

# CONTINENTAL PARK

HOTEL – LUZERN

## STANDING LUNCHESES / STANDING DINNERS

FROM 20 PERSONS ONWARDS

SUGGESTIONS TO CHOOSE FOR SEMINAR PACKAGES (INCLUDED IN PACKAGE)

RATES: 3-COURSE-STANDING LUNCH CHF 58.00

### VARIANT 1

Crostini with feta cheese, olives and grilled zucchini  
Involtini (rolls) with raw ham, honey melon, tomatoes and herbs  
Gourmet-spoon with salmon tartar with dill mustard sauce  
Potato soup with crispy leek served in a mini cup

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Three kinds of spiedino (sticks) with chicken breast filet  
Freshly caught freshwater fish and seasonal vegetables  
Meatball with chili and olive oil  
Blueberry risotto  
Pizza margherita with artichokes and oregano

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White and dark chocolate foam  
Lemon sorbet in a glass  
Homemade apple pie

### VARIANT 2

Smoked salmon, cucumber, dill, sour cream and spices on roasted Pumpernickel  
Involtini (Röllchen) di Piadine with cow cream cheese, rocket and dried tomatoes  
Beef tartar served on a gourmet-spoon with capers and pumpkin seed oil  
Tomato soup with thyme served in a mini cup

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In basil pesto roasted mushrooms  
Fiori di Parma – filled with mascarpone  
Skewer with chunks of pork steak and piquant tomato sauce  
Skewer with zander filet slices, artichokes and dried tomatoes  
Meatballs with chili and olive oil  
Homemade herb focaccia

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Apple foam with yoghurt  
Flaky pastry with fruits  
Crème Brûlée



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## VARIANT 3

Involtini (rolls) with roasted veal, capers, lettuce and tuna sauce  
Croستini with bresaola tartar, dried tomatoes, pickles and cream quark  
Skewer with cherry tomatoes, basil and mozzarella  
marinated in olive oil, lemon juice and Valle Maggia pepper

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Skewer with chicken chunks marinated in rubino bell paprika  
Malfatti – Ticino spinach ricotta gnocchi with brown butter and pine seeds  
Strudel from eggplants on mediterranean tomato sauce  
Goat cheese with crispy olive bread

Homemade fennel focaccia

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Passionfruit foam with yoghurt

Fruit pie (depending on season)

Homemade tiramisu

## VARIANT 4

Flaky pastry with smoked trout, horseradish, cream quark, cress and lemon juice

Involtini (rolls) di Piadine filled with raw ham, rocket and grated parmesan

Mushroom tartar on a gourmet-spoon with basil and thyme

Farina bona soup served in a mini cup

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Chicken breast chunks wrapped with pancetta bacon, crispy roasted

Leek cheese pie with Ticino mountain cheese

Crispy fried zander filet slices with tartar sauce

Beef meatballs with sweet chili sauce

Crispy potato wedges with sour cream

Fried ravioli filled with ricotta and spinach

Skewers with seasonal vegetables

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In maraschino liquor marinated pineapple skewers

Flan Caramel

Duet of sorbet strawberry and grape sorbet



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## VARIANT 5

Cold served slices of whitefish with red vegetables wine gravy  
Smoked duck breast on a lentil salad served in a gourmet spoon  
Crostini with brie cheese de meaux on eggplant puree  
Tomato soup with cream served in a mini cup  
Paletta Ticinese with ticino salami, mortadella and coppa

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Blueberry risotto „Val Onsernone“ with crispy raw ham  
Homemade mezzalune (ravioli pasta) filled with ricotta and lemon on sage butter  
Grilled zander filet slices with lemon butter sauce on spinach  
Stuffato di manzo – vegetable stew with braised beef chunks on mashed potatoes  
Malfatti – Ticino spinach ricotta gnocchi with brown butter and pine seeds

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Sour cream ice cream with warm berry sauce  
Fruit cake depending on season  
Chestnut flan with caramel sauce



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## SEASONAL STANDING LUNCH / DINNER

FROM 20 PERSONS ONWARDS

### SPRING

Asparagus cocktail in a gourmet spoon  
Roasted zander filet slices wrapped with colored pepper on sprouts salad  
Beef tartar on roasted white bread with capers  
Wild garlic foam served in a mini cup

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Asparagus tips gratinated with parmesan  
Beef meatballs on sorrel sauce  
Stinging nettle quiche with ricotta and Ticino mountain cheese  
Skewer from crispy chicken chunks wrapped in sesame  
Fried potatoes with Ticino formaggino and rosemary

