Empathy & Excellence

HOTEL LUZERN SCHWEIZERHOF

Standing lunch

(Bookable for 20 people or more)

Your choice

You are welcome to put together a 3-course standing lunch from the various components

Starter

Recommendation 1
Mixed salad with French, Italian and balsamic dressing, garnishes
Cucumber salad, carrot salad, beetroot salad, potato salad, corn salad, Greek salad

Recommendation 2
Mixed salad with French, Italian and balsamic dressing, garnishes
Smoked trout and salmon with horseradish
Potato salad, sausage and cheese salad, vegetarian pasta salad

Recommendation 3
Mixed salad with French, Italian and balsamic dressing, garnishes
Tomato salad with mozzarella and avocado, melon with smoked ham
Marinated vegetables with olives and herbs, tacchino tonnato

Main course

Recommendation 1
Pasta buffet
Vegan quinoa - spinach leaf tortellini with tomato sauce*
Penne à la vodka with smoked salmon
Orecchiette with ham, mushrooms and herbs

Recommendation 2
Quiche buffet
Five types of mini quiches
Cheese, mushroom, seasonal vegetables, bacon and herbs, smoked salmon

Recommendation 3
Trout from Lucerne with Riesling sauce
Roasted potatoes and market vegetables
Falafel and vegetable couscous *

Recommendation 4
Meatballs with rosemary sauce
Farfalle, seasonal vegetable platter
Quorn schnitzel with olives and dried tomatoes*

Recommendation 5
Sliced beef with paprika cream sauce
Rösti patties, seasonal vegetable platter
Vegan mushroom ragout with tofu*

Dessert

Please select two of the following options:

Cup cakes with topping
Vanilla fruit slices
Seasonal lassi
Cheesecake with fruit jelly
Chocolate pudding with pear compote
Ovomaltine mousse
Seasonal tray bake
Seasonal fruit mousse e.g. tangerine
e.g. strawberry
e.g. cherries
e.g. apricot

* will be prepared vegan

3-course standing lunch CHF 58.00 per person