

Catering & Events

Anything is possible!



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Be it a small, fine coffee break, a creative standing lunch, a luxurious aperitif or a large-scale celebration with your work colleagues: We look forward to helping you plan and organize your event. We will be happy to put together an individual quote for you and realize even the most unusual wishes. True to the motto: Anything is possible!

Your ZFV team

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BREAK TIME PACKAGES

Minimum order quantity: 10 packages. Cutlery and napkin included. Logistics/delivery costs excluded.

Package «Znüni» per person 8.50
Orange juice | croissant | fresh fruit

Package «Muesli» per person 11.50
Small Birchermuesli | fresh fruit | energy bar

Package «Zvieri» per person 9.50
Mini pain au chocolate | fruit skewer | juice

Package «Traditional» per person 13.80
Croissant | small Birchermuesli | sandwich with meat, fish or vegetarian | fresh fruit

Package «Paris» per person 14.80
Pain au chocolate | small plain yoghurt with fruit coulis | baguette sandwich with meat, fish or vegetarian | fresh fruit

Package «Bella Vita» per person 14.90
Cornetto Crema | small plain yoghurt with fruit coulis | ciabatta sandwich with meat, fish or vegetarian | fresh fruit

Package «Fjord» per person 18.90
Energy bar | bagel with smoked salmon | small Skyr yoghurt with honey | fresh fruit

Package «Big Ben» per person 15.90
Raspberry-yoghurt muffin | tea sandwich with meat, fish or vegetarian | blueberry smoothie | fresh fruit

SWEETS & PASTRIES

Minimum order quantity: 5 pieces per kind (excl. fruit baskets). Logistics/delivery costs excluded.

Baked goods

Plain croissant	piece	1.70
Pretzel croissant	piece	1.90
Croissant Rustico	piece	1.90
Fruit and yoghurt bread roll	piece	2.90
Pain au chocolat	piece	3.00
Apple-cinnamon muffin	piece	3.90
Apple donut	piece	3.80
Raspberry-vanilla pastry	piece	3.60
Cinnamon roll	piece	3.60
Pain aux raisins	piece	3.90
Nougat muffin	piece	3.90
Almond croissant, vegan	piece	3.50

Yoghurt & Co.

Small plain yoghurt with seasonal fruit coulis	piece	2.90
Small Birchermuesli in a jar	piece	3.30
Small Birchermuesli in a jar, vegan	piece	3.80

Fruity & juice

Fresh fruit, per piece	1.20
Fruit basket, 2 kg	19.90
Fruit basket, 4 kg	39.80
Ginger shot, 6cl	5.00
Orange juice, 3.3 dl	4.50
Fruit skewer	2.50



SANDWICHES

Logistics/delivery costs excluded.

Fitness bread roll cream cheese	5.90
Pretzel sandwich ham	5.80
Sandwich Emmental cheese	5.90
Bread roll «fleischkaese»	4.50
Pretzel sandwich salami	6.50
Ciabatta dry-cured ham	6.50
Bagel smoked salmon	7.20
Bagel tuna	6.50
Bread roll salami	4.50
Bread roll Swiss cheese	7.50
Baguette turkey ham	6.50
Fruit bread roll Brie	6.50
Corn bread roll hummus & oven-baked vegetables	6.50

COLD LUNCH PACKAGES

Minimum order: 10 guests. Cutlery and napkin included. Logistics/delivery costs excluded.

Sandwich lunch per person 18.50

1 sandwich with meat, fish or vegetarian
2 small salads jars
1 dessert of the day

Wrap lunch per person 19.50

1 wrap with meat, fish or vegetarian
2 small salads jars
1 dessert of the day

BROWN BAG LUNCHEs

From 6 bags per variety. Disposable fork and napkin included. Logistics/delivery costs excluded.

Lunch bag «sandwich» per person 20.50

1 mixed salad in a shaker
1 sandwich with meat, fish or vegetarian
1 fruit
1 energy bar
1 mineral water, still, 5dl

Lunch bag «wrap» per person 22.50

1 mixed salad in a shaker
1 wrap with meat, fish or vegetarian
1 fruit
1 energy bar
1 mineral water, still, 5dl

Lunch bag «salad» per person 19.50

1 large, mixed, vegetarian salad with house dressing
1 fruit
1 energy bar
1 mineral water, still, 5dl



SHARING PLATTERS

Minimum order quantity: 10 portions per variety.
Cocktail napkins & wooden skewers included.
Logistics/delivery costs excluded.

