



Catering Brochure



meet in point ● restaurants at cicg

M!P RESTAURANTS'S ASSETS

CICG's partner on site since almost 5 years-

M!P Restaurants invites you to discover a variety of seasonal cooking, a quick and friendly service which will make your event a success! M!P restaurants's team is pleased to offer you, all the know-how and service experiences of the largest 4* hotel in Switzerland, the Starling Geneva Hotel & Conference Center.

We are at your entire disposal to draw up a personalized catering proposal according to your wishes. Each catering service described in this brochure can be changed on request.

OUR LABELS & CERTIFICATION:

✘ GRTA Genève Region - Terre Avenir

We are committing to quality, freshness and taste, while keeping in mind the greatest respect for the environment. We are non-using genetically modified plants or animals. GRTA allows us to have transparency every step of the way, from the produce to the customer.

✘ ISO

The M!P restaurants is certified, ISO 9001 Quality Management, ISO 14001 Environmental Management, ISO 50001 Energy Management since 2009

✘ Fourchette Verte

Fourchette verte is a quality restauration label, which seeks to reconcile pleasure and health.



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Our prices include all taxes, all necessary equipment for catering services within the limit of our available stock, setting-up, standard service during the opening hours of CIGG and clearing.

WELCOME COFFEE BREAK

- **Option n°1 at CHF 4.- / person**
Tea and coffee (unlimited during 30 minutes)
- **Option n°2 at CHF 5.- / person**
Tea, coffee and juices (orange and fruit cocktail)
(unlimited during 30 minutes)

COFFEE BREAK

- **Option n°1 at CHF 7.- / person**
Tea and coffee (unlimited during 30 minutes) and 2 sweet mini-pieces per person (assortment of mini-danishes for the morning; mini-cookies, mini-muffins for the afternoon)
- **Option n°2 at CHF 8.- / person**
Tea, coffee and fruit juices (orange and fruit cocktail) (unlimited during 30 minutes) and 2 sweet mini-pieces per person (assortment of mini-danishes in the morning; mini-cookies and mini-muffins in the afternoon)
- **Option n°3 «Swiss coffee break» at CHF 10.- / person**
Tea, coffee and apple juice (unlimited during 30 minutes)
1 carrot mini-cake and 1 Linz mini-pie per person

PERMANENT COFFEE BREAK

Additional cost of CHF 3.- per person and per break for a half day.
The coffee break buffet will be regularly refreshed.

Our coffee break may be composed of a wide variety of products, such as:

Yogurt GRTA	CHF 2.50 / piece
Mini-brownie	CHF 3.- / piece
Smoothie	CHF 4.- / smoothie 20cl
Seasonal fruit	CHF 2.- / piece
Opaline Swiss fruit juices:	
Apple-pear	CHF 14.- / carafe 1lt
Apricot from Valais	CHF 14.- / carafe 1lt

The Assets

- The service is included during 30 minutes
- GRTA products. Genève Région-Terre Avenir

OPTION N°1 at CHF 20.-/person:

- **1 vegetarian salad** (individual packaging) **or 1 portion of cold or hot soup**
example: mixed salad, french bean salad, mushroom creamy soup, vegetable creamy soup, gazpacho
- **Assortment of 2 mini-sandwiches**
(served on tray or individual packaging)
example: tomato, mozzarella and pesto sauce, turkey ham, Gruyère cheese and mustard sauce
- **1 fruit or 1 yogurt**
- **1 cold beverage without alcohol**
- **1 tea or 1 coffee**

OPTION N°2 at CHF 27.50/person:

- **2 cold pieces**
example: vegetable crumble with goat cheese, tomato and mozzarella skewer
- **Assortment of 3 mini-sandwiches**
(served on tray or individual packaging)
example: grilled and marinated vegetables, salmon and soft cheese, dried beef meat and tomato
- **1 desert** (individual packaging)
example: fruit pie slice, chocolate mousse, tiramisù
- **1 cold beverage without alcohol**
- **1 tea or 1 coffee**

The Assets

- Self service buffet
- Standing lunch
- Convivial reception
- Quick service, the right choice for your lunch
- Option n°1 available on site or take away in lunch bag without supplement

