



# CATERING MENU



**CUISINE LAB**

GASTRONOMIE SOCIALE  
INTÉGRATION DES RÉFUGIÉS  
RESPECT DE  
L'ENVIRONNEMENT



Rue Michelle Nicod 2,  
1202 Genève



022 314 56 68



[catering@cuisinelab.org](mailto:catering@cuisinelab.org)

# WELCOME TO CUISINE LAB, YOUR CATERING SERVICE

We are delighted to welcome you to Cuisine Lab, your catering service. Since 2017, we've had the privilege of introducing you to the culinary delights from the countries of origin of refugees.

Our team of chefs is passionate about sharing the unique flavors of their homelands with you. We blend these traditional techniques with local, seasonal ingredients from Geneva to create delicious menus that evolve with the seasons. Cuisine Lab caters to a wide range of events—from formal meetings, weddings, and corporate functions to private dinners, community celebrations, and cultural festivals. Whatever the occasion, we tailor each menu to meet your needs and make your event truly special.

At Cuisine Lab, we place great importance on social, economic, and environmental sustainability. We are proud to offer meaningful employment to refugees and to work closely with local producers to reduce food waste and promote seasonal, locally sourced products.

We strongly believe in waste reduction—not only for ecological reasons but also as a key training objective for our future chefs. By training them to become modern and economically responsible cooks, we equip them with valuable skills for the future.

All our revenue is reinvested in the training and employment of refugees. So, by choosing Cuisine Lab, you are not only treating yourself to delicious flavors—you are also supporting a meaningful cause.

We sincerely thank you for your interest and look forward to delighting your taste buds at your next event.

**The Cuisine Lab Team**



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# COCKTAIL DINNER / APÉRITIF

Discover our flavorful journey, one bite at a time

**Petite Dégustation** – 4 pcs/person | CHF 16

**Gourmet Pause** – 6 pcs/person | CHF 24

**Epicurean Delight** – 8 pcs/person | CHF 30

**Feast of Flavors** – 10 pcs/person | CHF 36

**Choose from:**

## Sri Lankan Bites

Spiced, tropical, and full of bold flavor.

- **Fish Cutlets** – Crispy balls of spiced tuna and potato.
- **Chicken & Vegetarian Spring Rolls** – Crispy rolls filled with flavorful chicken or mixed vegetables, served with a dipping sauce.
- **Lentil Vadai** – Deep-fried savory lentil donuts with curry leaves. 🌿
- **Vegetarian Sambusas** – Triangular pastries filled with spiced vegetables. 🌿
- **Mini Hoppers** – Bowl-shaped coconut pancakes with onion relish. 🌱



## Classic European Nibbles

Elegant, buttery, and timeless.

- **Gravlax & Horseradish Cream** – Cured salmon with horseradish crème on a crisp cracker.
- **Buckwheat Galette Roulade** – Vegetarian rolls with seasonal fillings. 🌿
- **Chicken & Pesto Croustillant** – Crispy bites with chicken, spinach, and pesto.
- **Beef and Vegetable Arancini** – Risotto balls filled with beef, served with spicy arrabiata sauce. 🌿
- **Vegetable Ravioli** – Delicate pasta pockets with ginger-infused veggies. 🌱

A minimum of 20 people is required. Prices for orders of fewer than 20 people will be adjusted and may differ from those listed above.

🌿 = Vegetarian  
🌱 = Vegan

Origin of Meat and Fish:  
Beef (Switzerland), Chicken (Switzerland),  
Fish (subject to availability)

# COCKTAIL DINNER / APÉRITIF



## Lebanese Mezze Picks

Fresh, zesty, and perfect for sharing.

- **Mini Falafel Balls** – Crispy chickpea fritters with tahini. 🌱
- **Hummus Veggie Bites** – Cool cucumber rounds topped with creamy hummus and colorful crunchy vegetables. 🌱
- **Spinach & Cheese Fatayer** – Soft pastries filled with seasoned spinach 🌱 or melted cheese 🧀, baked to perfection.
- **Stuffed Vine Leaves** – vine leaves filled with lemony rice. 🌱
- **Kibbeh Pops** – Crispy bulgur shells with spiced minced meat.

## Caribbean Delights

Colorful, spicy, and soul-warming.

