

# BUSINESS LUNCH

# BUSINESS LUNCH

---

COFFEE BREAK	3
BRUNCH	4
PLEASANT GET TOGETHER	5
SANDWICH-LUNCH	5
SANDWICH BUFFET	6
CHOOSE YOUR COLD BUFFET	7 / 8
WARM DISHES	9
FANCY BISCUITS	9
COFFEE, TEA, HERB TEA	9
BEVERAGE	10 / 11
RENTAL OF EQUIPMENT	12
DELIVERY	13
SERVICE STAFF	13
GENERAL CONDITIONS	13

The size of the company allows Charles and Gislain Genecand to personally take care of your event. They are at your disposal to assist you in organizing your events.

Ask for advice and proposals.

## COFFEE BREAK PACKAGE

---

From 12 persons upwards

- > Coffee, tea, herb tea  
Mineral water (still or sparkling)  
Granini orange juice
- 

- > Croissants & pastry made with sweetened dough or cake
- 

- > Fruit basket
- 

**Price per person with disposable glasses & cups (plastic) : CHF 8.90**

**Price per person with rental of glassware & china cups : CHF 10.90**

Table setting and clearing are not included in those pices.  
To ease your organization, we can provide service staff.  
Prices are quoted per person, VAT excluded.

## COFFEE BREAK À LA CARTE

---

From 6 person upwards

- |   |   |      |
|---|---|------|
| > | Coffee, tea, herb tea                         | 2.80 |
|   | Croissants & pastry made with sweetened dough | 3.-  |
- 

- |   |              |     |
|---|--------------|-----|
| > | Fruit basket | 3.- |
|---|--------------|-----|
- 

- |   |                                     |      |
|---|-------------------------------------|------|
| > | Disposable glasses & cups (plastic) | 0.80 |
|---|-------------------------------------|------|

- |   |                        |      |
|---|------------------------|------|
| > | China cups & glassware | 2.50 |
|---|------------------------|------|
- 

Table setting and clearing are not included in those pices.  
To ease your organization, we can provide service staff.  
Prices are quoted per person, VAT excluded.

## BRUNCH

---

- > Butter croissants  
Mini pastries made with sweetened dough  
French baguette  
Multi cereal bread

---

- > Choice of jam  
Honey  
Butter

---

- > Corn flakes  
Basket of fresh fruits

---

- > Tomato & mozzarella salade  
Carrot salad flavoured with curry  
Taboulé flavoured with mint

---

- > Cooked ham from the Black Forest  
Air dried meat from Grisons  
Smoked beef sausage from the Oberland

---

- > Gruyère cheese  
Fresh Ricotta  
Tomme de Savoie

---

- > Coffee, tea, hot milk & chocolate

---


**From 15 persons upwards**

Per pers. 26.-  
VAT excluded

**From 35 persons upwards**

Per pers. 26.-  
VAT excluded

---

**To enrich your brunch**

- > Fresh fruit salad  
Smoked salmon  
Terrine of vegetable Provençale style  
Vitello tonato
- 

**Warm dish**

- > Curried chipped chicken with fruit garnishing  
White rice
- 

**Supplement per person CHF 15.90 VAT excluded**

## PLEASANT GET TOGETHER

From 18 to 30 persons

- > Fully stuffed surprising bread (1 kg)  
Assorted canapés (90 pièces)  
Tartlets Niçoises style (27 pièces)
- or** Vitello tonato skewers (27 pièces)

---

- > Shrim tartlets with curry cream (27 pièces)
- or** « Presskopf » tartlets (27 pièces)  
(salmon, black olives, red peppers, dill)

---

- > Fresh fruit tartlets (27 pièces)  
Fancy sweet biscuits (27 pièces)

**Package rate CHF 360.- instead 377.-  
(for a total of approx. 250 pieces)  
VAT excluded**

**For a more generous offer**

- > Vegetables dips  
Curry & Calypso sauce  
Traditional home made meat pie (1 piece per pers.)

---

- > Triangle of Tortillas (1 piece per pers.)  
Falafel pancake (chickpeas and dried beans) (1 piece per pers.)