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Strawberries marinated in «Charme»- the Ticino prosecco  
White chocolate sorbet with orange salad  
Fresh baked rhubarb pie

### SUMMER

Skewer with grilled bell pepper, zucchini and eggplants  
Melon raw ham skewer  
Crostini with formaggino, olive oil and Valle Maggia pepper  
Iced tomato strawberry soup with mint

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Skewer with pork steak chunks, bacon and mushrooms  
Skewer with zander filet, artichokes and dried tomatoes  
Ticino spinach mountain cheese pie with pine seeds  
Crispy potato wedges with sour cream  
Homemade fennel focaccia

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Variation of ice cream  
with vanilla, lemon sorbet and iced coffee  
Fresh strawberries with cream quark  
Apricot pie



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## AUTUMN

Venison salami on a herb crostini  
Pumpkin foam in flaky pastry  
Marinated Ticino mountain cheese olive skewers  
Tartar of autumn mushrooms served on a gourmet spoon  
Chestnut soup with crème fraîche served in a mini cup

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Venison skewer with red wine figs  
Luganighe pork sausage on lens ragout  
Polenta nera with zincarlin cheese served in a stone pot  
Cranberries in a cinnamon apple  
Creamy savoy with bacon

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„Vermicelles“ pie (typical dessert with mashed sweet chestnuts) with cherries  
Gingerbread ice cream with blueberries  
Plum pie

## WINTER

Tender chicken terrine served on a spoon with cranberries  
Bresaola rolls filled with pumpkin foam  
Crostini with formaggino, olive oil and Valle Maggia pepper  
Ticino minestrone (typical Ticino vegetable soup)

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Luganighette, typical Ticino grilled sausage on steamed savoy  
Plums wrapped with bacon  
Costini – crispy pork ribs with rosemary  
or beef meatballs with sweet chili sauce  
Pepper potatoes with cocktail sauce  
Edges of piquant cheesecake pie with herb pesto

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Merlot plums with spice ice cream  
Apple pie  
Mandarin crème with mascarpone



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**SELECT YOUR FAVORITE APPETIZERS / FROM 20 PERSONS ONWARDS**  
12 APPETIZERS CHF 58.00, EACH ADDITIONAL APPETIZER CHF 3.50

## **FINGER FOOD** FROM 30 PERSONS ONWARDS

**FOR BUFFETS, QUICK LUNCH OR CANDLELIGHT COCKTAILS**

## **INVOLTINI**

**ROLLS WITH FINEST INGREDIENTS DRAPED ON A TOAST TRIANGLE**

### **Vegetables**

Stripes of bell pepper and cucumber  
Spiced and wrapped with in a basil leaf

### **Salmon**

Spiced & chopped avocado and tomatoes  
wrapped with smoked salmon

### **Roast beef**

Tartar sauce and rocket  
wrapped with in medium baked roast beef

### **Raw ham**

Honeydew melon with tomatoes  
wrapped with in parma ham

### **Vitello tonnato**

Tuna sauce, capers and lettuce  
wrapped with in roast veal

## **CROSTINI**

**ROASTED SLICES OF BREAD WITH FIRST QUALITY INGREDIENTS**

### **Robiola e miele**

Pears, lemon juice, robiola cream cheese, quark, honey and herbs

### **Bresaola Tartare**

Bresaola tartar, dried tomatoes, gherkins and cream quark

### **Caprese**

Mozzarella, fresh tomatoes, basil and pesto

### **Gamberetti**

Spicy shrimps, cream cheese, tabasco, mango chutney, lemon juice and parsley

### **Filetto**

Rosted tenderloin, olive oil, lemon juice, ricotta cheese, cocktail sauce



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## **Formaggio di montagna - Prosciutto**

