



**BUFFETS.**

# **MENU**



## CONSTRUCTION SITE BUFFET FROM 30 PERSONS

Nourishing salad buffet:

Potato, tomato, sausage, cabbage, pasta,  
corn, beetroot, cucumber and leaf salads

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Marinated beef pot roast

Ham in bread dough

Poussin with rosemary juice

Mashed potatoes, croissant gratin

Mixed vegetables

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Chocolate mousse

Meringues with cream

Lucerne gingerbread

Cherry cake Zug style

Cider cream

CHF 68.00 per person



## CAMPUS BUFFET FROM 30 PERSONS

Meat platters with ham, salami, air-dried meat (Bündnerfleisch)

Farmhouse bacon and raw ham

House pâté, aspic, melon boats

Various garnishes and sauces

Salad buffet

Bread selection

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Marinated roast pork

Hot baked meatloaf

"CAMPUS" sausage (from pig)

Entrecôte roasted in one piece

Red wine sauce, onion sauce, Béarnaise sauce

Potato gratin, spaetzle

Mixed vegetables

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Fruit salad, caramel cream, chocolate mousse

Carrot cake, cream cake

Meringues with cream

Cheese (in one piece) from the region

CHF 80.00 per person



## **GALA BUFFET** FROM 30 PERSONS

Cold platters with salami, Parma ham, melon slices  
Cold roast beef, vitello tonnato  
Smoked fish (salmon, mackerel, trout)  
Shrimp cocktail, marinated salmon with  
sour cream and chives sauce  
Smoked duck breast with figs  
Various garnishes and sauces  
Salad buffet  
Bread selection

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Beef fillet roasted in one piece  
Pork fillet in dough  
Crispy corn poulard breast  
Poached salmon cubes  
Béarnaise sauce, lime sauce, red wine sauce with rosemary  
White wine risotto, saffron noodles, potato gratin  
Four different vegetables

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Mirror platter "deluxe" with various sweet delicacies  
Toblerone mousse, berry gratin, apple strudel with vanilla sauce  
Chocolate fountain, ice cream and parfait  
Cheese platter with hard and soft cheese

CHF 120.00 per person