



CATERING OFFER

Deloitte Atrium

Januar 2024



Eurest

eine Marke der Compass Group



WELCOME

Thank you for your interest in our catering Services... the following menus highlight our daily menus and traditional offers for your convenience. Our team is available to assist with planning your catering and we are pleased to offer additional customized menus and event services. With Eurest so much more is possible!

- **Breakfast**
- **Coffee Breaks**
- **Lunch**
- **Afternoon Snacks**
- **Apéro**
- **Special Events**

We look forward to organizing your next catering to suit your requirements at Deloitte in our Atrium and Fine Dining rooms or in additional rooms throughout the building. As expert caterers, our team can prepare a customized offer based on the occasion, guests, budget and the program.

YOUR POINT OF CONTACT:

Deloitte Reception

E-mail: zurichreception@deloitte.ch

Tel.: +41 58 279 6000





DECLARATION

Vegan		Fish	
Vegetarian		Seafood	
Low Gluten		Pork	
Low Lactose		Seasonal	

For special requests, questions and concerns, please contact a member of our team.
In the case of allergies and intolerances, we can create an individual offer for you.

SUSTAINABILITY

As a leading food service provider, we focus on initiatives where we can have the biggest positive impact on the global food system and environment. We leverage our scale to contribute on a global level, working with hundreds of partners and thousands of local communities and suppliers. Our priority is to ensure we partner with suppliers who meet our high standards regarding food safety and quality, ethical trade, animal welfare and sustainability.

We continually strive to offer a sustainable range of organic and fair-trade manufactured products at Deloitte, reducing social and ecological impacts along the value chain. Our logistic platform reduces transports resulting in lower CO2 emissions and our focus is dedicated to regional and seasonal products. We only offer MSC and ASC certified seafood as well as the highest ethical standards for meat products with our chicken, lamb, beef and pork are sourced exclusively from BTS-certified Swiss farmers.

All our meat, vegetable and fruit products are purchased with the Origine label. Our supplier, Transgourmet, defines this label with the sustainability criteria of excellent culinary quality, original product and producer verification, and a secured sustainability performance. At Deloitte we feature sustainable, regional, seasonal & certified products to ensure our guests can enjoy their meal with global peace of mind.



The images used in the offer are symbolic images.



BREAKFAST

	<i>Quantity</i>	<i>Price in CHF</i>
Y Basic Breakfast Orange juice Fresh croissant ❀ Seasonal fruit	per person	8.50
Y Vital Breakfast Orange juice Fresh grain roll Butter and jam Yoghurt with toppings ❀ Seasonal fruit	per person	14.50

The above combinations can be supplemented with add-ons listed below, as required. We will be happy to create your desired menu as an individualized offer upon request.

Y BREAKFAST ADD-ONS / SNACKS

Butter croissants	per piece	1.80
Pretzel croissants	per piece	1.80
Rustico croissants	per piece	1.80
Wholegrain buns	per piece	1.60
Almond croissant	per piece	2.30
Chocolate croissant	per piece	2.50
Y Vegan Chocoana-croissant	per piece	2.50
Ufsteller (Buns with chocolate chips)	per piece	2.50
Bichermüesli in a glass	per piece	4.50
Y Vegan Birchermüesli in a glass	per piece	4.50
Fruit salad in a glass	per piece	4.50
Fruit basket	per person	3.80
Ginger shot	per piece	4.50
Smoothie	per bottle	4.00
Fresh fruit juice	per bottle	4.00





Y SWEETS

	Muffin	per piece	2.80
🌿	Muffin (gluten-free and lactose-free)	per piece	2.80
	Brownie 1/2	per piece	2.80
🌿	Raspberry brownie (gluten-free)	per piece	3.20
	Mini sweet pastries - assorted	per piece	2.80
	Cookie	per piece	2.80
Y	Banana cake slice	per piece	3.50
Y	Lemon-coconut slice	per piece	3.50
	Mini Macarons assorted (4 Pcs.)	per person	3.00
	Mini Cream slice Duo (Vanilla & Choco)	per piece	2.50
Y	Vegan cream slice	per piece	2.80




COFFEE BREAK


Y	Morning Coffee Break	per person	10.50
	Fresh orange juice, rich selection of croissants		
	Smoothie,		
🍌	Seasonal fruit		
Y	Afternoon Coffee Break	per person	10.50
	Cake, protein bar		
	Detox-water		
🍌	Seasonal fruit		
Y	Healthy Options		
	Seasonal fruit with yoghurt	per portion	4.50
	Yoghurt with toppings	per portion	4.50
	Nut mix	per portion	5.50
	Bar (nuts, protein)	per piece	2.50
	Studenfutter (nuts and raisins)	per portion	5.50









LUNCH


   **Sandwiches** per person 16.50
Gourmet filled sandwich with various toppings (mixed meat and vegetable)
Mixed salad
Nuts or chocolate bar
(per person one sandwich, one salad and one bar)

 **Healthy Lunch** per person 25.50
Seasonal salad
Power-cornbread with cottage cheese/humus
Yoghurt with fruit and crunchy muesli
Sandwich selection with various toppings (with meat and cheese)
Nut mix



