

GUMP

Oberer Letten

BANQUET OFFER





Feel Good Apéro

From 8 persons
per person CHF 22.50

APÉRO

Nachos with miso mayo | spicy tomato salsa 

Mixed mini rolls with antipasti vegetables
Grison`s air drie beef | smoked salmon | salami | cheese

Crunchy vegetable sticks
with herb-lemon yogurt dip  

Padron peppers with salt  

Snacks & Pastry



Minimum order quantity: 10 per variety

Choux pastry cheese sticks
with poppy seeds  per piece | 1.80

Salty roasted corn   per piece | 3.50

Vegan cream cake  per piece | 3.50

Mixed mini rolls
with antipasti vegetables
Grison`s air drie beef
smoked salmon | salami | cheese

Crunchy vegetable sticks
with herb-lemon yogurt dip   per piece | 4.50

Mixed mini Berliners
sugar | chocolate | fruit filling 

WOK-Plausch

From 25 to 120 persons
per person CHF 56.80

APÉRO

Three kinds of crostini with tomato and basil |
green olive tapenade | burrata crème with raw ham
choux pastry cheese sticks with poppy seeds
salty roasted corn

MAIN COURSE PREPARED FOR YOU IN THE LARGE WOK PAN

Paella „Andaluz“

Saffron rice | beef | pork | chicken | prawns |
mussels | vegetables


Paella „Vegana“ 

Saffron rice | planted chicken | smoked tofu | peas |
olives | tomatoes | peppers

RICH SALAD BUFFET |

Mixed leaf salads | seasonal vegetable salads
homemade pasta salad | tomato and mozzarella salad
house dressing | balsamic vinegar | olive oil

DESSERT

Exotic fruit skewers 

Bocconcino Dai Dai (Glacé-Praliné) 

BANQUET REQUESTS TO MARLEEN SCHWEER
BANKETT@MAAG-MOMENTS.CH, 044 444 26 70

GRILL PARTY

From 25 to 120 persons
per person CHF 48.00

APÉRO

Choux pastry cheese sticks with poppy seeds
Salty roasted corn

MAIN COURSE

Grill sausages (vegan grill sausages available) |
vegetable skewers | corn |
crispy house bread | various sauces
homemade potato salad with spring onions |
pickles | parsley
seasonal raw vegetable and leaf salads | house dressing

Infrastructure

Incl. cooking and cleaning flat rate
1 grill / wok station for 25-50 people CHF 200
2 grill / wok stations for 50-120 people CHF 400



VEGETARIAN



VEGAN



GLUTEN FREE

Privat Grill

From 25 to 120 persons
per person CHF 59.80

APÉRO

Three kinds of crostini with tomato and basil |
green olive tapenade | burrata crème with raw ham
choux pastry cheese sticks with poppy seeds
salty roasted corn

MAIN COURSE

Spicy skewer with beef | pork | mini sausage | bacon |
vegetable skewer | corn | smoked tofu | roast potatoes |
stuffed mushrooms
crispy house bread with chimichurri | pico de gallo |
other sauces

RICH SALAD BUFFET |

Mixed leaf salads | seasonal vegetable salads
homemade pasta salad | tomato and mozzarella salad
house dressing | balsamic vinegar | olive oil

DESSERT

Exotic fruit skewers 
Bocconcino Dai Dai (Glacé-Praliné) 

DECLARATION:

BEEF	SWITZERLAND
PORK	SWITZERLAND
CHICKEN	SWITZERLAND
WOLF BASS	SPAIN
SHRIMPS	VIETNAM
MUSSELS	FRANCE

BANQUET REQUESTS TO MARLEEN SCHWEER
BANKETT@MAAG-MOMENTS.CH, 044 444 26 70

Premium Grill

From 25 to 120 persons
per person CHF 77.80

APÉRO

Aperitif skewer with tomato-smoked tofu | raw ham-date
nachos with chimichurri | sour cream | spicy tomato salsa
mediterranean mini croissants with olive truffle | grilled
vegetables

MAIN COURSE

Grilled picanha (boiled beef) |
fillet of Iberico pork | sea bass
roasted potato | vegetable caponata | corn |
vegetable skewer | stuffed mushrooms | herb baguette
pico de gallo | citrus chutney | homemade BBQ sauce

RICH SALAD BUFFET |

Mixed leaf salads | seasonal vegetable salads
homemade pasta salad | tomato and mozzarella salad
house dressing | balsamic vinegar | olive oil

DESSERT

Exotic fruit skewers 
Bocconcino Dai Dai (Glacé-Praliné) 

ALL PRICES ARE IN CHF AND INCLUDE MWST.



VEGETARIAN



VEGAN



GLUTEN FREE