

SPRING CATERING MENU

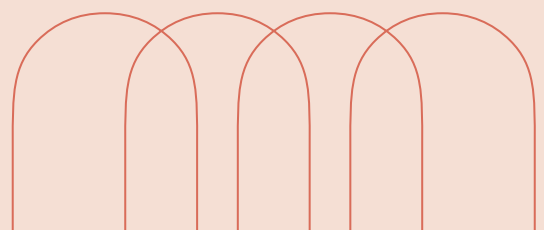
April | June 2023



Rue Michelle Nicod 2
+41 22 314 56 68
catering@cuisinelab.ch

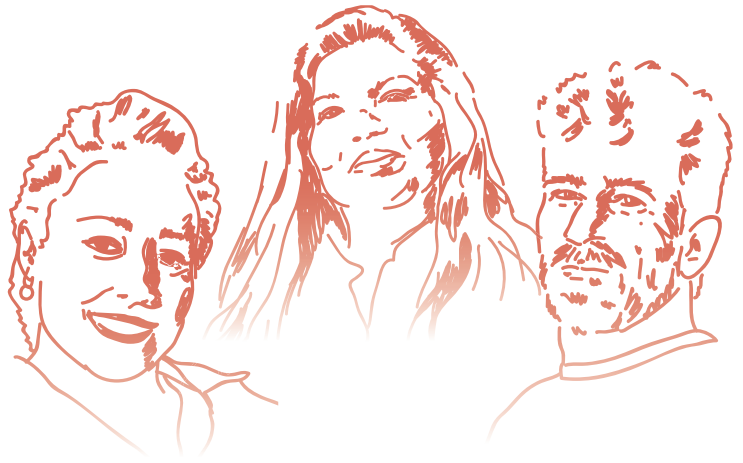


cuisinelab.ch



CUISINE LAB

SOCIAL GASTRONOMY
ENVIRONMENTALLY CONSCIOUS
REFUGEE INTEGRATION



We are thrilled to welcome you to Cuisine Lab's catering service. Since 2017, we've had the pleasure of sharing the flavors of the refugees' home countries.

Our team of chefs is passionate about bringing the unique tastes of their homelands to your table. We combine these traditional techniques with local and seasonal Geneva ingredients to create mouthwatering menus that change seasonally.

At Cuisine Lab, we prioritize social, economic, and environmental sustainability, and we are proud to employ refugees in meaningful positions. By partnering with local producers like Geneve Cultive at Jardin des Nations and Ferme de Bude, we are able to reduce waste and offer primarily local and seasonal ingredients in each meal.

We believe in minimizing waste not just for environmental reasons but also as a vital training objective for our aspiring chefs. By training them to be modern, economically responsible cooks, we are empowering them with valuable skills that will serve them for years to come.

All of our income goes towards training and employing refugees, so when you choose us, you are not just getting delicious food; you are also supporting a worthy cause.

We truly appreciate your consideration and look forward to the opportunity to cater your next event.

The Cuisine Lab Team

Origin of meat and fish:
Beef (CH), Chicken (CH), Fish (depending on availability)

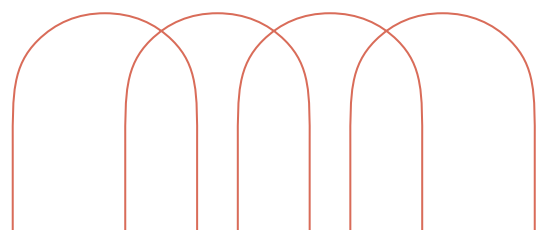


TABLE OF CONTENT

FOOD	4
Cocktail Dinatoire / Aperitif	4
Buffet	5
2, 3 or 4 Course Seated Menu	6
Coffee Breaks	7
Sandwiches	7
Weekly Take-Away	7
BEVERAGES	8
Standard Package	8
Premium Package	8
Prestige Package	8
CATERING SERVICES	9
Kitchen Team	9
Service Team	9
DELIVERY / PICK UP	9
EVENT & MEETING SPACES	9
PAYMENT TERMS & CONDITIONS	10
Cancellation	10

COCKTAIL DINNER / APERITIF

4 pcs/pers	20 CHF
6 pcs/pers	29 CHF
8 pcs/pers	38 CHF


20 persons minimum. For orders of less than 20 persons prices shall be customized and may differ from the above.

SAVORY

-  **Kibbeh**
Crispy Syrian bulgur dumplings filled with lamb and nuts or vegetables
-  **Injera rolls**
Traditional Eritrean sourdough filled with spinach or lentils
- Fish patty**
Sri Lankan spiced fish baked in pastry
-  **Cheese Burek**
Crunchy filo pastry with feta
-  **Yalanji ***
 Steamed vine leaves filled with rice and vegetables
-  **Eritrean stuffed peppers**
 Jalapeño stuffed with tomatoes and onions, with berbere
-  **Samosa**
Fried Sri Lankan pastry filled with vegetables
-  **Muhammara ***
 Roasted red pepper, walnut and pomegranate
-  **Vadai**
 Sri Lankan lentil doughnut with coriander chutney

* 2 for one piece

SWEET

-  **Syrian Baklava**
Pistachio and orange blossom pastry
-  **Sri Lankan Pani Pol**
Soft pancake rolled with jaggery sugar
-  **Sri Lankan Laddu**
Spiced gram flour sweet



BUFFET

4 dishes / pers 36 CHF

5 dishes / pers 44 CHF

6 dishes /pers 50 CHF

15 persons minimum. For orders of less than 15 persons prices shall be customized and may differ from the above.

