



Welcome to our catering world of

ICRC

We invite you to discover a generous and refined cuisine, designed to bring people together, share, and delight. Our catering menu showcases carefully selected products, balanced recipes, and flavors inspired by local and international cuisine.

Carefully crafted by our teams, respecting the seasons and culinary expertise, to offer you a gourmet, convivial and refined experience, suitable for all your moments of sharing – meetings, events, receptions or everyday moments.

Let yourself be guided by our suggestions and enjoy authentic cuisine, prepared with passion.

THANK YOU FOR YOUR TRUST AND WE WILL DO EVERYTHING WE CAN TO SATISFY YOU.





COFFEE BREAK

Welcome coffee (minimum 10 people) CHF 2.50

- Organic Harvest Coffee
- Selection of teas & infusions

Simple break (minimum 10 people) CHF 4.80

- Organic Harvest Coffee,
- Selection of teas & infusions,
- 2 mini pastries

Morning break CHF 6.50

- Organic Harvest Coffee,
- Selection of teas & infusions,
- 2 mini pastries, Orange juice,
- a piece of fruit

Afternoon Break CHF 6.50

- Organic Harvest Coffee,
- Selection of teas & infusions,
- Mini cookies or mini muffins,
- Apple juice and a piece of fruit

À LA CARTE

PASTRIES

Butter croissant,	CHF 2.10
chocolate croissant,	CHF 2.50
cinnamon brioche,	CHF 2.50
mini pastries, 2 pieces /person	CHF 2.50
mini muffins 2 pieces/person	CHF 2.50
American Cookies	CHF 3.00
Whole Cake (minimum 10 servings)	CHF 30.00



Hot Snacks

Ham and cheese croissant,	CHF 3.00
sausage and poultry puff	CHF 4.50
pastry, vegetable empanadas,	CHF 3.80
Gruyère ramekin	CHF 5.00

DÉLICES

Fresh cheese and herb	CHF 3.00
Dried meat	CHF 3.50

YOGURTS & MUESLI

Whole fruit	CHF 1.30
175g plain yogurt	CHF 2.50
175g yogurt and fruit compote,	CHF 2.50
175g homemade mini bircher muesli with fruit	CHF 2.50
mini chia pudding with oat milk and fruit	CHF 2.50



FINGER FOOD LUNCH

MENU (MIN 10 PEOPLE)

CHF 19.50

Assortment of mini sandwiches (3 pieces)

Salad cup

Mini dessert

Still/sparkling mineral water

MINI-SANDWICHES (MIN 10 PEOPLE)

CHF 3.50

Cooked ham & Gruyère cheese

smoked turkey & Dijon mustard

smoked salmon, wasabi cream cheese & fresh herbs

Falafels & hummus with za'atar

Grilled vegetables, pesto rosso & smoked mozzarella cream;

Chicken, curry

Tuna, mayonnaise, egg

Pastrami tartar sauce

POKE BOWLS (MIN 10 PEOPLE)

CHF 14.50

Salmon

• Sushi rice • Salmon • Wakame • Pink radishes • Teriyaki

Vegetarian

• Organic tricolor quinoa • Marinated egg • Avocado • Soybeans • Mango

Shrimp

• Rice noodles • Shrimp • Vegetables • Pink radishes • Wakame



MIXED SALADS (MIN. 10 PEOPLE) CHF 14.50

Caesar

• Salad • Chicken • Hard-boiled egg • Grana Padano cheese • Croutons

Greek

• Tomatoes • Cucumber • Green pepper • Feta cheese • Red onion • Olives

Oriental

• Tabouleh • Hummus • Labneh • Fattoush Salad • Falafel

PIZZA PARTY

Selection of varied napolitan pizzas: Request a quote (minimum 15 people)

TO SHARE (min 25 people) 8.00/person

Charcuterie and/or cheese board, a selection of artisanal bread

COCKTAIL

BALANCE COCKTAIL (MIN 25 PEOPLE) CHF 22.00

4 cold items of your choice, 1 verrine of your choice, 1 sweet item of your choice

COCKTAIL DINNER (MIN 25 PEOPLE) CHF 32.00

4 cold items of your choice, 2 verrines of your choice, 2 hot items of your choice, 2 sweet items of your choice