**Supplement per person CHF 9.50**

## SANDWICH-LUNCH

As from 6 persons upwards

- > **Choice of 3 pieces**  
Triangle of tortilla (1 pièce par pers.)  
Puff pastry pie with cashew nuts and dry tomatoes (1 piece per pers.)  
Eggplant fritters (1 pièce par pers.)  
Stuffed vine leaves Greek style (1 pièce par pers.)  
Traditional home made meat pie (1 piece per pers.)  
Chickpeas and red beans pancake (1 pièce par pers.)

---

- > **Choice of 3 mini-sandwiches**  
Gruyère cheese & apple, ham & pickled gherkins, salami, roastbeef & salad, smoked salmon & lemon butter, vitello tonato, terrine of chicken liver, pink ham carpaccio, fillet of smoked trout with horseradish, Belgian endives with blue cheese, eggs & tomato

---

- > Fresh fruit tartlets (2 pièces)  
Fancy sweet biscuits (2 pièces)

**Price per person CHF 25.90  
VAT excluded**

## SANDWICH BUFFET

---

From 6 person upwards

> **Choice of 3 sorts of salads**

Tomato & mozzarella  
 Artichokes hearts & white mushrooms with chive  
 Red cabbage with apples  
 Celery remoulade  
 Rice & peas salade  
 Fennel flavoured with orange  
 White mushrooms with basil  
 Salad of lentils from the region of Puy  
 Carrots flavoured with curry  
 Taboulé with mint  
 Green beans with hazelnuts  
 Cucumber with thyme  
 Bettroot salad with cream  
 Belgian endives with blue cheese  
 Soja beans with fried eggs  
 Surimi & shrimps flavoured with orange  
 Tricoloured pasta salad  
 Sliced chicken flavoured with curry & garnished with fruits  
 Salad of broccoli with pine nuts

---

> **Choice of 3 sorts of sandwiches**

Gruyère cheese & apple  
 Ham & pickled gherkins  
 Salami  
 Roastbeef & salad  
 Smoked salmon & lemon butter  
 Vitello tonato  
 Terrine of chicken liver  
 Pink ham carpaccio  
 Fillet of smoked trout with horseradish  
 Belgian endives with blue cheese  
 Eggs & tomato

---

> **Choice of 1 dessert**

Lemon tartlets  
 Homemade caramel custard  
 Chocolate mousse  
 Fresh fruit salad  
 Applestrudel and vanilla cream  
 Portion of Tiramisu  
 Bavarian cream with its fruit coulis  
 Marbled sweet with pears, bitter chocolate sauce  
 Seasonal fruit pie  
 African charlotte with cinnamon cream  
 Normandy apple mousse  
 Dacquoise of forest berries with its coulis  
 Bavarian cream flavoured with ginger

---

**From 6 to 12 persons**

Per pers. CHF 26.50  
 VAT excluded

**From 13 persons upwards**

Per pers. 24.50  
 VAT excluded

## CHOOSE YOUR COLD BUFFET

---

From 6 person upwards

> **Choice of 3 sorts of salad**

Tomato & mozzarella  
 Artichokes hearts & white mushrooms with chive  
 Red cabbage with apples  
 Celery remoulade  
 Rice & peas salade  
 Fennel flavoured with orange  
 White mushrooms with basi  
 Salad of lentils from the region of Puy  
 Carrots flavoured with curry  
 Taboulé with mint  
 Green beans with hazelnuts  
 Cucumber with thyme  
 Bettroot salad with cream  
 Belgian endives with blue cheese  
 Soja beans with fried eggs  
 Surimi & shrimps flavoured with orange  
 Tricoloured pasta salad  
 Sliced chicken flavoured with curry & garnished with fruits  
 Salad of broccoli with pine nuts

---

> **Choice of 2 sorts of meat**

Pink ham carpaccio  
 « Chaud-froid » of chicken  
 Smoked breast of duck  
 Chicken winglets with spices  
 Vitello tonato  
 Air dried meat from the Grisons  
 Terrine of duckling  
 Terrine of chicken liver  
 Roast leg of lamb  
 Raw ham from the Grisons  
 Beef with tapenade  
 Cold roastbeef  
 Traditional home made meat pie  
 Ham from the Black Forest

