brownie cube with piped Chocolate icing and dusted with Cacao.

Snack with two Baguette Sandwiches (S310)

Plain Crisps: Plain flavoured Crisps.

Baguette Sandwich: Two Baguette Sandwiches assorted, please choose.

Chocolate Chip Cookies: Soft Chocolate Chip Cookies.

Snack with Triangle Sandwiches (S320)

Paprika Crisps: Paprika flavoured Crisps.

Triangle Sandwich: Four Triangle Sandwiches (2 Types), please choose.

Carrot Cube: A healthy Carrot cake shaped in a cube rippled with Cream Cheese icing topped with fresh Berries and a sprig of Mint.

Appetizer to compose your Snack Set

Roasted Nuts

(A331) roasted Nuts.

Plain Crisps

(A332) Plain flavoured Crisps.

Paprika Crisps

(A333) Paprika flavoured Crisps.

Sandwiches & Wraps to compose your Snack Set

One Wraps on a plate

(B301) Egg & Cress
 (B302) Tomato & Mozzarella
 (B303) Grilled Vegetables
 (B304) Farm Ham
 (B305) Chicken
 (B306) Tuna
 (B307) Salmon

Two Baguette Sandwiches on a plate

(B311) Grilled Vegetables
 (B312) Swiss hard Cheese
 (B313) Farm Ham & Swiss Cheese
 (B314) Chicken
 (B315) Turkey
 (B316) Roast Beef
 (B317) Tuna
 (B318) Salmon

Four Triangle Sandwiches (2 types) on a plate

(B322) Egg & Cress
 (B323) Swiss hard Cheese
 (B324) Farm Ham
 (B325) Turkey
 (B326) Roast Beef
 (B327) Tuna
 (B328) Salmon

Desserts to compose your Snack Set

Brownie Carré

(C631) A moist Chocolate Brownie cube with piped Chocolate icing and dusted with Cacao.

Chocolate Chip Cookies

(C640) Soft American style Chocolate Chip Cookies

Carrot Cube

(C630) A healthy Carrot cake shaped in a cube rippled with Cream Cheese icing topped with fresh Berries and a sprig of Mint.

Selection of Trays

Small triangle Sandwiches

(T321) A selection of tasty fillings makes this Sandwich tray a compelling in between meal. The flavours of our set-tray of 12 triangle Sandwiches are: Salmon, Farm Ham, Egg & Cress and Swiss Cheese.

Mini Open Sandwiches

(T340) A composition of colours and flavours, gives these Open Sandwiches its charm. Our set tray of 10 pieces consists of the following:
Salmon, Camembert, Ham, Egg salad and Tomato & Mozzarella.

Tropical sliced Fruit

(T351) A selection of tempting and refreshing sliced tropical Fruits.

Crudit  with a Dip

(T352) A colourful assortment of raw Vegetables served with a separate Cocktail Dip.

Sliced Cheese

(T353) A range of sliced hard and creamy soft Cheese garnished with Grapes and dried Fruits.

Cold sliced Meats

(T354) A variety of European cold Meats and Salami's garnished with Egg wedges and Pickles.

Assorted cold Cuts and Cheese

(T355) A selection of sliced hard and a creamy soft Cheese and a variety of cold Cuts garnished with Grapes, dried Fruit, Egg wedges and Pickles.

Crackers, Rolls and Butters

(T356) An assortment of Crackers, white and dark Bread rolls all accompanied by Swiss Butter.

Shrimp Tail Fiesta

(T370) Succulent Shrimp Tails presented on a bed of colourful Lettuce leaves, served with a festive Tomato and Avocado Dip.

Petits Fours Frais

(T650) A nice selection of French and Swiss miniature Desserts.

Petits Fours Secs

(T660) A colourful variety of French and Swiss mini Cookies.

Crew Meal Sets

Crew Breakfast (S560)

Fruit Yoghurt, a piece of Fruit, Muffin and two generously sized Breakfast style Baguette Sandwiches.
We ensure different contents per crew member.

Crew Lunch/Dinner (S570)

A hearty Salad, a piece of Fruit, a Chocolate Bar and two generously sized Lunch/Dinner style Baguette Sandwiches.
We ensure different contents per crew member.

Kids Menu Sets

Kids Menu "Tinkerbell" (S520)

Mini skewers threaded with Cherry Tomatoes and baby Mozzarella balls, accompanied by a simple filled but fantasy shaped Ham and Egg Sandwich, followed by a scrumptious Chocolate Mousse and a small surprise.