**Disposable equipment (cutlery, plates, napkins, bamboo boats) will be 5 CHF per person

**Basmati rice is available for a supplement of 4 CHF per person

SAVORY

- ✓ **Apple curry salad**
Ⓢ Baby leaf, apple, curry and balsamic vinegar
- ✓ **Syrian Fattouche salad** (Gluten free optional)
Romaine, carrots, olives, pomegranate, sumac and fried pita in an olive oil and lemon vinaigrette
- ✓ **Traditional Hummus**
With homemade pita
- ✓ **Saba's Gomen wot or Misir Wot**
Berbere-spiced spinach or lentils with injera traditional Eritrean sourdough.
- 🌱 **Biryani**
Ⓢ Sri Lankan spiced rice with vegetables or chicken
- ✓ **Azifa**
Ⓢ Eritrean- spring vegetables and local green lentil salad with fresh citrus
- ✓ **Fasoulieh**
Ⓢ Syrian green beans with garlic and coriander
- Ⓢ **Kebab Banjan**
Aubergines, tomatoes, peppers and lamb

SWEET

- 🌱 **Atayef**
Syrian pancake filled with special cream and topped with pistachios and rose water syrup
- 🌱 **Eritrean Tiramisu**
Mascarpone, espresso and handmade lady finger biscuits
- 🌱 **Carrot Cake**
Sri Lankan spiced cake with cream cheese icing



2, 3, OR 4 COURSE SEATED MENU

Prices depend on the number of guests and selection of entrees, main courses and desserts from the list below. We are happy to tailor a meal according to your needs and likes.

ENTREE

- ① **Sambar**
Sri Lankan spicy lentil and tamarind soup with homemade chapati
- ② **Shiro**
Eritrean ground chickpea dish with injera chips and stuffed jalapeño chili
- ③ **Fattouche** (Gluten free optional)
Refreshing Syrian salad of romaine, rampon, olives and pomegranate with fried pita

MAIN COURSE

- ② **Shish Barak**
Handmade Syrian vegetable dumplings in a yoghurt and coriander sauce
- Chicken Tikka**
Sri Lankan spiced chicken and vegetable skewers, coriander chutney, raita and homemade naan
- Kitfo** (Gluten free optional)
Hand-cut filet of beef tartare, marinated in Eritrean mitmita and niter kibbeh, homemade fresh cheese, spinach and teff injera

DESSERTS

- ② **Tapioca pudding**
③ Coconut milk and Cardamom
- ② **Eritrean Tiramisu**
Mascarpone, espresso and handmade lady finger biscuits
- ② **Ashta Baklava**
Pistachios, honey and cream



COFFEE BREAKS

WELCOME COFFEE

6 CHF/pers (15 pax minimum)

Coffee or Tea



Ma'amoul

A Syrian butter cookie made with semolina flour filled with dates.

MORNING COFFEE BREAK

12 CHF/pers (15 pax minimum)

Coffee or Tea

Fresh Juice or Homemade Kombucha or Iced Tea

Flat or Sparkling Filtered Water



Egg pastry/ Veggie pastry

Puff pastry filled with boiled egg OR seasonal vegetables with caramelized onions and masala spices.

OR



Cardamom Buns

Twisted pastry filled with cardamom butter



Fresh fruits (for a vegan option)

Local fresh fruits available during the season

AFTERNOON COFFEE BREAK

12 CHF/pers (15 pax minimum)

Coffee or Tea

Fresh Juice or Homemade Kombucha or Iced Tea

Flat or Sparkling Filtered Water



Pani Pol

Soft pancake rolled with jaggery sugar

OR



Barazek

Syrian cookie with sesame seeds and crushed pistachios, flavored with spices, vanilla and honey



Fresh fruits (for a vegan option)

Local fresh fruits available during the season

SANDWICHES MENU



Falafel wrap

Homemade falafel, yogurt tahini sauce, tomatoes, lettuce, pickles



Makali sandwich in Tortilla

Famous Syrian sandwich made from fried cauliflower, eggplant and potatoes, pickles and tahini sauce and salad wrapped in tortilla bread

Tandoori Chicken Sandwich

Sri Lankan tandoori chicken with salad and caramelized onions

Sandwich

(10 pax minimum)

14 CHF/pers

Mixed Platter of Sandwich Pieces

(10 pax minimum)

18 CHF/pers

Lunch Bag (drink + sandwich + dessert) 25 CHF/pers

CUISINE LAB TAKE-AWAY WEEKLY MENU

We offer a daily special meal for take-away.