---

> **Choice of 2 sorts of vegetables**

Vegetable terrine Provençale style  
 Loaf of Gruyère cheese with green beans  
 Zucchini Italian style  
 Slice of melon (seasonal)  
 Vegetable pacoras  
 Asparagus (seasonal)  
 Puff pastry pie with cashew nuts and dry tomatoes  
 Spinach pie, or pepper pie, or leek pie  
 Tortillas  
 Stuffed vien leaves  
 Eggplant fritters  
 Eggs Mimosa style  
 Humus  
 Peppers Calabraise style

## CHOOSE YOUR COLD BUFFET

---

From 6 person upwards

> **Choice of 2 sorts of fish**

Smoked fillet of trout  
Smoked eel  
Smoked salmon  
Marinated fresh sardines  
Sea food salad  
Marinated small anchovies  
Poched salmon steak  
Salmon Bellevue style (from 15 pers. upwards)  
Salmon & cottage cheese terrine  
Conger eel terrine flavoured with herbs  
Shrimp cocktail  
Tarama  
Cucumber with tuna fish

---

> **2 sorts of cheese**

As per daily offer served with small assorted bread rolls

---

> **Choice of 1 dessert**

Lemon tartlets  
Homemade caramel custard  
Chocolate mousse  
Fresh fruit salad  
Applestrudel and vanilla cream  
Portion of Tiramisu  
Bavarian cream with its fruit coulis  
Marbled sweet with pears, bitter chocolate sauce  
Seasonal fruit pie  
African charlotte with cinnamon cream  
Normandy apple mousse  
Dacquoise of forest berries with its coulis  
Bavarian cream flavoured with ginger

---

**From 6 to 12 persons**

Per pers. CHF 41.-  
VAT excluded

**From 13 persons upwards**

Per pers. 38.50  
VAT excluded

## WARM DISHES

---

From 6 person upwards

	PER PERS. (VAT excluded)
> Pike quenelle, lobster sauce, white rice	20.90
> Fried salmon on a leek bed, bacon sauce	12.80
> Vegetable <u>or</u> meat lasagne	12.-
> Chipped forest mushrooms & its pastry flower	14.50
> Curried chipped chicken with fruit garnishing, white rice	13.30
> Breast of duck with green pepper Mashed potatoes flavoured with cress	18.90
> Hot ham, Madeira sauce, gratinated potatoes	15.80
> Loin of pork with mushrooms <b>or</b> flavoured with star anise and black tea, wild rice	18.90
> Lamb tajine with prunes, bird-seed semolina	18.-
> Chipped veal Zurich style, savoury potatoes cake	20.90
> Small fillet of veal with morels Mashed potatoes flavoured with cress	35.90

## FANCY BISCUITS

---

> Dry small biscuits (per 100 gr)	5.70
> Small fruit pies (per piece)	1.70
> Small cream pies (per piece)	1.70
> Small Bavarian cream (per piece)	2.-

## COFFEE, TEA, HERB TEA

---

	FROM 5 TO 24 PERS. PRICE PER PERS. VAT EXCL.	FROM 25 PERS. UPWARDS PRICE PER PERS. VAT EXCL.
> Unlimited quantities	2.80	2.40

## BEVERAGE

---

### > SWISS WHITE WINE

Chasselas, Clos de la Donzelle, AOC Dardagny, Vuagnat-Mermier	75 cl	13.-
Gewürztraminer, AOC Dardagny, Vuagnat-Mermier	75 cl	16.-
Aligoté, Clos de la Donzelle, AOC Dardagny, Vuagnat-Mermier	75 cl	17.-
Chardonnay, Le Bruant, AOC Genève, La Cave de Genève, Satigny	75 cl	19.50
Chasselas, Yvorne "Pré Roc", AOC Yvorne, Obrist, Vevey	75 cl	21.-
Sauvignon blanc, 1 <sup>er</sup> cru, AOC Coteau de Lully, Dupraz, Lully	75 cl	24.90

### > SWISS RED WINE

Gamay, Le Damoiseau, AOC Dardagny, Vuagnat-Mermier	75 cl	13.-
Pinot noir, Le Damoiseau, AOC Dardagny, Vuagnat-Mermier	75 cl	17.-
Gamaret, AOC Dardagny, Vuagnat-Mermier	75 cl	17.50
Gamaret, La Clémence, AOC Genève, La Cave de Genève, Satigny	75 cl	23.-
Pinot noir, AOC Genève, Sébastien Dupraz, Soral	75 cl	23.-
Peissy rouge, Domaine Grand'Cour, AOC Pessy, J.-P. Pellegrin	75 cl	23.-
Gamaret, Domaine de Quédan, AOC Genève, X.Bouvier, Perly	75 cl	25.-
Peissy noir, Domaine Grand'Cour, AOC Peissy, J.-P. Pellegrin	75 cl	26.50