Kids Menu "Cookie Monster" (S530)

Plain flavoured Crisps, mini Sausages, Chicken stripes, the famous red Sauce and soft Chocolate chip Cookies and a little present to make the journey more fun.

Beverage Bar

Valser sparkling Mineral Water in Bottles

(701) 1 x 1 Btl	50 cl
(702) 1 x 6 Btl (2.20 / Btl)	50 cl
(703) 4 x 6 Btl (1.90 / Btl)	50 cl

Evian still Mineral Water in Bottles

(711) 1 x 1 Btl	33 cl
(712) 1 x 12 Btl (2.35 / Btl)	33 cl
(713) 2 x 12 Btl (2.05 / Btl)	33 cl
(714) 1 x 1 Btl	50 cl
(715) 1 x 6 Btl (2.15 / Btl)	50 cl
(716) 1 x 24 Btl (1.95 / Btl)	50 cl

(717) 1 x 1 Btl	150 cl
(718) 1 x 6 Btl (3.65 / Btl)	150 cl

Soft Drinks in Cans

(730) Coca Cola	33 cl
(731) Coca Cola light	33 cl
(732) Fanta	33 cl
(733) Sprite	33 cl

Bottled Juices

(740) Orange Juice pressed	25 cl
(741) Orange Juice pressed	75 cl
(745) Cocktail Juice pressed	25 cl
(750) Orange Juice	33 cl
(751) Multivitamin	33 cl
(752) Apple Juice	25 cl
(753) Tomato Juice	20 cl

Beer in Cans

(760) Local Beer	33 cl
(761) Heineken Beer	33 cl

Wine / Sparkling Wine / Champagnes

Swiss White Wine

(810)
On Request

French White Wine

(820)
On Request

French Red Wine

(825)
On Request

Italian White Wine

(830)
On Request

Italian Red Wine

(840)
On Request

Spanish Red Wine

(850)
On Request

Sparkling Wine

(860)
On Request

Champagne

(895) Moët & Chandon,
Brut Imperial 75 cl

Miscellaneous Items

Miscellaneous Items

(170) Wet Ice Bag 3 kg
(920) Kitchen Paper Roll
(925) Serviettes plain-coloured Pack
(930) Cutlery-Set, Napkin, Bow
(940) Plate 19cm Ø disposable
(950) Packing for small Items
(970) Ziplock small
(971) Ziplock big

Empty Baskets

(961) Small
(962) Medium
(963) Large

Trash bags

(910) 10 bags 35 l
(911) 10 bags 60 l
(912) 10 bags 110 l

Flowers and Floral Arrangements

(030) Single Table Rose
(031) Glass Flower Arrangement
(033) med. Flower Arrangement
(034) large Flower Arrangement

Additional Service on request

- ⇒ Local and international newspapers
- ⇒ Additional Beverage service
- ⇒ Tableware washing service
- ⇒ Linen and dry cleaning service
- ⇒ Pet Food Service

Terms and Conditions

Opening hours

Monday – Sunday 05:00 – 19.00

National Holidays & Company Holidays

Catering orders on national holidays are only accepted on request. Please inform us until latest 12:00 hrs on the prior working day.

We add a 50% surcharge for orders on national holidays.

During company holidays, no orders are accepted.

Surcharges

We add a surcharge of 25% for orders delivered outside the time period of 07:00 – 18:00 hrs conforming to the Swiss nightshift regulations. A 25 % surcharge applies for «same day» orders, starting at 18:00 hrs the prior day.

Express orders

Orders received 6-2 hours prior to the delivery time will be charged with a 50% surcharge.

Orders received 2 hours prior to the delivery time will be charged with a 100% surcharge.

Special shopping requests

Special shopping requests require additional manpower. This service will be invoiced accordingly. The special items shopped for will be charged with an additional fee.

General delivery and administration fees

A fee of CHF 65.00 (excl. VAT) is charged for one delivery per order to the General Aviation Centre at Zurich-Airport or the FBO ExecuJet at Zurich-Airport.

All items will be delivered in an appropriate casing to guarantee cooling according to the HACCP guidelines.

Regular delivery times are from 05:30 till 20:00.

Deliveries outside the General Aviation Centre and FBO ExecuJet will be charged according to their place of destination.

