



CATERING MENU

Whether you are hosting an aperitif or a festive event - choosing the right culinary accompaniment is essential for the success of a successful event.

With us, your catering is in the best hands. With experienced planning and expert advice, we are at your side in the run-up to the event as well as with first-class service during the event. Turn your event into a culinary event.



SV (Schweiz) AG | Gastronomie FHNW | Hofackerstrasse 30 | 4132 Muttenz
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<http://fhnw-muttenez.sv-restaurant.ch>














BREAKFAST

YOGURT / MUESLI / OVERNIGHT OATS

Bircher muesli		Portion	4.00
Bircher muesli vegan	 	Portion	4.50
Yogurt Cristallina, mixed	 	Portion	1.90
Yogurt beleaf	  	Portion	3.00
Fruit (seasonal)		Portion	1.40
Sliced fruit		Portion	4.00
Fruit skewer		Portion	3.00

BREAKFAST

CROISSANTS / ROLLS


Butter croissants		Piece	1.70
Lye croissants		Piece	1.70
Multigrain Croissant Rustico		Piece	1.70
Croissant, vegan	 	Piece	1.80
Healthy roll with nuts & dried fruit		Piece	2.80
Pumpkin seed roll	 	Piece	2.80
Protein roll	 	Piece	2.80
Lye pretzel with salt / pumpkin seeds / sunflower seeds		Piece	2.20
Butter pretzel		Piece	2.70
Mini rolls nature (mixed)		Piece	1.50

CATERING DURING BREAKS

SANDWICHES


















Sandwich also available vegetarian & vegan		Piece	8.50
Mini Sandwich also available vegetarian & vegan		Piece	5.00

SNACKS

Balisto		Piece	1.80
Kinder Bueno		Piece	1.80
Cailler Branches		Piece	1.80
Peak Punk energy bar	  	Piece	3.00
Quix brainfood	  	Piece	2.50

CATERING DURING BREAKS

SWEET PASTRIES

Pain au chocolat		Piece	3.00
Almond croissant		Piece	3.50
Brookie		Piece	3.00
Cinnabun		Piece	3.00
Cookie		Piece	3.00
Pastel de nata		Piece	2.50
Crumble cake (seasonal)		Piece	3.50
Mini patisserie (mixed)		Piece	3.50
Mini pastries (mixed)		Piece	3.00
Muffin apple, blueberry-almond, chocolate		Piece	3.00
Power muffin	 	Piece	4.00
Muffin glutenfree 2 pieces	 	Piece	6.00
Cake (slice) marble, chocolate, tiroler, lemon, carrot		Piece	3.50
Cake (slice) vegan banana, lemon-coconut	 	Piece	3.50

CATERING DURING BREAKS

KIOSK

Mini Ragusa		Piece	1.40
Lindor ball		Piece	0.90

LUNCH

PARCELS

Sandwich lunch Person 14.50
1 sandwich, 1 daily salad, 1 daily dessert

BOWL

Basic Bowl Portion 15.50
Rice, edamame, marinated mango, ginger, cashew nuts, avocado & cress V X D

Mediterranean salad Portion 12.90
Mixed leaf salad, rocket, cherry tomatoes, avocado & parmesan served with bread V D

Topping: Chicken strips Portion 4.00
Poulet: Schweiz X

Topping: Feta cheese Portion 3.00 V X

Topping: Gyoza Portion 3.00 V D

Topping: Samosa Portion 3.00 V

MAIN MEALS

Quiche Portion 6.00
seasonal (also available vegetarian)

Daily salad Portion 3.50 V

Daily soup Portion 3.50 V

Daily dessert Portion 3.50 V

Business lunch Portion 17.50
Hot lunch (daily special) incl. salad & dessert

PARCELS

Cheese platter

Selection of different cheeses
served with house bread



Person 9.50

Cold meat platter

With ham, meat loaf, salami & cold cuts
served with house bread
Schwein: Schweiz



Person 12.00

Mediterranean platter

With salami, mortadella, parmesan & antipasti
served with foccacia
Schwein: Schweiz

Person 13.50

COLD SNACKS

Smoked salmon on blinis with horseradish cream cheese <small>Lachs Zucht: Norwegen</small>		Piece	3.80
Mini pita with chicken curry <small>Poulet: Schweiz</small>		Piece	3.00
Mini pita with tuna mousse <small>Fisch: Westlicher Indischer Ozean (FAO 51)</small>		Piece	3.00
Mini pita with grilled vegetables & yoghurt sauce		Piece	3.00
Crostini with olive tapenade		Piece	2.80
Mini wraps with ham & cream cheese <small>Schwein: Schweiz</small>		Piece	3.00
Mini wraps with smoked salmon and horseradish cream cheese <small>Lachs Zucht: Norwegen</small>		Piece	3.00
Mini wraps with New Roots cream cheese, herbs and cherry tomatoes	 	Piece	3.00
Fried zucchini rolls with ajvar and sun-dried tomatoes	  	Piece	3.00
Vegetable sticks with New Roots cream cheese	  	Piece	3.50
Party aperitif rolls mixed <small>also available vegetarian & vegan</small>		Piece	5.00
Mixed mini canapés		Piece	3.50
1/2 meter sandwich lye plait <small>also available vegetarian (makes 12 pieces)</small>		Piece	69.00
Red lentil salad with lime-chili sauce and marinated mango	  	Piece	4.50
Caprese salad	 	Piece	4.00
Greek salad	 	Piece	4.00
Tomato hummus with flatbread	 	Piece	3.00