GOURMET COCKTAIL (MIN 25 PEOPLE) CHF 40.00

4 cold items of your choice, 2 verrines of your choice, 4 hot items of your choice, 3 sweet items of your choice



APERITIFS & COCKTAILS A LA CARTE

APPETIZERS (MIN 10 PEOPLE)

CHF 2.80/piece

Assorted flutes sticks

shortbread with Grana Padano and oregano

vegetable dips

COLD COCKTAIL PIECES (min 15 people)

CHF 3.50/piece

Marinated vegetable maki

Bruschetta with pesto rosso & grana padano

Carrot hummus tartines

Tartine with prosciutto & sbrinz

Tomato & basil macarons

Buckwheat blinis with smoked trout & lemon

Bruschetta with fresh goat cheese & figs

POTS (MIN 25 PEOPLE)

CHF 3.80/piece

Trout ceviche with lime & kiwi

Beef tartare

Salmon tartare & guacamole

Prawn cocktail with citrus & crudités

Winter vegetable ratatouille & smoked mozzarella mousse

HOT COCKTAIL PIECES (min 25 people)

CHF 3.50/piece

Falafels & paprika mayonnaise

Vegetable spring rolls with sweet chili sauce

Coconut-crusting shrimp with satay sauce

Yakitori chicken skewers with colored sesame seeds,

Mini pizza with mozzarella & oregano

Brioche with half-and-half fondue

Brioche with smoked salmon & cream cheese

Mini Swiss beef cheeseburger



DESSERTS – SWEETS

CHF 3.50/piece

Seasonal fruit salad with mint

Pavlova with seasonal fruit

Tiramisu

Mango cheesecake

Chocolate & salted caramel mousse

Panna cotta with seasonal fruit

Chocolate tartlet

Selection of macarons

DRINKS

SOFT DRINKS

Eau Valser 50 cl CHF 3.00

Coca-Cola / Zero 50cl CHF 3.50

Schorle apple 50cl CHF 3.50

Eau Valser 1L CHF 6.00

Orange juice 1L CHF 7.00

Coca / Zero 1.5L CHF 8.00

Schorle apple 1L CHF 7.00



WINES & BEERS

RED WINE

Calvin Syrah Red AOC 75 CL	CHF 38.00
Belles Filles Gamay Geneva Red AOC 75 CL	CHF 28.00

Calvin Johannisberg Valais AOC 75CL	CHF 38.00
Culinarius Dôle 25 cl	CHF 6.20

VIN BLANC

Chasselas Belles Filles AOC	CHF 26.00
Genève75CL Mont-sur-Rolle 25 cl	CHF 6.20

ROSÉ

<u>Rosé</u> de Gamay Belles Filles AOC	
Genève 75 CL	26.00

BIÈRES

Père Jakob 1L Moretti 33 cl	CHF 12.00
Ittinger Gold Swiss beer 33 cl	CHF 6.00
	CHF 6.00

***Forfait boissons CHF 10/3dl Personne**

Vin blanc, vin rouge, boissons minérales



GENERAL TERMS AND CONDITIONS

PRICES

All our prices are in Swiss francs excluding tax. 1. To facilitate your event, we thank you for selecting the same package / menu for all guests.

2. A service charge will be applied for lunches, cocktail parties, and other services requiring additional staff.

SERVICE CHARGES

Managers – 80.00 / hour Minimum 3 hours

Kitchen – 60.00 / hour Minimum 3 hours

Service – 60.00 / hour Minimum 3h

Night surcharge / +25% from 10pm

VALIDATION AND CANCELLATION

1. A quote will be sent to you following your request. This must be returned validated for organization.
2. Cocktail orders and the number of guests must be confirmed at least 48 business hours before the event. This confirmation will be crucial for the final invoice.
3. Orders and the number of coffee breaks must be confirmed at least 24 business hours before the event. This confirmation will be crucial for the final invoice.
4. Orders and changes to the number of people for breakfasts and evening meals for ECOGIA must be confirmed at least 48 business hours before the event. This confirmation will be essential for the preparation of your final invoice.
5. Cancellation possible up to 48 working hours before the event.
6. For any specific dietary requirements (vegetarianism, allergies) (food, etc.), do not hesitate to contact us so that we can adapt the service.

To place an order, please contact Mr. Guillaume Robin
at +41 22 730 20 12.

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