   **Business Finger-food Lunch** per person 28.50
Seasonal salad
Hummus with oven vegetables
White cabbage with Mostbröckli (beef)
Variety of sandwiches with meat, fish and vegetarian toppings
Mixed seasonal salad
Sweets

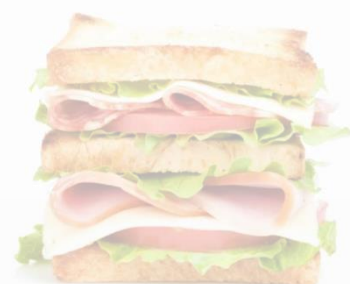
Vegetarian Salad Bowl per person 16.00
Assorted Seasonal Salad (e.g., greens, lentils, bulgur, rice etc.)
Assorted Additions (e.g., avocado, cottage cheese, tofu, edamame etc.)
Assorted Seeds (e.g., pumpkin, pine nuts, sunflower etc.)

 **Meat Salad Bowl** per person 18.50
Same offer as Vegetarian Salad Bowl (see above)
Meat Additions (e.g., cured ham, chicken, ham etc.)

 **Fish Salad Bowl** per person 18.50
Same offer as Vegetarian Salad Bowl (see above)
Fish Additions (e.g., prawns, smoked salmon, smoked fish etc.)

Daily Lunch in Atrium per person 21.00
For Groups (max. 30 per day, from 13.15 with table reservation)
Daily Menu with soup or salad and a drink

 vegan options available
 gluten free options available





APERERO – PLATTERS

	Cheese Platter Selection of hard and soft cheese (approx. 100gr) garnished with fruits and nuts Served with a selection of bread and Swiss brand butter	per person	12.50
	Meat Platter Meat specialities such as raw ham, country ham, cold cuts (approx. 100gr) Served with a selection of bread and Swiss butter	per person	14.50
	Kobayashi`s Sushi selection First Class Sushi with tuna, salmon, shrimp Soy, avocado (5 pieces), wasabi and soy sauce	per person	25.00

APERERO – SELECTION

The apéro menus are calculated for 1-2 hours and are not intended as a main meal (lunch or evening). For linger events, additional (i.e. more people) should be ordered.







Apéro Switzerland

Apéro snacks (e.g., Chips, nuts...) Canapes gardener style Mini cheese quiche	per person	10.50
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Apéro I

Olives Beef tartar with bread Tomato mozzarella skewers Bread sticks	per person	18.50
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Additional Savoury Options

	Bruschetta with humus and olives	per piece	2.00
	Tomato-mozzarella in glass	per piece	2.50
	Grape and brie skewers	per piece	2.50
	Tortilla chips with guacamole	per portion	3.00
	Cheezy quiche	per piece	3.50
	Mini ham croissant	per piece	2.50





SEASONAL OFFERS

ADD-ONS FORTH QUARTER

Vermicelle tarte	from Sept. to Dec.	per piece	3.50
Pumpkins bread	from Sept. to Nov.	per piece	2.30
Grittibänz (sweet rolls) (100gr)	from 1.11. to 06.12.23	per piece	2.80
Assorted Christmas cookies - 3 pcs.	(<i>from mid-Nov.</i>)	per portion	3.50
Glühwein		per liter	17.00



NON-ALCOHOLIC BEVERAGES

	<i>Quantity</i>	<i>Price in CHF</i>
Soft Drinks		
Coca-Cola / Cola Zero	4.5 dl	3.50
Iced Tea Lemon / Peach	5 dl	3.50
Rivella red / blue	5 dl	3.50
Ramseier Apple Soda	5 dl	3.50
Gazosa Frizzante (Blueberry, Tangerine, Grape, Lemon)	5 dl	3.50
Vitamin Well (different flavours)	5 dl	3.80
Focus water (different flavours)	5 dl	3.80
 Fresh Fruit Juices and Homemade Juice		
Fresh Orange juice	1 l	16.00
Orange juice	1 l	8.50
Home-made Iced Tea	1 l	7.50
Smoothie	2.5 dl	4.00
Ginger shot	1 dl	4.50





ALCOHOLIC BEVERAGES

	<i>Quantity</i>	<i>Price in CHF</i>
Beer		
Uszyt Beer	3.3 dl	4 00
Feldschlösschen Beer	3.3 dl	4.00
Valaisanne lager beer	3.3 dl	4.00
Valaisanne Beer (non-alcoholic)	3.3 dl	4.00
Welcom stranger	3.3 dl	4.00
White Wine		
House wine	7.5 dl	25.00
Rosé Wine		
House wine	7.5 dl	26.50
Red Wine		
House wine	7.5 dl	30.00
Sparkling Wine		
Prosecco	7.5 dl	28.00
Champagne		
Champagne	7.5 dl	55.00

Would you like a special beer or wine of your choice?

Do not hesitate to contact us... We will be happy to accommodate any special requests.





CONDITIONS

Placing an order

Place your order with the reception at least 48 hours (2 working days) in advance.
(Monday - Friday 7.00 am to 4.00 pm)

All caterings are offered without service staff.
If required, you are welcome to book this service additionally.

We reserve the right to charge a set-up and / or clearing fee depending on the effort and time.

Staff costs

per person / hours	CHF 52.50
after 8pm per person / hours	CHF 65.50

Please read our complete catering AGBs terms and conditions at this [Link](#).

