



# BANQUET OFFER



# Feel Good Apéro

Starting from 8 people  
Per person CHF 22.50

## APÉRO

Nachos | miso mayo | spicy tomato salsa 🌱

Mixed mini sandwiches seasonal  
(Examples: antipasti vegetables | spinach ricotta cream  
Smoked salmon mousse | salami | cheese)

Gazpacho Andaluz | grissini 🌱

Pimientos de Padrón | sea salt 🌱 🌿



# Burger Buffet

Starting from 8 people  
Per person CHF 49.80

## BURGER INGREDIENTS

Beefburger patty | vegan burger patty | chicken fingers  
Corncob | mushroom skewer | potato wedges | onion ring  
Mixed buns | miso mayo | BBQ sauce | pepito sauce

## BURGER TOPPING BUFFET

Mixed leaf salad | coleslaw | tomato | cheddar  
Grilled pineapple | avocado | mango-papaya chutney | bacon chips  
Cucumber pickles | red onion pickles

## DESSERT ON REQUEST



BANQUET INQUIRIES to Tiffany Sigg, [bankett@maag-moments.ch](mailto:bankett@maag-moments.ch), 044 444 26 70



VEGGIE



VEGAN



GLUTENFREE

# Privat BBQ

From 25 to 200 people  
Per person CHF 62.80

## APÉRO

Three types of focaccia filled  
*Smoked salmon mousse | olive tapenade | mortadella and pistachio burrata cream*  
Salty roasted corn  
Beetroot falafel | hummus

## MAIN COURSE

Duo from the Wiedikerli (original & piquant) | soy merguez | pork chop  
Cevapcici | grilled vegetables | corncob | roasted potatoes | mushroom skewer  
Crispy house bread | miso mayo | BBQ sauce | sour cream | herb butter

## EXTENSIVE SALAD BUFFET

Mixed leaf salad | seasonal raw vegetable salads  
Tomato mozzarella salad | potato salad  
House dressing | balsamic vinegar | olive oil



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# Premium BBQ

From 25 to 200 people  
Per person CHF 79.80

## APÉRO

Three types of Crostini  
*Smoked salmon mousse | olive tapenade | mortadella and pistachio burrata cream*  
Nachos  
*Chimichurri | sour cream | spicy tomato salsa*  
Mediterranean mini croissants  
*Olive truffle | grilled vegetables*  
Beetroot falafel | hummus

## MAIN COURSE

Picanha (boiled beef) grilled in one piece | secreto from the Iberico pig  
Black tiger prawns | vegan steak  
Roasted potatoes | sicilian ratatouille | corncob | vegetable skewer  
Mushroom skewer | herb baguette | sour cream  
Pico de gallo | citrus chutney | BBQ sauce

## EXTENSIVE SALAD BUFFET

Mixed leaf salad | seasonal raw vegetable salads | potato salad  
Homemade panzanella | tomato mozzarella salad  
House dressing | balsamic vinegar | olive oil

## DESSERT ON REQUEST



VEGGIE



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# WOK-Plausch

From 25 to 200 people  
Per person CHF 56.80

## APÉRO

Salty roasted corn  
Tomato mozzarella rolls  
Three types of focaccia filled  
*Smoked salmon mousse | olive tapenade | mortadella and pistachio burrata cream*

## MAIN COURSE PREPARED FOR YOU IN THE LARGE WOK PAN

### PAELLA «ANDALUZ»

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

### PAELLA «VEGANA»

Saffron rice | planted chicken | smoked tofu  
Pea | olive | tomato | peppers

## EXTENSIVE SALAD BUFFET

Mixed leaf salad | seasonal raw vegetable salads  
Homemade pasta salad | tomato mozzarella salad  
House dressing | balsamic vinegar | olive oil

## DESSERT ON REQUEST

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# Infrastructure

Incl. cooking and cleaning flat rate

|   |         |
|---|---------|
| 1 grill   wok station for 25-50 people    | CHF 200 |
| 2 grill   wokstations for 50-120 people   | CHF 400 |
| 3 grill   wok stations for 120-200 people | CHF 600 |



**ALL PRICES ARE IN CHF AND INCLUDE VAT  
IF YOU HAVE ANY QUESTIONS ABOUT ALLERGENS OR INTOLERANCES, PLEASE  
CONTACT OUR STAFF.**

#### DECLARATION:

BEEF  
PORK  
CHICKEN

SWITZERLAND  
SWITZERLAND  
SWITZERLAND

BLACK TIGER PRAWN  
SMOKED SALMON  
MUSSELS

VIETNAM  
NORWAY  
FRANCE



VEGGIE



VEGAN



GLUTENFREE