




Starling
HOTEL & CONFERENCE CENTER
GENEVO

**BROCHURE
BANQUET**

www.shgeneva.com
meetings@shgeneva.ch





BUFFETS

Swiss buffet

CHF 95.00 per person

Cold Starters

- Assortment of smoked fish from the lake
- Cervelassausage salad with Appenzeller
- Dried sausage from Vaud on a bed of leeks
- Fresh salad with crudités
- Meat terrine with mini « pâté en croûte »
- Perch terrine with crayfish and vegetables
- Seasonal mixed salad
- Swiss cheeses
- Swiss cooked meat from Valais, candied onions with pinot noir
- Trout mousse from Jura

Hot dishes

- « Blézotto » from Geneva with seasonal flavours
- Braised pork cheeks with red wine
- Fera fish fillets with parsley cream or trout fillets from the lake
- Mont d'Or vacherin or traditional raclette (live cooking)
- Perch fillets with lemon-scented beurre blanc sauce
- Rösti with bacon
- Seasonal fresh vegetables
- Sliced veal Zurich style
- Steamed new potatoes

Extra CHF 7.00 per person

Desserts

Apple compote with cinnamon
Apricot flan
Carrot tart
Chocolate mousse
Fresh fruit salad
Grape mousse
Meringues with double cream from Gruyère
Peaches with merlot wine

Mediterranean buffet

CHF 95.00 per person

Starters

Assorted fish terrines
Beef carpaccio rolled with black pepper, parmesan cheese shavings
Cheese plate
Fresh salad with crudités
Geneva milk mozzarella braid, cherry tomatoes, pesto alla genovese
Italian cooked meats
Mussel salad scented with saffron
Poached cod fish mini steaks with aioli sauce
Seasonal mixed salad
Veal in tuna sauce
Vegetable antipasti stuffed with goat cheese

Hot dishes

Fagottini pasta stuffed with ricotta, parmesan cream
Grilled gilthead bream fillets with tomato and clam sauce
Provençal style baby squid
Rack of lamb in a parmesan and basil crust with thyme gravy
Ratatouille
Roasted beef rump steaks with orange and green peppercorn sauce
Roasted new potatoes with rosemary and paprika
Seasonal risotto

Desserts

Cherry clafoutis or seasonal fruits
Chocolate entremet
Fresh fruit salad
Italian ice cream and sorbet
Lemon meringue Pie
Pine nut tart
Tiramisu
Tricolored panna cotta

Asian buffet

CHF 95.00 per person

Starters

Cheese plate
Duck tartare with sesame and soya
Fish sashimi
Hosomakis sushi « boat » with garnishes (tuna, salmon, cucumber)
Marinated and half-cooked mini beef steaks
Mixed salads
Sliced chicken with lemongrass and exotic fruit
Teriyaki eel
Tuna cubes with coconut and lime
Vegetarian spring rolls

Hot dishes

Basmati rice scented with green tea
Beef with black mushrooms, lemongrass and caramel
Pan-fried vegetables with sesame duo
Roasted Black Tiger prawns with coriander
Sweet potato gratin with vanilla
Vegetarian spring rolls or vegetable tempura
Wok-cooked chicken with red curry and Thai basil

Desserts

Banana fritter with ginger
Coconut mousse with lime
Exotic banana salad
Litchi entremet
Mango crème brûlée with Vietnamese pepper
Pineapple carpaccio with pomegranate seeds
Rose water bavarois

Island buffet

CHF 95.00 per person

Cold Starters

- Avocados stuffed with crabmeat
- Cheese plate
- Duckling fillets with sweet and sour sauce
- Fresh green salad with crudités
- Octopus carpaccio with exotic vinaigrette
- Raw mini beef steaks with Tasmanian pepper
- Red tuna slices Tahitian style
- Seasonal mixed salad
- Turkey stuffed with fruit

Hot dishes

- Chicken fillets with passion fruit
- Coral lentils with spices
- Glazed beef skewers with rum and pineapple
- Island vegetables
- Rice with black beans
- Roasted slipper lobsters with coconut and vanilla
- Tender pork leg with spices

Desserts

- Coconut and chocolate delight
- Coffee parfait
- Exotic fresh fruit
- Flambéed bananas with rum
- Manioc gratin
- Passion fruit mousse
- Pineapple Tatin

