

APÉRO FINGERFOOD MENUS



WELCOME

Excellent food and drink.

Celebrate in style and enjoy a get-together in one of the many venues which, thanks to their stylish ambience, uniquely combine combine the fascination of flying with culinary delights.

Our versatile and varied menu offers international and local dishes with noticeable freshness.

Whether business conference, business aperitif, birthday party or cocktail party, we have the right offer for your event for 10 people or more.

We will be happy to advise you personally and support you with your planning.

We look forward to seeing you!

Carolyn Brender-Pires & Anja von Känel

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APÉRO-PACKAGES

from 10 persons per package

26.–
per person

VENEZIA

Mini tartelette with hummus

CROSTINI'S

Tomato-Mozzarella, Prosciutto Crudo Crostini,

Beef tartare, onions & caper apples

Crêpe filled with mascarpone and smoked salmon



37.–
per person

DUBAI

Falafel with sesame dip

Tabouleh salad and lentil salad

Mini Pocket Pie Mediterran Feta

Baba ghanoush - hummus with pita bread

Oriental beef meatballs with mint yoghurt

Shish Taouk ' Lebanese chicken skewers with chilli and tomato dip

Olives, cucumber, tomatoes





39.–
per person

ZÜRICH

Asparagus canapé

Grilled vegetable canapé

Lentil quinoa balls

Mini rolls with Gruyère AOP

Mini rolls with prosciutto crudo

Mini cheese quiche

Ham croissant

Herb pork sausage with mini rolls and mustard

Mini cream slice

Chocolate mousse

APÉRO-HÄPPCHEN

Mindestbestellung 10 Stück pro Häppchen-Sorte

from 4.50
per piece

CROSTINIS

Tomato pesto with basil (4.50)

Prosciutto crudo with olives (6.– each)

Beef tartare with cherry tomatoes (6.– each)



3.–
per piece

SALTY MINI-TARTELETTES

Beetroot hummus

avocado mousse

Herb cream cheese

from 5.–
per piece

TO SNACK ON

Puff pastry sticks with poppy seeds,

sesame seeds and cheese (9.–)

Parmesan breadsticks 100g (9.–)

upperdeck's nut mix (8.–)

Crisps (5.–)



4.50
per piece

CANAPÉS

Smoked salmon

Prosciutto cotto with tartar sauce

Prosciutto crudo

from 3.50
per piece

VEGI CANAPÉS

Hummus with olives

grilled vegetables

asparagus

from 4.50
per piece

MINI SANDWICHES

Tomato, cucumber and herb cream cheese (4.50)

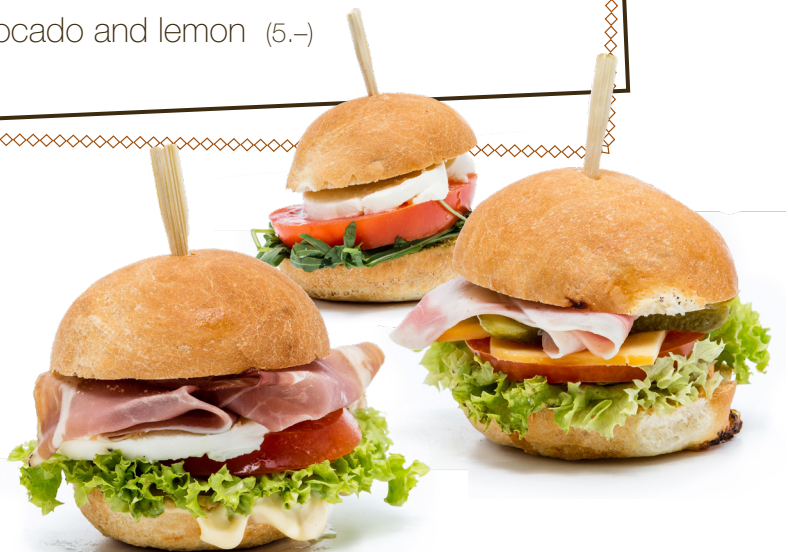
Lollo, salami and cucumber (4.50)