- **Vegetable Accras** – Crispy Creole fritters made with seasoned mixed vegetables. 🌱
- **Mini Bokit with Chicken** – Fried Creole bread pockets filled with marinated chicken.
- **Avocado Féroce Cups** – Spicy avocado mash with cassava, served in mini cups or spoons. 🌱
- **Plantain Guac & Shrimp Bites** – Sweet plantain topped with guacamole and grilled shrimp.
- **Mini Plantain Beef Tacos** – Spiced beef and Creole herbs in crispy plantain taco shells.



## Menu Sandwich

### 🥗 Fresh & Flavorful

A wholesome, refreshing option perfect for light lunches or wellness-focused events

- **CHF 17 per person**
- 🥪 **Sandwich + Homemade Juice or Infused Water**
- **CHF 24 per person**
- 🥗 **Seasonal Salad Bowl + Sandwich + Homemade Juice or Infused Water**

### Choose from:

- Caribbean beef Plantain Sandwich
- Sri Lankan Tikka Masala Sandwich 🌱
- Falafel & Hummus Wrap 🌱
- Mini Valaisan fromage 🌱
- Chicken Kebab Sandwich
- Marinated Salmon & Avocado Wrap – Flavored with zesty lime

🌱 = Vegetarian  
🌱 = Vegan



# Cuisine Lab Menu Experience

## TASTE BUFFET

CHF 30 per person

### A light and balanced option

- 1 Seasonal Salad
- 1 Warm Main Dish (vegetarian or meat)
- 1 Dessert



## DISCOVERY BUFFET

CHF 38 per person

### Explore more flavors

- 1 Seasonal Salad
- 1 Cold Starter
- 1 Warm Main Dish (vegetarian or meat)
- 1 Dessert

## ESSENCE BUFFET

CHF 46 per person

### A well-rounded, full-flavor experience

- Assortment of Salads
- Cold Starter
- Warm Main Dish Vegetarian Option
- Warm Main Dish Meat Options
- Artisanal Bread
- Dessert Platter



## SIGNATURE BUFFET

CHF 56 per person

### A celebration of global cuisine

- Assortment of Salads
- Cold Starter
- Warm Starter
- Warm Main Dish Vegetarian Option
- Warm Main Dish Meat Options
- Sides & Sauces
- Bread Selection
- Dessert Bar



#### Origin of Meat and Fish:

Beef (Switzerland), Chicken (Switzerland),  
Fish (subject to availability)



# More Than a Menu... A World of Flavors!

This menu is only a glimpse — our diverse team crafts personalized dishes to suit every taste and story. ☀️  
Let's create something special together!

## Choose from:



### Salads

- **Fattoush (Lebanon)** 🌱

Crisp lettuce, radish, tomato & toasted pita with sumac dressing

- **Carrot Sambol (Sri Lanka)** 🌱

Grated carrot with lime, green chili & coconut flakes

- **French Lentil Salad (Classic)** 🌱

Warm green lentils tossed in Dijon vinaigrette

- **Tropical Slaw (Caribbean)** 🌱

Shredded cabbage, mango, pineapple & citrus dressing

- **Shirazi Salad (Iran)** 🌱

Diced cucumber, tomato, and onion with lemon and herbs.



### Cold Starters

- **Hummus Trio (Lebanon)** 🌱

Classic, beetroot & roasted pepper hummus with pita

- **Sri Lankan Fish Cutlets (Sri Lanka)**

Spiced potato and tuna balls, lightly fried

- **Asparagus Velouté (Classic)** 🌱

Creamy asparagus soup topped with a light, airy emulsion.

- **Creole Shrimp (Caribbean)**

Shrimp stew with red lentils and rice.

- **Mirza Ghasemi (Iran)** 🌱

Roasted eggplant with tomato, garlic.



### Warm Mains

- **Kebab Bademjan (Lebanon)**

Grilled eggplant stuffed with spiced meat.

- **Tandoori Chicken (Sri Lanka)**

Spiced tandoori chicken served with fragrant biryani rice

- **Chicken Gigolette (Classic)**

With buttery mash and glazed carrots.

- **Creole Plate (Caribbean)** 🌱

Veggie fritters served with rice, fresh avocado, and crunchy slaw.

- **Lubia Polo (Iran)** 🌱

Green bean and tomato rice with Persian spices.



### Desserts

- **Pistachio Baklava (Lebanon)** 🌱

Flaky pastry layers filled with pistachios and honey syrup

- **Gulab Jamun (Sri Lanka)** 🌱

Soft milk dumplings soaked in rose-scented syrup.

- **Seasonal Fruit Panna Cotta (Classic)** 🌱

Silky cream dessert topped with fresh seasonal fruits.