APÉRO

Beetroot hummus with flatbread

















Piece 3.00

















WARM SNACKS

Mini cheese burger <small>Rind: Schweiz</small>		Piece	5.00
Mini veggie burgers		Piece	2.50
Mini quiche		Piece	3.50
New Roots Cheezy Chüechli	 	Piece	5.00
Spring rolls with sweet chili sauce		Piece	3.50
Baked prawns with sweet and sour sauce <small>Fisch: Vietnam Zucht</small>		Portion	3.50
Baked samosa with Sriracha mayo		Portion	4.20
Meatballs with tomato sauce and jalapeno slices <small>Rind: Schweiz</small>		Portion	4.20
Ham croissants <small>Schwein: Schweiz</small>		Piece	3.00
Gyoza with chicken and sweet chili sauce <small>Poulet: Schweiz</small>		Piece	3.00
Chicken yakitori skewer <small>Poulet: Schweiz</small>		Piece	4.50
Mini salty pastries <small>also available vegetarian</small>		Piece	1.50
Arancini with ricotta, spinach and tomato salsa		Piece	3.50
Lentil quinoa balls with mint dip		Piece	3.50
Gyoza with vegetables and sweet chili sauce		Piece	3.50
Baked mozzarella sticks		Piece	2.50
Empanadas with curry lentils	 	Piece	3.00

APÉRO










Tofu teryaki skewers	  	Piece	3.50
Mini bowl (seasonal)	  	Piece	6.50
Penne Cinque Pi		Portion	4.50
Risotto (seasonal)	 	Piece	5.50
Sweet potato curry	  	Piece	5.50
Triondo (filled pasta) with cheese, pears and walnuts with herb sauce		Piece	5.00
Onion Bahjis with sour cream		Piece	3.50

SALTY

Zweifel Chips Nature	 	Piece	4.50
Zweifel Chips peppers	 	Piece	4.50
Aperitif pastries with caraway seeds		Piece	6.50
Homemade nut mix	  	Piece	6.50
Tortilla chips with mango salsa	 	Piece	5.50
Marinated olives	  	Piece	5.00
Parmesan		Piece	5.50
Sun-dried tomatoes	  	Piece	5.00

DRINKS

NON ALCOHOLIC DRINKS

Henniez blue, 50cl		Bottle	3.00
Henniez green, 50cl		Bottle	3.00
Coca-Cola, 50cl		Bottle	3.50
Coca-Cola zero, 50cl		Bottle	3.50
Apple Schorle, 50cl		Bottle	3.50
Lime Ice Tea by SV, 50cl		Bottle	3.50
Rivella blue, 50cl		Bottle	3.50
Rivella red, 50cl		Bottle	3.50
Pepita, 50cl		Bottle	3.50
Henniez blue, 1lt		Bottle	6.00
Henniez green, 1lt		Bottle	6.00

DRINKS

JUICE

Bodyguard, 33cl		Bottle	3.80
Orange juice 33cl	✓	Bottle	3.80
Bodyguard, 1lt		Bottle	8.50
Orangejuice, 1lt	✓	Bottle	8.50
Apple juice, Ramseier, 1lt		Bottle	8.50

COFFEE & CO.

Coffee, espresso & tea (Nespresso)		Piece	3.00
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BEER & CO.

Molekühles FHNW, lager beer, 33cl		Bottle	4.50
Appenzeller Sonnwendig, non-alcoholic, 33cl		Bottle	4.50

WINE

WHITE WINE

Riesling-Silvaner Weingut Jauslin, MuttENZ	Bottle 32.50
Petite Arvine Grand Metral Provins	Bottle 44.50
Chardonnay Luc Pirlet Vin de Pays d'Oc, Luc Pirlet	Bottle 25.00

RED WINE

Pinot Noir Weingut Jauslin, MuttENZ	Bottle 32.50
Ticinello Merlot del Ticino DOC Tessin	Bottle 38.00
Primitivo del Tarantino IGT Sette Torri, Apulien	Bottle 28.00

SPARKLING WINE

Impero Prosecco brut, DOC Treviso	Bottle 28.00
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OTHER

PERSONNEL COSTS

Employee management	Hour	80.00
Kitchen employees	Hour	60.00
Employees Service	Hour	60.00
Public holiday supplement for employees 25% per hour	Hour	0.00

GENERAL INFORMATION

 Vegetarisch  Vegan  Laktosefrei  Glutenfrei

GTC

<https://www.sv-group.ch/de/catering/agb>