«Classic» Cheese cubes salami Dry-cured ham mixed pickles house bread	per portion 150g	17.90
«Deluxe Swiss» Roastbeef Bündner dry- cured ham Salsiz Alpine cheese marinated olives house bread	per portion 150g	22.50
«Cheesy» 5 kinds from mild to aromatic, bite-size cubes nuts fresh fruit house bread	per portion 150g	16.80
«Vegan» Vegetable sticks marinated olives humus dip sauce tortilla chips	per portion 150g	16.50
«Finger sandwiches» Various small sandwiches made with fish, meat, cheese, vegetables (3 pieces per person)	per portion	10.80
«Fruit platter» A colorful mix of seasonal & regional fruits	per portion	9.90
«Mediterran» Antipasti skewer Tomato-mozzarella skewer Parmigiano Reggiano Marinated olives Focaccia with dry-cured ham & arugula	per person	14.50
«Tapas» Chili beef meatballs Black Tiger prawns with lime chorizo with olives marinated feta grilled bell pepper mushroom with tomato & basil, tzatziki	per person	17.90

APERERO PACKAGES

A minimum order quantity of 10 persons/portions
applies to all packages and products. The price
includes cutlery/wooden skewers & paper napkins.
Logistics/delivery costs excluded.

«Mini» Small apero plate with rosemary- focaccia, marinated olives & cheese cubes	per person	8.90
«Small & Tasty» 1 small appetizer jar 1 soup shot in a glass 2 cold finger food items chips & cracker	per person	15.90
«Classic» 1 small appetizer jar 1 soup shot in a glass 4 cold finger food items chips & cracker	per person	23.90
«Apéro riche» 1 small appetizer jar 1 soup shot in a glass 3 cold finger food items 4 warm finger food items	per person	35.90

We are happy to provide you with an apero quote
tailored to your wishes. You will find matching
drinks and services, e.g. staff for flying service on
the following pages.



Apero extras	
Nut mix, 50g serving	3.80
Cashew-almond-cranberry mix, 40g serving	3.80
Swiss potato chips, 100g serving	4.90
Mini puff-pastries, salty, per piece	2.10
Focaccia plain, 100g serving	3.30
House bread plain, diced, 100g serving	2.10
Grissini al naturale artigianali, 200g serving	12.80
Chorizo skewer with cherry-tomatoes & olives	2.90
Vegetarian antipasti skewer	2.70
Vegetable sticks with herb dip, vegan	3.20

WARM BUFFET PACKAGES

Minimum order quantity: 30 people. Cocktail napkins & cutlery included. Logistics/ delivery costs excluded.

Lunch package «Mexico»	per person	18.50
Tortilla salad jar		
Chilli con carne chilli sin carne with lentils & chocolate		
Spicy rice		
Sweet tortillas with banana & caramel		

Lunch package «India»	per person	19.20
Vegetable pakora & samosas		
Butter chicken curry palak tofu with cream cheese, spinach, garam masala & pomegranate basmati rice		
Mango-shrikhand dessert		

Lunch package «Swiss»	per person	19.50
Small seasonal salad buffet House bread house dressing		
Alpine macaroni with or without bacon		
Swiss chocolate mousse jar		

Lunch package «Alpin»	per person	19.80
Cheese pie «Vierkäsehoch»		
Small side salad		
Minced beef Grandma style vegetarian minced Brewbee in red wine sauce elbow macaroni grated cheese & apple puree		
Basel's Lächerli mousse jar		

Lunch package «Curry»	per person	21.50
Aromatic chickpea salad with vegetables in a jar		
Vegetable curry roasted tofu chicken cubes		
Basmati rice naan bread		
Small panna cotta with seasonal fruits		

Lunch package «Asia»	per person	19.50
Vegetable salad jar		
Roasted tofu vegetarian China skillet red curry with chicken Jasmine rice		
Asian fruit salad with papaya, lychee, pineapple & mango		

Lunch package «Italia»	per person	22.80
Green salad jar with house dressing		
Tortellini with ricotta and spinach penne		
Bolognese pesto cinque pi		
Grated cheese		
Tiramisu		



DESSERTS

Minimum order quantity: 5 pieces. Cocktail napkins & cutlery included. Logistics/delivery costs excluded.

Small, home-made dessert creations in jars:

Crema Catalan chocolate mousse fruit salad tiramisu panna cotta with fruit coulis mascarpone cream with fruit compote	piece	3.80
Brownie	piece	3.70
Mini muffins (vanilla/chocolate/lemon, 2 pcs per pers.)		2.20
Various cookies	piece	3.50
Apricot sheet cake	piece	3.50
Coconut-chocolate cake	piece	3.00
Apple-almond cake	piece	2.40

«Candy Bar» per person 8.90

A bunch of sweets | colorful gummy bears | munchies in large jars.

We also provide little paper bags so that you can take the goodies with you to the meetings.