**All our rates are quoted VAT excluded**

## BEVERAGE

---

### > FOREIGN RED WINE

St-Amour, Henri de Villamont, Négociant Eleveur AC St-Amour, Savigny-les-Beaune, Côte d'Or		75 cl	22.-
Chianti Classico Riserva Villa Antinori	2001	75 cl	31.30
Château Greysac, mis en bouteille au château, Grand Cru Bourgeois	2003	75 cl	28.-
Crozes Hermitage "Les Meysonniers" AC Crozes Hermitage, Chapoutier	2005	75 cl	30.50

### > CHAMPAGNE

Francois Fagot 1 <sup>er</sup> cru Brut	Rilly-la-Montagne		39.-
---	-------------------	--	------

### > NON ALCOHOLIC BEVERAGES

Mineral water, still or sparkling		1 liter	4.50
Limonades, Coca-Cola		1 liter	5.50
Orange juice Granini		1 liter	7.-

Botles which are not been opened are not charged. Beverages are delivered in an isothermic container ; thus they keep an ideal temperature during the whole lenth of service.

### > APERITIFS, ALCOOLS, DIGESTIFS

Cardinal Draft beer		33 cl	3.50
Heineken beer		33 cl	4.-
Martini		100 cl	25.-
Porto		75 cl	25.-
Whisky VAT 69		70 cl	50.-
Gin Gordon's		70 cl	50.-
Vodka Smirnoff		70 cl	50.-
Digestifs		le verre	8.-

**All our rates are quoted VAT excluded**

## RENTAL OF EQUIPEMENT

- > To enhance the quality of your buffets, you can rent our nicely decorated market stalls :

1 stall	250.-
2 stalls	300.-
3 stalls	400.-
4 stalls	600.-

FROM 6 TO 24 PERS.      FROM 25 PERS. UPWARDS

> Glassware	3.50	2.50
> Glassware washing	1.50	1.-
> Full tableware and glassware	6.-	5.-
> Tableware and glassware washing	3.-	2.-
> Linen napkins		2.-
> Linen tablecloth		18.-
> Flanel table protection		5.-
> Top notch paper tablecloth and napkins		2.50
> Table	165 cm or 220 cm	20.-
> Round table Ø	150 cm (8 à 10 personnes)	20.-
> Round table Ø	70 cm	15.-
> High round table Ø	70 cm	35.-
> Chair		6.50
> Bench for table	165 cm ou 220 cm	8.-
> Wardrobe with hangers for 30 persons		50.-

**All our rates are quoted VAT excluded**

## DELIVERY

(until 6.30 pm from Monday to Saturday and until 12.00 noon on Sunday)

> <b>Food and beverage</b>	DELIVERY	PICK UP
In the canton of Geneva	50.-	50.-
For a meal (first course, main course and dessert)		
From 45 persons upwards		free of charge
Out of the canton of Geneva		according to offer
> <b>Tableware and furniture</b>	DELIVERY	PICK UP
Charged per hour	65.- / h	65.- / h

## SERVICE STAFF

- > **Our highly skilled service staff is charged separately except in a case of package offer.**

Per hour with a minimum of 3 hours	36.- / hour
Transport fees per person	36.-
- > **There is no surcharge after midnight.**

## GENERAL CONDITIONS

- > **Following services are included for meals (first course, main course and dessert) as from 45 persons upwards :**
  - The delivery of the food and beverage,
  - The presence of a cook for 3 hours,
  - Bread, paper tablecloth and napkins.

Exception : small summer buffet and small countryside buffet.
- > **VAT % are added to the invoices as follows :**
  - 2,4%** on food and beverage without alcohol
  - 7,6%** on equipment and beverage with alcohol
  - 7,6%** on the total bill when service staff is involved
- > **The invoice will be made according to the number of participants confirmed 48 hours before the event takes place.**