- **Coconut Blanc-Manger (Caribbean)** 🌱

Creamy coconut dessert with a delicate, jelly-like texture.

A minimum of 15 people is required.  
For orders of fewer than 15 people,  
prices will be customized and may differ  
from the above.

🌱 = Vegetarian  
🌱 = Vegan

# Drink Packages

## 🍷 STANDARD

CHF 18 per person

Enjoy a local wine experience

- 2 Glasses of local wine (red, white, or rosé)
- Still or sparkling water



## 🌟 PREMIUM

CHF 22 per person

Cheers to friendship

- 1 Glass of local champagne
- 2 Glasses of local wine (red, white, or rosé)
- 1 Non-alcoholic drink
- Still or sparkling water

## 🌟 PRESTIGE

CHF 30 per person

Elevate your celebration

- 1 Glass of local champagne
- 2 Glasses of local wine (red, white, or rosé)
- 1 Non-alcoholic drink Still or sparkling water
- 1 Homemade signature cocktail



💡 Homemade cocktails can be added to any package upon request

🍷 Wine list is non-exhaustive

🍹 Open bar available upon request and depending on the event schedule

# COFFEE BREAKS

## ☕ BIENVENUE COFFEE

**CHF 11 per person**

**A warm welcome to start your event**

- Coffee or Tea
- Croissant, Pain au Chocolat



## ☀ MORNING COFFEE BREAK

**CHF 14.90 per person**

**A balanced, energizing start**

- Coffee or Tea
- Fruit Juice
- Still or Sparkling Water
- Viennoiserie Assortment:
  - Croissant, Pain au Chocolat
- Fresh Fruits (seasonal, local)



## 🍰 AFTERNOON COFFEE BREAK

**CHF 14.90 per person**

**A sweet mid-day recharge**

- Coffee or Tea
  - Fresh Juice, Iced Tea
  - Still or Sparkling Water
  - Muffin Assortment (Red Fruit, Banana, Chocolate)
- or**
- Homemade Pastries Assortment (Baklava, Maamoul, Chamia)
  - Fresh Fruits (seasonal, local)

A minimum of 15 people is required. For orders of fewer than 15 people, prices will be customized and may differ from the above.



# CATERING SERVICES

## Pickup & On-Site Support

To help you plan your event and allow you to fully focus on your guests, we offer — upon request — a professional team for both kitchen and service, as well as transport and delivery options.

## Kitchen Staff

Our chefs can be made available with a minimum booking of 3 hours, calculated from departure to return to our premises.

The hourly rate depends on the level of service required.

## Service Staff

Our experienced service team is available to assist with:

- Setting up tables and chairs
- Preparing and dressing the tables
- Serving drinks and food
- Presenting the menu to your guests
- Keeping the guest area clean and responding to requests
- Cleaning up at the end of the event

Service staff are booked with a minimum of 3 hours, starting from their arrival at the event venue.

## Order Pickup

You are welcome to pick up your order free of charge at Cuisine Lab  
2 Rue Michelle Nicod,  
1202 Geneva



# PAYMENT TERMS

A 50% deposit is required upon confirmation of the quote.

The remaining 50% balance is due within 5 business days following receipt of the invoice.

Accepted payment methods:

- Credit/debit card
- Bank transfer

## Bank Details:

Cuisine Lab

2 Rue Michelle-Nicod, 1202 Geneva

IBAN: CH4800788000050730378

BIC: BCGECHGGXXX



## CANCELLATION POLICY

If a client wishes to cancel their event, a written notice is required. Cancellation fees may apply, as follows:

Please note that by accepting the quote, Cuisine Lab begins investing time and resources into the planning and preparation of your event. A cancellation results in a loss of revenue and potential business, hence the following cancellation fees apply:

- Cancellation 1 month to 15 days before the event:
  - No cancellation fee.
- Cancellation 15 to 7 days before the event:
  - 100% of the 30% deposit is non-refundable.
- Cancellation 7 to 3 days before the event:
  - 50% of the total event cost.
- Cancellation less than 3 days before the event:
  - 100% of the total event cost.

If Cuisine Lab needs to cancel the event, any payments already made will be fully refunded to the client.

To cancel or modify your booking:

Please contact us directly at **+41 78 660 7818**

(Monday to Friday, 10 AM – 5 PM) or

email us at **[catering@cuisinelab.org](mailto:catering@cuisinelab.org)**