COLD BEVERAGES

Mineral water still / sparkling	5dl	3.00
Coca-Cola Cola Zero	5dl	4.00
ZFV mint-lemonade	5dl	4.00
ZFV hibiscus ice tea	5dl	4.00
Sparkling apple juice	5dl	4.00
Pepita grapefruit	5dl	4.00
Focus water, various flavours	5dl	4.00
Smoothie, various flavours	2.5dl	5.50
Mineral water still / sparkling	1L	6.50
Fruit juice	1L	9.50



ALCOHOLIC BEVERAGES

Wine/sparkling wine

Prosecco DOC Glera (Prosecco) Il Colle, Valdobbiadene, Italy	75 cl	31.00
Champagne Perrier-Jouët Grand Brut, France	75 cl	120.00
House wine, white	75 cl	29.00
Chardonnay Luc Pirlet Vin de Pays d'Oc, Frankreich	75 cl	35.00
Mythos white, VdP Suisse Weingut Landolt, Switzerland	75 cl	33.00
Cuvée d'Or Blanche, Vdp Suisse Siebe Dupf Kellerei	75 cl	45.00
House wine, red	75 cl	29.00
Rufus Merlot BIO, Ticino DOC, Switzerland	75cl	38.00
Mythos red, VdP Suisse, Weingut Landolt, Switzerland	75cl	33.00

We are happy to offer other wines on request.

Beer

Ueli Bier spezial	3.3dl	4.70
Ueli Bier sorglos, non-alc.	3.3dl	4.70

Crushed ice for cooling drinks per kg 5.00

Hot beverages

We offer various options for the service of hot drinks. We are happy to provide you with an individual offer.

INFORMATIONS

Prices

The prices above are in CHF and include the statutory value-added tax (VAT). We reserve the right to increase prices.

Orders & attendance

The definite number of participants as well as all relevant details must be communicated to us till latest 5 workdays before the event. This number of guests serves as the basis for invoicing. Final confirmation or cancellation of events for 20 people or more is only possible till latest 4 weeks before the event. For no-shows the full costs will be charged.

Necessary information for orders:

Date & time
Type of event
Location of event
Number of participants
Contact info of organizer & complete billing address
Allergies & dietary restrictions/wishes

Delivery

Depending on the occasion, location and volume, individual costs for delivery and logistics may occur. We are happy to provide you with a quote for this.

Costs for staff

Service, chef, logistics

7.00-23.00	CHF / h	55.00
23.00-7.00	CHF / h	65.00

Chef de service, head chef

7.00-23.00	CHF / h	65.00
23.00-7.00	CHF / h	75.00

Rental and loss charges

The renting of dishes includes cleaning and is calculated for 24 hours. Logistics/ delivery costs excluded.

Missing or damaged material will be charged according to the price list.

Items for rent:

Plate, bowl	piece	1.50
Coffee cup, espresso cup with spoon	piece	1.00

Cutlery for rent:

Knife	piece	1.00
Fork	piece	1.00
Spoon	piece	1.00
Coffee spoon and espresso spoon	piece	1.00

Glasses for rent (only by the racks):

Wine glasses	25 pieces	25.00
Champagne glasses	36 pieces	36.00
Water glasses	36 pieces	36.00

Table cloths & cloth napkins:

Table cloth white, 130x220cm	piece	6.10
Table cloth white, 130x190cm	piece	5.70
Table cloth white, 130x130cm	piece	5.50
Cloth napkin, white	piece	2.20

Decoration	Upon request
Technical appliances	Upon request

In the event of breakage or loss, the replacement costs will be charged.

Corkage fee

For self-brought wines, which are cooled, prepared, or served by ZFV employees, a service fee of CHF 25 per 75 cl bottle will be charged.



DECLARATION

Our philosophy in the kitchen

We work with regional suppliers and give preference to ecologically produced and fair-trade food items when purchasing.

This is where our meat comes from

Unless otherwise stated, our suppliers source their meat from the following countries:

Beef	Switzerland
Veal	Switzerland
Pork	Switzerland
Chicken	Switzerland
Other poultry	Switzerland, Europe
Lamb	Switzerland, Europe
Game, game fowl	Switzerland, Europe
Meat products & sausages	Switzerland, Europe

Fish from sustainable fishing

We prefer fish from sustainable fisheries in accordance with the WWF guide. The origin may vary depending on the procurement channel and is declared in the offer.

Eggs

We source our eggs exclusively from Swiss free-range farms.

Ingredients and allergens

If you have any questions about ingredients and allergens, you can contact our specialist staff by telephone during opening hours or by e-mail.

AGB

You can find our general terms and conditions at zfv.ch/agb