



## BANQUETING & CATERING



## SWEET AND SAVORY CREATIONS FOR YOUR COCKTAIL RECEPTION

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Spring & Summer  
2017



By Chef Dominique Gauthier, One Michelin star, 18/20 in Gault&Millau

## SWEET AND SAVORY CREATIONS AT BEAU-RIVAGE

### CHILLED CREATIONS

#### *Sea*

Bluefin tuna tataki, yellow sweet pepper coulis  
Octopus with “sauce vierge” and hummus  
Shrimp, avocado and mint maki  
Salmon roll with cream cheese  
black sesame seeds  
Marinated sea bass with saffron,  
vegetables caviar and chorizo emulsion

#### *Earth*

Seasonal foie gras  
Veal tartar with asparagus,  
dried tomatoes and Savora sauce  
Swiss dried beef roll, ricotta and baby aragula  
Poached quail egg, peas mousseline,  
sesame seeds, plum and wasabi  
Lamb meat in dried fruits crust,  
zucchini and preserved lemon tartar  
Swiss carpaccio of beef roll,  
Parmesan, pesto and pine nuts

#### *Garden*

Parmigiana with cream of bufala cheese  
Green zebra gazpacho and fresh mint, chopped melon  
Cherry tomatoes tartlet, ricotta and taggiashe olive  
Conchiglie with grilled vegetables, pesto and saffron pecorino  
Pequillos madeleine with chorizo

### HOT CREATIONS

CHF 4.50 piece

#### *Mini hamburger*

Fried shrimp, sweet-and-sour sauce  
Crunchy salmon with shiso flavoured  
Grilled rumsteck cube, béarnaise sauce  
Cod donut with creole sauce

Artichokes cream with summer white truffle  
Vegetables samosa and nem sweet-and-sour sauce  
Duckling saltimbocca and San Daniel ham  
Risotto croquette with spicy tomato sauce  
Pan fried foie gras, peach and verbena

## SWEET AND SAVORY CREATIONS AT BEAU-RIVAGE

### LIVE COOKING MARMITES

CHF 6.50/guest/animation  
(for a minimum of 20 guests)

Melting veal shank, dried tomatoes, sage  
Lamb tajine with preserved lemon, thyme,  
lemon and black olives  
Roasted monkfish medaillon, tomatoes coulis  
with rosemary  
Vegetable ravioles with white truffle flavor  
Pan fried foie gras with seasonal fruits

Duckling fillet, San Daniel ham,  
basil and mozzarella  
Grilled shrimps skewer with green melon  
from Spain, "sauce vierge"  
Iberian Serrano ham on live carving  
(extra charge of CHF 600.-)  
Seabass in salt crouss with "sauce vierge"

### SURPRISE BREAD WITH 3 FLAVOURS

CHF 75.- piece

Smoked salmon, cucumber and fresh cheese with  
lemon zest  
Grilled zucchini with pesto,  
almonds and Parmesan cheese  
Chicken curry

Fresh goat cheese, honey and nuts  
Coppa, arugula pesto and hazelnuts  
Foie gras mousse, peach chutney,  
sweet onion

### SWEET CREATIONS

CHF 4.50 piece

Bourbon vanilla milk rice  
and strawberries carpaccio with olive oil  
Banana hazelnut soft cake  
Rhubarb and raspberry gazpacho  
Pistachio cream  
Lychee and pink peppercorn macaron

Chocolate cream and black cardamom  
Apricot and sweet almond tartlet  
Blackberry and verbena puff pastry  
served with its sorbet  
Coffee and chocolate sponge cake  
Calisson (almond, melon)

### *Our cocktail suggestions*

4 to 8 pieces per person

12 to 16 pieces per person  
Completed with surprise bread or live cooking marmites

14 to 18 pieces per person  
Completed with surprise bread or live cooking marmites