COLD MEAL TRAY at CHF 32.-/person:

- **Cold main dish**
grilled chicken breast fillet lemon perfumed potatoes or vegetable noodles or caesar salad
- **Cheese mini-platter and two bread rolls**
- **Desert**
fresh fruit salad or berry panna cotta
- **Mineral water** (bottle 50cl)

The Assets

- Seated lunch
- Quick service
- Swiss products
- Lunch bag possible

WARM BOX

WARM BOX at CHF 31.-/person:

- **1 vegetarian salad** (individual packaging)
example: green salad, tomato and mozzarella cheese, tabbouleh with vegetables
- **1 warm box** (served in thermo-insulating box)
example: sautéed shrimps with curry sauce, chopped chicken with mushroom sauce
- **1 desert** (individual packaging)
example: berry bavarian cream, caramel cream, vanilla panna cotta
- **1 fresh beverage without alcohol**
- **1 tea or 1 coffee**

The Assets

- Self service buffet
- Standing or seated lunch
- Lunch bag possible - no extra charge
- Quick service
- A great choice of hot dishes

LUNCH TICKET at CHF 30.-/person:

- **Starter buffet** (mixed salad and raw vegetable assortment)
- **1 main dish and 2 sides** (choice of meat, fish or 1 vegetarian dish)
- **1 dessert** (pastries, fruits, yoghurts....)
- **1 beverage without alcohol**
- **1 tea or 1 coffee**

The Assets

- Self service buffet
- Seated lunch
- Lunch ticket valid at the self service restaurant, CICG 1st floor
- Terrace of 250 seated places

BUFFET

CHEF BUFFET at CHF 49.50/person:

- **Starter buffet**
Salad and raw vegetable assortment, served with dressings and bread
example: tabbouleh with mint, caesar salad, green salad, cumin carrots with turmeric, green salad
Charcuteries (with or without pork) and cheese assortment, served with pickles, butter and bread
- **Warm buffet**
For 50 participants, 25 fish portions & 25 meat portions will be prepared
example: trout filet, salmon steak, beef stew, lamb tagine, chicken breast
For 50 participants, 50 vegetable portions & 50 starch portions will be prepared
example: french beans, spinach, broccoli with almonds, pilaf rice, baked potatoes, farfalle pasta with olives
Sides can be chosen as vegetarian dish
- **Desert buffet**
example: tiramisù, profiteroles, floating Island, fruit pie, caramel cream, crème brûlée
- **Mineral water still and sparkling - on tables**
- **Tea and coffee**

The Assets

- Self service buffet
- Seated lunch
- Set up tables
- Please contact us for our wine packages

Compose your own menu by choosing one starter, one main dish and one desert (menu will be served for the entire table)
The price will be calculated upon your selection.

COLD STARTERS

Assortment of grilled vegetables and young leaves vegetarian starter	CHF 15.–
Beef tartare's millefeuille with old balsamic vinegar and parmesan cheese	CHF 21.–
Potato velouté scented with truffle- vegetarian starter	CHF 18.–
Salmon trilogies - Tartare, Half-cooked Hosomaki and marinated with orange and ginger	CHF 20.–

WARM STARTERS

Ravioli with truffle and cep reduction (vegetarian starter)	CHF 25.–
Roasted scampi with coco beans, reduced balsamic vinegar juice	CHF 28.–
Saffron risotto and lacquered chicken oyster pieces	CHF 20.–

FISHES

Sea bream fillet, vierge and lemon sauce	CHF 33.–
Roasted cod steak with fennel coulis	CHF 30.–
Monkfish medallion with datterino tomato nage and small vegetables	CHF 34.–
John Dory fillet with Sicilian flavours	CHF 28.–

MEATS

Farm chicken supreme stuffed with mushrooms	CHF 28.–
Rack of lamb in a basil crust	CHF 36.–
Duck breast fillet with Asian flavours	CHF 34.–

Our dishes are served with seasonal accompaniments

DESSERTS

Crunchy coconut-passion fruit cake with vanilla ice cream	CHF 9.–
Chocolate fondant and orange sorbet	CHF 12.–
Kosmic caramel cake with pistachio ice cream	CHF 11.–
Chocolate cake and cinnamon ice cream	CHF 10.–