The menu is released each Friday.

You can order in advance.

Call +41 22 314 56 68

Daily Special

18 CHF/pers

Daily Special + Drink or Dessert

24 CHF/pers

Daily Special + Drink + Dessert

26 CHF/ pers

BEVERAGE PACKAGES

STANDARD

19 CHF / pers (Yvan Parmelin wine)

- 2 glasses of local white, red, or rose wine
- Water (still or sparkling)

PREMIUM

24 CHF / pers (Yvan Parmelin wine)

- 2 glasses of local white, red, or rose wine
- Water (still or sparkling)
- Soft drink

PRESTIGE

32 CHF / pers (Yvan Parmelin wine)

- 1 glass of local sparkling wine Baccarat Blanc de Blanc
- 2 glasses of local white, red, or rose wine
- Soft drink
- Water (still or sparkling)

*Homemade alcoholic cocktails can be added to any of the above-mentioned packages, upon request.

OPEN BAR: upon request and according to the event hours

Yvan Parmelin wine

Yvan Parmelin pinot noir
(Bio local Domaine de la Croix- Canton de Vaud)

Yvan Parmelin Chasselas
(Bio local Domaine de la Croix- Canton de Vaud)

Yvan Parmelin Rosé de mes rêves
(Bio local Domaine de la Croix- Canton de Vaud)

SOFT DRINKS

Fruit juice
Upon request

Homemade drinks

Toot (Syrian drink made of Blackberries)
Homemade iced tea
Chai Masala (hot or cold)

Local softs

Wide selection of artisans from Neuchatel to Vevey

Cola Kinäi
Grano Mate
Lemonade Mandarine Kinäi

MINÉRAL WATER

Arkina water (still & sparkling)





CATERING SERVICES

To help you organize your event and fully devote yourself to your guests, we offer professional kitchen staff and service team along with our transportation and delivery service, upon request.

Kitchen team

The kitchen staff is responsible for ensuring that the food served is hot, beautifully presented and in sufficient quantity.

The cost of a cook is calculated on a minimum of 3 hours from the departure to return to our premises for 45 CHF per hour.

Night hours are increased by 25%, in accordance with Swiss labor law, between 10 pm and 7 am.
For kitchen staff during peak periods the prices may vary.

Service team

Our service team are professionals and available to assist:

- Arranging tables and chairs
- Setting the tables
- Serving drinks
- Serving food
- Explaining the menu to the guests
- Ensuring that the guests areas remain clean and that requests are managed
- Cleaning up at the end of the evening.

The cost of a service person is calculated on a minimum of 3 hours. The hours of service are counted upon arrival at the location of your event.

The hourly rate for servers is CHF 45 per hour.

Night hours are increased by 25%, in accordance with Swiss labor law, between 10 PM and 7 am.

PLEASE NOTE for service personnel at the end of the year, the conditions and rates are different.

DELIVERY / PICK-UP

Collecting orders

All your orders can be collected from Cuisine Lab at Rue Michelle-Nicod 2, 1202 Genève, free of charge at a confirmed time.

Food deliveries

Free delivery for the neighbors and walking distance from Cuisine Lab. A flat rate of 40 to 60 CHF according to time and location.

EVENT/CONFERENCE SPACES

Cuisine Lab works in collaboration with the Ecumenical Centre, located adjacent to Cuisine Labs restaurant. The Ecumenical center offers meeting rooms and event spaces from 10 to 50 people that can be rented by the day, half-day, or hour.

Ecumenical Centre
1 Route des Morillons
1218 Le Grand-Saconnex - Switzerland

PAYMENTS TERMS AND CONDITIONS

50% deposit upon approval of the quotation
50% final payment is due 5 working days upon
receiving the invoice

Payment can be made by credit card / debit card
or bank transfer.

Bank Details
CUISINE LAB
Rue Michelle-Nicod 2, 1202 Genève
IBAN : CH4800788000050730378
BIC : BCGECHGGXXX

CANCELLATION

If a client needs to cancel the event, the client must
provide written notice along with any required cancellation
fees that may accrued.

Kindly take into consideration that upon approving the
quotation, Cuisine Lab is committing time and resources
to this event and thus cancellation would result in a loss of
income and business opportunities.

Therefore, the following cancellation limitations will apply:

- If a client requests cancellation of this contract one
month to 15 days before the event, there will be no
financial obligation.
- If a client requests cancellation 15 days to 7 days before
the event, the client will pay 100% of the 30% deposit
(advanced payment).
- If a client requests cancellation 7 days to 3 days before
the event, the client will pay 50% of the event total
amount.
- If a client requests cancellation less than 3 days before
the event, the client will pay 100% of the event total
amount.
- If Cuisine Lab requests cancellation, this shall be
obtained in writing to the client, and Cuisine Lab shall
refund all amounts previously paid by Client.

Any modifications or cancellation must be made by
directly contacting Georgia AlZahr on +41 76 814 89 11,
Monday to Friday, from 10:00 a.m. to 5:00 p.m.,
or by email catering@cuisinelab.ch