Mix of finest cooked ham  
Ticino mountain cheese, cream quark and parsley

## **Mediterraneo**

Mozzarella, grilled eggplant, paprika and zucchini, basil

## **Nostrano**

Salame nostrano, tomatoes, basil and cream cheese

## **Greco**

Rocket salad, feta cheese, raw ham, olive oil and herbs

## **Mushrooms, bacon, cranberries**

Cranberries, crispy roasted bacon, basil, olive oil, sliced mushrooms

## **Gorgonzola**

Dried tomatoes, basil, gorgonzola cheese

## **Al tonno**

Tuna with cream quark and parsley

## GOURMET SPOONS

**DELICIOUS GOURMET SPOONS SERVED WITH FINEST „CORNETTI-BREAD“**

### **Cucumber tartar**

Cucumber tartar with sour cream and dill

### **Salmon tartar**

With dill mustard sauce

### **Mushroom tarta**

Crispy bacon, ricotta cheese, garlic, sliced mushrooms

### **Beef tartar**

Tasty beef tartar with capers and pumpkin seed oil

### **Tuna tartar**

Freshly caught tuna with mango pieces,  
soja sauce, ginger, sesam oil

### **Vegetable tartar**

Steamed vegetable dices with curry and mascarpone



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## FILONE STUFFATO

**THE ITALIAN PARISETTE FILLED WITH EXQUISITE INGREDIENTS**

### **Verdura**

Artichoke hearts, dried tomatoes, herbs and cream cheese

### **Monti**

With finest mountain cheese, coppa, green salad and mustard butter

### **Ticino**

With goat cream cheese, walnuts, olive oil and herbs

### **Primavera**

With salmon mousse, dill mustard and capers

### **Rustico**

Spicy salami, tomatoes, ricotta cheese and herbs

## TORRETTE

**COCKTAIL STICKS ON ROASTED PUMPERNICKEL BREAD**

### **L'orto**

Paprika, cucumber, radish, cherry tomatoes, mushrooms  
cream quark, chive, tabasco and spices

### **Nordico**

Smoked salmon, cucumber, dill, sour cream and herbs

### **Sud**

Parma ham, galia melon, green salad, butter and mint

### **Ovest**

Brie cheese, walnuts, fresh cucumber, rosemary

## INVOLTINI DI PIADINA

**IMAGINATIVELY TOPPED PIADINA, WRAPPED AND SLICED IN BITE-SIZE**

### **Gorgonzola**

Rocket, herbs, walnuts and gorgonzola

### **Erbe**

Chive, parsley, mint, mascarpone and dried tomatoes

### **Roast beef**

Medium grilled roast beef, rocket and tartar sauce

### **Salmone**

Grilled zucchini, gravad salmon, ricotta cheese and basil

### **Rustico**

Goat salami, crushed pepper, formagella cheese and green salad





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## SPIEDINI

### SMALL SKEWERS, SPICY FLAVOURED

#### Giardino

Grilled bell pepper, eggplants, zucchini, olive oil, balsamic vinegar and herbs

#### Calabrese

Spicy salami, black olives, bread with dried tomatoes and oregano

#### Pollo Chili

In pesto marinated chicken pieces grilled with chili oil

#### Coniglio

Saddle of rabbit, green olives, herbs and cherry tomatoes

#### Gamberetti

Prawns with grilled zucchini, mango and tabasco

#### Dates, bacon and sourdough bread

Roasted gently and served warm

#### Bosco

Mushrooms, grilled eggplant, feta cheese and olive oil

#### Frutta

Exotic fruits, mint and a dash of pepper

#### Rinfresco

Ticino pepato raw ham and melon

## DOLCI – TRADITIONAL SWEETS

### OUR SWEET APPETIZERS SERVED IN MINI CUPS, GLASSES, PLATES, GOURMET SPOONS AND BOWLS

#### Mousse

White or dark chocolate, tiramisu, mocca, apple,  
Passion fruit, kaki, fig (depending on the season)  
Rhubarb, strawberry, cherries, apricot, plums

#### Sorbets

Grapes, strawberry, white or dark chocolate  
Yoghurt, rosemary, raspberry, plum, lemon

#### Pastry

Chocolate cake with soft core, warm apple cake,  
Apricot cake, apple strudel, lemon cake, raspberry cake,  
Blueberry muffin, varied fruit cakes

#### Specialties

Tiramisu, homemade Cassata Bellini, merlot bread  
Cavolat – cold egg froth with marsala and whipped cream  
Panna cotta, Flan al caramello, fig ragout with vanilla ice cream



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## GLUTEN-FREE

We are pleased to arrange gluten-free appetizers according to your wishes.

The recipes has been drawn up in cooperation with the **IG Zöliakie Schweiz** (Interest community celiac Disease Switzerland) and the products will be delivered by special manufacturers.

## DECLARATION

Pork, Parma ham, Switzerland/Italy

Beef, Veal, Goat, Chicken, Switzerland

Game Switzerland/Austria

Fish, Switzerland/ Italy

Rabbit, Switzerland

Duck, Quail, France

Lamb, Scotland/ New Zealand