Delivery and administration fees for Corporate Catering Benefit Program Members

Members of the Corporate Catering Benefit Program profit from a delivery fee of only CHF 38.00 (excl. VAT) which includes one delivery per order to the General Aviation Centre at Zurich-Airport or the FBO ExecuJet at Zurich-Airport.

All items will be delivered in an appropriate casing to guarantee cooling according to the HACCP guidelines.

Regular delivery times are from 05:30 till 20:00.

Deliveries outside the General Aviation Centre and FBO ExecuJet will be charged according to their place of destination.

Liability

From the moment the customer accepts delivery corporate catering is no longer liable for the handling or cooling of the delivered goods.

Prices

All prices listed in this brochure are **excluding VAT**, but are subject to the Value Added Tax (VAT). Invoices will show clearly the added VAT rates as requested by the Swiss Federal VAT Office.

VAT-exempt customers (with a written confirmation from the Swiss Federal Tax Office) will receive all invoices without Value Added Tax.

All prices are subject to change without prior notice.

The Euro prices indicated in this brochure are for information purposes only.

We used an average exchange rate: € 1.00 = CHF 1.20

Payment Conditions

The company's standard term is payment on receipt of order strictly, except for any special accounting arrangements by prior agreement.

Cash payments in foreign currencies (US Dollar, Euros, etc.) are accepted according to the daily bank exchange rate. All other payment methods previously agreed on are in Swiss Francs only.

Cancellation Fees

In case of partial or full cancellation, we invoice as follows:

For orders cancelled on the prior working day until latest 18:00 hrs, we only charge special items that were purchased explicitly on the client's request. Any orders cancelled later than 18:00 hrs on the day prior to delivery are payable in full.

All cancellations must be in written form (fax or e-mail) to Corporate Catering. Cancellations by phone are not accepted.

Terms and Conditions

Force Majeur

Corporate Catering is not liable for whole or partial non-performance or suspension of its obligation as a direct or indirect result of labour strikes, fire, flood, inability to obtain material, traffic jam, accident, breakdown, war, insurrection, riot, bad weather conditions, government acts or regulations or any other cause (whether or not of a likely nature) beyond the company's control. In the event of cancellation by Corporate Catering, any sum already paid by the customer will be refunded.

Data Protection

All data given to us such as name, address etc. is solely used for processing your order and is not disclosed to any third party.

Arbitration

In case of any objections, the Commercial Court of Bülach is used for arbitration.

These terms and conditions are subject to change without prior notice.

Corporate Catering Benefit Program

Join our Corporate Catering Benefit Program

profit from the following advantages:

- Lower delivery and administration fees
- Convenient and detailed billing
- Prepaid Customer Account
- Newest creations and promotions – you will be the first to know

Corporate Catering will assist you in creating the best solution for your unique operation.

To learn more about our Corporate Catering Benefit Program call +41 (0) 44 800 71 30.

Place of Origin

Beef	Switzerland, USA, Brazil
Veal	Switzerland
Lamb	Switzerland, New Zealand, Australia
Pork	Switzerland
Duck	France
Chicken	Switzerland, Brazil
Eggs	Switzerland, Europe
Dried Meats	Switzerland, Spain, Italy
Shrimps	Canada
Salmon	Scotland



Corporate Catering will cover all your needs when travelling with no Cabin Crew, in smaller airplane or on a very short trip

We offer freshly made, cost efficient and ready-to-serve catering and we are specialized in serving aircraft with limited space and facilities. A broad selection of international and local dishes is delivered in translucent bento boxes or on stylish tray settings.



A professional and experienced team are looking forward to fulfilling your wishes and to providing assistance with any issues you may have.



Wholesome breakfast menu

Complete healthy breakfast, practically packed, leaving your passengers with more free space and comfort.



Quick bite or mid afternoon snack

Nice selection of small finger sandwiches that will gently fill in that hunger spot.



Appealing mini desserts

A perfect companion for your afternoon coffee and tea break.



A balanced menu set

Offer your passengers an energizing menu served in a stylish bento set-up.



Taste on the Move

Your Benefits at a Glance

- A selection of tasty meals and snacks visually appealing.
- Global flavours covering domestic and international pallets.
- Attractive and practical packaging keeping storage space at top priority.
- Simple and quick ordering with our online shop.
- Option of composing your personal set menus.
- An experienced team making sure you get the best for your clients to an affordable price.