

# APÉRO FINGERFOOD MENUS



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# WELCOME

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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!

**Anja von Känel and Selina Egli**

+41 (0)43 816 60 22

[events.zurichflughafen@autogrill.net](mailto:events.zurichflughafen@autogrill.net)

# APÉRO-PACKAGES

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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

## ZURICH

Asparagus canapé

Grilled vegetable canapé

Lentil quinoa balls

Mini rolls with Gruyère AOP

Mini rolls with prosciutto crudo

Mini cheese quiche

Ham croissant

Wiedikerli with mini rolls and mustard

Mini cream slice

Chocolate mousse

# APÉRO-HÄPPCHEN

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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)

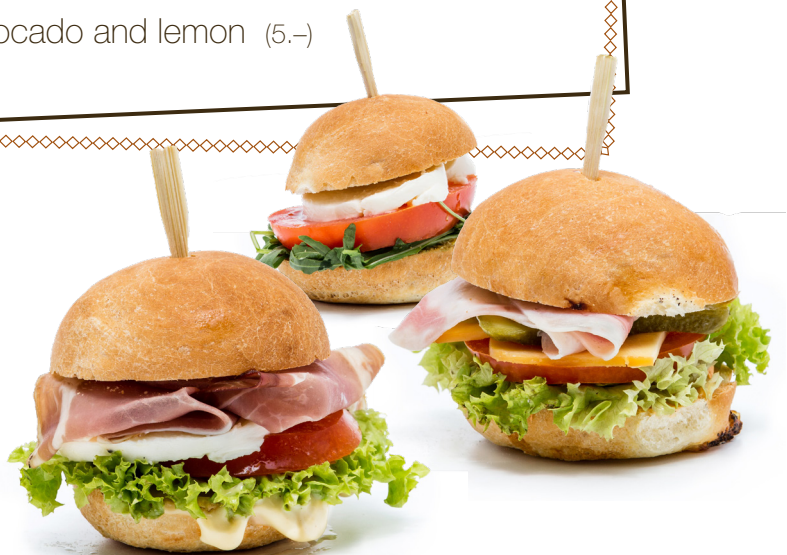
Lollo, salami and cucumber (4.50)

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

Wiedikerli with mini bread rolls and mustard (6.90)



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# 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

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ab 4.–  
per piece

## SWEETS

Panna Cotta

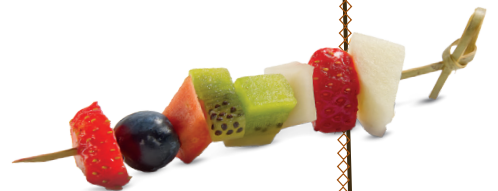
Chocolate Mousse (5.– each)

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

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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



52.–  
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