Prosciutto cotto and cucumber (4.50)

Prosciutto crudo and rocket (5.-)

Prosciutto Cotto, Gruyère AOP and butter (5.-)

Salmon, avocado and lemon (5.-)





from 5.–
per piece

COLD SNACKS

Hummus with pita bread

Baba Ganoush

Crêpe filled with Mascarpone and smoked salmon

Grissini with prosciutto crudo

Tabouleh salad (5.50)

Tomato mozzarella skewer



SÄNTIS PLATE

for 3 to 5 people

Three different types of meat

Prosciutto Crudo - Prosciutto Cotto - Salami

Two different cheeses

Gruyère AOP - Emmental

Gherkins and silver onions

Mini sandwiches

49.–
per plate



MINI FINGERFOOD DELUXE

Mini Veggie Burger | pretzel navettes | bagel

(5.00)

Mini pretzel navettes mix (Parmesan, smoked salmon,
prosciutto crudo)

Mini bagel mix (Curry chicken, salmon, ham & cheese)

(14.00)

from 5.–
per piece



HOT SNACKS

3.50
per piece

SOUP-SHOT

Soup shot seasonal



ab 5.50
per piece

WARM SNACKS

Parmesan risotto

Crispy prawns with sweet chilli dip

Oriental beef meatballs with mint yoghurt

Shish Taouk - Lebanese chicken skewers with mint dip

Ham croissants

Falafel with sesame dip

Spring roll with vegetables and sweet chilli dip

Samosa with vegetables and yoghurt-coriander dip

Mini cheese quiche

Mini calzone with tomato

Herb pork sausage with mini bread rolls and mustard (6.90)



EXTRA HOT SNACKS

from 3.00
per piece

MINI HOT FINGERFOOD DELUXE

Mini Pocket Pie Mexican Beef (3.50)

Mini Pocket Pie Mediterran Feta (3.50)

Lentil quinoa balls



DESSERT

ab 4.–
per piece

SWEETS

Panna Cotta

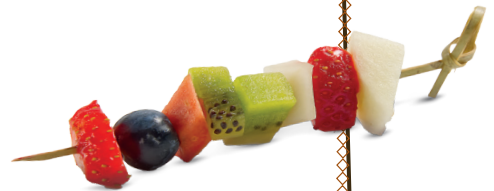
Chocolate Mousse (5.– each)

Mini Swedish tartlet

Mini cream slice (5.– each)

Mini-Paris-Brest (5.–)

Colourful fruit skewer (4.–)



27.–
per 6 pieces

51.–
per 12 pieces

DESSERT-PLATE

Mini-Paris-Brest

Mini crème slice

Mini Swedish tartlet



MENUS

38.–
per person

NON-STOP FLIGHT

Garden salad with house dressing
Pork steak from the kidney with rosemary jus
with potato gratin and grilled vegetables
Black Forest cake



40.–
per person

NIGHT FLIGHT

Seasonal soup
garnished with focaccia croutons
Chicken breast with herb sauce
served with spaghettoni, broccoli and carrots
Crème brûlée



49.–
per person

FLIGHT DECK

Tomato and mozzarella salad
Sliced veal Zurich style
with mini hash browns
Toblerone mousse



48.–
per person

NAPOLI A TAVOLA

Pizza festival for 4 or more people at l'Oro di Napoli

Enjoy the unforgettable Neapolitan pizza experience
with your favourite pizza 'all you can eat, including antipasti as a starter
and a tiramisu for dessert.

Let yourself be seduced by the flavours of Naples
and experience a culinary
culinary journey that you will not soon forget.



42.–
per person

SPAGHETTI FUN

from 4 persons in the upperdeck

Small garden salad
Spaghetti à discrétion with 4 different sauces:
carbonara, bolognese, herb pesto, cinque pi
Dessert on offer

upperdeck
Restaurant • Bar • Grill

