  
**Starling**  
HOTEL & CONFERENCE CENTER  
GENEVO

**BROCHURE  
BANQUET**

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# COCKTAIL PORTIONS

Prix en CHF par personne

## « Au choix du Chef »

Price in CHF per person



Served in chafing dishes

7 cold cocktail portions	23.–
7 warm cocktail portions	26.–
5 cold and 5 warm cocktail portions	38.–

## Hot portions

Price in CHF for 1 portion



Served in chafing dishes



10 portions minimum of each type

 Beef skewer with balsamic gravy	4.50
Beef skewer with truffle-scented gravy	6.00
Breaded and fried melted goat cheese	3.50
Breaded white mushroom	2.50
Cheese quiche	3.00

 Vegetarian

Duck skewer with orange-scented gravy	4.50
Foie gras in a Bric filo pastry	5.00
Garnished mini burger	7.00



Grilled vegetable skewer with herbs	4.00
Lamb skewer with herb gravy	4.20
Poultry skewer with thyme gravy	4.00
Salmon skewer with saffron cream	4.20
Scallop skewer with lemon-scented gravy	6.00
Seasonal vegetable « cappuccino » 🌿	3.00
Seasonal vegetable velouté 🌿	2.80
Shrimp skewer with coconut milk	4.00
Sicilian style beef involtino	4.80
Spanish omelette 🌿	3.00
Perch fillet with wasabi-scented tempura	4.00
Tuna skewer with sesame seeds	4.80
Veal involtino with sage gravy	5.00

## Asian warm cocktail portions

Price in CHF for 1 portion

Dim Sum Xialong Bao • Pork	3.80
Yakitori poultry skewer marinated with soybean	3.80
Shrimp skewer with curry sauce	4.00
Stir fried Pekinese gao • Pork & vegetables	4.20
Teriyaki tuna skewer	5.00
Yakitori poultry skewer marinated with curry	3.80

### Dim Sum Gao (Steamed)

Price in CHF for 1 portion

Duck	4.00
Gai • Poultry	3.80
Ha • Shrimp	3.80
Scallop	8.00
Vegetables 🌿	3.50

### Dim Sum Siu Mai (Steamed)

Price in CHF for 1 portion

Beef	4.00
Fish	4.00
Gai • Poultry	3.50
Ha • Shrimp	4.00
Pork	3.50

### Mini fried portions

Price in CHF for 1 portion

Torpedo prawn with panko breadcrumbs	3.80
Crispy gambas	4.20
Shrimp spring roll	3.80
Vegetable spring roll 🌿	3.00
Chicken samosa with spices	3.80
Vegetable samosa 🌿	3.00
Vegetables fried with tempura 🌿	2.00

## Oriental warm cocktail portions

Price in CHF for 1 portion

Beef kibbeh 	4.50
Cheese rakakat 	4.30
Organic beef sambousek 	4.50
Organic chicken skewer with taouk  	4.20
Organic kofta lamb skewer 	4.50
Organic spinach fatayer 	4.30
Organic vegetable falafel  	2.00
Shrimp skewer with spices	4.00

## Italian warm cocktail portions

Price in CHF for 1 portion

Ascolana style olive • Beef & pork	3.00
Aubergine and mozzarella bocconcino 	3.30
Fried mozzarella ball 	2.50
Fried saffron-scented risotto ball 	3.50
Fried truffle-scented mozzarella ball 	3.30
Fried vegetable 	2.00
Garnished pizzetta 	3.30
Olive stuffed with fish	3.50
Olive stuffed with truffle-scented meat	3.90
Pizzetta 	2.80
Rice croquette stuffed with veal	4.00
Spaghetti tortilla with Neapolitan sauce 	3.00
Vegetarian rice croquette 	3.50

## Cold portions



Price in CHF for 1 portion



Served in buffet



10 portions of a kind, minimum

Artichoke salad with marinated boletes, grilled hazelnuts 	4.50
Buffalo tartar, handmade mustard, scallion	5.00
Crayfish, chives, lemon, celery	4.50
Dried meat skewer, gruyère cheese, grapes	4.50
Foie gras medallion flavoured with Sauternes wine, figs, gingerbread	5.00
Seasonal cold soup 	3.80
Shrimp cocktail with calypso sauce	4.50

 Vegetarian

 Halal

 Gluten free

Smoked Arctic char with its roe, chervil mousseline	5.00
Rolled smoked salmon with horseradish and dill	4.50
Truffle-scented foie gras medallion with grappa, cereal bread	5.00
Vanilla-scented sea bass tartar with Tasmanian pepper	5.00