The Assets

- Service included
- Seated lunch
- Set up tables
- M!P Restaurants is pleased to offer you mignardises (served with coffee)
- Please contact us for wine packages
- Menu will be available on request

TAPAS & VINO at CHF 29.-/person

Tapas assortment

~ 5 pieces per person

Example: cheese cubes, black and green olive tapenade, chorizo cubes, assortment of Bruschetta, Andalousia gazpacho

Beverages - unlimited service during 60 minutes

Chasselas de Genève AOC, Le Bienfaiteur

Gamay de Genève AOC, L'Ecrivain-Poète

Swiss beers

Mineral water still and sparkling

Soda assortment

Fruit juices (orange and fruit cocktail)

WINE & CHEESE at CHF 34.-/person

Cheese assortment

Gruyère cheese, tête de moine cheese, tomme cheese from Vaud, goat cheese, tomme cheese from Geneva (GRTA)

Charcuterie assortment

With pork: sausage with pepper, Parma ham, chorizo sausage

Without pork: smoked turkey ham, dried beef meat

These platters are served with an assortment of breads, grissini, dried fruits and pickles

Beverages - unlimited service during 60 minutes

Chasselas de Genève AOC, Le Bienfaiteur

Gamay de Genève AOC, L'Ecrivain-Poète

Swiss beers

Mineral water still and sparkling

Soda assortment

Fruit juices (orange and fruit cocktail)

The Assets

- Self service buffet
- Beverages served by our waiter
- GRTA products, Genève Région-Terre Avenir

Classic package at CHF 37.-/person including 7 pieces per person and beverages

3 cold pieces per person - example:

Dried beef meat medallion with sun-dried tomatoes and arugula salad
Mini-blini with soft cheese and marinated salmon
Bruschetta with bell pepper tapenade and red onions compote
Mozzarella di bufala cream, tomato coulis and basil
Fig and smoked duck mini-cake

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3 warm pieces per person - example:

Shrimp tempura with wasabi
Cheese mini-quiche
Risotto ball with squash and rosemary
Mini-tortilla with zucchini and pecorino cheese
Salmon skewer with nori leave
Mini-burger

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1 sweet piece per person - example:

Lemon and basil «crème brûlée»
Mint and chocolate cake
Millefeuille

Beverages - unlimited service during 60 minutes

Chasselas de Genève AOC, Le Bienfaiteur
Gamay de Genève AOC, L'Ecrivain-Poète
Swiss beers
Mineral water still and sparkling
Soda assortment
Fruit juices (orange and fruit cocktail)

The Assets

- Self service buffet
- Welcome drink served on trays by our waiters
- Menu selection available on request

Live cooking package at CHF 49.50/person including
6 pieces per person, 2 live cooking portions per person and beverages

2 cold pieces per person - example:

Dried beef meat medallion with sun-dried tomatoes and arugula salad
Bruschetta with bell pepper tapenade and red onions compote
Mozzarella di bufala cream, tomato coulis and basil
Fig and smoked duck mini-cake

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3 warm pieces per person - example:

Tortelli skewer stuffed with pesto
Shrimp tempura with wasabi
Cheese mini-quiche
Mini-tortilla with zucchini and pecorino cheese
Salmon skewer with nori leave
Mini-burger

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2 live cooking portions per person - example:

- Risotto with green peas and saffron - vegetarian

Prepared in front of participants and served in small glass by our cooks

- Assortment of marinated salmon

Salmons sliced in front of participants, served on toast
3 flavors: sesame / ginger and pink berries / dill

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1 sweet piece per person - example:

Lemon and basil «crème brûlée»
Mint and chocolate cake
Millefeuille

Beverages - unlimited service during 60 minutes

Chasselas de Genève AOC, Le Bienfaiteur
Gamay de Genève AOC, L'Ecrivain-Poète
Swiss beers
Mineral water still and sparkling
Soda assortment
Fruit juices (orange and fruit cocktail)

The  Assets

- Self service buffet
- Beverages served by our waiters
- Live cookings animated
- Selections available on request + the livecooking



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We remain at your entire disposal to send you a personalized request.

MIP Restaurants's team