## Asian cold cocktail portions

Price in CHF for 1 portion

Caramelised eel with seaweed noodles	3.50
Marinated teriyaki beef, sesame seeds, mangetout	4.00
Crab, avocado, lime, scallion, mint	4.00
Prawn, cucumber, mango	3.50
Avocado hosomaki 🌿	3.00
Cucumber hosomaki 🌿	3.00
Salmon hosomaki	3.50
Tuna hosomaki	3.50
Tandoori chicken, grilled cashew nuts	3.50
Yakitori chicken, noodles, bell pepper	3.50
Wakame seaweed salad, shrimp with rice vinegar	3.50
Seasoned bamboo salad 🌿	3.50
Cucumber salad, nori seaweed, sesame seeds, rice vinegar, ginger 🌿	3.50
Shiitake mushroom salad with lemongrass-scented vegetables 🌿	3.50
Cold green curry soup, coconut milk, ginger 🌿	3.50
Smoked and marinated tuna, wakame seaweed, fish eggs flavoured with wasabi	4.00
Marinated tofu, soja, carrot, onion, lemon 🌿	3.50

## Oriental cold cocktail portions

Price in CHF for 1 portion

Lamb, candied lemon, parsley, cumin	4.00
Grilled aubergine, grilled courgettes, olive oil, olives, spices 🌿	3.50
Cucumber, yogurt, mint, sumac, pistachios 🌿	3.50
Prawn, garlic, parsley, paprika	3.50
Sea bass fillet, fennel, saffron, dill	4.00
Fresh cheese, mint, sumac, lemon 🌿	3.50
Hummus, stuffed fig leaf 🌿	3.50
Tuna, lemon, pistachios, thyme	4.00
Breast of duck, orange, grilled almonds	3.50
Moutabbal • Aubergine & sesame cream 🌿	3.50
Chickpeas, onion, parsley, mint 🌿	3.50
Grilled bell pepper, raisins, pine nuts, red onion 🌿	3.50
Chicken with spices, date, sesame seeds	3.50
Chicken marinated with harissa, mangetout, grilled pine nuts	3.50
Bulgur salad with vegetables and spices 🌿	3.50
Cold cucumber soup, dill, yogurt, lemon 🌿	3.50
Lebanese tabbouleh, feta cheese 🌿	3.50
Lebanese tabbouleh, poppadum 🌿	3.50

## Italian cold cocktail portions

Price in CHF for 1 portion

Beef carpaccio, rocket salad, parmesan cheese, olive oil	4.00
Beef tartar, summer truffle, parmesan cheese	6.00
Bresaola rolled with sundried tomatoes and spinach	3.50
Chicken with lemon, parsley, sweet pepper	3.50
Courgettes rolled with ricotta and mint 	3.50
Gorgonzola mousse, walnut, basil 	3.50
Grilled and marinated vegetable tartare 	3.50
Grilled vegetable focaccia, grilled almonds 	3.50
Mozzarella and basil rolled with Parma ham	3.50
Parmesan cheese, Parma ham, vintage balsamic vinegar	5.00
Pecorino with summer truffle 	3.50
Prawn, bell pepper coulis, sweet pepper	3.50
Raw and marinated red shrimps, sundried tomatoes, caper leaves, lemon	6.00
Salami skewer, pecorino, white grapes	3.50
Sea bass tartar, spring onion, tomatoes, cucumber	3.50
Sicilian caponata 	3.50
Smoked mozzarella, grilled hazelnuts, pear, vintage balsamic vinegar	4.00
« Stracciatella di burrata » (creamy, buttery soft cheese), cherry tomatoes, pesto 	3.50
Veal with tuna sauce	4.00

## Sweet portions

Price in CHF for 1 portion



Served in buffet



10 portions of a kind, minimum

Baklava	3.20
Blackcurrant mousse with Madagascar vanilla	3.20
Chocolate tartlet	3.20
Chocolate with mint verrine	3.20
Coffee Passover cake	3.20
Exotic cheesecake	3.20
Exotic fruit minestrone	4.00
Fruit salad	3.20
Lemon meringue tartlet	3.20
Lemon mousse, olive oil parfait	3.20
Macaroon assortment	3.20
Orange and chocolate truffle	3.20
Passion fruit mousse with praline cream	3.20

Pear crumble with salted caramel Bavarian cake	3.20
Pine nut tartlet	3.20
Red berry cheesecake	3.20
Rocher coco	3.20
Seasonal fruit tartlet	3.20
Three chocolate mousse	3.20
Tiramisu	3.20
Tiramisu with hazelnut cream	3.20
Tiramisu with lemon and limoncello	3.20
Tricoloured panna cotta	3.20
Vanilla puff pastry with caramel	3.20

## Extras

Price in CHF for 1 portion



Served in buffet



10 portions of a kind, minimum

Aubergine caviar	9.00
Brownies	2.50
Cookies	2.50
Crushed sundried tomatoes	9.00
Exotic sliced fruit plate	Per person : 12.00
Finger sandwiches	3.00
French cheese plate	13.00
Garnished puff pastries – 5 kinds	9.00
Green and black olive tapenade	9.00
Italian cooked meats plate	18.00
Mini doughnut/mini muffin/Berliner	The assortment : 3.00
Mini sandwiches	5.00
Rocket pesto	9.00
Seasonal fruit basket	7.00
Serrano ham sliced live with tomato bruschetta	18.00
Smoothies for coffee breaks	3.00
Swiss cheese plate	13.00
Swiss cooked meats plate	18.00
Thin puffed pastries – 4 kinds	7.00
Vegetable dips with 4 sauces	10.00